



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
(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
Nanjanapuram, Erode – 638 107.



DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT


BOARD OF STUDIES MEETING

AGENDA

DATE: 26.03.2021

1. To consider and approve the Scheme and Syllabi for the students admitted during the academic year 2019 – 2020, 2020-2021 and 2021-2022 and onwards.
2. To consider and approve the new course Professional English of I and II Semesters for the students admitted during the academic year 2021-2022 and onwards.
3. To consider and approve the new question paper pattern for the students admitted during the academic year 2021 – 2022 and onwards.
4. To consider and approve the Panel of Examiners.
5. To consider and discuss any other subjects with the permission of the chair.




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The meeting of the Board of Studies in Catering Science and Hotel Management UG was conducted on 26.03.2021 at 10.00 a.m. through Google Meet.

The following members were present:

Chairman : Mr C.Satheeshkumar

Members :

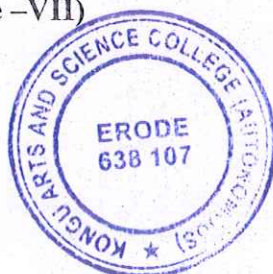
1. Mr. M Srihari
2. Dr. S Kannan
3. Mr M R Praveen
4. Mr. K Prince Edison
5. Mr. S Karthikeyan
6. Ms A Keerthika




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Subject related to CBCS, Outcome based Syllabus, Credit Systems, Continuous Internal Assessment, End Semester Examinations and Panel of Examiners were discussed and the following are the resolutions:

1. It is resolved to approve
 - a. there is a change in the Scheme of Examination and Syllabi of I and II Semesters for the B.Sc (Catering Science and Hotel Management) students admitted during the academic year 2021 – 2022 and onwards. **(Annexure a & b)**
 - b. 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 2020 – 2021 and onwards.
 - c. there is no change in the Syllabi of V and VI Semesters for the B.Sc (Catering Science and Hotel Management) students admitted during the year 2019 – 2020 and onwards.
2. It is resolved to follow the norms of the TANSICHE to incorporate Physical Science I and Physical Science II under part III.
3. It is resolved to approve the new question paper pattern to be followed for the students to be admitted during the academic year 2021 – 2022 and onwards. **(Annexure –I (a) & I (b))**
4. It is resolved to approve the procedure of taking the average marks of both First and Second Internal tests for Continuous Internal Assessment for the students to be admitted during from the academic year 2021-2022 and onwards. **(Annexure –II)**
5. It is resolved to approve the changes made in CIA marks for attendance for the students to be admitted during the academic year 2021-2022 and onwards. **(Annexure -III)**
6. It is resolved to approve to have a grade system for Internship / Institutional training for UG Programme for the students to be admitted during the academic year 2021-2022 and onwards. **(Annexure -IV)**
7. Extra credits will be awarded minimum 1 credit and maximum of 2 credits to the students who have completed SWAYAM / MOOC courses for the students admitted during the academic year 2021 – 2022 and onwards.
8. It is resolved to approve the additional name for Panel of Members for Question Paper Setting and Central Valuation. **(Annexure –VII)**




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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 I and II Semesters for the B.Sc Catering Science and Hotel Management students admitted during the academic year 2021 – 2022 and onwards based on the feedback obtained from Stakeholders and recommendations of the BOS Panel Members .

1. Modification in Core courses in the syllabi of I and II semesters (B.Sc., CS&HM) has been done and the same is provided in the table . (**Annexure b**)

- Professional English - I (21UATCT101)
- Food Production -I (21UATCT102)
- Food and Beverage Service -I (21UATCT103)
- Professional English - II (21UAOCT201)
- Food Production - II (21UATCT102)
- Food and Beverage Service - II (21UATCT103)
- Core Practical I : Food Production – I (21UATCP204)

Topic wise modifications in the Courses are given in the **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	Professional English I	21UATCT101	(Unit I – Unit V) introduced		100 %
2	Food Production I	21UATCT102	<p>Unit-II: Hierarchy of kitchen department- Classical kitchen brigade- Modern staffing in various category of hotels- Duties and responsibilities of executive chef and various chef- Coordination with other departments- Layout of kitchen, receiving area and wash up- Types of stores and storage conditions- cooking fuels</p> <p>Unit-III: Shortening agents- meaning, types, and uses. Condiments, Spices, and herbs – types and uses. Homogenization Dry heat method, without fat media, Moist heat method.</p>	<p>Unit-II: Eggs- use of egg, characteristic of fresh eggs, detrition of eggs, storage of eggs. Rendering,</p> <p>Unit-V: Basic Indian cookery- Condiments & spices, introduction to the Indian food , Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices. Masalas- Blending of masalas, Different masalas used in Indian cookery 1. Wet masala 2. Dry masala Composition of different masalas, Varieties of masalas</p>	20 %
3	Food and Beverage Service I	21UATCT103	<p>Unit-I: Knowledge of food and beverage, Punctuality, Attitude towards guests, Local knowledge, Sense of urgency and handling complaints.</p>	<p>Unit-I: Introduction to Catering industry.</p> <p>Unit-III: Flatware,</p> <p>Unit-V: Function of menu.</p>	15 %
4	Professional English II	21UAOCT201	(Unit I – Unit V) introduced		100 %
5	Food Production II	21UATCT102	<p>Unit-V: Basic Indian gravies- Introduction, Uses and recipes of brown gravy, white gravy, green gravy, Makhni gravy and kadai gravy</p> <p>Basic Indian masalas: blending of masalas,</p>	<p>Unit-I: Hierarchy of kitchen department- Classical kitchen brigade- Modern staffing in various category of hotels- Duties and responsibilities of executive chef and</p>	15 %

			concept of masalas- types of masalas- wet and dry masalas. Food adulteration – meaning and some common food adulterants.	various chef- Coordination with other departments- Layout of kitchen, receiving area and wash up	
6	Food and Beverage Service II	21UATCT,103	Unit-IV: Brunch and Afternoon tea Unit-V: Electronic point of sale control (EPOS)	Unit-III: Styles of presenting sweets Unit- IV: Meal plan CP, EP, AP, MAP	5 %
7	Core Practical I – Food Production - I	21UATCP204	Indian masalas: Curry powder, rasam powder, chettinad masala, chole masala, garam masala, biriyani masala, goda masala, tandoori and chatt masala	Hot and cold desserts- Caramel custard, Queen of pudding, Souffle- lemon/pineapple, Mousse, Bavaroise, Diplomat pudding, apricot pudding, Steamed pudding, albert pudding, cabinet pudding	25 %

- In overall, there had been a 6.5 % 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. (SATHESH KUMAR C) *das* 20/5/21

2. (O. KARTHIKEYAN) *Q. Senthil* 20/5/21

3. (A. Keethika) *A. Keethika*

4.

5.

6.



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