

B.Sc., CATERING AND HOTEL ADMINISTRATION

Semester	Sub Code	Subject	Credits	hours	Int., Max	Ext., Max	Total
I	11	Part-I Language Practical (Tamil / Hindi / French) - I	3	2	25	75	100
	12	Part II - Language Practical - English-I – Prose and Communication Skills	4	2	25	75	100
	13	Basic Food Production and Patisserie	5	5	25	75	100
	14	Basic Food and Beverage Service	5	5	25	75	100
	15	Basic Food Production and Patisserie Practical	5	8	25	75	100
	16	Basic Food and Beverage Service Practical	5	8	25	75	100
II	21	Part-I Language Practical (Tamil / Hindi / French) - II	3	2	25	75	100
	22	Part II -Language Practical - English-II – Prose, Extensive Reading and Communications Skills	3	2	25	75	100
	23	Basic Front Office Operations	5	4	25	75	100
	24	Basic Accommodation Operation	5	4	25	75	100
	25	Basic Front Office Operations Practical	5	8	25	75	100
	26	Basic Accommodation Operation Practical	5	8	25	75	100
	27	Environmental Studies	2	2	25	75	100
III	31	Part I -Language Practical – English - III - Communicative Skills	3	2	25	75	100
	32	Advanced Food Production	5	5	25	75	100
	33	Advanced Food and Beverage Service	5	5	25	75	100
	34	Quantity Food Production Practical	5	8	25	75	100
	35	Advanced Food and Beverage Service Practical	5	8	25	75	100
	36	Nutrition and Food Science	3	2	25	75	100
IV	41	Part I - Language Practical - English – IV – Employability Skills	3	2	25	75	100
	42	Advanced Accommodation Operation	5	8	25	75	100
	43	Advanced Front Office Operations	5	8	25	75	100
	44	Application of Computers - Practical	5	4	25	75	100
	45	Hotel Engineering	5	4	25	75	100
	46	Value Education	3	4	25	75	100
V	51	Principles of Management	3	2	25	75	100
	52	Food and Beverage Management	5	6	25	75	100
	53	Accommodation Management	5	6	25	75	100
	54	Advanced Food Production Practical	5	8	25	75	100
	55	Electives 1. Food Production and Patisserie 2. Food and Beverage Service 3. Housekeeping 4. Front Office	5	4	25	75	100
	56	Project Work	5	4	25	75	100
VI	61	Internship (Industrial Practicum)	5	30	25	75	100

		Total	140	180			3200
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