

# **SRI KRISHNA ARTS AND SCIENCE COLLEGE**

An Autonomous College Affiliated to Bharathiar University  
Coimbatore-641008, Tamil Nadu, India.

## **LEARNING OUTCOMES BASED CURRICULUM FRAMEWORK (LOCF)**

**B.Sc. Catering Science & Hotel Management  
(I to VI Semester)**

**for 2024-25 admitted Students**

**DEPARTMENT OF CATERING SCIENCE &  
HOTEL MANAGEMENT**



**SRI KRISHNA ARTS AND SCIENCE COLLEGE**  
COIMBATORE – 641008

**DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT**

**(2024-2027)**

<b>I. PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)</b>	
Graduates from the <b>B.Sc. CSHM</b> Programme are expected to achieve the following PEOs	
<b>PEO 1</b>	Graduates will excel in their professional career and/or higher education by accruing a solid foundation in hospitality and hotel management.
<b>PEO 2</b>	Graduates will acquire their knowledge of catering and hospitality to solve complex problems in the hotel industry.
<b>PEO 3</b>	Graduates will understand the fundamentals of the hotel industry in the kitchen operation, front office, accommodation operation, food and beverage services, hotel engineering, and bartending.
<b>PEO 4</b>	Graduates will exhibit professional and ethical standards, effectively communicate with the team, and apply a multi-disciplinary and trans-disciplinary approach.
<b>PEO 5</b>	Graduates will be equipped to work in the hospitality industry throughout the globe and function as leaders and entrepreneurs with the competency of lifelong learning.

<b>II. PROGRAMME LEARNING OUTCOMES (PLOs)</b>	
The Graduates of <b>B.Sc. CSHM</b> programme will be able to:	
<b>PLO1</b>	<b>Knowledge: (Cognitive)</b> Exhibit in-depth knowledge and understanding of hotel management principles, spanning front office operations, housekeeping, food and beverage service, food production, human resources, and sustainability practices.
<b>PLO2</b>	<b>Critical Thinking Skills: (Cognitive)</b> Develop critical thinking skills in hotel management students to analyze complex situations, identify opportunities for improvement, and make informed decisions to enhance guest satisfaction and operational efficiency.
<b>PLO3</b>	<b>Practical Skills: (Psychomotor)</b> Apply a wide range of practical skills effectively in professional settings, ensuring high-quality guest experiences and operational excellence within hospitality establishments.
<b>PLO4</b>	<b>Teamwork Skills: (Affective)</b> Promote teamwork to improve the guest experience and operational efficiency through collaboration, communication, and cooperation among diverse team members.
<b>PLO5</b>	<b>Communication Skills: (Affective)</b> Improve communication skills to promote seamless service, build rapport with guests and colleagues, and drive positive guest experiences and organizational success in hospitality.
<b>PLO6</b>	<b>Digital Skills: (Affective)</b> Enhance digital proficiency to maximize technology use, streamline operations, and elevate guest satisfaction, fostering organizational success and innovation in hospitality.
<b>PLO7</b>	<b>Numeracy Skills: (Cognitive)</b> Enhance numeracy skills for analyzing financial data, interpreting metrics, and making informed decisions to drive effective budgeting, resource management, and operational success in hospitality.

<b>PLO8</b>	<b>Leadership Skills:(Affective)</b> Nurture leadership skills to empower individuals in guiding teams, fostering positive cultures, and driving organizational success through exceptional guest experiences and operational excellence in hospitality.
<b>PLO9</b>	<b>Lifelong Learning Skills: (Affective)</b> Foster lifelong learning to inspire continuous growth, adaptability, and innovation, empowering individuals to excel in dynamic hospitality settings and contribute to industry advancements.
<b>PLO10</b>	<b>Entrepreneurial Skills:(Affective)</b> Develop entrepreneurial skills to foster innovation, creativity, and risk-taking, empowering individuals to identify opportunities, create ventures, and succeed in the dynamic hospitality industry.
<b>PLO11</b>	<b>Ethics &amp; Professional Skills: (Affective)</b> Instill ethics and professionalism to foster integrity, accountability, and adherence to industry standards, building trust with stakeholders and enhancing the sector's reputation and sustainability.

**III. PROGRAMME LEARNING OUTCOMES VS GRADUATE ATTRIBUTES VSTAXONOMY OF VERBS**

PLO	Graduate Attributes										Blooms				
	Knowledge	Critical Thinking	Practical Skills	Team work	Communication skills	Digital skills	Numeracy	Leadership skills	Lifelong learning	Entrepreneurial skills	Professionalism	Ethics & Professionalism	Cognitive	Psychomotor	Affective
1	√												√		
2		√											√		
3			√											√	
4				√											√
5					√										√
6						√									√
7							√						√		
8								√							√
9									√						√
10										√					√
11											√				√

**IV. PROGRAMME LEARNING OUTCOMES VS PROGRAMME EDUCATIONAL OBJECTIVES**

	PEO 1	PEO 2	PEO 3	PEO 4	PEO 5
PLO 1	√				
PLO 2		√			
PLO 3		√			
PLO 4				√	
PLO 5				√	
PLO 6			√		
PLO 7					√
PLO 8					√
PLO 9					√
PLO 10					√
PLO 11				√	

**V. ADDITIONAL PROGRAMME OUTCOMES (APOs)**

<b>APO 1</b>	Graduates will develop cultural competence to effectively interact with guests and colleagues from diverse backgrounds, fostering inclusivity and enriching guest experiences.
<b>APO 2</b>	Gradates will cultivate problem-solving skills to identify and address challenges in hospitality operations promptly and effectively, ensuring smooth and efficient service delivery.
<b>APO 3</b>	Gradates will foster adaptability to thrive in fast-paced and ever-changing hospitality environments, allowing individuals to respond flexibly to evolving guest needs and industry trends.
<b>APO 4</b>	Gradates will enhance attention to detail in executing tasks such as room setup, food presentation, and guest interactions, ensuring meticulous service delivery and guest satisfaction.
<b>APO 5</b>	Gradates will develop skills in resource management to optimize utilization of personnel, materials, and finances, maximizing operational efficiency and profitability.
<b>APO 6</b>	Gradates will promote environmental sustainability practices in hospitality operations, minimizing waste, conserving resources, and contributing to the industry's efforts towards sustainability.
<b>APO 7</b>	Gradates will encourage ongoing professional development through continuous learning, networking, and participation in industry events, empowering individuals to advance their careers and contribute to the growth of the hospitality sector.
<b>APO 8</b>	Gradates will instill a culture of exceptional customer service to prioritize guest satisfaction, exceed expectations, and cultivate loyalty, thereby enhancing the reputation and profitability of hospitality establishments.

**VI. PROGRAMME SPECIFIC OUTCOMES (PSO's)**

<b>PSO 1</b>	Proficient in culinary arts, menu planning, and food presentation ensures graduates excel in food-related aspects.
<b>PSO 2</b>	Proficient in operations management for hospitality functioning, focusing on front office, housekeeping, event planning, and revenue management, which ensures efficient service, guest satisfaction, and resource optimization.
<b>PSO 3</b>	Emphasizes adherence to ethical standards, promoting sustainability and social responsibility which contribute to industry reputation and long-term viability, aligning with the demand for environmentally conscious practices.

**VII. Mapping of PEOs with PSOs**

	PSO 1	PSO 2	PSO 3
<b>PEO 1</b>	√		
<b>PEO 2</b>		√	
<b>PEO 3</b>	√		
<b>PEO 4</b>		√	√
<b>PEO 5</b>			√

## VIII. Curriculum Structure for B.Sc., Catering Science & Hotel Management

### Course Components, Credits & Marks Distribution

Part No	Group	Basic Structure: Distribution of Courses	Number of Courses	Total Marks	Total Credits
I - III	1	AEC – Ability Enhancement Courses	10	1000	24
III& IV	2	DSC – Discipline Specific Courses	15	1500	51
	3	DSE – Discipline Specific Electives	10	1000	49
	4	GEC – Generic Elective Courses	4	400	12
	5	SEC – Skill Enhancement Courses	2	100	4
IV	6	ANCC I & II – Audit Non-Credit Courses	2	Completed	
V		ANCC III – Audit Non-Credit Courses	1		
-	7	Drive Through Courses (DTCs) – (SWAYAM-NPTEL, Coursera, any courses certified by statutory bodies, etc.)	Any number	-	Additional Credits
<b>Total</b>				<b>4000</b>	<b>140</b>

#### Group 1. Ability Enhancement Courses (AECs) (10 Courses)– Part (I–IV)

AEC are the courses based upon the content that leads to knowledge enhancement. Ability Enhancement Courses (AEC)s are the following:

S. No.	Course Code	Course Title	Semester	Ownership Department	Contact Hours	Marks	Credits
1	24AEC15	<b>AEC Part I: Language I:</b> French for Hotel Management- I	I	Language	5	100	3
2	24AEC22	<b>AEC Part II:</b> English-I: English Language Dynamics	I	English	5	100	3
3	24AEC16	<b>AEC Part I: Language II:</b> French for Hotel Management- II	II	Language	5	100	3
4	24AEC24	<b>AEC Part II:</b> English-II: Campus to Corporate	II	English	5	100	3
5	24AEC37	<b>AEC Part III:</b> Academic Skills for Catering Science and Hotel Management	II	CSHM	2	100	2
6	24AEC54	<b>AEC Part III:</b> Professional Ethics in Catering Science and Hotel Management	III	CSHM	3	100	1
7	24AEC83	<b>AEC Part IV:</b> Communication Enhancement Course: Communication Excellence	III	English	2	100	1
8	24AEC47	<b>AEC Part III:</b> Comprehensive Project for CSHM	III	CSHM	2	100	4
9	24AEC81	<b>AEC Part IV:</b> Spoken Hindi	IV	Language	2	100	1
10	24AEC74	<b>AEC Part III:</b> Hotel Digital Marketing	VI	CSHM	5	100	3
<b>Total</b>						<b>1000</b>	<b>24</b>

**Group 2. Discipline Specific Courses (DSCs) (15 Courses) – Part III**

These courses are to be studied compulsorily by the students as a core requirement. The students are required to take DSCs across six semesters. The courses designed under this category aim to cover the basics that a student is expected to imbibe in the particular discipline. It includes major project.

S. No.	Course Code	Course Title	Semester	Contact Hours	Marks	Credits
1	24HMU01	<b>DSC 1:</b> Foundation Course in Food Production - I	I	3	100	3
2	24HMU02	<b>DSC 2 -</b> Foundation Course in Food & Beverage Service - I	I	3	100	3
3	24HMU03	<b>DSC 3 -</b> Lab in Foundation Course in Food Production - I	I	3	100	3
4	24HMU04	<b>DSC 4 -</b> Lab in Foundation Course in Food & Beverage Service - I	I	3	100	3
5	24HMU05	<b>DSC 5 -</b> Foundation Course in Food Production - II	II	4	100	4
6	24HMU06	<b>DSC 6 -</b> Foundation Course in Food & Beverage Service - II	II	3	100	3
7	24HMU07	<b>DSC 7 -</b> Lab in Foundation Course in Food Production - II	II	3	100	3
8	24HMU08	<b>DSC 8 -</b> Lab in Foundation Course in Food & Beverage Service - II	II	3	100	3
9	24HMU09	<b>DSC 9 -</b> Food Production - I	III	5	100	4
10	24HMU10	<b>DSC 10 -</b> Food & Beverage Service - I	III	5	100	4
11	24HMU11	<b>DSC 11 -</b> Lab in Food Production - I	III	3	100	3
12	24HMU12	<b>DSC 12 -</b> Lab in Food & Beverage Service - I	III	3	100	3
13	24HMU13	<b>DSC 13 -</b> Food Production - II	IV	5	100	4
14	24HMU14	<b>DSC 14 -</b> Food & Beverage Service - II	IV	4	100	4
15	24HMU15A	<b>DSC 15 A -</b> Mixology	VI	2	50	2
	24HMU15B	<b>DSC 15 B – Practical:</b> Mixology	VI	3	50	2
<b>Total</b>					<b>1500</b>	<b>51</b>

**Group 3. Discipline Specific Elective (DSEs) (10 Courses) – Part III**

Discipline Specific Elective courses offered under the main discipline of study which may be specialized or advanced or supportive to the discipline of study. Students can choose any one course from two courses each in the list of following DSEs.

S. No.	Course Code	Course Title	Ownership Department	Contact Hours	Marks	Credits
1.	24HMU16A	<b>DSE 1 A</b> - Hotel Housekeeping	CSHM Dept	3	50	2
	24HMU16B	<b>DSE 1 B</b> - Practical: Hotel Housekeeping		3	50	2
2.	24HMU17A	<b>DSE 2 A</b> - Front Office	CSHM Dept	3	50	2
	24HMU17B	<b>DSE 2 B</b> - Practical: Front Office	CSHM Dept	3	50	2
3.	24HMU18	<b>DSE 3</b> - Lab in Food Production - II	CSHM Dept	3	100	3
4.	24HMU19	<b>DSE 4</b> - Lab in Food & Beverage Service - II	CSHM Dept	3	100	3
5.	24HMU20A	<b>DSE 5 A</b> - Bakery & Confectionary	CSHM Dept	3	50	2
	24HMU20B	<b>DSE 5 B</b> - Practical: Bakery & Confectionary	CSHM Dept	3	50	2
6. 7.	24HMU21	<b>DSE 6 &amp; DSE 7</b> - Industrial Exposure Training	CSHM Dept	15 Weeks	200	19
8.	24HMU23	<b>DSE 8</b> - Tourism Management	CSHM Dept	4	100	4
	24HMU24	Event Management				
9.	24HMU25A	<b>DSE 9A</b> - Advance Food Production & Service	CSHM Dept	3	50	2
	24HMU25B	<b>DSE 9 B</b> - Practical: Advance Food Production & Service	CSHM Dept	3	50	2
10.	24HMU26A	<b>DSE 10 A</b> - Accommodation Operation Management	CSHM Dept	2	50	2
	24HMU26B	<b>DSE 10 B</b> - Practical: Accommodation Operation Management	CSHM Dept	3	50	2
<b>Total</b>					<b>1000</b>	<b>49</b>

**Industrial Exposure Training (IET)**

Students can opt for Industrial Exposure Training during fifth semester for a period of 4 weeks. The Continuous Internal Assessment mark distribution for IET is as follows:

Component	Mode of Conduct	Project Coverage	Marks
3 Reviews	Presentation	Phase by Phase	60
Work Diary	Written	Phase by Phase	20
Report	Submission	Entire Process	20
<b>Total</b>			<b>100*</b>

\*100 Marks will be converted to 80 (Internal) Marks

The end semester examination of the Industrial Exposure Training will be given based on the report and viva-voce for 120 marks, conducted by the Department.

Report: 80 Marks

Viva-voce: 40 Marks



**Group 4. Generic Elective Courses (GECs) (4 Courses)– Part III**

Generic Elective Courses are interdisciplinary in nature. They are additional courses based on expertise, specialization, requirements, scope, and need of the department.

Sl. No.	Course Code	Course Title	Semester	Ownership Department	Contact Hours	Marks	Credits
1	24GEU53	<b>GEC 1 -</b> Nutrition and Dietetics	II	BIO SCIENCE DEPT	3	100	3
	24GEU54	Food Waste Management					
2	24GEU26	<b>GEC 2:</b> Front Office Automation Lab	III	CS DEPT	3	100	3
	24GEU27	Computer Application in Hotel Industry Lab					
3	24GEU66	<b>GEC 3:</b> Fundamentals of Entrepreneurship	IV	BBA DEPT	5	100	3
	24GEU67	Marketing Management					
4	24GEU68	<b>GEC 4:</b> Human Resource Management	VI	BBA DEPT	5	100	3
<b>Total</b>						<b>400</b>	<b>12</b>

**Group 5. Skill Enhancement Courses (SECs) (2 Courses)**

SEC I: Compulsory Course: Talent Enhancement Course: Career Guidance

SEC II: A Bucket of Skill based Courses are offered for the Under Graduate programmes by the departments aimed at imparting skill. A Student has to subscribe one course from list offered by the department.

S.No	Course Code	Course Title	Ownership Department
1.	24SEC01	<b>SEC 1:</b> Talent Management Course- Career Guidance	MATHS
2.	24SEC26	<b>SEC 2:</b> Basic Vegetable Carving	CSHM
	24SEC27	<b>SEC 3:</b> Basic Bar Flair	CSHM

**Group 6. Audit Non-Credit Courses (ANCC)– Part IV & V**

Non-Credit Courses are intended for students who want to gain general knowledge, learn a new skill, upgrade existing skills, enrich their understanding of a wide range of topics, or develop personal interests. A student has to complete any two courses during Semester I and II.

Part IV- ANCC			
S. No.	Course Code	Course Title	Ownership Department
<b>ANCC 1 (Semester I)</b>			
1	24ANC01	Environmental Studies	Bioscience
<b>ANCC 2 - Values &amp; Ethics (Semester II)</b>			
2	24ANC02	Human Rights	Social Work
3	24ANC03	Women's Rights	Social Work
4	24ANC04	Yoga for Human Excellence	Psychology
5	24ANC05	Indian Culture and Heritage	English
6	24ANC06	Introduction to Cyber Security	CS
7	24ANC07	Consumer Protection	Commerce
8	24ANC08	Constitution of India	Commerce

9	24ANC09	Waste Management	Bioscience
10	24ANC10	Sustainable Development Goals	Management

Student has to take part in any one extension activity during their course of study.

Part V- ANCC		
ANCC 3 - Extension Activities		
S. No.	Course Code	Course Name
1	24ANC11	National Service Scheme
2	24ANC12	National Cadet Corps
3	24ANC13	Youth Red Cross
4	24ANC14	Red Ribbon Club
5	24ANC15	Rotaract Club
6	24ANC16	Sports
7	24ANC17	Association Activities
8	24ANC18	Club Activities

#### Group 7.

##### i) Drive-Through Courses (DTCs) I & II– Additional Credits

These courses are intended to bring out and promote the self-learning initiative of the students – where their own motivation is what drives them to complete the course and not external compulsions. This fosters the habit of keeping oneself updated always by means of self-study. It gives opportunities to the students to explore new areas of interest and earn additional credits. Students can take any number of courses under this cafeteria system. The credits will not be taken for CGPA calculation. Additional 4/3/2 credits per course will be given on submission of certificate.

1. Coursera
2. NPTEL
3. Any courses certified by statutory bodies.

##### ii) Drive-Through Course (DTC – III)

##### Internship Training/Mini Project/ Spoken Tutorial/etc.

Students individually or with the maximum of four members per batch should take up either Internship training or mini project for a period of fifteen days during IV Semester vacation. The report will be evaluated and viva-voce examination will be conducted during V semester. Otherwise, the students have to complete one spoken tutorial course or any certification course suggested by the department.

**VIII. Semester-wise Scheme**

Semester I										
Course Code	Course Title	T/P/E	Ins. Hrs/Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks	Credits	SD/EM/EN	L/R/N/G
24AEC15	<b>AEC 1: Language I:</b> French for Hotel Management-I	T	5	3	25	75	100	3	SD	G
24AEC22	<b>AEC 2: English I:</b> English Language Dynamics	T	5	3	25	75	100	3	SD	G
24HMU01	<b>DSC 1:</b> Foundation Course in Food Production - I	T	3	3	25	75	100	3	EM	R
24HMU02	<b>DSC 2 -</b> Foundation Course in Food & Beverage Service - I	T	3	3	25	75	100	3	EM	G
24HMU03	<b>DSC 3 -</b> Lab in Foundation Course in Food Production - I	P	3	3	40	60	100	3	SD/EM	R
24HMU04	<b>DSC 4 -</b> Lab in Foundation Course in Food & Beverage Service - I	P	3	3	40	60	100	3	SD/EM	G
24HMU16A	<b>DSE 1 A -</b> Hotel Housekeeping	E	3	3	10	40	50	2	EM	G
24HMU16B	<b>DSE 1 B -</b> Practical: Hotel Housekeeping		3	3	10	40	50	2	SD	G
24ANC01	<b>ANCC1 (NF2F)</b> Environmental Studies	T	2	-	-	-	Completed		SD	G
Drive Through Course I: Additional Credit Courses							Additional Credits			
<b>Total</b>			<b>30</b>				<b>700</b>	<b>22</b>		
Semester II										
Course Code	Course Title	T/P/E	Ins. Hrs/Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks	Credits	SD/EM/EN	L/R/N/G
24AEC16	<b>AEC 3:</b> Language II: French for Hotel Management-II	T	5	3	25	75	100	3	SD	G
24AEC24	<b>AEC 4:</b> English II: Campus to Corporate	T	5	3	25	75	100	3	SD	G
24AEC37	<b>AEC 5:</b> Academic Skills for Catering Science and Hotel Management	P	2	-	100	-	100	2	SD	G
24HMU05	<b>DSC 5 -</b> Foundation Course in Food Production - II	T	4	3	25	75	100	4	EM	R
24HMU06	<b>DSC 6 -</b> Foundation Course in Food & Beverage Service - II	T	3	3	25	75	100	3	EM	G
24HMU07	<b>DSC 7 -</b> Lab in Foundation Course in Food Production - II	P	3	3	40	60	100	3	SD/EM	N
24HMU08	<b>DSC 8 -</b> Lab in Foundation Course in Food & Beverage Service - II	P	3	3	40	60	100	3	SD/EM	G
24GEU53	<b>GEC 1 -</b> Nutrition and Dietetics	T	3	3	25	75	100	3	EM	G
24GEU54	Food Waste Management									
24ANC02 24ANC03 24ANC04 24ANC05 24ANC06	<b>ANCC2 (NF2F)</b> Human Rights Women's Rights Yoga for Human Excellence Indian Culture and Heritage Introduction to Cyber Security	T	2	-	-	-	Completed		SD	G

24ANC07	Consumer Protection									
24ANC08	Constitution of India									
24ANC09	Waste Management									
24ANC10	Sustainable Development Goals									
Drive Through Course II: Additional Credit Courses								Additional Credits		
<b>Total</b>			<b>30</b>				<b>800</b>	<b>24</b>		
<b>Semester III</b>										
Course Code	Course Title	T/P/E	Ins. Hrs/ Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks	Credits	SD/EM/EN	L/R/N/G
24AEC47	<b>AEC 6:</b> Comprehensive Project for CSHM	T	-	3	100	-	100	4	SD	G
24AEC83	<b>AEC 7:</b> Communication Enhancement Course: Communication Excellence	T	2	2	100	-	100	1	SD	G
24AEC54	<b>AEC 8:</b> Professional Ethics in Catering Science and Hotel Management	T	3	2	25	75	100	1	SD/EM	G
24HMU09	<b>DSC 9</b> - Food Production - I	T	5	3	25	75	100	4	EM	G
24HMU10	<b>DSC 10</b> - Food & Beverage Service - I	T	5	3	25	75	100	4	EM	G
24HMU11	<b>DSC 11-</b> Lab in Food Production - I	P	3	3	40	60	100	3	SD/EM/EN	G
24HMU12	<b>DSC 12</b> - Lab in Food & Beverage Service - I	P	3	3	40	60	100	3	SD/EM	G
24HMU17A	<b>DSE 2 A</b> - Front Office	E	3	3	10	40	50	2	SD/EM	G
24HMU17B	<b>DSE 2 B</b> - Practical: Front Office		3	3	10	40	50	2		
24GEU26	<b>GEC 2:</b> Front Office Automation Lab	P	3	3	40	60	100	3	SD	G
24GEU27	Computer Application in Hotel Industry Lab									
<b>Total</b>			<b>30</b>				<b>900</b>	<b>27</b>		
<b>Semester IV</b>										
Course Code	Course Title	T/P/E	Ins. Hrs/ Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks	Credits	SD/EM/EN	L/R/N/G
24HMU13	DSC 13 - Food Production - II	T	5	3	25	75	100	4	EM	G
24HMU14	DSC 14- Food & Beverage Service – II	T	4	3	25	75	100	4	EM	G
24HMU18	DSE 3- Lab in Food Production - II	P	3	3	40	60	100	3	SD/EM/EN	G
24HMU19	DSE 4- Lab in Food & Beverage Service - II	P	3	3	40	60	100	3	SD/EM	G
24HMU20A	DSE 5 A- Bakery & Confectionary	E	3	3	10	40	50	2	SD/EM/EN	G
24HMU20B	DSE 5 B- Practical: Bakery & Confectionary		3	3	10	40	50	2		
24GEU66	GEC3: Fundamentals of Entrepreneurship	T	5	3	25	75	100	3	SD/EM/EN	G
24GEU67	Marketing Management									

24AEC81	<b>AEC10</b> Spoken Hindi	T	2	2	100	-	100	1	SD	N
24SEC01	<b>SEC 1: Talent Management Course – Career Guidance</b>	T	2	3	50	-	50	2	SD	N
<b>Total</b>			<b>30</b>				<b>750</b>	<b>24</b>		
<b>Semester V</b>										
Course Code	Course Title	T/P/E	Ins. Hrs/ Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks	Credits	SD/EM/EN	L/R/N/G
24HMU21	<b>DSE 6 &amp; DSE 7 - Industrial Exposure Training</b>	-	15 Weeks	3	80	120	200	19	SD/EM/EN	G
24SEC26	<b>SEC 2</b> Basic Vegetable Carving	P	2	3	20	30	50	2	SD/EM/EN	G
24SEC27	Basic Bar Flair									
Drive Through Course III – Internship Training /Mini Project/Spoken Tutorial							Completed			
<b>Total</b>			<b>30</b>				<b>250</b>	<b>21</b>		
<b>Semester VI</b>										
Course Code	Course Title	T/P/E	Ins. Hrs/ Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks	Credits	SD/EM/EN	L/R/N/G
24AEC74	<b>AEC 8:</b> Hotel Digital Marketing	T	5	3	25	75	100	3	SD/EM	G
24HMU15A	<b>DSC15A-</b> Mixology	E	2	3	10	40	50	2	SD/EM/EN	G
24HMU15B	<b>DSC15B-</b> Practical: Mixology		3	3	10	40	50	2		
24HMU23	<b>DSE 8-</b> Tourism Management	T	4	3	25	75	100	4	EM/EN	G
24HMU24	Event Management									
24HMU25A	<b>DSE 9A-</b> Advance Food Production & Service	E	3	3	10	40	50	2	SD/EM/EN	G
24HMU25B	<b>DSE 9B-</b> Practical: Advance Food Production & Service									
24HMU26A	<b>DSE 10A-</b> Accommodation Operation Management	E	2	3	10	40	50	2	SD/EM	G
24HMU26B	<b>DSE 10B-</b> Practical: Accommodation Operation Management									
24GEU68	<b>GEC 4:</b> Human Resource Management	T	5	3	25	75	100	3	SD/EM/EN	G
24ANC11 24ANC12 24ANC13 24ANC14 24ANC15 24ANC16 24ANC17 24ANC18	<b>ANCC 3:</b> Extension Activities National Service Scheme National Cadet Corps Youth Red Cross Red Ribbon Club Rotaract Club Sports Association Activities Club Activities	-	-					Completed	SD	G
<b>Total</b>			<b>30</b>				<b>600</b>	<b>22</b>		
<b>Total</b>							<b>4000</b>	<b>140</b>		

<b>Drive-Through Courses (DTCs):</b> Courses offered in Coursera OR NPTEL OR Any courses certified by statutory bodies.	Additional 4 credits per course will be given on submission of Certificate	During Semester I to Semester VI
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The courses focus on the following needs	
SD	Skill Development
EM	Employability
EN	Entrepreneurship
L	Local
R	Regional
N	National
G	Global

**Semester-wise Distribution of Marks and Credits**

Semester	Total Marks	Total Credits
I	700	22
II	800	24
III	900	27
IV	750	24
V	250	21
VI	600	22
<b>Total</b>	<b>4000</b>	<b>140</b>

**OFFERED BY**

**List of Courses Offered by BIO-SCIENCE Department**

Semester	Course Code	Course Name	Programme	T/P/E	Ins. hrs	Cl A	ES	Total Marks	Credit	SD/EM/EN	L/R/N/G
II	24GEU53	GEC 1 - Nutrition and Dietetics	B.Sc. CSHM	T	3	25	75	100	3	EM	G
II	24GEU54	Food Waste Management		T	3	25	75	100	3	EM	G

**List of Courses Offered by CS Department**

Sem ester	Course Code	Course Name	Programme	T/ P/ E	Ins. hrs	Cl A	ES	Total Marks	Cred it	SD/ EM/ EN	L/ R/ N/ G
III	24GEU26	<b>GEC 2:</b> Front Office Automation Lab	B.SC. CSHM	P	3	40	60	100	3	SD	G
III	24GEU27	Computer Application in Hotel Industry Lab		P	3	40	60	100	3	SD	G

**List of Courses Offered by BBA Department**

Sem ester	Course Code	Course Name	Programme	T/ P/ E	Ins. hrs	Cl A	ES	Total Marks	Cred it	SD/ EM/ EN	L/ R/ N/ G
IV	24GEU66	<b>GEC 3:</b> Fundamentals of Entrepreneurship	B.SC. CSHM	T	5	25	75	100	3	SD/ EM/ EN	G
IV	24GEU67	Marketing Management		T	5	25	75	100	3	SD/ EM/ EN	G
VI	24GEU68	<b>GEC 4:</b> Human Resource Management		T	5	25	75	100	3	SD/ EM/ EN	G