

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

for 2023-24 admitted students

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT



SRI KRISHNA ARTS AND SCIENCE COLLEGE
COIMBATORE – 641008

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT
(2023-24)

I. PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

PEO 1	Graduates will excel in professional career &/ or higher education by accruing solid foundation in Hospitality & Hotel Management
PEO 2	Graduates will acquire their knowledge of catering and hospitality to solve complex problems in Hotel Industry
PEO 3	Graduates will understand the fundamentals of the hotel industry in the kitchen operation, front office, accommodation operation, food & beverage services, hotel engineering and bartending.
PEO 4	Graduates will exhibit professional & ethical standard, effectively communicate with the team and will apply multi-disciplinary and trans disciplinary approach
PEO 5	Graduates will be equipped to work in hospitality industry throughout the globe and functioned as leader entrepreneurs with competency of lifelong learning

II. PROGRAMME LEARNING OUTCOMES (PLOs)

No.	The Graduates of B.Sc. Catering Science & Hotel Management programme will be able to:
PLO1	Provide a common body of knowledge in hospitality management coupled with a broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry. (Cognitive)
PLO2	Enhance critical thinking skills & apply them to hospitality complex problems. (Cognitive)
PLO3	To obtain the technical knowledge and skills needed to emerge as a full-fledged hospitality professional in different organizations and help students to understand how organizations work and manage. (Psychomotor)
PLO4	Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary hospitality settings. (Interpersonal skills & Team work). (Affective)
PLO5	Demonstrate the ability to use professional written and oral communication skills and technology to successfully communicate in the hospitality industry. (Affective)
PLO6	Demonstrate use of appropriate technology and techniques in the field of hospitality. (Affective)
PLO7	To provide the students with an in depth understanding of all basic S.I Units (International system of units) for various Hospitality operations numeracy . (Cognitive)
PLO8	To develop a range of leadership skills and abilities such as motivating others, leading changes, and resolving conflict. (Affective)
PLO9	Acquire the ability to engage in independent and life-long learning in the broadest context of socio-cultural changes in the Hospitality Industry. (Affective)
PLO10	Equip students with the essential entrepreneurial skills for self- employment. (Affective)
PLO11	Understand and evaluate issues related to environmental sustainability and ethics to make business decisions. (Affective)

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	Ethics & Professionalism	Cognitive	Psychomotor	Affective
1	√											√		
2		√										√		
3			√										√	
4				√										√
5					√									√
6						√								√
7							√					√		
8								√						√
9									√					√
10										√				√
11											√			√

IV. PROGRAMME LEARNING OUTCOMES VS PROGRAMME EDUCATIONAL OBJECTIVES

PLO	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)

APO 1	Graduates will have an ability to be socially intelligent with good IQ (Intelligent quotient) & EQ (Emotional quotient).
APO 2	Graduates will have virtual collaboration ability
APO 3	Graduate will have an ability to use social media for productive purposes
APO 4	Graduates will have critical thinking & innovative skills
APO 5	Graduates will have good digital foot prints

VI. PROGRAMME SPECIFIC OUTCOMES (PSO's)

PSO 1	Develop proficiency in the management and accounting area in decision making, planning and performance management to formulate and implement organization strategy.
PSO 2	Practical skill set in the field of hotel industry, entrepreneur to start hospitality business with analytical and precision skills
PSO 3	Pursue professional course for higher education as a pathway of higher learning process.
PSO 4	Use modern equipment and techniques to solve contemporary problems in the field of hospitality industry.

VII. 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	60
	3	DSE – Discipline Specific Electives	10	1000	40
	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	3	-	-
V		ANCC III – Audit Non-Credit Courses	1	Completed	
-	7	DTC – Drive Through Courses (SWAYAM-NPTEL, Coursera, Any courses certified by statutory bodies, etc)	Any number	-	Addl. Credits
Total				4000	140

Group 1. Ability Enhancement Courses (AECs) (I & II Semesters)

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

S. No.	Course Code	Course Title	Semester	Ownership Department	Contact Hours	Credits	Marks
1	23AEC15	AEC Part I: Language – I French for Hotel Management-I	I	Language Dept.	6	3	100
2	23AEC22	AEC Part II: English-I: English for Professional Communication	I	English Dept.	4	3	100
3	23AEC16	AEC Part I: Language – II French for Hotel Management-II	II	Language Dept.	6	3	100
4	23AEC24	AEC Part II: English – II: Campus to Corporate	II	English Dept	4	3	100
5	23AEC37	AEC PART III: Academic Skills for Catering Science & Hotel Management	II	CSHM Dept	2	2	100

Group 2. Discipline Specific Courses (DSCs) (I & II Semesters)

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	Credits	Marks
1	23HMU01	DSC 1: Foundation Course in Food Production - I	I	3	3	100
2	23HMU02	DSC 2 - Foundation Course in Food & Beverage Service - I	I	3	3	100
3	23HMU03	DSC 3 - Lab in Foundation Course in Food Production - I	I	3	3	100

4	23HMU04	DSC 4 - Lab in Foundation Course in Food & Beverage Service - I	I	3	3	100
5	23HMU05	DSC 5 - Foundation Course in Food Production - II	II	4	4	100
6	23HMU06	DSC 6 - Foundation Course in Food & Beverage Service - II	II	3	3	100
7	23HMU07	DSC 7 - Lab in Foundation Course in Food Production - II	II	3	3	100
8	23HMU08	DSC 8 - Lab in Foundation Course in Food & Beverage Service - II	II	3	3	100

Group 3. Discipline Specific Elective (DSEs) (I & II Semesters)

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 TEN courses from the following list.

S. No.	Course Code	Course Title	Ownership Department	Contact Hours	Credits	Marks
1	23HMU16A	DSE 1 A - Hotel Housekeeping (Theory)	CSHM Dept	3	2	50
	23HMU16B	DSE 1 B - Hotel Housekeeping (Practical)		3	2	50

Group 4. Generic Elective Courses (GECs) ((I & II Semesters)

Generic Elective Courses are interdisciplinary in nature. They are additional courses based on expertise, specialization, requirements, scope, and need of the department. The student has to subscribe any 4 courses in the following list:

Sl. No.	Course Code	Course Title	Semester	Ownership Department	Contact Hours	Credits	Marks
1	23GEU25A	GEC 1 - Nutrition & Dietetics /	II	BIO SCIENCE DEPT	3	3	100
	23GEU25B	Food Waste Management					

Group 5: Skill Enhancement Courses (SEC)

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

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

Courses Offered by Nan Mudhalvan Scheme/Certification in Core Area/Department offered Certification Course.

Group 6. Audit Non-Credit Courses (ANCC)

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 Name
Semester I - ANCC 1		
1.	23ANC01	Environmental Studies
Semester II - ANCC 2 - Values & Ethics		
2.	23ANC02	Human Rights
3.	23ANC03	Women's Rights
4.	23ANC04	Yoga for Human Excellence

5.	23ANC05	Indian Culture and Heritage
6.	23ANC06	Introduction to Cyber Security
7.	23ANC07	Consumer Protection
8.	23ANC08	Constitution of India
9.	23ANC09	Waste Management
10.	23ANC10	Cyber Ethics

Group 7.

i) Drive-Through Course (DTC) 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 credits per Course will be given on submission of certificate.

1. SWAYAM-NPTEL

- 4 Additional Credits will be given on submission of the certificate.

2. Coursera

- 4 Additional Credits will be given on completion of Specialization Course with 7 – 8 modules

- 3 Additional Credits will be given on completion of Specialization Course with 5 – 6 modules

- 2 Additional Credits will be given on completion of Specialization Course with 3 – 4 modules

3. Any courses certified by statutory bodies

ii) Drive-Through Course (DTC – III) – To be Completed

Internship Training/Mini Project/ Spoken Tutorial/Economic Talent test 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 5th 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	Examination				Credits	SD/EM/EN	G/L/R/N
				ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks			
23AEC15	AEC PART I: Language I: French for Hotel Management-I	T	6	3	25	75	100	3	SD	G
23AEC22	AEC PART II: English I: English for Professional Communication	T	4	3	25	75	100	3	SD	G
23HMU01	DSC 1: Foundation Course in Food Production - I	T	3	3	25	75	100	3	EM	R
23HMU02	DSC 2 - Foundation Course in Food & Beverage Service - I	T	3	3	25	75	100	3	EM	G
23HMU03	DSC 3 - Lab in Foundation Course in Food Production - I	P	3	3	40	60	100	3	SD/EM	R
23HMU04	DSC 4 - Lab in Foundation Course in Food & Beverage Service - I	P	3	3	40	60	100	3	SD/EM	G
23HMU16A	DSE 1 A - Hotel Housekeeping (Theory)	E	3	3	10	40	50	2	EM	G
23HMU16B	DSE 1 B - Hotel Housekeeping (Practical)		3	3	10	40	50	2	SD	G
DTC - I - Additional Credit Courses (NPTEL/Coursera)										
23ANC01	ANCC-1 Environmental Studies	T	2	-	-	-	Completed			
Total			30				700	22		
Semester II										
Course Code	Course Title	T/P/E	Ins. Hrs/ Week	Examination				Credits	SD/EM/EN	G/L/R/N
				ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks			
23AEC16	AEC PART I: Language II: French for Hotel Management-II	T	6	3	25	75	100	3	SD	G
23AEC24	AEC PART II: English II: Campus to Corporate	T	4	3	25	75	100	3	SD	G
23AEC37	AEC PART III: Academic Skills for Catering Science & Hotel Management	P	2	-	100	-	100	2	SD	G
23HMU05	DSC 5 - Foundation Course in Food Production - II	T	4	3	25	75	100	4	EM	R
23HMU06	DSC 6 - Foundation Course in Food & Beverage Service - II	T	3	3	25	75	100	3	EM	G
23HMU07	DSC 7 - Lab in Foundation Course in Food Production - II	P	3	3	40	60	100	3	SD/EM	N

23HMU08	DSC 8 - Lab in Foundation Course in Food & Beverage Service - II	P	3	3	40	60	100	3	SD/EM	G
23GEU25A	GEC 1 - Nutrition & Dietetics /	T	3	3	25	75	100	3	EN	G
23GEU25B	Food Waste Management									
DTC II : Additional Credit Courses (NPTEL/Coursera)										
23ANC04	ANCC-2 Yoga for Human Excellence	T	2	-	-	-	Completed			
Total			30				800	24		
Drive-Through Course (DTC): Courses offered in SWAYAM-NPTEL, Coursera 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				

The Courses focuses the following needs :				
Needs	G- Global	N -National	R-Regional	L-Local
SD	Skill Development			
EM	Employability			
EN	Entrepreneurship			

Semester-wise Distribution of Marks and Credits:

Semester	Total Marks	Total Credits
I	700	22
II	800	24

OFFERED BY**List of Courses Offered by Bio-Science Department**

Sem ester	Course Code	Course Name	Programme	T/P/E	Ins. hrs	CIA	ES	Total Marks	Credit
II	23GEU25A	GEC 1 - Nutrition & Dietetics /	B.Sc., CSHM	3	3	25	75	100	3
II	23GEU25B	Food Waste Management		3	3	25	75	100	3

BOARD CHAIRMAN
(SEAL & SIGNATURE)

