

**(Abstract)**

B.Sc. Hotel Management and Catering Science Programme under Choice Based Credit and Semester System - Scheme & Syllabus implemented with effect from 2021 admissions - Modified - Orders issued.

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**ACADEMIC C SECTION**

Acad/C2/16587/NGC/2021

Dated: 18.08.2023

- Read:-1. U O Acad/C2/16587/NGC/2021/ Dated 26.10.2021, 07.04.2022, 24.08.2022, 31.01.2023  
2. U O Notes - ESI/ES I- 4/ 6975/2023 Dated 08.03.2023 & 10.05.2023  
4. Letter No. Acad/C2/16587/NGC/2021 Dated 20.03..2023  
3. Letter No. KIHME12/122/22-23 dtd.22.03.2023

**ORDER**

1. The Scheme, Syllabus and Pattern of Question Papers of B.Sc. Hotel Management and Catering Science Programme (CBCSS-OBE) were implemented w.e.f 2021 admission, as per papers read (1) above.
2. As per paper read (2) above, Examination Branch sought clarification whether the Paper, 4B16HMC INDUSTRIAL TRAINING in fourth semester is theory or practical.
3. According to the Syllabus of B.Sc. Hotel Management and Catering Science Programme (CBCSS-OBE), Industrial exposure training for a duration of 17 weeks in not less than 3-star Hotel is introduced in the fourth semester as a part of the curriculum requirement with credit 5 and total marks 100.
4. Subsequently, clarification was sought from the Principal, Kerala Institute for Hospitality Management vide paper read 3 above and the Principal vide Paper read 4 above, intimated to consider the Paper 4B16HMC INDUSTRIAL TRAINING as Practical since the course contain presentation of seminar before the panel of examiners.
4. The Vice Chancellor, after examining the matter in detail and in exercise of the powers of the Academic Council conferred under section 11(1) Chapter III of the Kannur University Act 1996, **accorded sanction to modify the scheme part of the syllabus of B.Sc. Hotel Management and Catering Science Programme (CBCSS-OBE) by mentioning the Course 4B16HMC INDUSTRIAL TRAINING in Fourth Semester as Practical.**
5. The U O read (1) above stands modified to this extend.
6. Orders are issued accordingly.

Sd/-

**Narayanadas K**

**DEPUTY REGISTRAR (ACAD)**

For REGISTRAR

To: The Principal, KIHME, Eranholi, Thalassery

Copy To: 1.The Examination Branch (Through PA to CE)

2.EXCI, Computer Programmer, Web Manager (to upload on website)

- 2.PS to VC/PA to PVC/PA to Registrar
- 4.DR/AR I Academic/AR III Exam
- 5.SF/DF

Forwarded / By Order

*M. J. S.*  
SECTION OFFICER

*AS*



## 6.0 SCHEME OF EXAMINATION

### SEMESTER I

| No.   | Course Code                     | Title                                 | Marks    |          |       | Duration of Exam | Contact Hrs / Wk | Credit |
|-------|---------------------------------|---------------------------------------|----------|----------|-------|------------------|------------------|--------|
|       |                                 |                                       | Internal | External | Total |                  |                  |        |
| 1     | 1A01ENG                         | Common Course English I               | 10       | 40       | 50    | 3 hrs            | 5                | 4      |
| 2     | 1A02ENG                         | Common Course English II              | 10       | 40       | 50    | 3 hrs            | 4                | 3      |
| 3     | 1A01FRE/<br>1A01GER/<br>1A01SPN | French I/German I/ Spanish I          | 20       | 80       | 100   | 3 hrs            | 4                | 4      |
| 4     | 1B01HMC                         | Food Production I                     | 20       | 80       | 100   | 3 hrs            | 3                | 3      |
| 5     | 1B02HMC                         | Food and Beverage Service I           | 20       | 80       | 100   | 3 hrs            | 2                | 2      |
| 6     | 1B03HMC                         | Introduction to Hospitality Industry  | 20       | 80       | 100   | 3 hrs            | 2                | 2      |
|       |                                 | Food Production Practical I           |          |          |       | ---              | 3                |        |
|       |                                 | Food and Beverage Service Practical I |          |          |       | ---              | 2                |        |
| TOTAL |                                 |                                       | 100      | 400      | 500   |                  | 25               | 18     |

### SEMESTER II

| No.   | Course Code                     | Title                           | Marks    |          |       | Duration of Exam | Contact Hrs / Wk | Credit |
|-------|---------------------------------|---------------------------------|----------|----------|-------|------------------|------------------|--------|
|       |                                 |                                 | Internal | External | Total |                  |                  |        |
| 1     | 2A03ENG                         | Common Course English III       | 10       | 40       | 50    | 3 hrs            | 5                | 4      |
| 2     | 2A04ENG                         | Common Course English IV        | 10       | 40       | 50    | 3 hrs            | 4                | 3      |
| 3     | 2A02FRE/<br>2A02GER/<br>2A02SPN | French II/German II/ Spanish II | 20       | 80       | 100   | 3 hrs            | 4                | 4      |
| 4     | 2B04HMC                         | Food Production II              | 20       | 80       | 100   | 3 hrs            | 3                | 3      |
| 5     | 2B05HMC                         | Food and Beverage Service II    | 20       | 80       | 100   | 3 hrs            | 3                | 3      |
| 6     | 2B06HMC                         | Food Production Practical I     | 20       | 80       | 100   | 4 hrs            | 3                | 3      |
| 7     | 2B07HMC                         | Food and Beverage Service I     | 20       | 80       | 100   | 3 hrs            | 3                | 3      |
| TOTAL |                                 |                                 | 120      | 480      | 600   |                  | 25               | 23     |

**SEMESTER III**

| No.   | Course Code | Title                                  | Marks    |          |       | Duration of Exam | Contact Hrs / Wk | Credit |
|-------|-------------|--|----------|----------|-------|------------------|------------------|--------|
|       |             |  | Internal | External | Total |                  |                  |        |
| 1     | 3A01HMC     | Food Safety                            | 20       | 80       | 100   | 3                | 3                | 4      |
| 2     | 3B08HMC     | Bakery and Confectionery               | 20       | 80       | 100   | 3                | 2                | 2      |
| 3     | 3B09HMC     | Introduction to Alcoholic Beverages    | 20       | 80       | 100   | 3                | 3                | 2      |
| 4     | 3B10HMC     | Front Office                           | 20       | 80       | 100   | 3                | 2                | 2      |
| 5     | 3B11HMC     | Housekeeping                           | 20       | 80       | 100   | 3                | 3                | 2      |
| 6     | 3B12HMC     | Bakery and Confectionery Practical     | 20       | 80       | 100   | 4                | 3                | 3      |
| 7     | 3B13HMC     | Food and Beverage Service Practical II | 20       | 80       | 100   | 3                | 2                | 2      |
| 8     | 3B14HMC     | Front Office Practical                 | 20       | 80       | 100   | 3                | 2                | 2      |
| 9     | 3B15HMC     | Housekeeping Practical                 | 20       | 80       | 100   | 3                | 2                | 2      |
| 10    | 3C01HMC     | Food Science and Nutrition             | 20       | 80       | 100   | 3                | 3                | 4      |
| TOTAL |             |  | 200      | 800      | 1000  |                  | 25               | 25     |

**SEMESTER IV**

| No.   | Course Code | Title                         | Marks    |          |       | Duration of Exam | Contact Hrs / Wk | Credit |
|-------|-------------|-------------------------------|----------|----------|-------|------------------|------------------|--------|
|       |             |                               | Internal | External | Total |                  |                  |        |
| 1     | 4B16HMC     | Industrial Training Practical | 20       | 80       | 100   | 3 hrs            | ---              | 5      |
| TOTAL |             |                               | 20       | 80       | 100   |                  | ---              | 5      |

SEMESTER V

| No.   | Course Code                   | Title                                   | Marks    |          |       | Duratio<br>nof<br>Exam | Contact<br>Hrs /<br>Wk | Credit |
|-------|-------------------------------|---|----------|----------|-------|------------------------|------------------------|--------|
|       |                               |   | Internal | External | Total |                        |                        |        |
| 1     | 5A02HMC                       | Environmental Studies                   | 20       | 80       | 100   | 3                      | 3                      | 4      |
| 2     | 5A03HMC                       | Accounts                                | 20       | 80       | 100   | 3                      | 4                      | 4      |
| 3     | 5B17HMC                       | Food Production III                     | 20       | 80       | 100   | 3                      | 3                      | 2      |
| 4     | 5B18HMC                       | Food and Beverage Service III           | 20       | 80       | 100   | 3                      | 3                      | 2      |
| 5     | 5B19HMC                       | Food Production Practical II            | 20       | 80       | 100   | 4                      | 3                      | 2      |
| 6     | 5B20HMC                       | Food and Beverage Service Practical III | 20       | 80       | 100   | 3                      | 3                      | 2      |
|       |                               | Project                                 | --       | ---      | ---   | --                     | 1                      | --     |
| 7     | 5C02HMC                       | Functions of Management                 | 20       | 80       | 100   | 3                      | 3                      | 4      |
| 8     | 5D01HMC<br>5D02HMC<br>5D03HMC |   | 10       | 40       | 50    | 3                      | 2                      | 2      |
| TOTAL |                               |   | 150      | 600      | 750   |                        | 25                     | 22     |

## SEMESTER VI

| No.   | Course Code | Title                             | Marks    |          |       | Duration of Exam | Contact Hrs / Wk | Credit |
|-------|-------------|-----------------------------------|----------|----------|-------|------------------|------------------|--------|
|       |             |                                   | Internal | External | Total |                  |                  |        |
| 1     | 6A04HMC     | Entrepreneurial Development       | 20       | 80       | 100   | 3                | 3                | 4      |
| 2     | 6B21HMC     | Larder and Kitchen Administration | 20       | 80       | 100   | 3                | 3                | 2      |
| 3     | 6B22HMC     | Food and Beverage Management      | 20       | 80       | 100   | 3                | 3                | 3      |
| 4     | 6B23HMC     | Research<br>Methodology           | 20       | 80       | 100   | 3                | 3                | 3      |
| 5     | 6B24HMC     | Financial Management              | 20       | 80       | 100   | 3                | 3                | 3      |
| 6     | 6B25HMC     | Project                           | 20       | 80       | 100   | 3                | 2                | 2      |
| 7     | 6B26HMC     | MS Office Practical               | 20       | 80       | 100   | 3                | 2                | 2      |
| 8     | 6C03HMC     | Facility Planning                 | 20       | 80       | 100   | 3                | 3                | 4      |
| 9     | 6C04HMC     | Hotel Engineering                 | 20       | 80       | 100   | 3                | 3                | 4      |
| TOTAL |             |                                   | 180      | 720      | 900   |                  | 25               | 27     |

## GENERIC ELECTIVE COURSES

(Offered to the students of other disciplines)

| No. | Course Code | Title                                | Marks    |          |       | Duration of Exam | Contact Hrs / Wk | Credit |
|-----|-------------|--------------------------------------|----------|----------|-------|------------------|------------------|--------|
|     |             |                                      | Internal | External | Total |                  |                  |        |
| 1   | 5D01HMC     | Food Cost Control                    | 10       | 40       | 50    | 2hrs             | 2                | 2      |
| 2   | 5D02HMC     | Food Safety                          | 10       | 40       | 50    | 2hrs             | 2                | 2      |
| 3   | 5D03HMC     | Introduction to Hospitality Industry | 10       | 40       | 50    | 2hrs             | 2                | 2      |