PSG College of Arts & Science, Coimbatore – 14.

Scheme of Learning and Evaluation

Programme: B.Voc (Hospitality Management) (SF)

Course Code	Course Title	Course Category	Course Type	Part Type	Semester	Credits
22LAT101N	Tamil-I	ELECTIVE	THEORY	1	1	3
22LAH101N	Hindi-I	ELECTIVE	THEORY	1	1	3
22LAF101N	French-I	ELECTIVE	THEORY	1	1	3
	Communicative English-I-					
22EU101N	Interpersonal Communication	ELECTIVE	THEORY	2	1	3
22HMB101N	Food Production Operations-I	CORE	THEORY	3	1	6
22HMB102N	Food and Beverage Service-I	CORE	THEORY	3	1	4
	Food Science, Safety and					
23HMB103N	Hygiene	CORE	THEORY	3	1	4
	Fundamentals of Travel and					
22HMB104N	Tourism	CORE	THEORY	3	1	4
22HMB208N	Culinary Art Practical-I	CORE	PRACTICAL	3	1	3
	Food and Beverage Service					
22HMB209N	Practical	CORE	PRACTICAL	3	1	3
22LAU202N	Tamil - II	ELECTIVE	THEORY	1	2	3
22LAH202N	Hindi - II	ELECTIVE	THEORY	1	2	3
	FRENCH - II - FRENCH					
	LANGUAGE & CULTURE -					
22LAF202N	II	ELECTIVE	THEORY	1	2	3
	Communicative English II-					
22EU202N	Academic Communication	CORE	THEORY	2	2	3
	Food production Operations -	G055				
22HMB205N	II	CORE	THEORY	3	2	4
2211NAD206N	Food and Beverage Service -	CODE	THEODY	2	2	4
22HMB206N	II Travel and Tourism	CORE	THEORY	3	2	4
22HMB207N	Operations Operations	CORE	THEORY	3	2	4
ZZINIDZU/IN	Culinary Art Practical - I(Skill	CORE	THEORI	3	<u> </u>	4
22HMB208N	Based)	CORE	PRACTICAL	3	2	3
ZZIIVIDZOON	Food and Beverage Service	CORE	TRACTICAL	3	2	3
22HMB209N	Practical(Skill Based)	CORE	PRACTICAL	3	2	3
2211111220511	Industrial Training – I (Skill	CORE	TRATETICIE			3
22HMB210N	Based)	CORE	TRAINING	3	2	2
	Ability Enhancement				_	_
	Compulsory Course - I-Values					
	& Ethics for Human					
23AECU201	Excellence	CORE	THEORY	4	2	2
	Professional Skill					
23PSEU201	Enhancement - I	CORE	THEORY	4	2	2
23LAT303N	Tamil-III	ELECTIVE	THEORY	1	3	3
23LAH303N	Hindi-III	ELECTIVE	THEORY	1	3	3

23LAF303N	French-III	ELECTIVE	THEORY	1	3	3
	Communicative English-III-					
	Developing English Language					
23EU303N	Skills through Literature	ELECTIVE	THEORY	2	3	3
	Food Production Operations-					
23HMB311N	II	CORE	THEORY	3	3	3
23HMB312N	Alcoholic Beverages-I	CORE	THEORY	3	3	4
	Principles of Management and					
23HMB313N	Human Resource	CORE	THEORY	3	3	3
23HMB314N	Hotel Front Office	CORE	THEORY	3	3	2
23HMB315N	Hotel Front Office Practical	CORE	PRACTICAL	3	3	2
23HMB316N	Institutional Training-I	CORE	TRAINING	3	3	2
23HMB422N	Culinary Art Practical-II	CORE	PRACTICAL	3	3	3
	Advanced Food and Beverage					
23HMB423N	Service Practical-I	CORE	PRACTICAL	3	3	3
	Ability Enhancement					
	Compulsory Course-II-					
	Environmental Studies &					
22 A ECH 202N	Sustainable Development	CODE	THEODY	4	2	2
22AECU302N	Goals	CORE	THEORY	4	3	2
23LAT404N	Tamil-IV	ELECTIVE	THEORY	1	4	3
23LAH404N	Hindi-IV	ELECTIVE	THEORY	1	4	3
	FRENCH - IV FRENCH LITERATURE &					
23LAF404N	GRAMMAR - II	ELECTIVE	THEORY	1	4	3
23LM 40411	Communicative English IV-	LLLCTIVL	THEORY	1		3
23EU404N	English for Career	CORE	THEORY	2	4	3
2020 10 11 1	Food Production Operations	0012	11120111		•	
23HMB417N	IV	CORE	THEORY	3	4	2
	Food and Beverage					
24HMB418	Management	CORE	THEORY	3	4	2
	Major Elective Course -I					
	Ecotourism and Sustainable					
23HMB419NA	Development	CORE	THEORY	3	4	4
24HMB420	Hotel Housekeeping	CORE	THEORY	3	4	2
23HMB421N	Hotel Housekeeping Practical	CORE	PRACTICAL	3	4	2
23HMB422N	Culinary Art Practical-II	CORE	PRACTICAL	3	4	3
	Advanced Food and Beverage					
23HMB423N	Service Practical I	CORE	PRACTICAL	3	4	3
23HMB424N	Institutional Training-II	CORE	TRAINING	3	4	2
	Skill Enhancement Course-I-					_
23SECU401	Information Security	CORE	THEORY	4	4	2
0000011400	Professional Skill	CORE	THEODY	_		_
23PSEU402	Enhancement - II	CORE	THEORY	4	4	2
23HMB525	Industrial Training-II	CORE	TRAINING	3	5	2
23HMB526	Bar Management	CORE	THEORY	3	5	4
23HMB527	Facilities Management	CORE	THEORY	3	5	4

	Hospitality Computer					
23HMB528	Application	CORE	THEORY	3	5	4
	Major Elective Course-I-					
	Indian Tourism Products and					
23HMB529A	Resources	CORE	THEORY	3	5	4
23HMB530	Bakery and Confectionery	CORE	THEORY	3	5	4
	Hospitality Computer					
23HMB531	Application Practical	CORE	PRACTICAL	3	5	2
	Bakery and Confectionery					
23HMB532	Practical	CORE	PRACTICAL	3	5	3
	Advanced Food and Beverage					
23HMB533	Service Practical-II	CORE	PRACTICAL	3	5	3
23HMB635	Industrial Training - III	CORE	TRAINING	3	6	12
	Mixology Practical(Skill					
23HMB636	Based)	CORE	PRACTICAL	3	6	4
23HMB637	Carving Practical(Skill Based)	CORE	PRACTICAL	3	6	4
23HMB638	Project / Innovation / Start-up	CORE	PROJECT	3	6	6