

## PSG College of Arts & Science, Coimbatore – 14.

### Scheme of Learning and Evaluation

#### Programme: B Sc Catering Science & Hotel Management (SF)

Course Code	Course Title	Course Category	Course Type	Part Type	Semester	Credits
22LAF101N	French FOR GASTRONOMY-I	CORE	THEORY	1	1	3
22EU101N	COMMUNICATIVE English I-INTERPERSONAL COMMUNICATION	CORE	THEORY	2	1	3
22HMU101N	FUNDAMENTALS OF CULINARY ARTS - I	CORE	THEORY	3	1	4
22HMU102N	FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE - I	CORE	THEORY	3	1	4
23HMU103	HYGIENE AND FOOD SAFETY PRACTICES	CORE	THEORY	3	1	5
22HMU208N	FOOD PRODUCTION AND PATISSERIE PRACTICAL-I	CORE	PRACTICAL	3	1	3
22HMU209N	FOOD AND BEVERAGE SERVICE PRACTICAL-I	CORE	PRACTICAL	3	1	3
22LAF202N	French for Gastronomy-II	CORE	THEORY	1	2	3
22EU202N	Communicative English II-Academic Communication	CORE	THEORY	2	2	3
22HMU204N	Fundamentals of Culinary Arts - II	CORE	THEORY	3	2	4
22HMU205N	Fundamentals of Food and Beverage Service-II	CORE	THEORY	3	2	4
22HMU206N	Computer Applications for Hospitality Industry	CORE	THEORY	3	2	3
22HMU207N	Computer Applications for Hospitality Industry Practical	CORE	PRACTICAL	3	2	2
22HMU208N	Food Production and Patisserie Practical-I(Skill Based)	CORE	PRACTICAL	3	2	3
22HMU209N	Food and Beverage Service Practical-I(Skill Based)	CORE	PRACTICAL	3	2	3
23AECU201	Ability Enhancement Compulsory Course I-Values & Ethics for Human Excellence	CORE	THEORY	4	2	2
23PSEU201	Professional Skill Enhancement - I	CORE	THEORY	4	2	2
23LAF303N	French FOR HOSPITALITY-I	CORE	THEORY	1	3	3

23EU303N	COMMUNICATIVE English-III DEVELOPING English LANGUAGE SKILLS THROUGH LITERATURE	CORE	THEORY	2	3	3
23HMU310N	ADVANCED CULINARY ARTS-I	CORE	THEORY	3	3	3
23HMU311N	ADVANCED FOOD AND BEVERAGE SERVICE-I	CORE	THEORY	3	3	3
23HMU312N	HOSPITALITY MARKETING	CORE	THEORY	3	3	4
23HMU313N	FOOD PRODUCTION AND PATISSERIE PRACTICAL- II	CORE	PRACTICAL	3	3	3
23HMU314N	FOOD AND BEVERAGE SERVICE PRACTICAL-II	CORE	PRACTICAL	3	3	3
23HMU315N	FRONT OFFICE OPERATION PRACTICAL	CORE	PRACTICAL	3	3	2
23HMU316R	MIXOLOGY PRACTICAL	CORE	PRACTICAL	3	3	2
22AECU302	ABILITY ENHANCEMENT COMPULSORY COURSE- II-ENVIRONMENTAL STUDIES & SUSTAINABLE DEVELOPMENT GOALS	CORE	THEORY	4	3	2
23LAF404N	French for Hospitality - II	CORE	THEORY	1	4	3
23EU404N	Communicative English - IV- English for Career	CORE	THEORY	2	4	3
23HMU417N	Advanced Culinary Arts II	CORE	THEORY	3	4	3
23HMU418N	Advanced Food and Beverage Service - II	CORE	THEORY	3	4	3
23HMU419NA	Major Elective Course - I Personality Development	ELECTIVE	THEORY	3	4	4
23HMU419NB	Major Elective Course - I Bakery and Confectionary	ELECTIVE	THEORY	3	4	4
23HMU420N	Human Resource Management	CORE	THEORY	3	4	4
23HMU421N	Accommodation operations Practical(Skill Based)	CORE	PRACTICAL	3	4	2
23HMU422R	Bakery Practical(Skill Based)	CORE	PRACTICAL	3	4	2
22SECU401	Skill Enhancement Course I- Information Security	CORE	THEORY	4	4	2
23PSEU402	Professional Skill Enhancement-II	CORE	THEORY	4	4	2
23HMU524	FRONT OFFICE OPERATIONS	CORE	THEORY	3	5	3
23HMU525	ACCOMMODATION OPERATIONS	CORE	THEORY	3	5	3

23HMU526	FOOD AND BEVERAGE MANAGEMENT	CORE	THEORY	3	5	3
23HMU527	TOURISM AND EVENT MANAGEMENT	CORE	THEORY	3	5	3
23HMU528	FACILITY AND REVENUE MANAGEMENT	CORE	THEORY	3	5	3
23HMU529A	FOOD, MEDIA AND CULTURE	CORE	THEORY	3	5	4
23BHM530	FOOD PRODUCTION AND PATISSERIE PRACTICAL-III	CORE	PRACTICAL	3	5	4
23HMU531	FOOD AND BEVERAGE SERVICE PRACTICAL-III	CORE	PRACTICAL	3	5	3
23HMU633	Hospitality Industry Exposure Training	CORE	TRAINING	3	6	6