

SUBBALAKSHMI LAKSHMIPATHY COLLEGE OF SCIENCE

An Autonomous Institution

(Affiliated to Madurai Kamaraj University &

Re-Accredited with B Grade by NAAC)

T.V.R. NAGAR, ARUPPUKOTTAI ROAD, MADURAI-22

SYLLABUS



Department of Marine Catering and Hotel Management

B.Sc Marine Catering and Hotel Management

Programme Code : MH1001

(To be followed for the batch 2018 – 2021)

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B.Sc Marine Catering and Hotel Management

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Choice Based Credit System

ANNEXURE – I

REGULATIONS OF THE COURSE

**SYLLABUS TO BE FOLLOWED FOR STUDENTS THOSE WHO JOINED IN THE
ACADEMIC YEAR 2018-2019 (BATCH : 2018 - 2021)**

1. Programme Outcomes

The Programme Outcomes of the B.Sc Marine Catering and Hotel Management degree are:-

PO1 To develop hospitality skills and to get exposed in the crucial hospitality and management concepts.

PO2 To understand the fundamentals of the Hotel Industry & shipping industry, Commercial Kitchen Operations, Food and Beverage Services, Accommodation operation and Facility Management .

PO3 To know the key principles of Human Resources, Customer Centered Marketing and specific Accounting for the Hotel industry.

PO4 To focus on delivering superior performance and value to the customer.

PO5 To apply knowledge in the field of marine & hotel and all hospitality industry sectors

PO6 To interact with the subject experts and industrial experts in order to create better impact.

2. Programme Specific Outcomes

The Programme Specific Outcomes of the B. Sc Marine Catering and Hotel Management degree are:-

PSO1 To provide students with an in-depth understanding of the operational aspects and knowledge of the underlying principles of the International Hospitality Industry.

PSO2 To make students to become familiar with the practical aspects of the hospitality industry and the strategic management issues involved in operating International Resorts and Hotels.

PSO3 To train students to present avenues to move into a range of international organizations in the service sector.

PSO4 To train students for operational and administrative supervisory & management positions.

PSO5 To prepare graduates for management careers in industry sectors such as Hotels, Resorts, Cruise liners, Restaurants and Catering Organizations.

PSO6 To train students to become a seafarer so as to give them the opportunity to enter Cruise Lines and a Merchant ships.

PSO7 To identify the various challenges and opportunities the field of in Marine Catering and hotel Management.

Course Outcomes (CO)

I SEMESTER

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:25
Subject code	:	Subject	:HOTEL FRENCH – I
Internal Marks	:25	External Marks	:75
Part	:I	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand the four modalities of language: Speaking, Listening, Reading and Writing of French.
- Have the ability into acquire the knowledge to make the hotel reservation.
- Learn to know about services and amenities, to pay the bill, and to identify common places and items in a hotel.

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:25
Subject code	:	Subject	:Communicative English – I
Internal Marks	:25	External Marks	:75
Part	:II	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand To encourage the students to involve actively in participative learning of English and to enable them acquire communication skills.
- Have the ability inculcate writing habit and to develop effective writing skills.
- Learn and to be familiar with basic grammar topics, as error free communication has become mandatory, enable the students write letters effectively, and to prepare them to be comfortable with verbal ability.

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:35
Subject code	:	Subject	:Basic Food Production
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand the chemistry underlying the properties and reactions of various food components.
- Have the ability in knowing the major chemical reactions that limit shelf life of foods, use the laboratory techniques common to basic and applied food chemistry.
- Learn to know the principles behind analytical techniques associated with food, and to demonstrate practical proficiency in a food analysis laboratory.

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:60
Subject code	:	Subject	:Basic Food Production Practical
Internal Marks	:-	External Marks	:100
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand the history of cooking its modern developments and brief idea of various cuisines.
- Understand the professional requirements of kitchen personnel and the importance and maintenance of hygiene.
- Have the ability in knowing the kitchen organization, duties and responsibilities of kitchen staff, workflow, and kitchen equipments.
- Learn the various methods of cooking and understanding the raw materials.

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:35
Subject code	:	Subject	:Basic Food And Beverage Service
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and improve the ability of creation and invention towards food and beverage.
- Have the ability to develop the knowledge of modern concepts of sanitation, safety and health.

- Learn to possess the professional integrity on international version and to provide co-operative education which will help students to gain real time experience.

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:30
Subject code	:	Subject	:Food Safety And Nutrition
Internal Marks	:25	External Marks	:75
Part	: III	Credits	:5

Course Outcomes:

This subject will enable the students to

- Understand food safety terms commonly used in industry practice.
- Understand the consequences of food safety and hygiene.
- Have the ability impractical activities to prevent and control hazards.
- Understand about the personal hygiene.
- Learn to keep surfaces and equipment hygienically clean.

B.Sc Marine Catering and Hotel Management

Semester	: I	Batch	: 2018-2021
Subject code	:	Subject	: Value Education
Internal	: 25(Practicals)	External	: 75(Theory)
Part	: IV	Credits	: 2

Course Outcomes:

This subject will enable the students to

- Understand social values and ethics which have to be reflected in one's behavior.
- Have the ability in creating opportunities for the continuous development of their knowledge, skills and attitudes related to Human Values.
- Learn to know the Human rights.

B.Sc Marine Catering and Hotel Management

Semester	:I	No. of Hours	:20
Subject code	:	Subject	:Physical Education
Internal Marks	:	External Marks	:100
Part	:V	Credits	:1

Course Outcomes:

This subject will enable the students to

- Understand the program and will allow the students to participate in developing appropriate activities.
- Have the ability in developing and reinforce co-operative behavior.
- Learn the students to establish lifelong fitness goals.

SEMESTER – II**B.Sc Marine Catering and Hotel Management**

Semester	:II	No. of Hours	:25
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Subject code	:	Subject	:Hotel French –II
Internal Marks	:25	External Marks	:75
Part	:1	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand the four modalities of language: Speaking, Listening, Reading and Writing of French.
- Have the ability in to acquire the knowledge to make the hotel reservation.
- Learn to know about services and amenities, to pay the bill, and to identify common places and items in a hotel.

B.Sc Marine Catering and Hotel Management

Semester	:II	No. of Hours	:25
Subject code	:	Subject	:Communicative English – II
Internal Marks	:25	External Marks	:75
Part	:II	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand and to mould the students in sharpening their skills and improving their ability to self – learn.
- Have the ability in acquiring the knowledge and speak effectively in English in real life situations.
- Learn to prepare them to be comfortable with verbal ability and to orient them about sending electronic mails.

B.Sc Marine Catering and Hotel Management

Semester	:II	No. of Hours	:35
Subject code	:	Subject	:Culinary Arts
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand the history of cooking, its modern development.
- Have the ability in knowing kitchen and personal hygiene, kitchen organization.
- Learn to know methods of cooking, knowledge of raw materials, to know detailed Indian cuisine and Continental Cuisines.

B.Sc Marine Catering and Hotel Management

Semester	:II	No. of Hours	:45
Subject code	:	Subject	:Culinary Arts Practical
Internal Marks	:	External Marks	:100
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and aspire to own a restaurant or use their entrepreneurial spirit to manage an existing business.
- Have the ability in working independently and contribute a team environment, to train to work long hours.

- Learn to seek rewarding opportunities and experiences.
- Understand the importance of work safety practices.

B.Sc Marine Catering and Hotel Management

Semester	:II	No. of Hours	:35
Subject code	:	Subject	:Accommodation & Facility Operations
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand the Housekeeping Operation and Front Office Operations.
- Have the ability in Facility Management/Property Management, and career growth in facility department.
- Have the ability in identifying levels of housekeeping staff .
- Learn the staff and their place in the hierarchy.

B.Sc Marine Catering and Hotel Management

Semester	:II	No. of Hours	:35
Subject code	:	Subject	:Basic Food And Beverage Service Practical

Internal Marks : **External Marks** :100
Part :III **Credits** :4

Course Outcomes:

This subject will enable the students to

- Understand and identify the range of needs of the customers.
- Have the ability in understanding the knowledge of the range of services offered.
- Understand and respond to the needs of customers.
- Learn to minimize conflict between customer and your establishment needs.
- Learn the establishment procedures and routines for dealing with complaints.

B.Sc Marine Catering and Hotel Management

Semester : II **Batch** : 2018-2021
Subject code : **Subject** : Environmental Studies
Internal : 25 (Practicals) **External** : 75(Theory)
Part : IV **Credits** : 2

Objectives:

This subject will enable the students to

- Understand the terms of ecological, economic, social, aesthetic and educational factors.
- Have opportunities to acquire the knowledge, values, attitudes, commitment and skills needed to protect and improve the environment.

SEMESTER – III**B.Sc Marine Catering and Hotel Management**

Semester	:III	No. of Hours	:35
Subject code	:	Subject	:Quantity & Continental Culinary Arts
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and to learn cooking methods.
- Understand the safety and hygiene regulations and apply them in kitchen operations.
- Have the ability in applying recipe according to quality and quantity factors, and follow the cooking procedures.
- Learn to demonstrate sensitivity to maintain and protect natural and manmade resource areas in kitchen.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:45
Subject code	:	Subject	:Quantity and Continental Culinary Arts Practical
Internal Marks	:	External Marks	:100
Part	: III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and apply principles of sanitation and personal hygiene in kitchen.
- Have the ability in knowing the safety and proper use and care for professional kitchen tools and equipments.
- Learn to work with time constraints.
- Understand employ kitchen terminology and equipment vocabulary.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:35
Subject code	:	Subject	:Food & Beverage Service
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand the difference between tables or still.
- Understand to know sparkling, fortified and aromatic wines.
- Have the ability to know how to properly store and identify wine.
- Learn and suggest and serve different kinds of wine in a professional manner.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:30
Subject code	:	Subject	:Cost And Financial Management
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:5

Course Outcomes:

This subject will enable the students to

- Understand the principles of Business Learning.
- Have the ability in calculating the value of various financial assets.
- Learn to estimate cash flows to distinguish between food costing accounts, maintenance and investments.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:25
Subject code	:	Subject	:(Non Major Elective) Basic Hospitality Studies
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:2

Course Outcomes:

This subject will enable the students to

CO1: Understand the basic knowledge about the hotel industry.

CO2: Describe the various major departments in the hotel industry and their main duties.

CO3: Illustrate the staff hierarchy of various departments and their duties and responsibilities.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:30
Subject code	:	Subject	:Computer Application Practical
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:1

Course Outcomes:

This subject will enable the students to

- Understand to know about the basic computer skills such as power point word format and xl sheet.
- Have the ability in developing a basic understanding of technologies and protocols used on the Internet, and how to effectively use Internet tools technologies
- Learn to know current web-based applications, e-mail, and social networking tools, etc

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:45
Subject code	:	Subject	:Bakery And Confectionery Practical
Internal Marks	:	External Marks	:100
Part	:III	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to demonstrate core concepts in baking theory and methodology through hands on development and sensory analysis of American and European style baking and pastry products.

- Have the ability in illustrating advanced classical and contemporary pastry and confectionery techniques in the planning, development, execution, and evaluation of products, menus and creative presentations.
- Learn to prepare many bakery and confectionery items.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:25
Subject code	:	Subject	:Campus Recruitment Training English I
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:1

Course Outcomes:

This subject will enable the students to

- Understand to encourage the students to involve actively in participative learning of English and to enable them acquire communication skills.
- Have the ability in enabling the students prepare themselves as professionals.
- Learn to gain confidence in facing the Competitive world.

SEMESTER – IV

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:35
Subject code	:	Subject	:Advanced Patisserie
Internal Marks	:25	External Marks	:75

Part :III Credits :4

Course Outcomes:

This subject will enable the students to

- Understand and Demonstrate core concepts in baking theory and methodology through hands-on development and sensory analysis of American and European style baking and pastry products
- Have the ability in Illustrate advanced classical and contemporary pastry and confectionary techniques in the planning, development, execution, and evaluation of products, menus, and creative presentations
- Learn to develop the various techniques of presentation.

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:35
Subject code	:	Subject	:Advanced Accommodation & Facility Management
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and Enumerate areas of coordination between housekeeping and other departments
- Have the ability in and knowing the step by step action plan for the organization of the functions of the HDK ensuring efficient, effective and economic operations.

- Learn to create policies for dealing with common pests including both Preventive and control measures

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:45
Subject code	:	Subject	:Advanced Food Production Practical
Internal Marks	:	External Marks	:100
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and to manage and run commercial kitchen.
- Have the ability in applying different techniques of cooking.
- Learn to gain competency run the commercial kitchen.
- Understand the skills of planning food production and managing staff according to menu planning

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:52
Subject code	:	Subject	:Advanced Patisserie Practical
Internal Marks	:25	External Marks	:100
Part	:III	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to Plan, prepare and present a variety of bakery, pastry and confectionery products to meet the diverse needs of food service environments
- Have the ability in producing and present a variety of bakery, pastry and confectionery related products consistent with emerging trends in the industry
- Learn and apply fundamental nutritional principles to meet industry standards.
- Learn and develop the management operations and the responsible use of pastry, baking and confectionery resources.

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:35
Subject code	:	Subject	:Tourism Management
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:5

Course Outcomes:

This subject will enable the students to

- Understand to gain the knowledge about tour operators, tour location, types of tourism travel agencies.
- Have the ability in evaluating the organization and function of the hospitality industry at the end of the two year program.
- Learn and assess the leadership, supervisory and human relations skills within the hospitality industry.
- Learn to practice effective sales techniques and procedures including marketing, public relations, and entrepreneurship within the industry specific techniques.

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:25
Subject code	:	Subject	:(Non Major Elective) Fundamentals Of Bakery
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:3

Course outcomes:

This subject will enable the students to

- CO1. Understand the basic knowledge on bakery Ingredients.
- CO2. Demonstrate the basic working knowledge of Bakery.
- CO3. Develop basic ideas about bread varieties ,pastries and cookies

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:30
Subject code	:	Subject	:Entrepreneurship Skills
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:3

Course Outcomes:

This subject will enable the students to

- Understand the types of entrepreneur.

- Have the ability in providing cutting edge knowledge and skills on how successfully develop captivating products and services.
- Learn to solve challenging problems in a highly uncertain environment.

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:45
Subject code	:	Subject	:Beverage Service Practical
Internal Marks	:	External Marks	:100
Part	:III	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to demonstrate the knowledge of all the menu items and alcoholic and non – alcoholic beverages which offer in your establishment.
- Have the ability in demonstrating the ability in the correct service requirements of all food and beverage items.
- Learn and advise customers on the matching of food and wine and other menu.

B.Sc Marine Catering and Hotel Management

Semester	:IV	No. of Hours	:25
Subject code	:	Subject	:Campus Recruitment Training English II
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to encourage the students to involve actively in participative learning of English and to enable them to acquire good communication skills.
- Have the ability in gain confidence in facing the competitive world.
- Learn the students to inculcate social etiquette and prepare the students themselves as professionals.

SEMESTER – V**B.Sc Marine Catering and Hotel Management**

Semester	:V	No. of Hours	:35
Subject code	:	Subject	:Maritime Studies
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

COURSE OUTCOMES

- CO1. **Understand the familiarization and orientation of cargo and passengers ships.**
- CO2. **What kind of system is functioning in the shipping industry, MMD, Port Health and Immigration?**
- CO3. **Apply the knowledge of Environmental pollution control and Garbage Separations**
- CO4. **Understand the Crowd management and life saving appliances.**
- CO5. **Demonstrate the Personal protective equipments and safety drills procedures.**

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:35
Subject code	:	Subject	:Galley Operation Management
Internal Marks	:25	External Marks	:100
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand and to gain the knowledge about USPH and HACCP plan, Cuisines of America.

B.Sc Marine Catering and Hotel Management

Semester	:III	No. of Hours	:35
Subject code	:	Subject	:Food And Beverage Management
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:5

Course Outcomes:

This subject will enable the students to

- Understand the various function catering.
- Have the ability in understanding the gueridon service.
- Learn bar operations and cellar management.

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:35
Subject code	:	Subject	:Principles Of Management
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand the management process.
- Have the ability in developing leadership qualities.
- Learn to study the various managerial skill.

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:35
Subject code	:	Subject	:Human Resource Management
Internal Marks	:25	External Marks	:75
Part	:III	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand the basic managerial skills of the management study.
- Have the ability in find out the problems of labors.
- Learn and understand the job evaluation, job analysis, Manpower planning, Long term and Short term planning.

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:35
Subject code	:	Subject	:PROJECT

Internal Marks	:	External Marks	:100
Part	:III	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to get knowledge about various topics in the hospitality industry.
- Have the ability in knowing the objectives of projects.
- Learn to know various types of project.

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:48
Subject code	:	Subject	:Advanced Culinary Arts Practical
Internal Marks	:	External Marks	:100
Part	:III	Credits	:4

Course Outcomes:

This subject will enable the students to

- Understand to give introduction of hazards involved in working in a galley and associated spaces and the precautions to avoid them.
- Have the ability in knowing the importance of personal hygiene.
- Learn the cleanliness in the galley environment.

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:28
Subject code	:	Subject	:Advanced Accommodation And Facility Management Practical
Internal Marks	:	External Marks	:100
Part	:IV	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to gain knowledge about facility management.
- Have the ability in preparation of checklists and facility etiquettes.
- Learn to know the facility operation in all hospitality sectors.

B.Sc Marine Catering and Hotel Management

Semester	:V	No. of Hours	:25
Subject code	:	Subject	:Campus Recruitment Training English - III
Internal Marks	:25	External Marks	:75
Part	:IV	Credits	:2

Course Outcomes:

This subject will enable the students to

- Understand to encourage the students to involve actively in participative learning of English and enable them acquire communicative skills.

- Have the ability in inculcate social etiquettes; help them to gain self confidence in facing the competitive world.
- Learn the students to prepare themselves as professionals, comfortable in participating in GD's and facing interviews.

SEMESTER – VI

B.Sc Marine Catering and Hotel Management

Semester	:VI	No. of Hours	:22 weeks
Subject code	:	Subject	:Industrial Training
Internal Marks	:	External Marks	:100
Part	:III	Credits	:12

Course Outcomes:

This subject will enable the students to

- Understand to perform the duties of various department of the Hotel and able to select the right department for his career.
- Have the ability in developing the skills and knowledge in various departmental operations.
- Learn to maintain the log book and to know their own duties and responsibilities.

