MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

Mahatma Gandhi University - B.Voc Culinary Arts & Hospitality Management (2020 Admission Onwards) Programme - Revising Programme Structure & Course Codes as per the Recommendations of Chairman, Expert Committee-Hotel Management (UG) - Approved - Orders Issued

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ACADEMIC A 12 SECTION

No. 1913/AC A 12/2022/MGU   Priyadarsini Hills,Dated: 22.02.2022

Read:-1) UO No. 5700/AcA12/2021/mgu dated 28 .10 .2021

2) Letter dated 21/12/2021 received from the Chairman, Expert Committee-Hotel Management (UG)

3) Orders of Hon'ble Vice Chancellor dated 31/01/2022

ORDER

The Syllabus of B.Voc. Culinary Arts & Hospitality Management (2020 Admission Onwards) Programme was approved vide paper read (1) above. Certain defects were noted in the programme structure and course codes given in the syllabus and opinion was sought from the Chairman, Expert Committee (Hotel Management-UG) regarding the matter. The Chairman, Expert Committee (Hotel Management-UG), vide paper (2) has recommended to modify the Programme structure as given below

1) Semester I

Sl. No.	Course Code	Name of the Course	Credits	General(G)/ Skill(S)
1	BOCG101	Listening and Speaking Skills in Engliosh	4	G
2	BOCG102	Information Technology for Business(AOC)	4	G
3	CAHCG101	Foreign Language (French)	4	G
4	CAHCS102	Perspectives of Food Science-I	4	S

5	CAHCS103	Introduction to Culinary Arts-I	2	S
6	CAHCS104	Food Production and Patisserie Theory-I	2	S
7	CAHCS105	Perspectives of Food Science-I(AOC)	2	S
8	CAHCS106	Introduction to Culinary Arts-I(AOC)	4	S
9	CAHCS107	Bakery and Patisserie Theory-I (AOC)	4	S

2) Semester II

Sl. No	Course Code	Name of the Course	Credits	General(G)/ Skill(S)
1	BOCG201	Writing and Presentation Skills in English	4	G
2	CAHCG201	Foundation Course in Computer Application	4	G
3	CAHCG206	Foundation Course in Computer Application(AOC)	4	G
4	CAHCS202	Nutrition and Sanitation	3	S
5	CAHCS203	Food Safety and Hygiene-I	2	S
6	CAHCS204	Garde Manger	2	S
7	CAHCS205	On Job Training (AOC)	6	S
8	CAHCS207	Food Safety and Hygiene - I (AOC)	2	S
9	CAHCS208	Garde Manger(AOC)	3	S

3) Semester III

Sl. No	Course Code	Name of the Course	Credits	General(G)/ Skill(S)
1	BOCG301	Principles of Management	4	G
2	CAHCG301	Foreign Language (Hotel French)	4	G
3	CAHCG302	Food Packaging	4	G
4	CAHCS303	Food Microbiology -I	2	S
5	CAHCS304	Food Production and Exhibition	4	S
6	CAHCS305	Housekeeping	2	S
7	CAHCS306	Food Microbiology-I(AOC)	3	S
8	CAHCS307	Food Production and Exhibition(AOC)	4	S
9	CAHCS308	Housekeeping(AOC)	3	S

4) Semester IV

Sl. No	Course Code	Name of the Course	Credits	General(G)/ Skill(S)
1	BOCG401	Soft Skills and Personality Development	4	G
2	CAHCG401	Hotel Accountancy	4	G
3	CAHCG402	Sales and Marketing Management	4	G
4	CAHCS403	Food Quality and Assurance	3	S
5	CAHCS404	Food Production	2	S
6	CAHCS405	Introduction to Hospitality Industry	4	S
7	CAHCS406	On Job Training (AOC)	5	S
8	CAHCS407	Advanced Food and Beverage Production(AOC)	4	S

5) Semester V

Sl.No	Course Code	Name of the Course	Credits	(General(G)/ Skill(S)
1	BOCG501	Environmental Studies	4	G
2	CAHCG501	Human Resource Planning and Development	8	G
3	CAHCS502	Industrial, Air Lines and Fast Food Catering	2	S
4	CAHCS503	Food Analysis and Adulteration Testing	3	S
5	CAHCS504	Advanced Bakery and Confectionary	3	S
6	CAHCS505	Functional Foods and Nutraceuticals	2	S
7	CAHCS506	Banquets and Buffets(AOC)	3	S
8	CAHCS507	Advanced Bakery and Confectionary(AOC)	3	S
9	CAHCS508	Functional Foods and Nutraceuticals AOC)	2	S

6) Semester VI

Sl. No	Course Code	Name of the Course	Credits	General(G) /Skill(S)
1	BOCG601	Entrepreneurship Development	4	G
2	CAHCG601	Foundation Course in Front Office	2	G
3	CAHCG602	Food Preservation and Storage	2	G
4	CAHCS603	Art of Food & Beverage Service I	2	S

5	CAHCG604	Food Additives and Flavour Technology	4	G
6	CAHCS605	Food Waste Utilization and Management	2	S
7	CAHCS606	Internship/Project (AOC)	6	S
8	CAHCS607	Foundation Course in front Office (AOC)	2	S
9	CAHCS608	Food Preservation(AOC)	1	S
10	CAHCS609	Food & Beverage Service I (AOC)	3	S
11	CAHCS610	Food Waste Utilization and Management (AOC)	2	S

Sanction has been accorded by the Hon'ble Vice Chancellor vide paper read (3) above to revise the Programme structure and Course Codes of B.Voc. Culinary Arts & Hospitality Management programme (2020 Admission Onwards) as per the recommendations of Chairman, Expert Committee - Hotel Management (UG).

Orders are issued accordingly

RACHEL K I

ASSISTANT REGISTRAR III
(ACADEMIC)
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