

## Scheme of Examination

### B.Sc. Catering Science and Hotel Management

(Applicable to the students admitted during the year 2018-2019 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Marks			Credit	
						CIA	Univ.Exam	Total		
I	I	18U1FRN101	Language I - French I	5	3	25	75	100	4	
	II	18U2ENG101	English I	5	3	25	75	100	4	
	III		18U3CHC101	Core Paper I Foundation Cookery	3	3	20	55	75	3
			18U3CHC102	Core Paper II Food Service	3	3	20	55	75	3
			18U3CHP205	Core Paper V Continental Cookery Practical	3	-	-	-	-	-
			18U3CHP206	Core Paper VI Food & Beverage Service Practical	3	-	-	-	-	-
			18U3CHA101	Allied Paper I Accommodation Operations - I	3	3	20	55	75	3
		18U3CHR203	Allied Paper III Accommodation Operations Practical	2	-	-	-	-	-	
	IV		18U4ENV101	Ability Enhanced Compulsory Course Environmental Studies	2	3	-	50	50	2
			18U4HVY101	Human Excellence – Human Values and Yoga Practice I	1	-	-	-	-	-
				<b>30</b>				<b>475</b>	<b>19</b>	
II	I	18U1FRN202	Language II - French II	5	3	25	75	100	4	
	II	18U2ENG202	English II	5	3	25	75	100	4	
	III		18U3CHC203	Core Paper III Continental Cookery	3	3	20	55	75	3
			18U3CHC204	Core Paper IV Non Alcoholic Beverage Service	3	3	20	55	75	3
	18U3CHP205	Core Paper V Continental Cookery Practical	3	4	40	60	100	3		

		18U3CHP206	Core Paper VI Food & Beverage Service Practical	3	3	40	60	100	3
		18U3CHA202	Allied Paper II Accommodation Operations - II	3	3	20	55	75	3
II	III	18U3CHR203	Allied Paper III Accommodation Operations Practical	2	3	30	45	75	3
	IV	18U4HRC202	Human Rights and Constitution of India	2	3	-	50	50	2
		18U4HVY202	Human Excellence – Human Values and Yoga Practice I	1	2	25	25	50	2
				<b>30</b>				<b>800</b>	<b>30</b>
III	III	18U3CHC307	Core Paper VII Indian Cookery	4	3	20	55	75	3
		18U3CHC308	Core Paper VIII Alcoholic Beverage Service I	3	3	20	55	75	3
		18U3CHC309	Core Paper IX Front Office Operations - I	3	3	20	55	75	3
		18U3CHP413	Core Paper XII Indian Cookery Practical	3	-	-	-	-	-
		18U3CHP414	Core Paper XIII Alcoholic Beverage Service Practical	3	-	-	-	-	-
		18U3CHR204	Allied Paper IV Computer Applications in Hotel Industry Practical	3	3	30	45	75	3
	IV	18U4CHS301	Skill Based Paper I Bakery & Confectionery I	3	3	20	55	75	3
		18U4CHZ403	Skill Based Paper III Bakery & Confectionery Practical	3	-	-	-	-	-
		18U4NM3BT1 18U4NM3AT1	Basic Tamil@ / Advanced Tamil #	2	3	50		50	2
		18U4CH3ED1/ 18U4CH3ED2	Extra Departmental Course 1 / Course 2	2	3	-	50	50	2
		18U4HVY303	Human Excellence – Human Values and Yoga Practice II	1	-	-	-	-	-
		18U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
					<b>30</b>				<b>475</b>
IV	III	18U3CHC410	Core Paper X International cookery	3	3	20	55	75	3
		18U3CHC411	Core Paper XI Alcoholic Beverage Service II	3	3	20	55	75	3

		18U3CHP412	Core Paper XII Indian Cookery Practical	2	4	40	60	100	3	
		18U3CHP413	Core Paper XIII Alcoholic Beverage Service Practical	2	3	40	60	100	3	
IV	III	18U3CHC414	Core Paper XIV Front Office Operations - II	3	3	20	55	75	3	
		18U3CHP415	Core Paper XV Front Office Operations Practical	2	3	30	45	75	3	
		18U3CHE401/ 402/403	Discipline Specific Elective I	4	3	25	75	100	4	
		18U3CHA405	Allied Paper V Hotel Accounting	3	3	20	55	75	3	
	IV	IV	18U4CHS402	Skill Based Paper II Bakery & Confectionery II	3	3	20	55	75	3
			18U4CHZ403	Skill Based Paper III Bakery & Confectionery Practical	2	3	30	45	75	3
		18U4NM4BT2 18U4NM4AT2	Basic Tamil@ / Advanced Tamil #	2	2	50		50	2	
		18U4HVY404	Human Excellence – Human Values and Yoga Practice II	1	2	25	25	50	2	
		18U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade	
					<b>30</b>				<b>925</b>	<b>35</b>
V	III	18U3CHC501	Industrial Exposure training Report*	-	-	-	-	100	4	
								<b>100</b>	<b>4</b>	
VI	III	18U3CHC616	Core Paper XVI Larder Kitchen Organization	4	3	25	75	100	4	
		18U3CHC617	Core Paper XVII Banquet and Function Catering	4	3	25	75	100	4	
		18U3CHP618	Core Paper XVIII International Cookery Practical	4	4	40	60	100	4	
		18U3CHP619	Core Practical XIX Functions Catering Practical	4	3	40	60	100	4	
		18U3CHC620	Core Paper XX Food & Beverage Management	3	3	25	75	100	4	
		18U3CHE604 / 605/606	Discipline Specific Elective II	4	3	25	75	100	4	
		18U3CHE607/	Discipline Specific Elective III	4	3	25	75	100	4	

		608/609							
	IV	18U4CHZ604	Skill Based Paper IV Mixology Practical	3	3	20	55	75	3
	V	18U5CH6EXT	Extension Activities @	-	-	50	-	50	2
				<b>30</b>				<b>825</b>	<b>33</b>
			Total					3600	140
<b>Additional Credit (Optional)</b>								Semester II - VI	8 <sup>\$</sup>

# **Basic Tamil** - Students who have not studied Tamil upto 12th standard.

##**Advance Tamil** – Students who have studied Tamil language upto 12th standard and chosen other languages under part I of the programme but would like to advance their Tamil language skills.

@ No University Examinations. Only Continuous Internal Assessment (CIA)

# No Continuous Internal Assessment (CIA). Only University Examinations

\*Industrial Exposure Training - Viva-voice – 20 Marks; Project Report – 80 Marks

\$ - Not included in Total Marks & CGPA Calculation

\*\* Examination and evaluation for the Value added course shall be conducted by the Industry and the marks shall be submitted to the COE for the award of grade.

#### List of Discipline Specific Elective Papers (Choose any one of the paper)

Discipline Specific Elective	Course Code		Name of the Course
Discipline Specific Elective – I	17U3CHE401	A	Food and Nutrition
	17U3CHE402	B	Food Safety Microbiology
	17U3CHE403	C	Hotel Law
Discipline Specific Elective – II	17U3CHE604	A	Fast Food Operations
	17U3CHE605	B	Room Division Operations
	17U3CHE606	C	Catering Management
Discipline Specific Elective – III	17U3CHE607	A	Travel & Tourism Management
	17U3CHE608	B	Event Management
	17U3CHE609	C	Food Hygiene and Sanitation

#### Extra Departmental Course

S. No.	Semester	Course Code	Name of the Course
1	III	17U4CH3ED1	Basic of Indian Cookery- Practical
2	III	17U4CH3ED2	Basic of Chinese Cookery -Practical

#### Additional Credit Course

Earning Additional credit course is not mandatory for Course Completion

Additional credits: 8

S. No.	Subject	Credit/ course	Total credits
1	Completion of Certificate Course	1	1
2	Hindi/ other Foreign languages	1	1
3	Self Study Papers	1	2
4	MOOC Courses/Spoken Tutorial prescribed by the Departments	1	3
5	Representation - Sports / Social Activities / Co curricular / Extracurricular Activities at University/ District/ State/ National/ International levels	1	1
<b>Total</b>			<b>8</b>

**Rules:** The Students can earn additional credits only if they complete the above during the course period (II to V Sem) and based on the following criteria. Proof of Completion must be submitted to the Office of Controller of Examinations before the commencement of the VI Semester. (Earning Additional credit course is not mandatory for Course Completion)

1. Students can complete Certification Courses for a minimum of 30hrs (II to V Sem only) from reputed centres and the same certificate shall be produced to earn a credit. They shall be guided by the Department if needed.
2. Students can opt Hindi/ any Foreign Language approved by Certified Institutions to earn one credit. The certificate of Hindi must be obtained from Dakshin Bharat Hindi Prachar Sabha and He/ She has to enrol and complete during their course period (II to V Sem only)
3. Students can earn one credit, if they complete One Selfstudy Paper prescribed by the Department. The Departments shall offer two Self Study Papers.

**Self Study Paper offered by Catering Science and Hotel Management Department**

<b>S. No.</b>	<b>Semester</b>	<b>Course code</b>	<b>Course Title</b>
1	Semester II to V	17UCHSS01	Bar Tricks
2		17UCHSS02	Icing Techniques

4. Students can earn one Credit, if they complete any one MOOC courses/ Spoken Tutorial prescribed by the Department. Students shall earn a maximum of 3 Additional Credits by completing 3 online courses.

**List of Online Courses prescribed by Catering Science and Hotel Management Department**

1. LibreOffice Suite
2. Linux OS
3. Basic IT Skills

**Note:** Other than the above mentioned courses, any course from recognized websites with the consent of the Head of the Department will also be accepted.

5. Award Winners in Sports/Social Activities/ Co curricular/ Extra Curricular Activities at University/ District/ State/ National/ International levels can earn One Extra Credit by producing the Certificate.

**Chairman**  
**Board of Studies in Catering Science and Hotel Management**  
**Nehru Arts and Science College**  
**Coimbatore**