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
	French FOR					
22LAF101N	GASTRONOMY-I	CORE	THEORY	1	1	3
	COMMUNICATIVE English					
	I-INTERPERSONAL					
22EU101N	COMMUNICATION	CORE	THEORY	2	1	3
	FUNDAMENTALS OF					
22HMU101N	CULINARY ARTS - I	CORE	THEORY	3	1	4
	FUNDAMENTALS OF					
	FOOD AND BEVERAGE					
22HMU102N	SERVICE - I	CORE	THEORY	3	1	4
	HYGIENE AND FOOD					
23HMU103	SAFETY PRACTICES	CORE	THEORY	3	1	5
	FOOD PRODUCTION AND					
22HMU208N	PATISSERIE PRACTICAL-I	CORE	PRACTICAL	3	1	3
	FOOD AND BEVERAGE					
22HMU209N	SERVICE PRACTICAL-I	CORE	PRACTICAL	3	1	3
22LAF202N	French for Gastronomy-II	CORE	THEORY	1	2	3
	Communicative English II-					
22EU202N	Academic Communication	CORE	THEORY	2	2	3
	Fundamentals of Culinary				_	
22HMU204N	Arts - II	CORE	THEORY	3	2	4
	Fundamentals of Food and					
22HMU205N	Beverage Service-II	CORE	THEORY	3	2	4
22111/10/2001	Computer Applications for					
22HMU206N	Hospitality Industry	CORE	THEORY	3	2	3
2211101020011	Computer Applications for	COIL			2	5
22HMU207N	Hospitality Industry Practical	CORE	PRACTICAL	3	2	2
221101020710	Food Production and	CORE		5	2	2
	Patisserie Practical-I(Skill					
22HMU208N	Based)	CORE	PRACTICAL	3	2	3
2211102001	Food and Beverage Service	CORL			2	5
22HMU209N	Practical-I(Skill Based)	CORE	PRACTICAL	3	2	3
221110102091	Ability Enhancement	CORE	TRACTICAL	5	2	5
	Compulsory Course I-Values					
	& Ethics for Human					
23AECU201	Excellence	CORE	TUEODV	Л	2	2
23AECU201	Professional Skill	LUKE	THEORY	4	2	2
22DSEU201		CORE	THEODY	Л	2	2
23PSEU201	Enhancement - I	LUKE	THEORY	4	2	2
221 A E202N	French FOR HOSPITALITY-	COPE	TUEODV	1	2	2
23LAF303N	I	CORE	THEORY	1	3	3

	COMUNICATIVE	1			I	
	COMMUNICATIVE					
	English-III DEVELOPING					
	English LANGUAGE					
2251 1202N	SKILLS THROUGH	CODE	THEODY		2	2
23EU303N	LITERATURE	CORE	THEORY	2	3	3
	ADVANCED CULINARY	CODE	THEODY	2	2	2
23HMU310N	ARTS-I	CORE	THEORY	3	3	3
	ADVANCED FOOD AND	CODE	THEODY	2	2	2
23HMU311N	BEVERAGE SERVICE-I	CORE	THEORY	3	3	3
2211N/11212N	HOSPITALITY	CODE	THEODY	2	2	4
23HMU312N	MARKETING FOOD PRODUCTION AND	CORE	THEORY	3	3	4
2211MI 1212N	PATISSERIE PRACTICAL-	CORE	PRACTICAL	3	3	3
23HMU313N	II FOOD AND BEVERAGE	CORE	PRACTICAL	3	3	3
2211N11214N	SERVICE PRACTICAL-II	CORE	PRACTICAL	3	3	3
23HMU314N	FRONT OFFICE	CORE	PRACTICAL	3	3	3
23HMU315N	OPERATION PRACTICAL	CORE	PRACTICAL	3	3	2
				3		2
23HMU316R	MIXOLOGY PRACTICAL	CORE	PRACTICAL	3	3	2
	ABILITY ENHANCEMENT					
	COMPULSORY COURSE- II-ENVIRONMENTAL					
	STUDIES &					
	SUSTAINABLE					
22AECU302	DEVELOPMENT GOALS	CORE	THEORY	4	3	2
23LAF404N		CORE	THEORY	1	4	3
ZJLAF404IN	French for Hospitality - II	CORE	THEORI	1	4	3
23EU404N	Communicative English - IV-	CORE	THEORY	2	4	2
	English for Career			2	4	3
23HMU417N	Advanced Culinary Arts II	CORE	THEORY	3	4	3
22113/1 1/101	Advanced Food and Beverage	CODE	THEODY	2	4	2
23HMU418N	Service - II	CORE	THEORY	3	4	3
22111/11/10NIA	Major Elective Course - I		THEODY	2	4	4
23HMU419NA	Personality Development	ELECTIVE	THEORY	3	4	4
2211N/11/10NID	Major Elective Course - I	ELECTIVE	THEODY	3	4	4
23HMU419NB	Bakery and Confectionary Human Resource	ELECTIVE	THEORY	3	4	4
23HMU420N	Management	CORE	THEORY	3	4	4
23HW10420IN	6	CORE	THEORI	3	4	4
23HMU421N	Accommodation operations Practical(Skill Based)	CORE	PRACTICAL	3	4	2
	· · · · · · · · · · · · · · · · · · ·	CORE		3	4	2
23HMU422R	Bakery Practical(Skill Based)	CORE	PRACTICAL	3	4	2
228ECU401	Skill Enhancement Course I-	CODE	THEODY	4	4	2
22SECU401	Information Security Professional Skill	CORE	THEORY	4	4	2
23PSEU402	Enhancement-II	CORE	THEORY	1	1	2
23F3EU402	FRONT OFFICE	LUKE		4	4	2
221111524		CORE	THEODY	3	5	3
23HMU524	OPERATIONS	COKE	THEORY	3	3	3
23HMU525	ACCOMMODATION OPERATIONS	CORE	THEORY	3	5	3
2301110323	OPERATIONS	CUKE	INCUKI	3	3	3

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