



Dr. N.G.P. ARTS AND SCIENCE COLLEGE

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
Approved by Government of Tamil Nadu and Accredited by NAAC A++ Grade (3rd Cycle- 3.64 CGPA)
Dr. N.G.P.-Kalapatti Road, Coimbatore-641048, Tamil Nadu, India
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BoS

17th

Department of Catering Science and Hotel Management

Board of Studies Meeting

The minutes of the 17th meeting of Board of Studies held on 04.04.2024 at 10.30 am at the B1-1103 – Training Restaurant Lab.

Members Present:

S. No.	Name	Category
1.	Mr. R. Prasanth	Chairman
2.	Prof. Dr. R. Kannan, Dept of Tourism Management, Madurai Kamaraj University, Madurai	University Nominee
3.	Dr. Sherry Abraham, Assistant Professor Department of Tourism Studies, Pondichery University, Puducherry.	Subject Expert
4.	Dr. S.Uma Mageshwari, Professor and Head, Dept. of Food Service Management and Dietetics, Avinashilingam University, Coimbatore.	Subject Expert
5.	Mr. Thariq Hussain, Training Manager, The Residency Towers, Coimbatore.	Industrial Expert
6.	Mr.J.Hariprasath, Proprietor-The Baker Boys –Cake Shop, Tirupur.	Meritorious Alumni
7.	Dr.N.Kuppuchamy	Co-opted Member
8.	Dr.A.Hazel Verbina	Co-opted Member
9.	Mr.S.Vijayakumar	Member
10.	Mr.M.Venkateswaran	Member
11.	Mr. B. Guhan.	Student Representative

The HoD and Chairman of the Department of Catering Science and Hotel Management welcomed and introduced all the members and appreciated them for their continuous support and contribution for the development of academic standard and enrichment of the syllabus.

The Chairman informed the inability of the following members to attend the meeting in person and requested to attend the meeting through online.

1. Dr. R. Kannan - University Nominee

2. Dr. Sherry Abraham - Subject Expert

Further Chairman informed the inability of the following member to attend the meeting requested to grant leave of absence.

1. Dr. S.Uma Mageshwari - Subject Expert

After brief discussion, the items of the agenda were taken one by one for discussion. The following resolutions were passed.

Item 17.1: *To review and approve the minutes of the previous meeting held on 19-10-2023.*

The chairman of the Board presented the minutes of the previous meeting held on 19-10-2023 and requested the members to approve. After brief discussion the following resolution was passed:

Resolution:

Resolved to approve the minutes of the previous meeting held on 19-10-2023.

Item 17.2: *To consider and approve the scheme and syllabi for I semester for the students admitted during the academic year 2024-25*

The chairman presented the detailed scheme for the students admitted from the academic year 2024-25 and the syllabus for I Semester. The members deliberated in detail about the modifications required. After discussion, it is unanimously decided to adopt the following changes.

Changes Made:

Code	Course	Changes and Reason
24CHU1CA	Basics of Food Production	The following changes were made as per suggestion given by Dr. Sherry Abraham in Unit I and Unit- 5 as the topics included are necessary for the subject. Unit – I: “ Definition of cooking ” was included. Unit – IV: “ Raising agents ” was deleted, as it is given in the course Bakery and Confectionery.

New Courses Introduced:

Code	Course	Reason
-	-	-

Courses Removed: NIL

Code	Course	Reason
-	-	-

After discussion the following resolution was passed.

Resolution:

Resolved to approve the above modification and adopt the revised syllabus for students admitted for the academic year 2024-25.

Item 17.3: *To consider and approve the changes, if any, in the syllabi for III semester for the students admitted during the academic year 2023-24.*

The chairman presented the detailed scheme and Regulation for the students admitted from the academic year 2023-24 and syllabus for the III semester. The members deliberated in detail about the modification required. After discussion it is unanimously decided to adopt the following changes.

Changes Made:

Code	Course	Changes and Reason
232CH1A3CA	Restaurant Service and Operations	The following topics were included in Unit I and Unit- V as per suggestions given by Mr. Thariq Hussain. The topics are included based on the current industrial requirement. Unit – I: “Billing Software used in hotels” was included. Unit – V: The topics “IRD order taking procedure, repeating the order, IRD control sheet, IRD Errand Card, Service sequence in the room and taking feedback from the guest” were added.
232CH1A3CQ	Front Office Operations	The following topics were included as per the suggestions given by Prof. Dr. R. Kannan in the Unit - II and Unit - III, as the topic fulfill the requirement of hotel reservation process. Unit – II: “Concierge” was included. Unit – III: “Online travel agency” was included.

New Courses Introduced:

Code	Course	Reason
-	-	-

Courses Removed: NIL

Code	Course	Reason
-	-	-

Self Study Courses Offered

Code	Course	Department
232CH1ASSA	Hotel Engineering	Offered to catering students
232CH1ASSB	Food Preservation	

After discussion, the following resolution was passed with the above changes and modification:

Resolution:

Resolved to approve the syllabus for the III semester for the students admitted from academic year 2023 - 24 onwards.

Item 17.4: To consider and approve the changes, if any, in the syllabi for V semester students admitted during the academic year 2022-23.

The chairman presented the detailed scheme and Regulation for the students admitted from academic year 2022 - 23 onwards and syllabus for the V semester. The members deliberated about the modification required. After discussion it is unanimously decided to adopt the following changes.

Changes Made:

Code	Course	Changes and Reason
222CH1A5DA	Room Division Management	The following topics were included as per suggestion given by Mr. Thariq Hussain in Unit - I and Unit - II. The topics are based on the current industrial requirements. Unit - I: "Odd Cupboard items", "Single amenities" and "The Procedure for collecting laundry from guest" were included.
222CH1A5DB	Food and Beverage Management	Unit - III: "Night audit- meaning of preparation and its uses" was included. The following topic is included as per suggestion by Prof. Dr. Kannan. By learning the topic, the student can become a consultant for any food service outlet. Unit - V: "Food Service Consulting" was included. The following topic is included as per suggestion by Mr. Thariq Hussain, as it serves as the initial part of the course.

		for making any function booking Unit – V: “ Function Prospectus ” was added.
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New Courses Introduced:

Code	Course	Reason
-	-	-

Courses Removed: NIL

Code	Course	Reason
-	-	-

Generic Elective Course Offered

Code	Course	Department
222CH1A5GA	Basics of Cookery	Offered to other department students

After discussion the following resolution was passed with the above changes and modifications.

Resolution:

Resolved to approve the syllabus for the V semester for the students admitted from the academic year 2022-23 onwards.

Item 17.5: To Consider and approve the Diploma, certificate, skill oriented courses to be offered during the academic year 2024-25.

The chairman presented the Value added certificate course (VACC) – Personality Development for Hospitality industry to be offered for Catering students during the odd semester of the academic year 2024 - 2025.

The skill oriented courses offered are:

- Spoken Hindi
- Food Safety
- Confectionery
- Travel Desk Operations

Resolution:

Resolved to approve the Value Added Certificate Course (VACC) and Skill Oriented course for catering students during the academic year 2024 - 25.

Item 17.6: *To approve the panel of examiners for question paper setting and evaluation of scripts for the odd semester of the academic year 2024 - 25.*

The Chairman presented the panel of examiners for question paper setting and evaluation of answer scripts for the odd semester of the academic year 2024 - 25.

Resolution:

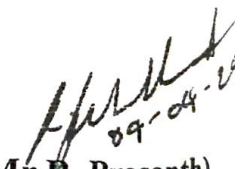
Resolved to approve the panel of examiners for question paper setting and evaluation of answer scripts for the odd semester of the academic year 2024 - 25.

Item 17.7: *To consider and approve any other item brought forward by the Chairman and the members of the board.*

To strengthen the programme, the board recommended to provide more skill related courses related to Hotel Management for the forthcoming years.

Finally the Chairman thanked all the members for their cooperation and contribution in enriching the syllabus with active participation in the meeting and sought the same spirit in the future also. The meeting was closed with formal vote of thanks proposed by Mr. R.Prasanth, He is the Chairman - Catering Science and Hotel Management.

Date: 04.04.2024


(Mr.R. Prasanth)

Syllabus Revision

Faculty: Basic and Applied Sciences

Name of Board: Catering Science and Hotel Management

Semester: I

Course Code / Name: 24CHU1CA: Basics of Food Production

Unit	Existing	Changes
I	Unit I Introduction to Food Production Cooking - Introduction, Definition of cooking, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine) - Attitudes and behavior in the kitchen - Personal hygiene - Uniforms & protective clothing - Rice, Cereals & Pulses - Introduction, Difference between cereals and pulses, Pulses-examples, cooking of pulses, Varieties of rice and other cereals, cooking of rice.	Definition of cooking
II	Unit II Cooking Materials Foundation Ingredients - Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins- Salt - Uses - Liquid -Water, stock, milk, fruit juices, etc., Uses of a liquid -Flavourings and seasonings - Uses and examples - Sweetening agents - Uses and examples. Thickening agents - Uses and examples - Fats and Oils - Meaning and examples of fats and oils - Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, Sources of fats and oils.	Nil
III	Unit III Preparation of Ingredients Aims and objectives of cooking food - Introduction to Vegetable and fruit cookery - Classification of vegetables - Pigments and colour changes - Effects of heat on vegetables - Classification of fruits with examples - Uses of fruit in cookery. Preparation of Ingredients: Washing, Peeling and scraping, paring, cutting (terms used in vegetable cutting), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization - Methods of mixing food: Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping and Whisking.	Nil
IV	Unit IV Basics of Continental Cookery Raising Agents—Functions of raising agents, chemical raising agents and yeast. Basic Principles of Food Production - Stocks: Meaning of stock, Uses, Care and precautions while making stocks, Types of stock, Preparation of stock, Recipes - Soups: Classification with examples, Basic recipes - Consommés, Garnishes and accompaniments - Sauces: Introduction, Importance of sauces in food preparation, Types of sauces- Basic mother sauces - Recipes, few derivatives for each.	Nil
V	Unit V Egg and Meat Cookery Egg Cookery: Introduction, Uses of egg in cooking, Structure of an egg, Characteristics of fresh eggs, Selection of egg, Methods of cooking egg - Fish Cookery: Introduction to fish	1. Production methods for liquors. 2. Food and wine harmony

	cookery, Classification of fish with examples, Cuts of fish, Selection of fish and shell fish, cooking of fish (effects of heat). - Meat Cookery: Introduction to meat cookery, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Cuts of chicken- Role of tenderizers in meat.	
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PERCENTAGE OF SYLLABUS REVISED : 5 %

COURSE FOCUS ON:

☒	Skill Development	☒	Entrepreneurial Development
☒	Employability	☒	Innovations
☒	Intellectual Property Rights	☒	Gender Sensitization
☒	Social Awareness/ Environment	☒	Constitutional Rights/ Human Values/ Ethics

Syllabus Revision

Faculty: Basic and Applied Sciences

Name of Board: Catering Science
and Hotel Management

Semester: III

Course Code / Name: 222CHU1A3CA: Restaurant Service and Operations

Unit	Existing	Changes
I	Unit I Breakfast and Billing Breakfast: Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental, English breakfast, American Breakfast, Indian breakfast and house breakfast. Order taking procedures: In-person, telephone and door hangers. Indian breakfast- types and service. Simple control system – KOT /bill control system, making bill, cash handling equipment, record keeping. Types of checking and check copies, triplicate systems, checking for wines & other drinks. The Bill - methods of making a bill & setting the account. Billing software used in hotels.	Billing software used in hotels.
II	Unit II Types of non-alcoholic beverages Classification of beverages: Types of beverages, preparation of common non- alcoholic beverages & its origin & manufacture - Types & Brands of tea, coffee, milk based drinks, juice, squash and aerated water with examples - Other bar non-alcoholic drinks used in dispense and main bar.	Nil
III	Unit III Food service procedure Service procedure of lunch and dinner in licensed restaurant, table reservation, briefing, greeting and seating the guest, opening napkin, serving water, taking order and serving aperitifs, serving bread and butter, presenting the menu, offering suggestions, taking the order for wine, repeating and conforming the order and correcting the cover .	Nil
IV	Unit IV Sequence of food and beverage service Service of soup, service of fish, service of main course, service of sweets , service of cheese, service of savory, service of dessert and service of coffee after meal. Do's and don'ts during the service. Points to be observed while laying a table.	Nil
V	Unit V IRD, tea service and lounge service In Room Dining - Meaning, Full & Partial, IRD order taking procedure, repeating the order, IRD control sheet, IRD Errand Card Breakfast service in room, tray & trolley set-up for room service, Service sequence in the room and taking feedback from the guest. - Lounge service - Meaning, organization of lounge service. - Afternoon tea service - Menu for high tea & afternoon tea, order of service. Reception tea service - Meaning & procedure.	"IRD order taking procedure, repeating the order, IRD control sheet, IRD Errand Card, Service sequence in the room and taking feedback from the guest"

PERCENTAGE OF SYLLABUS REVISED : 16 %

COURSE FOCUS ON:

☒	Skill Development	☐	Entrepreneurial Development
☒	Employability	☒	Innovations
☐	Intellectual Property Rights	☒	Gender Sensitization
☒	Social Awareness/ Environment	☒	Constitutional Rights/ Human Values/ Ethics

Faculty: Basic and Applied Sciences

Name of Board: Catering Science
and Hotel Management

Semester: III

Course Code / Name: 232CH1A3CQ: FRONT OFFICE OPERATIONS (EMBEDED)

Unit	Existing	Changes
I	Unit I Introduction to Hotel Industry Introduction to Hotel Industry: Hospitality and its Origin, History. - Classification of Hotels based on Size, Star, Location, Clientele, Ownership basis, Length of stay, Level of service, Management and Affiliation. Rooms - Types of Rooms - Single, Double, twin, suites, etc. Room tariff and its types. Types of Meal plan used in the hotel industry. Practical Contents: 1. Check-in and check-out procedures 2. Telephone handling skills, social skills 3. Reservation procedure, identification of rooms through the use of conventional and destiny charts	Nil
II	Unit II Front Office Organization Front Office Organization: Organizational / Hierarchy Chart. - Duties and Responsibilities of F.O Personnel. - Front office functional areas. - Information Desk - Introduction and functions. - Bell desk operation -Introduction and Functions of Bell desk [Scanty, Left Luggage procedure]. - Front Office Cashier: Introduction, Duties of a Front Office Cashier. Practical Contents: 4. Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier 5. Dealing with guest mail and messages, hotel mail, staff mail 6. Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.	Concierge
III	Unit III Reservation, Registration and Departure Reservations: Importance & Functions of Reservations - Modes of reservations. - Types of reservation [confirmed, guaranteed, etc. - Sources of Reservation -Central Reservation System, Global Distribution System, Inter-Sell agencies, Reservation through the internet, Online Travel Agency. Registration: Introduction to the Registration section. - Steps of registration [with or without reservation]. - Pre - registration activities. Guest Check- out. - Departure procedure, Departure procedure in fully automated system. - Potential check-out problems and solutions. Practical Contents: 7. Handling guest complaints and solving problems 8. Places of interest in and around Tamilnadu. General awareness about the places of interest in India.	Online Travel Agency

IV	Unit IV FO Guest Security, Safety & Guest Complaints Front office Guest Security & Safety - Introduction to security systems, Control of room keys. Fire safety- Classification of fire, procedure in the event of fire, Accidents - Accidents in hotels, Accident report. - Guest complaints - Types of guest complaints, Handling guest complaints. Practical Contents: 9. General awareness of capitals, currencies and airlines of countries. 10. Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person.	Nil
V	Unit V Cash & Accounts Cash & Accounts - Introduction to cash, Functions of cash sections. - Various modes of payment by the guest. - Types of cash Settlement. - Types of credit settlements. - The Night Audit - Importance & functions of night audit, Night audit process. - Meaning and preparation of transcript. Practical Contents: 11. Modes of bill settlement.	Nil

PERCENTAGE OF SYLLABUS REVISED : 8 %

COURSE FOCUS ON:

- | | |
|---|---|
| ☒ Skill Development | ☐ Entrepreneurial Development |
| ☒ Employability | ☒ Innovations |
| ☐ Intellectual Property Rights | ☒ Gender Sensitization |
| ☒ Social Awareness/ Environment | ☒ Constitutional Rights/ Human Values/ Ethics |

Syllabus Revision

Faculty: Basic and Applied Sciences

Name of Board: Catering Science
and Hotel Management

Semester: V

Course Code / Name: **222CH1A5DA: Room Division Management**

Unit	Existing	Changes
I	Unit I Room Division Management Room Division Management: Introduction, Organization of Hotel, Organization Chart of Room Division. Duties and Responsibilities of Room Division Department staffs. Guest Services: Various Guest Services- Handling Guest Mail, Message Handling, Guest paging, Safe Deposit Locker, Guest Room Change Procedure, Left Luggage Handling Procedure, Wakeup call. Odd Cupboard items", "Single lady amenities" and "The Procedure for collecting guest laundry from guest.	Odd Cupboard items", "Single lady amenities" and "The Procedure for collecting guest laundry from guest
II	Unit II Room Division Communication Room Division Communication: Introduction to communication, Communication Process, Seven Cs of Communication, Importance of Communication, Types of Communication-Oral Communication, Written Communication, Non-Verbal Communication. Interdepartmental Communication: Housekeeping, Food and Beverage service, Sales and Marketing Department, Engineering and Maintenance, Security, Human Resource, Banquets.	Nil
III	Unit III Room Division Accounting Room Division Accounting: Introduction, Types of Accounts, Types of Vouchers, Guest Folios, Cash and Credit control. Night Auditing: Introduction, meaning of transcript, preparation and its uses, Night Auditor, Duties of Night Auditor, Night Audit Process, Preparing Reports, Updating System.	meaning of transcript, preparation and its uses
IV	Unit IV Evaluating Hotel Performance Evaluating Hotel Performance: Methods of Measuring Hotel Performance, Occupancy Ratio, Average Daily Rate, Average Room Rate per guest, Revenue per Available Room. Room Tariff: Introduction, Room Tariff Fixation, Cost Based pricing, Rule of Thumb Approach, Hubbart's Formula, Market based pricing.	Nil
V	Unit V Yield Management Yield Management: Introduction, Element of Yield Management, Benefits of Yield management, Yield management Strategies, Challenges or problems in Yield Management. Forecasting: Introduction, Benefits of Forecasting, Forecasting room availability.	Nil

PERCENTAGE OF SYLLABUS REVISED : 14 %

COURSE FOCUS ON:

☒

Skill Development

☒

Employability

☐

Intellectual Property Rights

☒

Social Awareness/ Environment

☐

Entrepreneurial Development

☒

Innovations

☒

Gender Sensitization

☒

Constitutional Rights/ Human Values/ Ethics

Syllabus Revision

Faculty: Basic and Applied Sciences

Name of Board: Catering Science
and Hotel Management

Semester: V

Course Code / Name: 222CH1A5DB: Food and Beverage Management

Unit	Existing	Changes
I	Unit I Food & Beverage Management Introduction - Food & Beverage function - Responsibilities & objectives of F&B department - Constraints of food & beverage management - Cost & market orientation (Cost structure & profitability, demand for product, capital intensity, nature of the product). The meal /drink experience: Food & drink, variety in menu choice, level of service, value for money, interior design, atmosphere & mood, expectation & identification, location / accessibility and staff.	Nil
II	Unit II Purchasing The nature of purchasing - The main duties of purchase manager - Importance of purchase functions - The purchasing procedure - The selection of a supplier - supplier rating - Aids to purchasing - The purchasing of food & beverages - Standard purchase specification: Meaning & objective - The purchase specification for food & beverages. Receiving: Objective - Receiving procedure - Receiving of expensive commodities - Returnable containers - Blind receiving - Dispatch to stores or user department - Clerical procedures & forms used.	Nil
III	Unit III Storing and Issuing Storing & issuing of food & beverages. Stock taking of food & beverages - Stock turnover - Stock levels. Food control: Objectives of food cost control - The essentials of a control system - Calculation of food cost - Methods of food control - Food. Control check list - Obstacles to food cost control. Beverage Control: Objectives of beverage control - Calculation of beverage cost - Methods of beverage control - Beverage control checklist.	Nil
IV	Unit IV Elements of cost Elements of cost: Cost defined, basic concepts of profit, control aspect, pricing aspects. Cost dynamics: Fixed & variable costs - Break even charts - Turn over & unit costs. Variance analysis: Standard cost - Standard costing - Cost Variances - Material Variances - Overhead variances - Labour variances - Fixed overhead variances - Sales variance.	Nil
V	Unit V Function catering and Banquets Function catering, Banquets - History, Types, organization of Banquet department, Duties & responsibilities Sales, Function prospectus and booking procedure, Banquet menus. Banquet protocol - Space Area requirement, Table plans/arrangement, Misc-en-place, Service, Toasting. Informal banquet - Reception, Cocktail parties, Convention, Seminar, Exhibition, Fashion shows, Trade Fair, Wedding, Outdoor catering and buffets. Food consultancy - Introduction, meaning, stage by stage process of consulting, category of clients, market study and analysis, requirement for outlet in terms of manpower, equipment, space, budget and	Function prospectus Food consultancy - Introduction, meaning, stage by stage process of consulting, category of clients, market study and analysis, requirement for outlet in terms of manpower, equipment, space, budget and

	budget and conditions of licensing and expected ROL	conditions of licensing and expected ROL
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PERCENTAGE OF SYLLABUS REVISED : 21 %

COURSE FOCUS ON:

- | | |
|---|---|
| ☒ Skill Development | ☒ Entrepreneurial Development |
| ☒ Employability | ☒ Innovations |
| ☒ Intellectual Property Rights | ☒ Gender Sensitization |
| ☒ Social Awareness/ Environment | ☒ Constitutional Rights/ Human Values/ Ethics |

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ATTENDANCE OF THE SEVENTEENTH BOARD OF STUDIES MEETING

Faculty: Basic and Applied Sciences

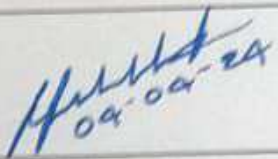
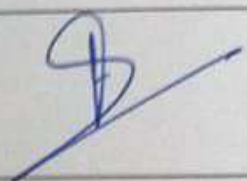
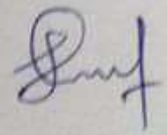
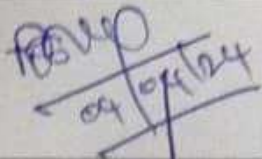
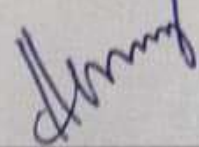
Name of the Board: Catering Science & Hotel Management

Venue: Training Restaurant Lab

Date: 04.04.2024

Time: 10:30 AM

The following members were present for the board of studies meeting

S.NO	NAME	DESIGNATION	SIGNATURE
1.	Mr.R. Prasanth Assistant Professor & Head Dept. of CS & HM Dr.N.G.P. ASC	Chairman	 04-04-24
2.	Dr. R. Kannan Professor and Research Guide Centre for Tourism and Hotel Management Madurai Kamaraj University Madurai	V C Nominee	PRESENT (ONLINE)
3.	Dr. Sherry Abraham Assistant Professor Department of Tourism Studies Pondicherry University Puducherry	Subject Expert	PRESENT (ONLINE)
4.	Dr. S.Uma Mageshwari Professor Dept. of Food Service Mgt and Dietetics Avinashilingam University Coimbatore	Subject Expert	ABSENT
5.	Mr. Thariq Hussain Training Manager The Residency Towers Coimbatore	Industrial Expert	
6.	Mr.J.Hariprasath The Baker Boys - Cake Shop PN Road Tirupur	Alumni	
7.	Dr.N.Kuppuchamy Associate Professor & Head Dept. of Tamil Dr.N.G.P. ASC	Co-opted Member	
8.	Dr.A.Hazel Verbina Professor & HOD (I/c) Dept. of English Dr.N.G.P. ASC	Co-opted Member	



Dr.NGPASC

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BoS

17th

9.	Mr.S.Vijayakumar Assistant Professor (SG) Dept. of CS & HM Dr.N.G.P. ASC	Member	<i>S.V. Vijayakumar</i> 4/4/24
10.	Mr.M.Venkateswaran Assistant Professor(SG)& Head Dept. of CS & HM Dr.N.G.P. ASC	Member	<i>M.V. Venkateswaran</i> 4/4/24
11.	Mr. B. Guhan. III B.Sc. CS & HM	Student Representative	<i>Mr. Guhan</i>

Date: 4.04.2024



R. Prasanth
04-04-24
(Mr.R.Prasanth)

Chairman, BoS- CS & HM

R. PRASANTH, MBA., (Ph.D.)
Assistant Professor & Head
Dept. of Catering Science and Hotel Management
Dr. N.G.P. Arts and Science College
Kalapatti Road, Coimbatore - 641 048



Dr.NGPASC

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