

J.J. College of Arts and Science(Autonomous)
J.J. Nagar, Sivapuram Post, Pudukkottai – 622 422
(Re-Accredited by NAAC – 4th Cycle)
Affiliated to Bharathidasan University, Tiruchirappalli

Department of Hotel Management

Minutes of the Board of Studies Meeting

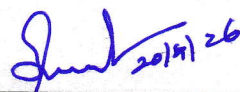
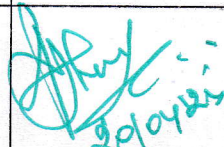
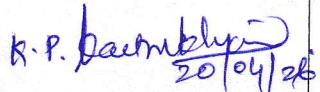
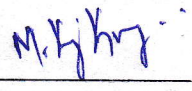
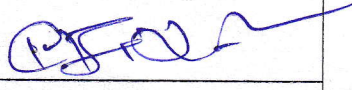
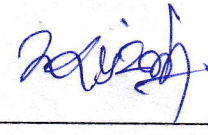
Meeting No: 11

Date : 20.04.2026

Time : 10.00 a.m.

The Meeting of the Board of Studies in Hotel Management was held at 10.00 a.m. on **20.04.2026** (Monday) for the revision of the Curricula for I & II Semesters for the students admitted from the academic year **2026 – 2027** onwards.

Members Present:

S.No.	Name	Designation	Signature
1.	Dr.S.Karthikeyan Head, Department of Hotel Management	Chairperson	
2.	Dr.MP.Senthilkumar Head, Department of Hotel Management, Jamal Mohamed College (Autonomous), Tiruchirappalli.	University Nominee	
3.	Dr.T.Z.Ahamed Associate Professor, Department of Hotel Management, Madurai Kamaraj University College, Madurai.	Subject Expert	
4.	Mr.K.P.Karthilingam Assistant Professor, Department of Tourism and Hotel Management, Alagappa University, Karaikudi.	Subject Expert	
5.	Mr.M.Karthikeyan Assistant Professor	Member	
6.	Mr.K.G.Rajan Assistant Professor	Member	
7.	Mr.G.Tamilvanan Proprietor, Velmurugan Bakery, Karambakudi.	Representative from Industry	
8.	Mr.B.Arunkumar Pastry Chef, Cake Beach Bakery, Pudukkottai.	Alumni	

The Chairman, **Dr.S.Karthikeyan** chaired the meeting and welcomed all the members to the Eleventh BoS Meeting. After the brief introduction, the following resolutions were discussed and passed.

Resolutions

It was resolved

1. To approve the revised UG curriculum, in accordance with the guidelines of UGC-LOCF, NAAC, TANSCH and the Parent University.
2. To approve the Curriculum, Course Structure (Syllabi) and Textbooks recommended for implementation from the academic year 2026-2027 onwards.
3. To approve the General Course Structure for the B.Sc (HM & CS) Programme, along with the syllabi for the first two semesters, were discussed and scrutinized for implementation from the academic year 2026-27 onwards.
4. To approve the following course structure for UG Programme.

Distribution of Courses – UG

Part	Semester	Course	No. of Courses	Credit	Marks
I	1 – 4	Language – (Tamil/Hotel Hindi/French/Sanskrit)	04	12	400
II	1 – 4	Language – English	04	12	400
III	1 – 6	Core Course (Theory & Practical)	15	96 (CC – 69, AC – 18, DSE – 09)	2400
	1 – 4	Allied Course (Theory & Practical)	06		
	5 & 6	Discipline Specific Elective	03		
IV	5	Internship	01	02	100
	3, 4 & 5	Skill Enhancement Course (SEC)	03	06	1200
	1 & 2	Generic Elective Course (IDC)	02	04	
	3, 4, 5 & 6	Ability Enhancement Compulsory Course (AECC) (EVS, VE, DM, GS)	04	08	
	4 & 5	Self – Learning Course	02	04	
	6	Value Added Course	01	02	
V	3	Health and Wellness	01	01	100
	6	Extension Activity	-	01	-
Grand Total			46	148	4600

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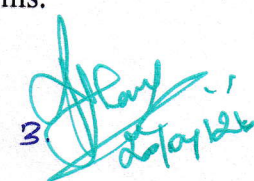
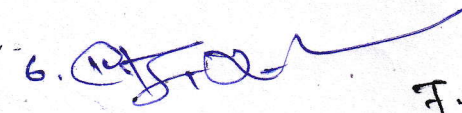
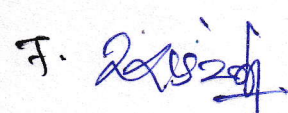
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5. To approve the changes made in the curriculum based on the special feedback received from all stake holders on the existing curricula, courses and Syllabi.
6. To adopt the revised Bloom's Taxonomy in framing the Course Outcomes.
7. To approve the newly incorporated guidelines on Curriculum Design prescribed by NAAC.
 - a. The curriculum framework has been aligned with OBE by defining POs, COs & PEOs/PSOs.
 - b. Generic Open Elective Courses have been designed in alignment with the CBCS to ensure curriculum flexibility.
 - c. Practical and Industry focused field work/project and Internship Training have been incorporated into the curriculum.
 - d. Skill oriented courses offered by the Departments are aligned with NCRF, NSQF, and NHEQF.
 - e. Greater focus has been given to incorporate components of Indian Knowledge Systems into the curriculum.
 - f. Online courses through SWAYAM/SWAYAM PLUS have been incorporated into the curriculum.
 - g. A relationship matrix mapping for COs, POs and PSOs has been implemented for all courses.
 - h. The Curriculum addresses local, regional, national and global needs.
 - i. Courses focus on Employability, Entrepreneurship and Skill Development.
 - j. Courses also emphasize Gender, Environment and Sustainability, Human Values and Professional Ethics.
8. To approve the inclusion of a self-learning course from SWAYAM/SWAYAMPLUS in the 4th semester, carrying two credits and 100 marks and a subject related self-learning course offered by the department in the 5th Semester also carrying two credits and 100 marks.
9. To approve that, in the fourth semester, if a student is unable to complete the SWAYAM course, the student shall be permitted to take an optional course offered by the Department under the self-learning category only in the final semester.
10. To approve the inclusion of Value Added Course in the sixth semester under Part – IV.
11. To approve the new evaluation pattern of CIA – 30, ESE –70 as per the guidelines given by UGC and TANSCHÉ on Examination and Evaluation reforms.

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5. M. K. Singh 6.  7.  8. B. Anand

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12. To approve the following pattern for the calculation of CIA

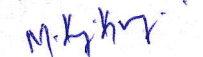
UG (Theory)		UG (Practical)	
Category	Marks	Category	Marks
Mid-Semester	7.5	Personal Hygiene	10
Model Exam	7.5	Observation Note	10
Assignment 1	05	Model Practical	20
Assignment 2	05	Total	40
Attendance	05		
Total	30		

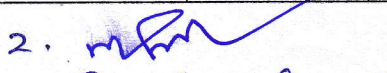
13. To approve the following question paper pattern for the ESE – 70 marks:

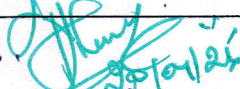
S. No	Section	Marks
1	Part - A	10 x 1 = 10 (5 MCQ & 5 Fill in the blanks)
2	Part - B	5 x 2 = 10 Marks
3	Part - C	5x4 = 20 marks (either... or choice/)
4	Part - D	3x10 = 30 marks (Open choice)
Total		70 marks

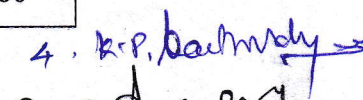
14. To approve the following components for Practical Examinations

Food Production Practical		Other Practical	
Category	Marks	Category	Marks
Indent	05	Appearance	05
Appearance	05	Attitude Test	05
Texture	10	Communication skills	10
Preparation	15	Knowledge of Equipments	15
Presentation	10	Presentation	10
Viva	05	Viva	05
Record	10	Record	10
Total	60	Total	60

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15. It is mandatory to undergo training at Hotels/Restaurants/Bakery for Cumulated minimum period of 100 days. The report submitted after completion of the training will be treated as Project Report.

16. To approve the following evaluation pattern for the project:

S. No	Description	Marks
1	Plan of the Project	20
2	Logical Execution of the Plan	40
3	Innovation	
4	Usage of Modern Tools / Technology	
5	Individual Contribution / Group Activity	
6	Project Report	20
7	Viva-Voce	20
Total		100

17. To approve the internship at Hotels/Restaurants/Bakery for a cumulated minimum period of 100 days within first five semesters.

18. To approve the continuance of awarding credits for the internship course to be reflected in the 5th Semester mark statement. The scheme for awarding marks are as follows:

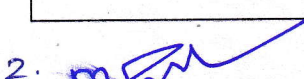
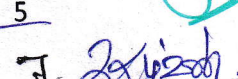
Sl. No	Description	Marks
1	Report	50
2	Viva Voce	50
	Total	100

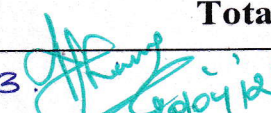
19. To continue to follow the existing evaluation system for the Health and Wellness Course.

Scheme of Evaluation

Part	Description	Marks
A	Report	40
B	Attendance	20
C	Activities (Observation During Practice)	40
Total		100

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8. B. A. K. K.

20. To approve the inclusion of Introduction to Disaster Management as Ability Enhancement Course in the 5th Semester.
21. To approve the following system for students who have not studied Tamil under Part – I (Languages).

INTERDISCIPLINARY COURSE (IDC) # FOR WHO HAVE NOT STUDIED TAMIL UNDER PART - I		
Those who have studied Tamil upto 10 th +2 but opt for other languages in degree	1 st Semester	Special Tamil – I
	2 nd Semester	Special Tamil – II
Those who have not studied Tamil in school level	1 st Semester	Basic Tamil – I
	2 nd Semester	Basic Tamil – II

22. To approve the following **15 Core Courses** semester wise:

Semester 1

1. Basic Culinary Arts (Title and 40% of Unit contents changed)
2. South Indian Cuisine Practical (Title Changed)

Semester 2

3. Basic Front Office and Accommodation Management (Title and 30% of Unit contents changed)
4. North Indian Cuisine Practical (Title Changed)

Semester 3

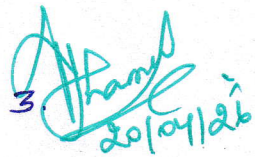
5. Basic Front Office and Accommodation Management Practical
6. Western Cuisine Practical

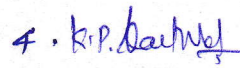
Semester 4

7. Advanced Culinary Arts
8. Oriental Cuisine Practical

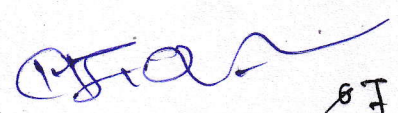
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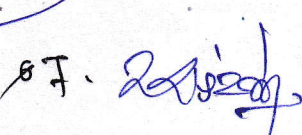
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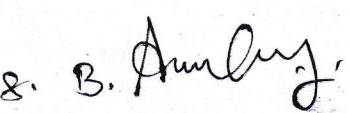
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Semester 5

9. Nutrition and Food Science (Newly Introduced)
10. Advanced Front Office and Accommodation Management
11. Bakery and Confectionery
12. Boulangerie and Viennoiserie Practical

Semester 6

13. Advanced Front Office and Accommodation Management Practical
14. Confectionery Practical
15. Project Work

22. To Approve the following 6 Allied courses semester wise

Semester 1

1. Basic Food Service (Title and 40% of Unit contents changed)
2. Basic Food Service Practical (Title and 40% of Unit contents Changed)

Semester 2

3. Beverage Service (Title changed)
4. Beverage Service Practical (Title Changed)

Semester 3

5. Specialized Food Service

Semester 4

6. Specialized Food Service Practical

23. To Approve the following 6 Generic Elective courses to other departments

Semester Wise:

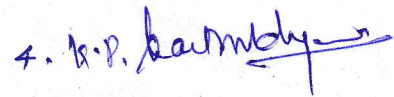
Semester 1

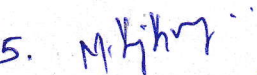
1. Basics of Cookery (Retained as it is)
2. Introduction to Hotel Industry (Retained as it is)
3. Introduction to Tourism (Retained as it is)

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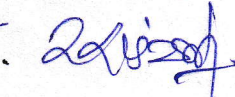
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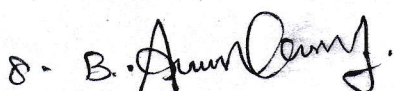
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Semester 2

4. Basics of Baking (Retained as it is)
5. Principles of Tourism (Newly Introduced)
6. Front office Management (Retained as it is)

24. To Approve the following 6 Skill Enhancement courses semester wise

Semester 3

1. Tourism in India (Newly Introduced)
2. MICE Tourism (Newly Introduced)

Semester 4

3. International Tourism (Newly Introduced)
4. Tourism Potentials of Tamil Nadu (Newly Introduced)

Semester 5

5. Cultural and Heritage Tourism (Newly Introduced)
6. Destination planning and Development (Newly Introduced)

25. To Approve the following 6 Discipline Specific Elective courses semester wise

Semester 5

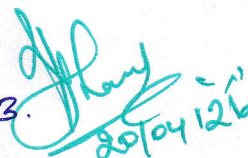
1. Principles of Management (Passed by BoS of Commerce with C.A.)
2. Hotel Law (Passed by BoS of Commerce with C.A.)

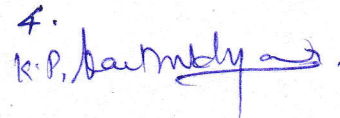
Semester 6

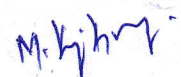
3. Accounts for Hotel Management (Passed by BoS of Commerce with C.A.)
4. Human Resource Management (Passed by BoS of Commerce with C.A.)
5. Hotel Marketing (Passed by BoS of Commerce with C.A.)
6. Entrepreneurial Development (Passed by BoS of Commerce with C.A.)

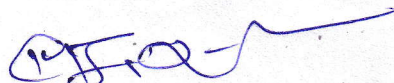
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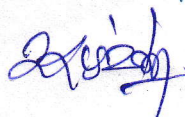
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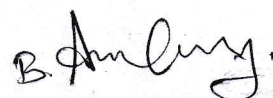
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25. To Approve the following **3 Self Learning courses** semester wise

Semester 4

1. Fruits and Vegetable Carving (Newly Introduced)

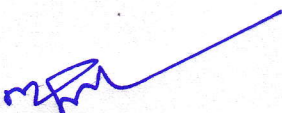
Semester 5

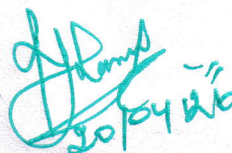
2. Food Processing and Preservation (Newly Introduced)
3. Hygiene and Sanitation (Newly Introduced)

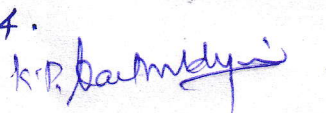
25. To Approve the following **Value added course in the Sixth** semester

1. Event Management (Newly Introduced)

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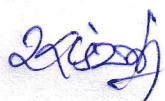
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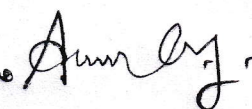
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