

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
MEMBERS OF BOARD OF STUDIES

S.No.	Board Members	Name and Designation
1.	Chairman of the Board	Mr.G.Kannan Head & Assistant Professor of Hotel Management And catering Science Sri Kaliswari College (Autonomous), Sivakasi. Mail id: kannan.munez@gmail.com
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8.	Mr.Vijay Prakash	Assistant Professor of Tourism And Hospitality Management
9.	Mr.vasanth	Assistant Professor of Tourism And Hospitality Management

The Board of Studies Meeting was held on 20th July, 2021 through Virtual Mode. On the basis of the feedback received from stakeholders, the revised syllabi under OBE for B.Sc.(Tourism and Hotel Administration) and also syllabi for Certificate Courses were presented before the Board of Studies Meeting.

The following recommendations were incorporated in the syllabi in accordance with the suggestions given by the members of the board.

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
(Affiliated to Madurai Kamaraj University, Re-accredited with A Grade (CGPA 3.11) by NAAC)
BOARD OF STUDIES MEETING

Name of the Department : **TOURISM AND HOTEL ADMINISTRATION**
 Date : **20.07.2021**
 Course : **B.Sc.Tourism and Hotel Administration**

S.No	Semester	2018-2021		2021-2024		Content/ Unit	Retained/ Shifted Changed/ Introduced	Justification
		COURSE CODE	COURSE NAME	COURSE CODE	COURSE NAME			
FIRST SEMESTER								
1	1	18ULAL11	Practical Hindi	21UFRC11	Hotel French – I	5	Introduced	Recommended by BOS Members.
2		18UHML11	Hospitality English	21UENL11	General English – I	5	Changed	Recommended by BOS Members
3		18UHMC11	Core Course I: Basic Food and Beverage Service	21UHMC11	CORE COURSE –I Fundamentals of Food Production	5	Shifted and Retained	Recommended By Subject Expert & Alumni
4		18UHMC12	Core Course II: Basic Culinary Arts &Patisserie	21UHMC12	Core Course –II : Principles of Tourism	5	Changed	Based on Alumni Feedback changes can be made
5		18UHMA11	Allied Course I: Introduction to Tourism Industry	21UHMC1P	CORE COURSE –III: Practical: Fundamentals of Food	1-9	Shifted and Retained	Updated The Menu as Per current hotel requirements

					Production			
6		18UHMN11	Non-Major Elective Course-I Fundamentals of Tourism Administration	21UHMA11	Allied Course – I : Fundamentals of Food and Beverage service	5	Shifted and Retained	Updated The Menu as Per current hotel requirements
7		18UHME11	Enrichment Course I Fundamentals in Bakery	21UHMA1P	Allied Course – II : Practical: Fundamentals of Food and Beverage service	1-9	Shifted and Retained	Recommended By Subject Expert & Alumni
8				21UESR11	Ability Enhancement Compulsory Course –I: Environmental Studies	5		
9				21UHMS1P	Skill Enhancement Course I : Practical: Fundamentals of Bakery	1-5	Shifted and Retained	Recommended by BOS Members.

SECOND SEMESTER

10		18UHMC21	Core Course III: Basic Front Office & Accommodation operation Operation	21UFRC21	Hotel French– II	5	Introduced	Recommended by BOS Members.
11		18UHMC2P	Core Course IV: Basic Front Office & Accommodation Operation Practical	21UENL11	General English – II	5	Changed	Recommended By Subject Expert & Alumni
12	ii	18UHMC2Q	Core Course V: Basic Culinary Arts &Patisserie Practical	21UHMC21	Core Course IV : Fundamentals of Front Office Operation	5	Shifted and Retained	Suggested By Subject Experts

13	18UHMC22	Core Course VI: Tourism and Travel Agency Management	21UHMC22	Core Course V : Tourism Products Of India	5	Changed	Based on Alumni Feedback changes can be made
14	18UHMA21	Allied Course II : Tourism Organisations	21UHMC2P	Core Course VI : Practical: Fundamentals of Front Office Operation	1-12	Shifted and Retained	Based on Alumni Feedback changes can be made
15	18UHMN21	Non-Major Elective Course-II Fundamentals of Hotel Administration	21UHMA21	Allied Course – III : Fundamentals of Housekeeping Operation	5	Shifted and Retained	Recommended By Subject Expert & Alumni
16	18UHME2P	Enrichment Course-II Basic Food & Beverage Service Practical	21UHMA2P	Allied Course – IV: Practical: Fundamentals of Housekeeping Operation	1-7	Shifted and Retained	Suggested By Subject Experts
17			Ability Enhanceme nt Compulsor y Course – II : Value Education	Ability Enhancement Compulsory Course – II : Value Education			
17			Disaster Managemen t	Disaster Management			
19			Skill Enhancemen t Course– II:	Fundamentals of Bakery	5	Shifted and Retained	Recommended by BOS Members.

THIRD SEMESTER

20	iii	18UHMJ31	Core Course-VII: Industrial Exposure Training Project Report and Viva- Voce	21UHMC31	Core Course VII – Quantity Food Production	5	Shifted and Retained	Based on Alumni Feedback changes can be made
21				21UHMC32	Core Course – VIII: Airport Management.	5	Introduced	Based on Alumni Feedback changes can be made
22				21UHMC3P	Core Course – IX: Practical: Quantity Food Production	1-15	Shifted and Retained	Updated The Menu as Per current hotel requirements
23				21UHMC33	Core Course – X: Avance Food and Beverage Service	5	Shifted and Retained	This syllabus is adequate to fulfill the need of the students
24				21UHMC3 Q	Core Course – XI: Practical: Advance Food and Beverage Service		Shifted and Retained	Recommended By Subject Expert & Alumni
25				21UHMA31	Allied Course –V : Principles of Management	5	Introduced	Suggested By Subject Experts
26				21UHMA32	Allied Course –VI : Hotel Law	5	Introduced	Recommended by BOS Members.
27				21UHMO31 21UHMO32 21UHMO33	Major Elective Course – I : 1. Food Safety and HACCP 2. Nutrition and Food Science	5	Introduced	Recommended by BOS Members.

				3.Transport Managemen t			
28			21UHMN31	Non Major Elective Course –I :Fundamentals of Bakery and Confectionary	5	Shifted and Retained	Based on Alumni Feedback changes can be made
29			21UHMS31	Skill Enhancement Course – III: Property Management System	1-13	Introduced	Recommended by BOS Members.

FOURTH SEMESTER

30	IV	18UHMC41	Core Course VIII : Quantity Food Production	21UHMC41	Core Course –XII : Advance Front Office Operation	5	Shifted and Retained	Based on Alumni Feedback changes can be made
31		18UHMC4P	Core Course XI : Quantity Food Production Practical	21UHMC4P	Core Course – XIII : Practical: Advance Front Office Operation	1-8	Shifted and Retained	Recommended By Subject Expert & Alumni
32		18UHMC42	Core Course X : Food & Beverage Service	21UHMC42	Core Course – XIV: Advance Food Production Operation	5	Shifted and Retained	
33		18UHMC4Q	Core Course XI : Food & Beverage Service Practical	21UHMC4 Q	Core Course – XV: Practical: Advance Food Production Operation	1-15	Shifted and Retained	Suggested By Subject Experts
34		18UHMA41	Allied Course III: Front Office & Accommodation Operation	21UHMA4P	Allied Course – VII: Practical: Bar & BeverageOperation	1-10	Introduced	Recommended By Subject Expert & Alumni
35		18UHMS4P	Skill based Course I: Front Office & Accommodation Operation Practical	21UHMO41 21UHMO42 21UHMO43	Major Elective Course – II : 1.Human Resource Management 2.Hotel Maintenance and Engineering	1-5	Changed	This syllabus is adequate to fulfill the need of the students

				3.Personality Development			
36	18UHMV41	Value based Course I : Impacts of Tourism	21UHMN41	Non Major Elective Course – II: Tourism Business	1-5	Changed	Based on Alumni Feedback changes can be made
37		Extension Activity	21UHMS4P	Skill Enhancement Course– IV: Practical: Advance Accommodation Operation	1-6	Shifted and Retained	Change the menu According to current industry needs
38				Extension			

FIFTH SEMESTER

39	V	18UHMC51	Core Course-XII: Advanced Food Production and Patisserie	21UHMC51	Core Course – XVI : Professional Food Production and Patisserie Management	5	Shifted and Retained	Change the menu According to current industry needs
40		18UHMC5P	Core Course XIII: Advanced Food Production and Patisserie Practical	21UHMC5P	Core Course – XVII : Practical: Professional Food Production and Patisserie Management	1-5	Shifted and Retained	Updated The Menu as Per current hotel requirements
41		18UHMC52	Core Course XIV: Advanced Food and Beverage Service Management	21UHMC52	Core Course – XVIII : Professional Food and Beverage Service	5	Shifted and Retained	Change the menu According to current industry needs
42		18UHMC5Q	Core Course XV: Advanced Food & Beverage Service Management Practical	21UHMC5Q	Core Course – XIX : Practical: Professional Food and Beverage Service	1-4	Shifted and Retained	Suggested By Subject Experts

43	18UHMO51 18UHMO52 18UHMO53	Major Elective Course-I 1. Entrepreneurship Management 2. Event Management 3. Consumer Affairs	21UHMC53	Core Course – XX : Air ticketing and Fare Construction.	5	Introduced	Recommended by BOS Members.
44	18UHMS51	Skill Based Course-II: Advance Front Office and Accommodation Management	21UHMO51 21UHMO52 21UHMO53	Major Elective Course – III: 1. Eco Tourism. 2. Hotel Accounts 3. Facility Planning	5	Introduced	Based on Alumni Feedback changes can be made
45	18UHMS5P	Skill Based Course-III: Advanced Front office and Accommodation Management –Practical	21UHMO54 21UHMO55 21UHMO56	Major Elective Course – IV : 1. Itinerary Planning and Costing 2. Hotel Financial Management 3. Event Management.	5	Introduced	Recommended by BOS Members.
46	18UVED51	Value Education	21UHMS51	Skill Enhancement Course – V: Vegetable and Fruit Carving	1-5	Introduced	Recommended by BOS Members.
47	18UDMG51	Disaster Management	21UHMM3 51 21UHMM3 52	Self Paced Learning (SWAYM COURSE) 1. Soft Skill 2. Food Safety and Quality Control	1-8	Introduced	Based on Alumni Feedback changes can be made

SIXTH SEMESTER

48	18UHMC61	Core Course XVI :Professional Food Production and Patisserie Management	21UHMJ6 1	Core Course – XXI : Industrial Exposure Training(90Days)		Changed	Changed According to current industry needs
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49	VI	18UHMC62	Core Course XVII : Professional Food and Beverage Management	21UHMJ6 2	Core Course – XXII : Project		Changed	Changed According to current industry needs
50		18UHMC6P	Core Course XVIII: Professional Food Production and Patisserie Management Practical				Deleted	
51		18UHMC6Q	Core Course XIX: Professional Food and Beverage Management Practical				Deleted	
52		18UHMJ61	Core Course XX: Project Report and Project Viva-voce				Deleted	
		18UHMA61	Allied Course IV: Professional Room Division Management				Deleted	
53		18UHMO61 18UHMO62 18UHMO63	Major Elective Course-II 1.Human Resource Management 2.Organizational Behaviour 3.Soft Skill Development				Deleted	
54		18UHMS61	Skill Based Course-IV: Tourism Marketing				Deleted	
55		18UHMV61	Value Based Course-II: Tourism Planning				Deleted	

56		18UESR61	Environmental Studies				Deleted	
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CERTIFICATE COURSES

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1	III	18UHMEX1	Bakery Arts	21DHMEX 1	Diploma course in Fundamentals of Hospitality Industrial Studies	1-5	Introduced	Based on Alumni Feedback changes can be made
2	IV	18UHMEX2	Hospitality Industrial Studies	21DHMEX P	Diploma course in fundamentals of hospitality industrial studies practical	1-5	Introduced	Based on Alumni Feedback changes can be made
3	V			21UHMEX 1	Certificate course in bakery and confectione ry	1-5	Retained	Based on Alumni Feedback changes can be made

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BOARD OF STUDIES MEETING

Name of the Department : **TOURISM AND HOTEL ADMINISTRATION**


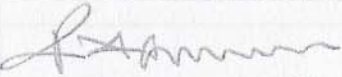

Date : **20.07.2021**

Course : Certificate Course in Hotel Management and Catering Science

S.No	Semester	2018 – 2021		2021 - 2024		Contents/ Unit	Retained/ Deletion/ Changes/ Frame the new Syllabus	Justification
		Course Code	Course Name	Course Code	Course Name			
1.	NON SEMESTER	CHM1	Food Production Theory	CHM1	Food Production Theory	5	Retained	This syllabus is adequate to fulfill the need of the students
2.		CHM2	Food And Beverage Service	CHM2	Food And Beverage Service	5	Deleted the Beverage Production	Feedback From Alumni
3.		CHM3	Accommodation And Front Office Operation	CHM3	Accommodation And Front Office Operation	5	Retained	This syllabus is adequate to fulfill the need of the students
4.		CHMP	Food Production Practicals	CHMP	Food Production Practicals	5	Deleted cold cuts and updated	Suggested by BOS Member
5.		CHMQ	Food And	CHMQ	Food And Beverage	5	Included Beverage	Suggested by Academic

			Beverage Service		Service		Service	Expert
6.		CHMR	Accommodation And Front Office	CHMR	Accommodation And Front Office	5	Included Form Filling	Suggested by University Nominee

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1.	Chairman of the Board	Mr.G.Kannan Head & Assistant Professor of Hotel Management And catering Science Sri Kaliswari College (Autonomous), Sivakasi. Mail id: kannan.munez@gmail.com	
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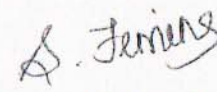
Signature of Chairman of the Board

Dean of Academic Affairs

Principal

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6.	Alumnus	Mr. J.Pandiyaraja, Food and Beverage Service Manager, Sathyam Grand Hotel, Chennai. Mail id: broolls2809@gmail.com	
Members			
7.	Mr.Balamurugan	Assistant Professor of Tourism And Hospitality Management	
8.	Mr.Vijay Prakash	Assistant Professor of Tourism And Hospitality Management	
9.	Mr.vasanth	Assistant Professor of Tourism And Hospitality Management	


Signature of Chairman of the Board


Dean of Academic Affairs


Principal