# Dr.N.G.P. ARTS AND SCIENCE COLLEGE (AUTONOMOUS), COIMBATORE. DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT. BOARD OF STUDIES MEETING

DATE: 13.04.2016

### VENUE: TRAINING RESTAURANT

S.NO	NAME	DESIGNATION	SIGNATURE
1.	Mr.S.Vijayakumar, Assistant Professor(SG)/ Head of the Department, Dept. of Catering Science and Hotel Management, Dr. N.G.P. Acta and G. Linder and Hotel Management,	Chairman	
	Dr.N.G.P. Arts and Science College, Coimbatore.		S. Vifyakunz
2.	Dr.S.Deena, Director, Dept.of Catering Science and Hotel Management, SNR Sons College, Coimbatore.	Board Member	S. D.
3.	Dr.G.Vasanthamani, Dept. of Food Service Management & Dietetics, Avinashilingam Institute for Home Science & Higher Education for Women, Coimbatore	ViceChancellor Nominee	
4.	Mr.T.Selvarathinam, Training Executive, Hotel Vivanta by Taj Surya, Race Course Road,	Industrial Expert	
5.	Coimbatore  Mr.V.S.S.Srinivasan, Assistant Professor(SG), Dept.of Catering Science and Hotel Management, Dr.N.G.P. Arts and Science College, Coimbatore.	Member	Henrigh.
6.	Mr.M.Venkateswaran, Assistant Professor(SG), Dept.of Catering Science and Hotel Management, Dr.N.G.P. Arts and Science College, Coimbatore.	Member	100 str3 1416
7.	Mr.M.Santhosh Kumar, Assistant Professor(SG), Dept.of Catering Science and Hotel Management, Dr.N.G.P. Arts and Science College, Coimbatore.	Member	i Lon
	Dr.K.Durairaj, Vice-Principal, Dr.N.G.P. Arts and Science College, Coimbatore.	Co-opted Member	
•	Mr. S. Mohan Assistant Professor(SG)/ Head of the Department, Dept. of Management Studies, Dr. N. G. P. Arts and Science College, Coimbatore.	Co-opted Member	drinh islay16

# Dr.N.G.P ARTS AND SCIENCE COLLEGE, COIMBATORE-641048. B.Sc CATERING SCIENCE &HOTEL MANAGEMENT.

#### **BOARD OF STUDIES MEETING MINUTES**

Date: 13.04.2016

Venue: Training Restaurant

The meeting was started by the welcome address given by Mr. S. Vijayakumar, Assistant Professor (SG) and Head, Department of Catering Science and Hotel Management. Board of Studies of Catering Science and Hotel Management unanimously resolved and approved the following resolutions.

- Resolved to pass Core practical-I: Continental cookery is transferred from I and II semester to V semester. After due discussion made by the board the
   Basic Food Production practical is introduced in I & II Semester for the students admitted from 2016-2017 and onwards.
- 2. The board resolved to reform the syllabus of I Semester Core paper-III Housekeeping Operations, II semester Core paper-VI Room Planning and Maintenance IV semester Core paper-XI Bar Operations and for the students admitted from 2016-2017 and onwards.
- 3. The board resolved to revise and rename the subject "Principles of Accounting" in the III Semester as Hotel Accounting and revise and introduce the syllabus of Skill Based subject-II: Bakery and Confectionery-II in the IV semester for the students admitted from 2015- 2016 and onwards.
- 4. The board resolved to remove the Practical "Indian Regional Cuisine" in the III & IV semester and introduced the "Advanced Food Production Practical" for the students admitted from 2016-2017 and onwards.
- 5. The board resolved to remove the Allied paper-V: Computer Applications in Hotel Industry and Core Practical -VII: International Cookery in the IV & V Semester respectively for the students admitted from 2016-2017 and onwards.
- 6. The board approve to revise the marks and credits for the subjects, Allied Lab-I: Computer Applications in Hotel Industry and the Skill based practical-I Bakery and Confectionery as 75 Marks and 3Credits each in the IV Semester for the students admitted from 2016-2017 and onwards.
- 7. Resolved to introduce and approve by the board for earning extra credits (Maximum 5 Credits) by the UG Computer Technology students admitted from 2016- 2017 batch and onwards as:

## Earning Extra credits is not mandatory for course completion

Subject/Course/Activity	Credit	Total credits
BEC/ Self study courses	1	1
Hindi / French/ Other foreign Language approved by certified Institutions	1	1
Type Writing / Short Hand Course	1	1
Diploma/certificate/CPT/ ACS Inter/ NPTEL Course	1	1
Representation - Academic/Sports /Social Activities/ Extra Curricular / Co-Curricular activities at University/ District/ State/ National/ International	1	1
	5	5

#### Self Study Paper

S. No.	Semester	Course Code	Course Title	
1.	Semester	16UCHSS1	Food Preservation	
2.	I to V	16UCHSS2	Event Management	

- 8. The Board resolved to introduce Industrial Training in the Fifth Semester for the B.Sc Catering Science and Hotel Management Students admitted from 2016-2017 batch and onwards.
- Resolved to approve the Panel of question paper setters and Examiners for Evaluation in UG Catering Science and Hotel Management.
- 10. Resolved and approved Pattern of Question paper for UG Catering Science and Hotel Management.
- 11. The Board authorizes the Chairman to make any necessary change, if required.

Chairman-BOS

S. Vagarimm

Head of the Department

Bepartment of Catering Science
& Hotel Management

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