

SUBBALAKSHMI LAKSHMIPATHY COLLEGE OF SCIENCE

AN AUTONOMOUS INSTITUTION



Affiliated to Madurai Kamaraj University and Re-accredited with B+ Status by NAAC

TVR Nagar, Aruppukottai Road, Madurai 625 022, TamilNadu

Landline : 73977 88615



e-mail : slcs@slcs.edu.in

website : www.slcs.edu.in

DEPARTMENT OF MARINE CATERING & HOTEL MANAGEMENT

B.Sc., MARINE CATERING & HOTEL MANAGEMENT - MH1001

VISION OF THE DEPARTMENT

To provide the best educational opportunities with professional knowledge and ethical values that meet the needs of the constantly evolving Shipping, Tourism, Hotel & other Hospitality Sectors.

MISSION OF THE DEPARTMENT

DM1: To impart world-class culinary skills that meets the professional standards of the ever-evolving challenges of the Hospitality industry.

DM2: To provide a platform for higher education and train them in the field of Marine Catering and Hotel Management to become skilled professionals

DM3: To train them in all aspects of professional ethics for a disciplined life in industry/academia.

PROGRAMME OUTCOMES (POs)

The graduates will be able to

- PO 1: Disciplinary knowledge:** Apply the knowledge of Hotel, Shipping and Tourism concepts to find solutions for complex Hotel Management Problems.
- PO 2: Communication Skills:** Express themselves in spoken and written English required for Effective Reports, Design Documentation, Presentation and Business Correspondence.
- PO 3: Critical thinking:** Apply critical thinking in problem solving, creativity and decision making in an effective manner in the Hospitality Sector.
- PO 4: Problem solving:** Analyze problems from various angles to derive appropriate and practical solutions.
- PO 5: Analytical reasoning:** Solve different business problems using analytical reasoning in an ethical manner.
- PO 6: Research-related skills:** Apply research related skills for experiment designing, analyzing and interpreting the various segments in the Hospitality Industry.
- PO 7: Cooperation/Team works:** Develop team building abilities, team work social skills and communicate effectively in different contexts.
- PO 8: Scientific reasoning:** Produce solutions by using scientific reasoning to meet the specific needs and ensure public health and safety.
- PO 9: Reflective thinking:** Inculcate Reflective thinking so as assesses themselves and grows into socially productive citizens.
- PO 10: Information/digital literacy Integrate** digital literacy to update themselves with the latest developments.
- PO 11: Self-directed learning:** Appraise themselves through self directed learning to improve the quality of life at workplace.

PO 12: Multicultural competence: Combine the working methods of different cultures so as to seek employment in any part of the world.

PO 13: Moral and ethical awareness/reasoning: Inculcate in them integrity, Ethics and focus required in the Hospitality Industry.

PO 14: Leadership readiness/qualities: Integrate effective leadership practices to relate to the changes in various situations in the Marine Catering and Hotel Management profession.

PO 15: Lifelong learning: Develop a thirst and ability for lifelong learning so as to update them in the Hospitality Industries.

PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

The graduates will be able to

PEO 1: Apply analytical, conceptual managerial skills that are needed to be successful within the Hospitality Industry.

PEO 2: Develop proficiency to become Food Safety Managers, Facility Managers, Executives or Entrepreneurs around the world.

PEO 3: Inculcate in them Ethics, Social Environmental perspectives and adapt to new Technology in the field of Marine Catering & Hotel Management

PEO 4: Utilize the specialized technical training provided here to become competent professionals at the National and International level and imbibe the quality of Innovation and Creativity for life-long learning.

PROGRAMME SPECIFIC OUTCOMES (PSOs)

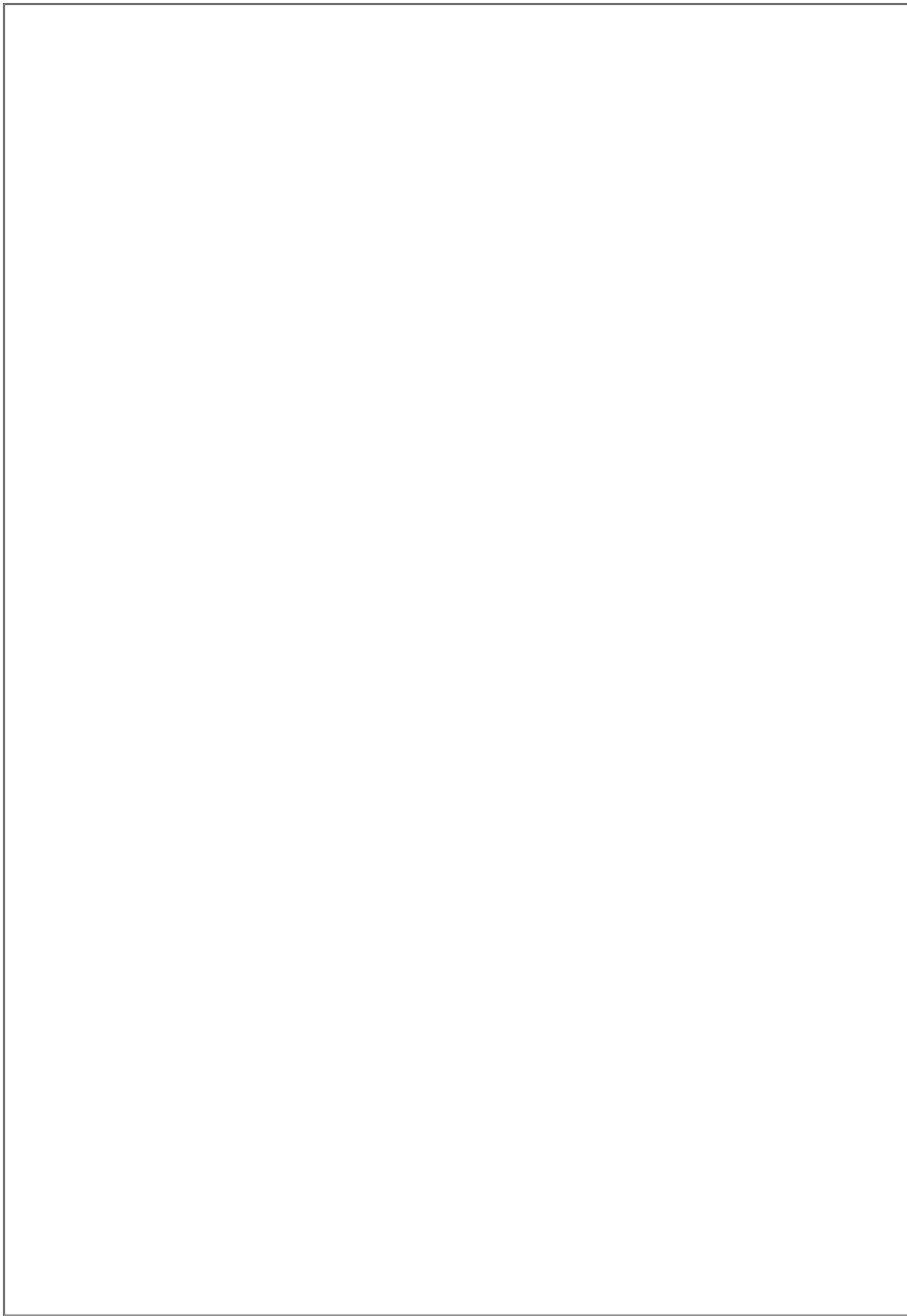
The graduates will be able to

PSO 1: Demonstrate the concepts of Marine Catering & Hotel Management

PSO 2: Integrate the best practices of Culinary Arts, Food and Beverage service, Accommodation operation and Front office in Hotel and Shipping Industries

PSO 3: Exhibit teamwork, Management skills, professional Ethics, Effective communication, Computer literacy and good citizenship in the Hospitality Industry.

PSO 4: Prepare themselves for Management Careers in sectors such as Hotels, Resorts, Cruise liners, Restaurants and Catering Organizations



COURSE OUTCOMES

Course Code and Course Name	Course Outcomes At the end of this course the students will be able to
22UT101 - பொதுத்தமிழ்- I	<p>CO 1: மரபுக்கவிதைகளின்வாயிலாகஎளியசொற்பதங்களைப்பயன்படுத்திவாழ்வியல்நிகழ்வுகளைஅறியச்செய்தல்.</p> <p>CO 2: இக்காலகவிதைகளின்வாயிலாகஎளியசொற்பதங்களைப்பயன்படுத்திவாழ்வியல்நிகழ்வுகளைஅறியச்செய்தல்.</p> <p>CO 3: சிறுகதைகளின்வாயிலாகசமூகம்சார்ந்தசிந்தனைகள்வலியுறுத்துதல்.</p> <p>CO 4: மொழிப்பிழைகளைக்கண்டறிந்துநீக்கும்வழிமுறைகளைச்சான்றுடன்பயிற்றுவித்தல்.</p> <p>CO5: படைப்பிலக்கியசிந்தனையையும், கற்பனைஆற்றலையும்வளர்த்தல்.</p>
22UH101 - Hindi I	<p>CO 1: Illustrate the proper usage of Hindi in writing and speaking.</p> <p>CO 2: Recognize the language through some short stories.</p> <p>CO 3: Apply the basics of grammar for effective communication.</p> <p>CO 4: Improve the skill of reading and understanding passages.</p> <p>CO 5: Enhance and enrich the vocabulary of the students.</p>
22UF101 - French Language, Culture and Civilisation– I	<p>CO1: Use basic words and express themselves in French.</p> <p>CO2: Acquire a good knowledge of the French Culture & Civilization.</p> <p>CO3: Acquainted with a basic knowledge of French Grammar.</p> <p>CO4: Apply the language skills for personal communication</p> <p>CO5: Describe persons and their characters, and also excel in telephonic conversation.</p>
22UCE102 - Communicative English I	<p>CO1: Develop the basics knowledge of grammar for effective communication.</p> <p>CO2: Enhance the purposeful reading and inculcate the ability of using e- resources</p> <p>CO3: Enable the writing ability through reading by learning of verbs & infinitives.</p> <p>CO4: Imbibe the skills of narrative writing through the learning of Tenses.</p>

	CO5: Absorb skills in writing and understanding maps, graphs and pie charts and presenting through Voices.
22HS103 - Basic Food Production	CO1: Explain the Origin of the Culinary Industry. CO2: Illustrate the Organizational Structure of the culinary department. CO3: Explain the Classification of Raw Materials and Characters. CO4: Classify the Basic pre Preparation of Cookery. CO5: Select the Kitchen Equipment with its Safety Precaution.
22HS104 - Basic Food and Beverage Service	CO: 1 Describe the Role of Catering and Hotel Industry CO: 2 Illustrate the Structure of Food & Beverage Operation. CO: 3 Explain the Basic Knowledge about Service areas. CO: 4 Summarize the uses of types of Service Equipments CO: 5 Classify the Non Alcoholic Beverages and types of Tea and Coffee.
22HS105 P - Basic Food Production Practical I	CO 1: Illustrate the various Types of Kitchen Equipments& Safety Measurement. CO 2: Explain the Various Methods of Cooking & Cuts of Vegetables. CO 3: Summarize the Various Mughlai& Kashmiri Cuisine. CO 4: Prepare Various South Punjabi Dishes. CO 5: Experiment with Various Chettinad, South Indian Dishes.
21HS106 P - Basic Food and Beverage Service Practical	CO 1: Describe the structure of Ancillary F&B Service Areas CO 2: Illustrate the technical skills in service CO 3: Relate the various technical skills of service CO 4: Prepare the various types of Tea and Coffee CO 5: Classify the non alcoholic beverages and service skill
22HS107 - Foundation Course in Front Office Operation	CO 1: Explain the classification of hotels and significance of rooms. CO 2: Explain the reporting hierarchy and flow of information in front office. CO 3: Illustrate the importance of reservation and various stages of reservation. CO 4: Illustrate the importance of registration. CO 5: Explain the selling techniques for front office personnel and

<p align="center">22UCE202 - Communicative English II</p>	<p>CO1: Develop the basics knowledge of grammar for effective communication.</p> <p>CO2: Actively involves in the purposeful reading of books, poems and inculcate the ability of public speech.</p> <p>CO3: Draft e-mails, TED talks and preparing professional PPTs.</p> <p>CO4: Imbibe the skills of listening and attend meetings by sharing information and learning of types of sentences.</p> <p>CO5: Absorb skills in writing letters and learn the pattern of clauses to represent social issues.</p>
<p align="center">22HS203 - Culinary Arts</p>	<p>CO 1: Demonstrate the basic knowledge of breakfast cookery.</p> <p>CO 2: Illustrate the classification of vegetable & Vegan cookery.</p> <p>CO 3: Develop the knowledge in meat cookery</p> <p>CO 4: Make use of the knowledge in poultry cookery</p> <p>CO 5: Utilize the knowledge in seafood cookery.</p>
<p align="center">22HS204 - Food and Beverage Service</p>	<p>CO 1: Develop the Knowledge of Meals and Menu planning</p> <p>CO 2: Outline the preparation and types of food service.</p> <p>CO 3: Prepare KOT and bill control system.</p> <p>CO 4: Illustrate the Function catering.</p> <p>CO 5: Utilize the knowledge of tobacco Preparation and service Techniques</p>
<p align="center">22HS205 - Foundation Course in Accommodation Operation</p>	<p>CO 1: Explain the structure and organization of Housekeeping Department in Hotels and the Duties and Responsibilities followed by the housekeeping personnel's.</p> <p>CO 2: Illustrate the daily routines and systems in Housekeeping department.</p> <p>CO 3: Demonstrate the cleaning equipments and cleaning agents.</p> <p>CO 4: Identify various linens used in the housekeeping department & Laundry Operations.</p> <p>CO 5: Apply the knowledge of Key Handling, and control of pest.</p>
<p align="center">22HS206 P - Basic Food Production Practical-II</p>	<p>CO 1: Demonstrate various Spanish dishes.</p> <p>CO 2: Prepare various Indian and Mexican dishes.</p> <p>CO 3: Summarize various Chinese and French dishes.</p>

	<p>CO 4: Prepare various Italian Dishes.</p> <p>CO 5: Experiment various Chinese and Italian dishes.</p>
22HS207 P - Food and Beverage Service Practical	<p>CO 1: Develop the knowledge of cover laying and tray setup</p> <p>CO 2: Outline the preparation of restaurant service</p> <p>CO 3: Demonstrate the procedure of serving meal</p> <p>CO 4: Apply the methods of handling guest compliments</p> <p>CO 5: Explain serving procedure of tobacco</p>
22HS208 P - Foundation Course in Accommodation Operation Practical	<p>CO 1: Illustrate the Room Layout, Personal Protective Equipments,</p> <p>CO 2: Demonstrate about filling of various forms.</p> <p>CO 3: Identify various cleaning agents and Cleaning Equipments used in Housekeeping Department.</p> <p>CO 4: Show basic cleaning procedures, arranging Maid's Trolley & Bed making Procedure followed in the hotel Industry.</p> <p>CO 5: Demonstrate the Daily cleaning of Guest Room, Public Area Cleaning & Room Inspection procedure followed in Hotel Industry.</p>
22HS209 - Hotel French	<p>CO 1: Understand the salutations in French.</p> <p>CO 2: Welcome and Receiving the client.</p> <p>CO 3: Explain about the room</p> <p>CO 4: List the Room Tariff</p> <p>CO 5: Understand various formalities</p>
22ES210 - Environmental Studies	<p>CO 1: Comprehend the significances of Multidisciplinary nature of environmental studies</p> <p>CO 2: Recognize ecological succession</p> <p>CO 3: Employ Natural resources in terms of alternative energy sources to meet our growing energy needs.</p> <p>CO 4: Relate Ecosystem in terms of Biodiversity</p> <p>CO 5: Control Environmental pollution</p> <p>CO 6: Interpret Environmental Policies and Practices.</p> <p>CO 7: Relate Human community with the environment and safeguard the species</p>
21UH301 - Hindi III	<p>CO1: Apprise the role of one act plays in literature.</p> <p>CO2: Emphasize the values in the minds of students through ethical poetry.</p> <p>CO3: Acquaint grammar for effective communication.</p>

	<p>CO4: Apply the language in our daily life activities.</p> <p>CO5: Develop the ability in creativity in writing.</p>
<p>21UCE302 - Communicative English III</p>	<p>CO 1: Appraise themselves by knowing the SWOC, learn the barriers in writing and probing questions through tags..</p> <p>CO 2: Develop purposeful writing formal letters and essays with correct contents and also learn to use the Articles in the right places.</p> <p>CO 3: Imbibe the basics of body language, enhancing the vocabulary through the one word substitutions and also learning the grammar degrees of comparisons..</p> <p>CO 4: Enhance vocabulary by learning Synonyms, Antonyms, performing ceremonial speech for various events and also drafting e-mail and its etiquettes.</p> <p>CO 5: Facilitate the differentiation between homophones & homonyms, enabling reading activity by comprehending the passage and enhance the skills of using idioms and phrases in their regular communication.</p>
<p>21HS303 - Quantity Food Production</p>	<p>CO 1: Enumerate the Salient features of large quantity production Content</p> <p>CO 2: Apply the knowledge in stock and sauce</p> <p>CO 3: Describe the concepts of Soup and salad</p> <p>CO 4: Develop basic skills and knowledge of Sandwiches</p> <p>CO 5: Illustrate the classification of fruits and cooking techniques of grains</p>
<p>21HS304 - Advanced Food and Beverage Service Operation</p>	<p>CO 1: Classification of basic alcoholic beverages.</p> <p>CO 2: Describe the wine making procedures and its classification.</p> <p>CO 3: Summarize knowledge of beer, wine and spirits.</p> <p>CO 4: Explain the manufacturing process of various spirits.</p> <p>CO 5: Apply the methods of mixing alcoholic and non alcoholic drinks</p>
<p>21HS305 P - Quantity Food Production Practical</p>	<p>CO: 1 Develop the knowledge in various cuts of meat, poultry & fish</p> <p>CO: 2 Apply the knowledge in various Chinese dishes</p>

	CO: 3 Demonstrate the various Italian dishes CO: 4 Make use of the various French dishes CO: 5 Practice the various Spain dishes
21HS306 P - Advanced Food and Beverage Service Operation Practical	CO: 1 Teach the equipment used in the dispense bar. CO: 2 Explained the Service Method of various types of wine CO: 3 Prepare practical ability in the service of a range of beverages. CO: 4 Summarize the various wine and beer cocktail lists available in bars. CO: 5 Developed the ideas on matching wine with food
21HS307 P - Advanced Front Office Operation Practical	CO: 1 Explain the Handling of room keys and Check in Procedures CO: 2 Explain the Handling of Guest complaints CO: 3 Discuss the current affairs and currency rates. CO: 4 Explain the Handling of guest enquiries. CO: 5 Illustrate the Emergency Situations procedures.
21HS308 - Cost and Financial Management	CO: 1 Understand the fundamentals of accounting CO: 2 Understand the nature of Costing CO: 3 Know the different methods of Valuing stock and control material cost CO: 4 Understand the nature of Financial Management CO: 5 Understand the concept of Marginal costing and Budgetary control
21HS309 - Food Safety and Nutrition	CO: 1 Explain the food poisoning and prevention of food poisoning. CO: 2 Explain the personal hygiene and cross contamination. CO: 3 Demonstrate various food preservation methods. CO: 4 Demonstrate food adulteration CO: 5 Explain the importance of nutrition and a balanced diet.
21HS310 - Hotel Engineering	CO:1 Explain the importance maintenance CO:2 Discuss the various fuels used in hotel industry CO:3 Illustrate the various electricity terminologies CO:4 Define the various water systems followed in industry CO:5 Construct a safety procedure.
21HS311 - Hotel Law	CO:1 Apply the brief insight about Business Law CO:2 Explain the Industrial Law

	CO:3 Discuss the various Food Legislations CO:4 Illustrate the Sexual Harassment of Women at Workplace CO:5 Prepare the various Licenses and Permits
21HS312 - Principles of Management	CO:1 Explain the management process CO:2 Develop the leadership qualities CO:3 Discuss the various managerial skills CO:4 Discuss the Organizing qualities CO:5 Prepare the strategic Plans
21HS313 P - Computer Application Practical	CO: 1 Demonstrate MS-word utilities CO: 2 Illustrate formatting and mail merging tools CO: 3 Make use of Excel build-in functions CO: 4 Develop charts using Excel tools CO: 5 Construct a presentation with animation using powerpoint Content
21HS314 P - NME: Basics of Baking Practical	CO: 1 On Successful completion of the practical course the students will be able to, CO: 2 Identify the Bakery major and small equipments and uses of raw materials CO: 3 Impart knowledge of yeast based bakery products making different rolls & Buns. CO: 4 Demonstrate different types of Puffs and Danish pastry CO: 5 Demonstrate different types of cakes and cake presentation
21HS315P - NME: Fundamentals of Confectionery Practical	CO: 1 Identify the Confectionery equipments and uses of raw materials CO: 2 Impart knowledge of flour and sugar based Confectionery products making Cakes, Candies & Jellies. CO: 3 Demonstrate different types of Chocolate and Milk Confectionery. CO: 4 Demonstrate different types of setting material used in the desserts. CO: 5 Prepare the varieties of popular confectionery and Techniques