

# **SRI KRISHNA ARTS AND SCIENCE COLLEGE**

An Autonomous College Affiliated to Bharathiar University

Re-Accredited by NAAC with 'A' Grade

Coimbatore -641008, Tamil Nadu, India.

## **LEARNING OUTCOMES BASED CURRICULUM FRAMEWORK (LOCF)**

### **B.Sc. CATERING SCIENCE & HOTEL MANAGEMENT**

**(III-VI Semester)**

**for 2021-22 admitted students**

### **DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT**



**SRI KRISHNA ARTS AND SCIENCE COLLEGE**  
**COIMBATORE – 641008**  
**DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT**  
**(2021-2022)**

<b>I. PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)</b>	
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

<b>II. PROGRAMME LEARNING OUTCOMES (PLOS)</b>	
<b>No.</b>	<b>STATEMENT</b>
PLO1	Provide a common body of <b>knowledge</b> 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. <b>(Cognitive)</b>
PLO2	Enhance <b>critical thinking skills</b> & apply them to hospitality complex problems. <b>(Cognitive)</b>
PLO3	To obtain the <b>technical knowledge and skills</b> needed to emerge as a full-fledged hospitality professional in different organizations and help students to understand how organizations work and manage. <b>(Psychomotor Skills)</b>
PLO4	Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary hospitality settings. <b>(Interpersonal skills &amp; Team work) (Affective)</b>
PLO5	Demonstrate the ability to use professional written and oral <b>communication skills</b> and technology to successfully communicate in the hospitality industry. <b>(Affective)</b>
PLO6	Demonstrate use of appropriate <b>technology</b> and techniques in the field of hospitality. <b>(Affective)</b>
PLO7	To provide the students with an in depth understanding of all basic S.I Units (International system of units) for various Hospitality operations <b>numeracy</b> . <b>(Cognitive)</b>
PLO8	To develop a range of <b>leadership skills</b> and abilities such as motivating others, leading changes, and resolving conflict. <b>(Affective)</b>
PLO9	Acquire the ability to engage in independent and <b>life-long learning</b> in the broadest context of socio-cultural changes in the Hospitality Industry. <b>(Affective)</b>
PLO10	Equip students with the essential <b>entrepreneurial skills</b> for self- employment. <b>(Affective)</b>
PLO11	Understand and evaluate issues related to environmental sustainability and <b>ethics</b> to make business decisions. <b>(Affective)</b>

### III. PROGRAMME LEARNING OUTCOMES VS GRADUATE ATTRIBUTES VS TAXONOMY 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 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. ADDITIONAL PROGRAM SPECIFIC OUTCOMES (APSO)**

B.Sc. Catering Science and Hotel Management students can apt for careers in:	
•	Star hotels & allied industries
•	Catering services in Railway, defence, manufacturing industries, flight catering & cruise liners etc.
•	Retail sectors in food & beverage division
•	Research development
•	Health care
•	Hotel & Catering institute
•	Fast food chains
•	Institutional management (Catering in schools, colleges, universities etc.)
•	Guest house & club management
•	As an entrepreneur to start hospitality business.

## VIII. 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 - IV	1	<b>AEC</b> - Ability Enhancement Courses	10	1000	31
III & IV	2	<b>DSC</b> - Discipline Specific Courses	15	1500	50
	3	<b>DSE</b> - Discipline Specific Electives	10	1000	43
	4	<b>GEC</b> - General Elective Courses	5	500	16
IV	5	<b>ANCC I &amp; II</b> - Audit Non-Credit Courses	3	-	Completed
V		<b>ANCC III</b> - Audit Non-Credit Courses			
-	6	<b>DTC</b> - Drive Through Courses (SWAYAM-NPTEL, Coursera, any courses certified by statutory bodies, etc)	Any number	-	Addl. Credits
<b>Total</b>				<b>4000</b>	<b>140</b>

### Group 1. Ability Enhancement Courses (AECs) (10 Courses)

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	21AEC15	<b>AEC 1</b> - Language I- French for Hotel Management - I	1	Language Dept	6	3	100
2	21AEC22	<b>AEC 2</b> - English I – English for Professional Communication	1	English Dept	6	3	100
3	21AEC16	<b>AEC 3</b> - Language I- French for Hotel Management - II	2	Language Dept	6	3	100
4	21AEC24	<b>AEC 4</b> - English II: Campus to Corporate	2	English Dept	6	3	100
5	21AEC37	<b>AEC 5</b> - Academic Skills for Catering Science & Hotel Management	2	CSHM Dept	3	3	100
6	21AEC50	<b>AEC 6</b> - Capstone Project	2	CSHM Dept	-	4	100
7	21AEC45	<b>AEC 7</b> - Statistical Applications for CSHM	3	Mathematics Dept	5	3	100
8	21AEC52	<b>AEC 8</b> - Environmental Science and Food Waste Management	3	Bioscience Dept	3	3	100
9	21AEC55	<b>AEC 9</b> - Effective Communication	3	Language Dept	3	3	100
10	21AEC54	<b>AEC 10</b> - Ethics and	6	CSHM Dept	3	3	100

		Values For CSHM					
<b>Total</b>						<b>31</b>	<b>1000</b>

### Group 2. Discipline Specific Courses (DSCs)(15 Courses)

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	21HDC01	<b>DSC 1</b> - Foundation Course in Food Production - I	1	4	3	100
2	21HDC02	<b>DSC 2</b> - Foundation Course in Food & Beverage Service - I	1	3	3	100
3	21HDC03	<b>DSC 3</b> - Lab in Foundation Course in Food Production - I	1	3	3	100
4	21HDC04	<b>DSC 4</b> - Lab in Foundation Course in Food & Beverage Service - I	1	3	3	100
5	21HDC05	<b>DSC 5</b> - Foundation Course in Food Production - II	2	5	4	100
6	21HDC06	<b>DSC 6</b> - Foundation Course in Food & Beverage Service - II	2	4	4	100
7	21HDC07	<b>DSC 7</b> - Lab in Foundation Course in Food Production - II	2	3	3	100
8	21HDC08	<b>DSC 8</b> - Lab in Foundation Course in Food & Beverage Service - II	2	3	3	100
9	21HDC09	<b>DSC 9</b> - Food Production - I	3	4	3	100
10	21HDC10	<b>DSC 10</b> - Food & Beverage Service - I	3	4	3	100
11	21HDC11	<b>DSC 11</b> - Lab in Food Production - I	3	3	3	100
12	21HDC12	<b>DSC 12</b> - Lab in Food & Beverage Service - I	3	3	3	100
13	21HDC13	<b>DSC 13</b> - Food Production - II	4	5	4	100
14	21HDC14	<b>DSC 14</b> - Food & Beverage Service - II	4	4	3	100
15	21HDC15A	<b>DSC 15 A</b> - Mixology (Theory)	6	5	5	100
	21HDC15B	<b>DSC 15 B</b> - Mixology (Practical)				
Total					50	1500

### Group 3. Discipline Specific Elective (DSEs) (10 Courses)

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/ SEM	Contact Hours	Credits	Marks
1	21HDE01A	<b>DSE 1 A</b> - Hotel Housekeeping (Theory)	1	5	4	100
	21HDE01B	<b>DSE 1 B</b> - Hotel Housekeeping				

		(Practical)				
2	21HDE02A	<b>DSE 2 A</b> - Front Office(Theory)	3	5	4	100
	21HDE02B	<b>DSE 2 B</b> - Front Office(Practical)				
3	21HDE03	<b>DSE 3</b> - Lab in Food Production – II	4	3	4	100
4	21HDE04	<b>DSE 4</b> - Lab in Food & Beverage Service II	4	3	4	100
5	21HDE05A	<b>DSE 5 A</b> - Bakery & Confectionary (Theory)	4	5	4	100
	21HDE05B	<b>DSE 5 B</b> - Bakery & Confectionary (Practical)				
6	21HDE06	<b>DSE 6 &amp; DSE 7</b> - Industrial Exposure Training	5	15weeks	12	200
7						
8	21HDE08	<b>DSE 8</b> - Tourism & Management	6	3	3	100
9	21HDE09A	<b>DSE 9A</b> - Advanced Food Production & Service (Theory)	6	6	4	100
	21HDE09B	<b>DSE 9 B</b> - Advanced Food Production & Service (practical)				
10	21HDE10A	<b>DSE 10 A</b> - Accommodation Operation Management Theory)	6	5	4	100
	21HDE10B	<b>DSE 10 B</b> - Accommodation Operation Management (practical)				
Total					43	1000

### Industrial Exposure Training (IET):

Students can opt for Industrial Exposure Training during fifth semester for a period of 4 months; in such case one DSE course will be exempted.

The Continuous Internal Assessment mark distribution for IET is as follows:

Component	Mode of Conduct	Project Coverage	Marks	Conversion
3 Reviews	Presentation	Phase by Phase	60	60
Work Diary	Written	Phase by Phase	10	10
Time Sheet	Online	Online Portal	10	10
Attendance	Based on rubrics			20
Total				100

Viva-voce Marks for the Industrial Exposure Training will be given based on the report and viva-voce examination conducted by the Department.

Report – 80 Marks

Viva-voce – 20 Marks

### Group 4. General Elective Courses (GECs)(5 Courses)

Generic Elective Courses are advanced level course for the discipline. They are not specialization specific. No overlapping with specialization courses. A student of specific discipline of any specialization can subscribe. These courses are future and recent

developments in the respective discipline. The student has to subscribe any 5 courses in the following list:

Sl. No.	Course Code	Course Title	Semester	Ownership Depart.	Contact Hours	Credits	Marks
1	21BGE11/	<b>GEC 1 -</b> a. Nutrition & Dietetics/	4	Bio science	5	3	100
	21GEU25	b. Front office Automation		Computer science			
2	21HGE01/	<b>GEC 2 -</b> a. Personality Development /	4	CSHM	5	3	100
	21HGE02	b. Human Resources Management					
3	21HGE03/	<b>GEC 3 -</b> a. Basic Vegetable Carving /	5	CSHM	3	3	100
	21HGE04	b. Basic Bar Flair					
4	21HGE07	<b>GEC 4 -</b> Fundamental of Entrepreneurship	6	BBA	5	4	100
5	21HGE08	<b>GEC 5 -</b> Event Management	6	CSHM	3	3	100
<b>Total</b>						<b>16</b>	<b>500</b>

#### Group 5. 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 - Semester I - ANCC 1 & Semester II - ANCC 2						
S. No.	Course Code	Course Name	Semester	Contact Hours	Credits	Marks
1.	21ANC01	Human Rights	1 & 2	2	-	Completed
2.	21ANC02	Women's Rights		2	-	Completed
3.	21ANC03	Yoga for Human Excellence		2	-	Completed
4.	21ANC04	Indian Culture and Heritage		2	-	Completed
5.	21ANC05	Introduction to Cyber Security		2	-	Completed
6.	21ANC06	Consumer Protection		2	-	Completed
7.	21ANC07	Constitution of India		2	-	Completed
8.	21ANC08	Waste Management		2	-	Completed

Student has to take part in any one extension activity during their course of study.

Part V ANCC 3 - Extension Activities						
S. No.	Course Code	Course Name	Semester	Contact Hours	Credits	Marks



1.	21ANC09	National Service Scheme	4	-	-	Completed
2.	21ANC10	National Cadet Corps		-	-	Completed
3.	21ANC11	Youth Red Cross		-	-	Completed
4.	21ANC12	Red Ribbon Club		-	-	Completed
5.	21ANC13	Rotaract Club		-	-	Completed
6.	21ANC14	Sports		-	-	Completed
7.	21ANC15	Association Activities		-	-	Completed
8.	21ANC16	Club Activities		-	-	Completed

### Group 6. Drive-Through Course (DTC)

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 the students the opportunities 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
2. Coursera
3. Any courses certified by statutory bodies

**IX. 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				
21AEC15	AEC 1 - Language I- French for Hotel Management - I	T	6	3	50	50	100	3	SD	G	
21AEC22	AEC 2 - English I - English for Professional Communication	T	6	3	50	50	100	3	SD	G	
21HDC01	DSC 1 - Foundation Course in Food Production – I	T	4	3	50	50	100	3	EM	R	
21HDC02	DSC 2 - Foundation Course in Food & Beverage Service - I	T	3	3	50	50	100	3	EM	G	
21HDC03	DSC 3 - Lab in Foundation Course in Food Production – I	P	3	3	50	50	100	3	SD/ EM	R	
21HDC04	DSC 4 - Lab in Foundation Course in Food & Beverage Service - I	P	3	3	50	50	100	3	SD/ EM	G	
21HDE01A	DSE 1 A - Hotel Housekeeping (Theory)	E	2	3	25	25	50	2	EM	G	
21HDE01B	DSE 1 B - Hotel Housekeeping (Practical)		3	3	25	25	50	2	SD	G	
21ANC03	ANCC-1 (NF2F)	T	-	2	-	-	Completed	-			
Total			30+2				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				
21AEC16	AEC 3 - Language I- French for Hotel Management - II	T	6	3	50	50	100	3	SD	G	
21AEC24	AEC 4 - English II: Campus to Corporate	T	6	3	50	50	100	3	SD	G	
21AEC37	AEC 5 - Academic Skills for Catering Science & Hotel Management	T	3	3	50	50	100	3	SD	G	
21AEC50	AEC 6 - Capstone Project	T	-	3	50	50	100	4	SD	G	
21HDC05	DSC 5 - Foundation Course in Food Production – II	T	5	3	50	50	100	4	EM	R	
21HDC06	DSC 6 - Foundation Course	T	4	3	50	50	100	4	EM	G	

	in Food & Beverage Service - II									
21HDC07	<b>DSC 7</b> - Lab in Foundation Course in Food Production – II	P	3	3	50	50	100	3	SD/EM	N
21HDC08	<b>DSC 8</b> - Lab in Foundation Course in Food & Beverage Service - II	P	3	3	50	50	100	3	SD/EM	G
	<b>ANCC-2 (NF2F)</b>		-	2	-	-	Completed	-		
<b>Total</b>			<b>30+2</b>				<b>800</b>	<b>27</b>		

Semester III										
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			
21AEC45	<b>AEC 7</b> - Statistical Applications for CSHM	T	5	3	50	50	100	3	SD/EM	G
21AEC52	<b>AEC 8</b> - Environmental Science and Food Waste Management	T	3	3	50	50	100	3	EN	G
21AEC55	<b>AEC 9</b> - Effective Communication	T	3	3	50	50	100	3	SD	G
21HDC09	<b>DSC 9</b> - Food Production – I	T	4	3	50	50	100	3	EM	G
21HDC10	<b>DSC 10</b> - Food & Beverage Service - I	T	4	3	50	50	100	3	EM	G
21HDC11	<b>DSC 11</b> - Lab in Food Production - I	P	3	3	50	50	100	3	SD/EM/EN	G
21HDC12	<b>DSC 12</b> - Lab in Food & Beverage Service - I	P	3	3	50	50	100	3	SD/EM	G
21HDE02A	<b>DSE 2 A</b> - Front Office(Theory)	E	2	3	25	25	50	2	SD/EM	G
21HDE02B	<b>DSE 2 B</b> - Front Office(Practical)		3	3	25	25	50	2		
	<b>DTC</b> - Drive Through Courses (SWAYAM-NPTEL, Coursera OR Any courses certified by statutory bodies, etc.,) – Minimum 4 weeks	-	-	-	-	-	-	Additional Credits	SD	G
<b>Total</b>			<b>30</b>				<b>800</b>	<b>25</b>		

Semester IV										
Course	Course Title	T/	Ins.	Examination				Credits	SD/	G/L/

Code		P/E	Hrs/ Week	ESE Dur. Hrs	CIA Marks	ES Marks	Total Marks		EM/ EN	R/N
21HDC13	<b>DSC 13 - Food Production – II</b>	T	4	3	50	50	100	4	EM	G
21HDC14	<b>DSC 14 - Food &amp; Beverage Service - II</b>	T	4	3	50	50	100	3	EM	G
21HDE03	<b>DSE 3 – Lab in Food Production – II</b>	P	3	3	50	50	100	4	SD/ EM/ EN	G
21HDE04	<b>DSE 4 – Lab in Food &amp; Beverage Service II</b>	P	3	3	50	50	100	4	SD/ EM	G
21HDE05A	<b>DSE 5 A – Bakery &amp; Confectionary (Theory)</b>	E	3	3	25	25	50	2	SD/ EM/ EN	G
21HDE05B	<b>DSE 5 B – Bakery &amp; Confectionary (Practical)</b>		3	3	25	25	50	2	SD/ EM/ EN	G
21BGE11/	<b>GEC 1 -</b> a. Nutrition & Dietetics /	T	5	3	50	50	100	3	EN	G
21GEU25	b. Front office Automation	P							EM	G
21HGE01/	<b>GEC 2 -</b> a. Personality Development /	T	5	3	50	50	100	3	SD/ EM	G
21HGE02	b. Human Resources Management								EM	G
	<b>DTC- Drive Through Courses (SWAYAM-NPTEL, Coursera OR Any courses certified by statutory bodies, etc.) – Minimum 4 weeks</b>	-	-	-	-	-	-	Additional Credits	SD	G
<b>Total</b>			<b>30</b>				<b>700</b>	<b>25</b>		

## Semester V

Semester 1										
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			
21HDE06	DSE 6 & DSE 7 - Industrial Exposure Training	-	15 Weeks	3	100	100	200	12	SD/ EM/ EN	G
AND										
21HGE03/	GEC 3 - a. Basic Vegetable Carving /	P	3	3	50	50	100	3	SD	G
21HGE04	b. Basic Bar Flair								SD	G
Total			30				300	15		

Semester VI										
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			
21AEC54	<b>AEC 10</b> - Ethics and Values For CSHM	T	3	3	50	50	100	3	SD/ EM/ EN	G
21HDC15A	<b>DSC 15 A</b> - Mixology (Theory)	E	2	3	25	25	50	2	SD/ EM/ EN	G
21HDC15B	<b>DSC 15 B</b> - Mixology (Practical)		3	3	25	25	50	2		
21HDE08	<b>DSE 8</b> - Tourism & Management	T	3	3	50	50	100	3	EM/ EN	G
21HDE09A	<b>DSE 9A</b> - Advanced Food Production & Service (Theory)	E	3	3	25	25	50	2	SD/ EM/ EN	G
21HDE09B	<b>DSE 9 B</b> - Advanced Food Production & Service (practical)		3	3	25	25	50	2		
21HDE10A	<b>DSE 10 A</b> - Accommodation Operation Management (Theory)	E	2	3	25	25	50	2	SD/ EM/ EN	G
21HDE10B	<b>DSE 10 B</b> - Accommodation Operation Management (practical)		3	3	25	25	50	2		
21HGE07	<b>GEC 4</b> - Fundamental of Entrepreneurship	T	5	3	50	50	100	4	SD	G
21HGE08	<b>GEC 5</b> - Event Management	T	3	3	50	50	100	4	SD/ EM/ EN	G
	<b>ANCC-3</b> Extension Activities	-	-	-	-	-	Completed	-		
	<b>DTC</b> - Drive Through Courses (SWAYAM-NPTEL, Coursera OR Any courses certified by statutory bodies, etc.,) – Minimum 4 weeks	-	-	-	-	-	-	Additional Credits	SD	G
<b>Total</b>			30				700	26		
<b>Total</b>							4000	140		
<b>Drive-Through Course (DTC):</b> 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	27
III	800	25
IV	700	25
V	300	15
VI	700	26
<b>Total</b>	<b>4000</b>	<b>140</b>

### OFFERED BY

#### List of Courses Offered by Mathematics Department

Semester	Course Code	Course Name	Programme	T/ P/ E	Ins. Hrs	CIA	ES	Total Marks	Credit
III	21AEC45	<b>AEC 7 -</b> Statistical Applications for CSHM	CSHM	T	5	50	50	100	3

#### List of Courses Offered by Bioscience Department

Semester	Course Code	Course Name	Programme	T/ P/ E	Ins. Hrs	CIA	ES	Total Marks	Credit
III	21AEC52	<b>AEC 8 -</b> Environmental Science and Food Waste Management	CSHM	T	3	50	50	100	3
IV	21BGE11/	<b>GEC 1 -</b> Nutrition & Dietetics/	CSHM	T	5	50	50	100	3

**List of Courses Offered by Computer Science Department**  
**(Any 2 out of 3) during Semester III & IV**

Semester	Course Code	Course Name	Programme	T/ P/E	Ins. hrs	CIA	ES	Total Marks	Credit
IV	21GEU25	<b>GEC 1 -</b> Front office Automation	CSHM	P	5	50	50	100	3

**List of Courses Offered by BBA Department**

Semester	Course Code	Course Name	Programme	T/ P/E	Ins. hrs	CIA	ES	Total Marks	Credit
VI	21HGE07	<b>GEC 4</b> Fundamental of Entrepreneurship	CSHM	T	5	50	50	100	4