



KONGU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)

ERODE – 638 107

**Department of Catering Science
and Hotel Management**



KONGU ARTS AND SCIENCE COLLEGE (Autonomous)



Affiliated to Bharathiar University, Coimbatore
Approved by UGC, AICTE, New Delhi & Re accredited by NAAC, DBT STAR College Scheme
(An ISO 9001: 2015 Certified Institution)
NANJANAPURAM, ERODE – 638 107

DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT


BOARD OF STUDIES MEETING

AGENDA

DATE: 30.03.2019

1. To consider and approve the syllabi for V and VI semester for the students admitted during the academic year 2017 – 2018 and onwards.
2. To consider and approve the Extra Credits for the SWAYAM and NPTEL online courses for students who have been admitted during the academic year 2019-2020 and onwards.
3. To consider and approve the Panel of Examiners.
4. To consider and discuss any other subjects with the permission of the chair.




Dr. N. RAMAN
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The meeting of the Board of Studies in Catering Science and Hotel Management

UG/PG was conducted on 30.03.2019 at 10.15 a.m.in the College Campus.

The following members were present:

Chairman : Mr C.Satheeshkumar

Members :

1.Mr P.Anandaraj

2.Mr P.Naveen

3.Mr S.Karthikeyan

4. Mr T.Jagatheesan




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Subject related to CBCS, Outcome based Syllabi and Extra Credits were discussed and the following are the resolutions:

1. There is no change in the Syllabi of I and II Semesters for the B.Sc. Catering Science and Hotel Management students admitted during the year 2019 – 2020 and onwards.
2. There is no change in the Syllabi of III and IV Semesters for the B.Sc. Catering Science and Hotel Management students admitted during the year 2018 – 2019 and onwards.
3. It is resolved to approve the Scheme of Examination and new Syllabi of V & VI Semesters for the B.Sc. Catering Science and Hotel Management students admitted during the academic year 2017– 2018 and onwards. **(Annexure a & b)**
4. It is resolved to approve the award of Extra Credits for SWAYAM and NPTEL online courses for the students who have been admitted during the academic year 2019-2020 and onwards.
5. It is resolved to approve the syllabi and Extra Credits for the Advanced Learners for the V Semester for the B.Sc. Catering Science and Hotel Management students who have been admitted during the academic year 2017-2018 and onwards.
6. It is resolved to approve the additional name for Panel of Members for Question Paper Setting and Central Valuation. **(Annexure –I)**




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Details of modifications in the Courses offered under the Programme


B.Sc Catering Science and Hotel Management

The following modifications are done in the Syllabi of V and VI Semesters for the B.Sc **Catering Science and Hotel Management** students admitted during the academic year 2017 – 2018 and onwards based on the feedback obtained from Stakeholders and recommendations of the BOS Panel Members .

1. The Course name “Food Production and Patisserie V” has been revised as “Food Production V” in Semester V and Core Practical “Food Production and Patisserie III” has been revised as Core Practical “Food Production III” in Semester V has been approved by the board. (**Annexure b**)
2. Modifications in the Core Practical - Food Production – III is carried out for the B.Sc., CS&HM students admitted during the academic year 2019-2020.
(**Annexure b**)
3. The new course **Hotel Law** is introduced as Advanced learners courses in the V semester. (**Annexure b**)

The adopted modifications are given in **Annexure b**




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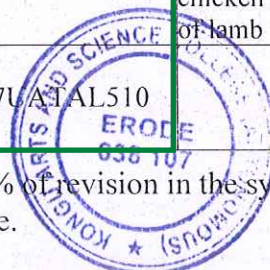
Annexure b

Details of modifications with specific topics in the Syllabus with % of revision

B.Sc., Catering Science and Hotel Management

S.No	Course Name	Course Code	Topics introduced	Topics removed	% of Revision
1	Food Production V	17UATCT502	<p>Unit II – Larder – Terms and control – common terms used in the larder.</p> <p>larder control – Essentials of larder control, Importance of larder control, Leasing with other departments. Functions of larder, hierarchy of larder staff and sections of larder</p> <p>Unit V – quenelles, parfaits, Roulades – Preparation methods. Non edible displays.</p> <p>Historic Importance of Culinary garnishes, explanation of different garnishes</p>	<p>Unit I – Kitchen organization- Allocation of work – job description – Duty rosters, Production planning, Production scheduling – Production quality and quantity control – Forecasting. Kitchen stewarding – Importance – Organization, Equipment found in kitchen stewarding</p> <p>Work flow in kitchen stewarding – Garbage disposal</p> <p>Unit IV – Garnishes – importance, name of garnishes used with soup, fish, beef, veal, poultry</p>	30 %
2	Food & Beverage Service V	17UATCT503	<p>Unit I – Types of trolleys, advantages and limitations of gueridon trolley, care and maintenance of equipment</p> <p>Unit V – Handling situations</p>	<p>Unit II – Service methods in wines tabling</p> <p>Unit V- Planning of training, Customer satisfaction and social skills</p>	10 %
3	Human Resource Management	17UATET506	<p>Unit II – Human resource planning – objectives and process. Reference check, final selection</p>	<p>Unit II – Manpower planning concepts, techniques, short term and long-term planning Job analysis</p> <p>Unit IV – Direct and indirect cost, fringe benefits, CTC, Incentive system, labour welfare and social security</p>	10 %
4	Core Practical Food Production – III	17UATCP507	<p>Debonning a chicken, Trussing a chicken, roasting a chicken, chicken galantine, chicken roulade, crown roast, chicken liver pate, roast leg of lamb</p>	<p>Ice carving, vegetable carving</p>	25 %
5	Hotel Law	17UATAL510	(Unit I-Unit V) introduced		100 %

In overall, there had been a 4 % of revision in the syllabus of the B. Sc., Catering Science and Hotel Management programme.




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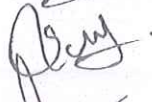

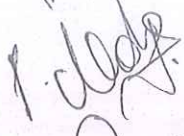
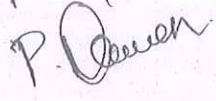
All the above resolutions are approved.

1. Mr C.Satheeshkumar
2. Mr P.Anandaraj
3. Mr P.Naveen
4. Mr S.Karthikeyan
5. Mr T.Jagatheesan





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All the above resolutions are approved.

1.  (C. SATHEESH KUMAR)
2.  (S. KARTHIKEYAN)
3.  (T. JAGATHEESAN)
4.  (P. ANANDARAJ)
5.  (P. NAVEEN)
- 6.




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