

# NEHRU MEMORIAL COLLEGE

(AUTONOMOUS)

NATIONALLY ACCREDITED WITH "A" GRADE BY NAAC

PUTHANAMPATTI, TRICHY – 621007



## Hotel Management and Catering Services

1.1.1 Curricula developed and implemented have relevance to the local, national, regional and global developmental needs

<b>Name of the Programme</b>	<b>Course code</b>	<b>Title of Course</b>	<b>Need</b>	<b>Description</b>
B.Sc. HMCS	19HMHI101	LC-1 Language Course I – Hindi	NATIONAL	Excel national language understanding and communication
B.Sc. HMCS	19HMH101	ELC-1 Communicative English -I	GLOBAL	To interchange thoughts, feelings, information via verbal and non-verbal cue
B.Sc. HMCS	19HM101	CC-1 Basic Food Production	GLOBAL	students familiar with the preparation of Indian and other foods, sound knowledge of the basics of food production,
B.Sc. HMCS	19HM102	CC-2 Fundamentals of Front Office	GLOBAL	Core operation practices of hotel including guest management and reservation.
B.Sc. HMCS	19HM103A	AC-1 Basic Food and Beverage Service	GLOBAL	An overall idea of food and beverage service, the billing methods of foods and beverages and its controlling, understand about Alcoholic and Non-Alcoholic beverages used in the industry.
B.Sc. HMCS	19HM104A	AC-2 Accommodation Operation	GLOBAL	functions of the accommodation department of the Industry, Cleaning methods used in the hospitality industry
B.Sc. HMCS	19VED	Value Education		A process by which people give moral values to each other.
B.Sc. HMCS	19HM205L	CC-3 Basic Food Production Practical	GLOBAL	knowledge of kitchen equipment raw materials, Employ personal hygiene, first aid, safety, Apply cooking methods to cook commodities

B.Sc. HMCS	19HM206L	CC-4 Front Office Practical	GLOBAL	Core operation practices of hotel including guest management and reservation. The first contact point or sale unit of hospitality services. Documentations, Key handling, auditing and reporting.
B.Sc. HMCS	19HMP	CC-5 IET Projects (6 Months)	GLOBAL	Basic realization of operational entity. Skill development. Interaction with international tourists and diversified needs.
B.Sc. HMCS	19HM207L	AC-3 Food and Beverage Practical	GLOBAL	Identify different kinds of service of service equipment napkin folds; prepare side board the procedure clearing & polishing glassware used in a restaurant
B.Sc. HMCS	19EVS	Environmental Studies	GLOBAL	A multidisciplinary academic field which systematically studies human interaction with environment in the interest solving complex problems.
B.Sc. HMCS	19HMHI302	LC-2 Language Course II – Hindi	NATIONAL	Excel national language understanding and communication writing and reading
B.Sc. HMCS	19HMH302	ELC-2 Communicative English – II	GLOBAL	To interchange thoughts, feelings, information via verbal and non-verbal cue
B.Sc. HMCS	19HM308	CC-6 Advanced Food Production	GLOBAL	Develop the perfect basic skills in handling food stuffs and using dry and moist heat methods of cooking in continental cuisines.

B.Sc. HMCS	19HM309	CC-7 Advanced Front Office Management	GLOBAL	Study about the office management studies. Files handling, Key handling, auditing and reporting.
B.Sc. HMCS	19HM310A	AC-4 Bar and Beverage Operation	GLOBAL	Study about the bar management.
B.Sc. HMCS	19HM311A	AC-5 Advanced Accommodation Operation	GLOBAL	Handling guest room and handing of keys
B.Sc. HMCS	19XHM33	SKBC-1 Internet Web Designing	GLOBAL	Create and own a blog or web page for a global reach
B.Sc. HMCS	19GS	GS Gender Studies	GLOBAL	Empirical knowledge on gendered practices, norms, and disclosures in politically significant way
B.Sc. HMCS	19HMHI403	LC-3 Language Course III – Hindi	NATIONAL	Excel national language understanding and communication writing letters and essays
B.Sc. HMCS	19HMH403	ELC-3 Communicative English - III	GLOBAL	To interchange thoughts, feelings, information via verbal and non-verbal cue
B.Sc. HMCS	19HM412L	CC-8 Advanced Food Production Practical-I	GLOBAL	Study about the international cuisines
B.Sc. HMCS	19HM413	CC-9 Hotel Accounting and Costing	GLOBAL	Analyze and utilize historical and projected per unit cost
B.Sc. HMCS	19HM414A	AC-6 Accommodation Practical	GLOBAL	Guest amenities and check in and check out procedures
B.Sc. HMCS	19XHM42	SKBC-2 Web Designing Lab	GLOBAL	Create and own a blog or web page for a global reach
B.Sc. HMCS	19SSC	Soft Skills	GLOBAL	Develop industrial needed social, personal & communication skills
B.Sc. HMCS	19HM4N	NMEC-1 Basic Cookery	GLOBAL	Learn about the basic kitchen things
B.Sc. HMCS	19HMHI504	LC-4 Language Course IV – Hindi	NATIONAL	Excel national language understanding and

				communication creative writing
B.Sc. HMCS	19HMH504	ELC-4 Communicative English - IV	GLOBAL	To interchange thoughts, feelings, information via verbal and non-verbal cue
B.Sc. HMCS	19HM515	CC-10 Hotel Law and Licensing	GLOBAL	Legal & social practices related to the treatment of the persons of guest or those who patronize a place or business
B.Sc. HMCS	19HM516	CC-11 Patisserie Theory	GLOBAL	Many kinds of baked products made from ingredients such as flour, sugar, milk, butter, shortening, baking powder and eggs.
B.Sc. HMCS	19HM517L	CC-12 Patisserie Practical	GLOBAL	Application of making different kinds of baked products made from ingredients such as flour, sugar, milk, butter, shortening, baking powder and eggs.
B.Sc. HMCS	19HM518	EC-1 Travel & Tourism Management	GLOBAL	Scope of international exchange of tourists, currency, traditions, international laws, flight and cruise books, geographical importance
B.Sc. HMCS	19HM5N	NMEC-2 Basic Hindi	NATIONAL	Excel national language understanding and communication Speaking, writing and reading
B.Sc. HMCS	19HM619	CC-13 Advanced Food Production Practical – II	GLOBAL	Learn about different type of cuisines
B.Sc. HMCS	19HM620	CC-14 Management and Entrepreneurship	GLOBAL	Increasing opportunities of start-ups, online business models

B.Sc. HMCS	19HM821L	CC-15 Advanced Food and Beverage Practical	GLOBAL	handling various types of alcoholic beverages and service patterns, Party Management
B.Sc. HMCS	19HM622	CC-16 Computer Application in Hotel Industry	GLOBAL	Application knowledge of basic office packages, accounting and email communication.
B.Sc. HMCS	19HM623	EC-2 (A) Nutrition & Food Science	GLOBAL	Focuses mainly of dietary concerns and health issues based on food, eating and medicine. To promote health and manage diseases.
B.Sc. HMCS		EC-2 (B) Facility Planning	GLOBAL	Event management in various indoor and outdoor functions
B.Sc. HMCS	19HM624	EC-3 (A) Food Preservation	GLOBAL	Prevention of microorganisms, oxidation of fat that causes rancidity. Also processes preventing visual deterioration.
B.Sc. HMCS		EC-3 (B) Human Resource Management	GLOBAL	Managing and facilitating effective human resources
B.Sc. HMCS	19E1	Extension Activities		
B.Sc. HMCS	19HMC	CC- Comprehensive Course	GLOBAL	To assess gained knowledge in a large scope including all core and allied courses
B.Sc. HMCS	SKBCIII	SKBC – 3		