

# **SRI KRISHNA ARTS AND SCIENCE COLLEGE**

An Autonomous College Affiliated to Bharathiar University  
Coimbatore -641008, Tamil Nadu, India.

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

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

**for 2022-23 admitted students  
(III- VI Semester)**

**DEPARTMENT OF CATERING SCIENCE &  
HOTEL MANAGEMENT**



**SRI KRISHNA ARTS AND SCIENCE COLLEGE**  
COIMBATORE – 641008

**DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT**  
(2022-2023)

**I. PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)**

<b>PEO 1</b>	Graduates will excel in professional career &/ or higher education by accruing solid foundation in Hospitality & Hotel Management
<b>PEO 2</b>	Graduates will acquire their knowledge of catering and hospitality to solve complex problems in Hotel Industry
<b>PEO 3</b>	Graduates will understand the fundamentals of the hotel industry in the kitchen operation, front office, accommodation operation, food & beverage services, hotel engineering and bartending.
<b>PEO 4</b>	Graduates will exhibit professional & ethical standard, effectively communicate with the team and will apply multi-disciplinary and trans disciplinary approach
<b>PEO 5</b>	Graduates will be equipped to work in hospitality industry throughout the globe and functioned as leader entrepreneurs with competency of lifelong learning

**II. PROGRAMME LEARNING OUTCOMES (PLOs)**

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

PROGRAMME LEARNING OUTCOMES VS GRADUATE ATTRIBUTES VSTAXONOMY 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)	
<b>APO 1</b>	Graduates will have an ability to be socially intelligent with good IQ (Intelligent quotient) & EQ (Emotional quotient).
<b>APO 2</b>	Graduates will have virtual collaboration ability
<b>APO 3</b>	Graduate will have an ability to use social media for productive purposes
<b>APO 4</b>	Graduates will have critical thinking & innovative skills
<b>APO 5</b>	Graduates will have good digital foot prints

VI. PROGRAMME SPECIFIC OUTCOMES (PSO's)	
<b>PSO 1</b>	Develop proficiency in the management and accounting area in decision making, planning and performance management to formulate and implement organization strategy.
<b>PSO 2</b>	Practical skill set in the field of hotel industry, entrepreneur to start hospitality business with analytical and precision skills
<b>PSO 3</b>	Pursue professional course for higher education as a pathway of higher learning process.
<b>PSO 4</b>	Use modern equipment and techniques to solve contemporary problems in the field of hospitality industry.

## VII. 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	AEC – Ability Enhancement Courses	11	1100	30
III& IV	2	DSC – Discipline Specific Courses	15	1500	50
	3	DSE – Discipline Specific Electives	10	1000	47
	4	GEC – Generic Elective Courses	4	400	13
IV	5	ANCC I & II – Audit Non-Credit Courses	3	-	Completed
V		ANCC III – Audit Non-Credit Courses	1	Completed	
-	6	DTC – 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) (11 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	22AEC15	<b>AEC Part I:</b> Language – I French for Hotel Management-I	I	Language Dept.	6	3	100
2	22AEC26	<b>AEC Part II:</b> English-I: English for Professional Communication	I	English Dept.	6	3	100
3	22AEC16	<b>AEC Part I:</b> Language – II: French for Hotel Management-II	II	Language Dept.	6	3	100
4	22AEC28	<b>AEC Part II:</b> English – II: Campus to Corporate	II	English Dept	6	3	100
5	22AEC37	<b>AEC PART III:</b> Academic Skills for Catering Science & Hotel Management	II	CSHM Dept	3	3	100
6	22AEC57	<b>AEC PART III:</b> Capstone Project for CSHM	III	CSHM Dept.	-	4	100
7	22AEC87	<b>AEC Part I:</b> Language – III French for Hotel Management- III	III	Language Dept.	3	2	100
8	22AEC91	<b>AEC Part II:</b> English-III Creative Writing	III	English Dept	3	2	100
9	22AEC88	<b>AEC Part I:</b> Language – IV French for Hotel Management- IV	IV	Language Dept.	3	2	100
10	22AEC92	<b>AEC Part II:</b> English IV - English for Digital Media	IV	English Dept	3	2	100
11	22AEC64	<b>AEC PART IV:</b> Professional Ethics in Catering Science and Hotel Management	VI	CSHM Dept.	3	3	100
<b>Total</b>						<b>30</b>	<b>1100</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	22HMU01	<b>DSC 1:</b> Foundation Course in Food Production - I	I	3	3	100
2	22HMU02	<b>DSC 2 -</b> Foundation Course in Food & Beverage Service - I	I	3	3	100
3	22HMU03	<b>DSC 3 -</b> Lab in Foundation Course in Food Production - I	I	3	3	100
4	22HMU04	<b>DSC 4 -</b> Lab in Foundation Course in Food & Beverage Service - I	I	3	3	100
5	22HMU05	<b>DSC 5 -</b> Foundation Course in Food Production - II	II	3	3	100
6	22HMU06	<b>DSC 6 -</b> Foundation Course in Food & Beverage Service - II	II	3	3	100
7	22HMU07	<b>DSC 7 -</b> Lab in Foundation Course in Food Production - II	II	3	3	100
8	22HMU08	<b>DSC 8 -</b> Lab in Foundation Course in Food & Beverage Service - II	II	3	3	100
9	22HMU09	<b>DSC 9 -</b> Food Production - I	III	4	4	100
10	22HMU10	<b>DSC 10 -</b> Food & Beverage Service - I	III	4	4	100
11	22HMU11	<b>DSC 11 -</b> Lab in Food Production - I	III	3	3	100
12	22HMU12	<b>DSC 12 -</b> Lab in Food & Beverage Service - I	III	3	3	100
13	22HMU13	<b>DSC 13 -</b> Food Production - II	IV	6	4	100
14	22HMU14	<b>DSC 14 -</b> Food & Beverage Service – II	IV	6	4	100
15	22HMU15A	<b>DSC 15 A -</b> Mixology (Theory)	VI	2	2	50
	22HMU15B	<b>DSC 15 B -</b> Mixology (Practical)	VI	3	2	50
<b>Total</b>					<b>50</b>	<b>1500</b>

**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	Contact Hours	Credits	Marks
1	22HMU16A	<b>DSE 1 A -</b> Hotel Housekeeping (Theory)	CSHM Dept	3	2	50
	22HMU16B	<b>DSE 1 B -</b> Hotel Housekeeping (Practical)		3	2	50
2	22HMU17A	<b>DSE 2 A -</b> Front Office(Theory)	CSHM Dept	2	2	50
	22HMU17B	<b>DSE 2 B -</b> Front Office(Practical)		3	2	50

3	22HMU18	<b>DSE 3</b> – Lab in Food Production – II	CSHM Dept	3	3	100
4	22HMU19	<b>DSE 4</b> – Lab in Food & Beverage Service II	CSHM Dept	3	3	100
5	22HMU20A	<b>DSE 5 A</b> – Bakery & Confectionary (Theory)	CSHM Dept	3	2	50
	22HMU20B	<b>DSE 5 B</b> – Bakery & Confectionary (Practical)		3	2	50
6	22HMU21	<b>DSE 6&amp;7:</b> Industrial Exposure Training	CSHM Dept	15 weeks	18	200
7						
8	22HMU23	<b>DSE 8</b> – Tourism& Management/	CSHM Dept	3	3	100
	22HMU24	Event Management	CSHM Dept			
9	22HMU25A	<b>DSE 9A</b> - Advanced Food Production & Service (Theory)	CSHM Dept	3	2	50
	22HMU25B	<b>DSE 9 B</b> - Advanced Food Production & Service (practical)		3	2	50
10	22HMU26A	<b>DSE 10 A</b> - Accommodation Operation Management Theory)	CSHM Dept	2	2	50
	22HMU26B	<b>DSE 10 B</b> - Accommodation Operation Management (Practical)		3	2	50
Total					47	1000

### Industrial Exposure Training (IET):

Students can opt for Industrial Exposure Training during fifth semester for a period of 4 months (15 weeks) 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
3 Reviews	Presentation	Phase by Phase	60
Work Diary	Written	Phase by Phase	20
Report	Submission	Entire Process	20
<b>Total</b>			<b>100</b>

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. Generic Elective Courses (GECs) (4 Courses)

Generic Elective Courses are interdisciplinary in nature. They are additional courses based on expertise, specialization, requirements, scope, and need of the department. The student has to subscribe any 5 courses in the following list:

Sl. No.	Course Code	Course Title	Semester	Ownership Department	Contact Hours	Credits	Marks
1	22GEU63	<b>GEC 1</b> - Nutrition & Dietetics /	II	BIO SCIENCE DEPT	3	3	100
	22GEU64	Food Waste Management					
2	22GEU30	<b>GEC 2:</b> Front Office Automation/	III	CS DEPT	5	4	100
	22GEU31	Computer Application in Hotel Industry					

3	22GEU102	<b>GEC 3 -</b> Fundamental of Entrepreneurship/	VI	BBA DEPT	4	3	100
	22GEU103	Marketing Management					
4	22GEU104	<b>GEC 4 -</b> Human Resource Management	VI	BBA DEPT	4	3	100
<b>Total</b>						<b>13</b>	<b>400</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- ANCC		
S. No.	Course Code	Course Name
<b>Semester I - ANCC 1</b>		
1.	22ANC01	Environmental Studies
<b>Semester II - ANCC 2 - Values &amp; Ethics</b>		
2.	22ANC02	Human Rights
3.	22ANC03	Women's Rights
4.	22ANC04	Yoga for Human Excellence
5.	22ANC05	Indian Culture and Heritage
6.	22ANC06	Introduction to Cyber Security
7.	22ANC07	Consumer Protection
8.	22ANC08	Constitution of India
9.	22ANC09	Waste Management

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
1.	22ANC10	National Service Scheme
2.	22ANC11	National Cadet Corps
3.	22ANC12	Youth Red Cross
4.	22ANC13	Red Ribbon Club
5.	22ANC14	Rotaract Club
6.	22ANC15	Sports
7.	22ANC16	Association Activities
8.	22ANC17	Club Activities

### Group 6.

#### i) Drive-Through Course (DTC)I & II– Additional Credits

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 opportunities to the students 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.

**ii) Drive-Through Course (DTC – III ) – To be Completed****Internship Training/Mini Project/ Spoken Tutorial/Economic Talent test etc.**

Students individually or with the maximum of four members per batch should take up either Internship training or mini project for a period of fifteen days during IV Semester vacation. The report will be evaluated and viva-voce examination will be conducted during 5<sup>th</sup> semester. Otherwise, the students have to complete one spoken tutorial course or any certification course suggested by the department.



## VIII. 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			
22AEC15	<b>AEC PART I:Language I:</b> French for Hotel Management-I	T	6	3	50	50	100	3	SD	G
22AEC26	<b>AEC PART II: English I:</b> English for Professional Communication	T	6	3	50	50	100	3	SD	G
22HMU01	<b>DSC 1:</b> Foundation Course in Food Production - I	T	3	3	50	50	100	3	EM	R
22HMU02	<b>DSC 2 -</b> Foundation Course in Food & Beverage Service - I	T	3	3	50	50	100	3	EM	G
22HMU03	<b>DSC 3 -</b> Lab in Foundation Course in Food Production - I	P	3	3	50	50	100	3	SD/ EM	R
22HMU04	<b>DSC 4 -</b> Lab in Foundation Course in Food & Beverage Service - I	P	3	3	50	50	100	3	SD/ EM	G
22HMU16A	<b>DSE 1 A -</b> Hotel Housekeeping (Theory)	E	3	3	25	25	50	2	EM	G
22HMU16B	<b>DSE 1 B -</b> Hotel Housekeeping (Practical)		3	3	25	25	50	2	SD	G
<b>DTC - I - Additional Credit Courses (NPTEL/Coursera)</b>								4		
22ANC01	<b>ANCC-1 (NF2F)</b> Environmental Studies	T	2	-	-	-	Completed			
<b>Total</b>			<b>30+2</b>				<b>700</b>	<b>22 + 4</b>		
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			
22AEC16	<b>AECPART I:Language II:</b> French for Hotel Management-II	T	6	3	50	50	100	3	SD	G
22AEC28	<b>AEC PART II:English II:</b> Campusto Corporate	T	6	3	50	50	100	3	SD	G
22AEC37	<b>AEC PART III:</b> Academic Skills for Catering Science & Hotel Management	P	3	3	50	50	100	3	SD	G
22HMU05	<b>DSC 5 -</b> Foundation Course in Food Production - II	T	3	3	50	50	100	3	EM	R
22HMU06	<b>DSC 6 -</b> Foundation Course in Food & Beverage Service - II	T	3	3	50	50	100	3	EM	G
22HMU07	<b>DSC 7 -</b> Lab in Foundation	P	3	3	50	50	100	3	SD/	N

	Course in Food Production - II								EM	
22HMU08	<b>DSC 8</b> - Lab in Foundation Course in Food & Beverage Service - II	P	3	3	50	50	100	3	SD/EM	G
22GEU63	<b>GEC 1</b> - Nutrition & Dietetics /	T	3	3	50	50	100	3	EN	G
22GEU64	Food Waste Management									
<b>DTC II : Additional Credit Courses (NPTEL/Coursera)</b>								4		
22ANC04	<b>ANCC-2 (NF2F)</b> Yoga for Human Excellence	T	2	-	-	-	Completed			
<b>Total</b>			<b>30+2</b>				<b>800</b>	<b>24 +4</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			
22AEC57	<b>AEC PART III:</b> Capstone Project for CSHM	P	-	3	50	50	100	4	SD	G
22AEC87	<b>AEC Part I:</b> Language – III French for Hotel Management- II	T	3	3	50	50	100	2	SD	G
22AEC91	<b>AEC Part II:</b> English III - Creative Writing	T	3	3	50	50	100	2	SD	G
22HMU09	<b>DSC 9</b> - Food Production - I	T	4	3	50	50	100	4	EM	G
22HMU10	<b>DSC 10</b> - Food & Beverage Service - I	T	4	3	50	50	100	4	EM	G
22HMU11	<b>DSC 11</b> - Lab in Food Production – I	P	3	3	50	50	100	3	SD/ EM/ EN	G
22HMU12	<b>DSC 12</b> - Lab in Food & Beverage Service - I	P	3	3	50	50	100	3	SD/ EM	G
22HMU17A	<b>DSE 2 A</b> - Front Office(Theory)	E	2	3	25	25	50	2	SD/ EM	G
22HMU17B	<b>DSE 2 B</b> - Front Office(Practical)		3	3	25	25	50	2		
22GEU30	<b>GEC 2:</b> a.Front Office Automation/	P	5	3	50	50	100	4	EM	G
22GEU31	b. Computer Application in Hotel Industry									
Total			30				900	30		

## Semester IV

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			
22AEC88	<b>AEC Part I:</b> Language – IV French for Hotel Management- IV	T	3	3	50	50	100	2	SD	G

22AEC92	<b>AEC Part II:</b> English IV - English for Digital Media	T	3	3	50	50	100	2	SD	G
22HMU13	<b>DSC 13</b> - Food Production - II	T	6	3	50	50	100	4	EM	G
22HMU14	<b>DSC 14</b> - Food & Beverage Service – II	T	6	3	50	50	100	4	EM	G
22HMU18	<b>DSE 3</b> – Lab in Food Production – II	P	3	3	50	50	100	3	SD/ EM/ EN	G
22HMU19	<b>DSE 4</b> – Lab in Food & Beverage Service II	P	3	3	50	50	100	3	SD/ EM/	G
22HMU20A	<b>DSE 5 A</b> – Bakery & Confectionary (Theory)	E	3	3	25	25	50	2	SD/ EM/ EN	G
22HMU20B	<b>DSE 5 B</b> – Bakery & Confectionary (Practical)		3	3	25	25	50	2		
Total			30				700	22		

## Semester V

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			
22HMU21	<b>DSE 6 &amp; 7:</b> Industrial Exposure Training	-	15 Weeks	3	100	100	200	18	SD/ EM/ EN	N
AND										
22HMU27	Drive Through Course III – Internship/	Completed							SD	G
22HMU28	Mini Project/									
22HMU29	Spoken Tutorial/									
22HMU30	Industrial Work Diary									
<b>Total</b>			<b>30</b>				<b>200</b>	<b>18</b>		

## 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			
22AEC64	<b>AEC PART IV:</b> Professional Ethics in Catering Science and Hotel Management	T	3	3	50	50	100	3	SD/ EM	G
22HMU15A	<b>DSC 15 A</b> - Mixology (Theory)	E	2	3	25	25	50	2	SD/ EM/ EN	G
22HMU15B	<b>DSC 15 B</b> - Mixology (Practical)		3	3	25	25	50	2		
22HMU23	<b>DSE 8</b> – Tourism & Management/	T	3	3	50	50	100	3	EM/ EN	G
22HMU24	Event Management								SD/ EM/ EN	G

22HMU25A	<b>DSE 9A</b> - Advanced Food Production & Service (Theory)	E	3	3	25	25	50	2	SD/ EM/ EN	G
22HMU25B	<b>DSE 9 B</b> - Advanced Food Production & Service (practical)		3	3	25	25	50	2		
22HMU26A	<b>DSE 10 A</b> - Accommodation Operation Management Theory)	E	2	3	25	25	50	2	SD/ EM	G
22HMU26B	<b>DSE 10 B</b> - Accommodation Operation Management (practical)		3	3	25	25	50	2		
22GEU102	<b>GEC 3 -</b> Fundamental of Entrepreneurship/	T	4	3	50	50	100	3	SD	G
22GEU103	Marketing Management								SD	G
22GEU104	<b>GEC 4 -</b> Human Resource Management	T	4	3	50	50	100	3	SD	G
22ANC10	National Service Scheme/	-	-	-	-	-	Completed			
22ANC11	National Cadet Corps/	-	-	-	-	-	Completed			
22ANC12	Youth Red Cross/	-	-	-	-	-	Completed			
22ANC13	Red Ribbon Club/	-	-	-	-	-	Completed			
22ANC14	Rotaract Club/	-	-	-	-	-	Completed			
22ANC15	Sports/	-	-	-	-	-	Completed			
22ANC16	Association Activities	-	-	-	-	-	Completed			
22ANC17	Club Activities	-	-	-	-	-	Completed			
<b>Total</b>			<b>30</b>				<b>700</b>	<b>24</b>		
<b>TOTAL</b>							<b>4000</b>	<b>140+8</b>		
<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+4
II	800	24+4
III	900	30
IV	700	22
V	200	18
VI	700	24
<b>Total</b>	<b>4000</b>	<b>140+8</b>

**OFFERED BY****List of Courses Offered by Bio-Science Department**

Sem ester	Course Code	Course Name	Programme	T/P/E	Ins. hrs	CIA	ES	Total Marks	Credit
II	22GEU63	<b>GEC 1 -</b> Nutrition & Dietetics /	B.Sc., CSHM	3	3	50	50	100	3
II	22GEU64	Food Waste Management		3	3	50	50	100	3

**List of Courses Offered by Computer Science Department**

Sem ester	Course Code	Course Name	Programme	T/P/E	Ins. hrs	CIA	ES	Total Marks	Credit
III	22GEU30	<b>GEC 2:</b> Front Office Automation/	B.Sc., CSHM	P	5	50	50	100	4
III	22GEU31	Computer Application in Hotel Industry		P	5	50	50	100	4

**List of Courses Offered by BBA Department**

Sem ester	Course Code	Course Name	Programme	T/P/E	Ins. hrs	CIA	ES	Total Marks	Credit
VI	22GEU102	<b>GEC 3 –</b> Fundamental of Entrepreneurship/	B.Sc., CSHM	T	4	50	50	100	3
VI	22GEU103	Marketing Management		T	4	50	50	100	3
VI	22GEU104	<b>GEC 4 -</b> Human Resource Management		T	4	50	50	100	3

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