



**VELS**  
**UNIVERSITY**



VELS INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)

(Deemed to be University Estd. u/s 3 of the UGC Act, 1956)

PALLAVARAM - CHENNAI - INDIA

## School of Hotel and Catering Management



# Brochure

(Programme and Courses offered)

**2019-2020**

PV Vaithiyalingam Road, Velan Nagar, Pallavaram, Chennai - 600117.

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## **About the School**

Vel's School of **Hotel Management** is one of the leading catering institutes in India offering Under-graduate, Post-graduate and various Diploma courses in Hotel Management and Catering Technology. There are four major departments in hotel management namely Food Production, Food & Beverage Service, Front Office, and Accommodation Operations. A student who studies in this institute can equip himself professionally in all these major subjects and choose one as his career in the hotel industry. The objective of the school is to make the student concentrate on all – round development and inculcate in him the importance of acquiring multi – skills which are the need of the hospitality industry in this new millennium.

### **SCHOOL OF HOTEL & CATERING MANAGEMENT**

1.	B.Sc. Hotel & Catering Management	...	3 years (6 semesters)
2.	M.Sc. Hotel & Catering Management	...	2 years (4 semesters)
3.	M.Sc. Culinary Arts	...	2 years (4 semesters)
4.	M.Phil. Hotel & Catering Management	...	1 years (2 semesters)

## PROGRAM AND COURSE DETAILS 2019-2020

Programme Name	Course code	Subject Name
B.Sc. - Hotel and Catering Management	17CBHM11	BASIC FRONT OFFICE OPERATION
	17CBHM12	BASIC FOOD PRODUCTION - I
	17CBHM13	BASIC FOOD AND BEVERAGE SERVICE - I
	17DBHM11	FOOD SCIENCE
	17LBHM11	COMMUNICATIVE FRENCH - I
	17LENG11	ENGLISH PAPER - I
	17CBHM21	ACCOMMODATION OPERATION - I
	17CBHM22	BASIC FOOD PRODUCTION - II
	17CBHM23	BASIC FOOD AND BEVERAGE SERVICE - II
	17DBHM21	NUTRITION
	17LBHM21	COMMUNICATIVE FRENCH - II
	17LENG21	ENGLISH PAPER - II
	17PBHM21	PRACTICAL - BASIC FOOD PRODUCTION - I
	17PBHM22	PRACTICAL - BASIC FOOD AND BEVERAGE SERVICE
	17PBHM23	PRACTICAL - ACCOMMODATION OPERATION - I
	17PBHM24	PRACTICAL - BASIC FRONT OFFICE OPERATION
	17CBHM31	FOOD AND BEVERAGE MANAGEMENT
	17CBHM32	QUANTITY FOOD PRODUCTION
	17CBHM33	BAR AND BEVERAGE OPERATIONS

	17DBHM31	PRINCIPLES OF MANAGEMENT
	17DBHM32	PRINCIPLES OF ACCOUNTING
	17DBHM33	HOTEL MAINTENANCE AND ENGINEERING
	17ENVS31	ENVIRONMENTAL STUDIES
	17UGE501	PERSONALITY DEVELOPMENT
M.Sc. - Hotel and Catering Management	15MHM001	MANAGEMENT OF FOOD PRODUCTION OPERATIONS
	15MHM002	FOOD AND BEVERAGE SERVICE
	15MHM003	PRACTICAL - ADVANCED FOOD PRODUCTION
	15MHM004	PRACTICAL - ADVANCED FOOD AND BEVERAGE SERVICE
	15MHM101	ORGANIZATIONAL BEHAVIOUR
	15MHM102	COMMUNICATION AND REPORTS
	15MHM151	FACILITY MANAGEMENT
	15MHM005	ACCOMMODATION OPERATION
	15MHM006	TOURISM MARKETING MANAGEMENT
	15MHM007	PRACTICAL - ACCOMMODATION OPERATION
	15MHM103	HUMAN RESOURCES MANAGEMENT
	15MHM104	HOTEL FINANCIAL MANAGEMENT
	15MHM152	MARKETING MANAGEMENT AND RESEARCH
	15PGE506	TOURISM MANAGEMENT
	15CMHM31	MATERIALS MANAGEMENT AND PURCHASE SYSTEM

	15CMHM32	MANAGEMENT INFORMATION SYSTEM
	15CMHM33	SALES MANAGEMENT
	15CMHM34	FRONT OFFICE OPERATION
	15CMHM35	INTERNATIONAL MARKETING IN HOSPITALITY INDUSTRY
	15PMHM31	PRACTICAL - FRONT OFFICE OPERATION
	15PGE521	FOOD AND BEVERAGE MANAGEMENT
	15CMHM41	RESEARCH METHODOLOGY
	15DMHM41	SERVICE MARKETING
	15GMHM41	MANAGEMENT OF MARKETING COMMUNICATION
	15RMHM41	PROJECT AND VIVA-VOCE
M.Sc. - Culinary Arts	18CMIA11	ART, FOOD AND CULTURE - THE GASTRONOMY
	18CMIA12	ADVANCE INDIAN FOOD SKILL DEVELOPMENT AND GLOBAL TREND
	18CMIA13	PRESENTATION AND VISUAL EFFECT ON FOOD
	18CMIA14	ART OF BAKERY AND CONTEMPORARY BREAD MAKING
	18CMIA21	CREATIVE WESTERN CUISINE AND BUILDING GASTRONOMICAL KNOWLEDGE
	18CMIA22	ADVANCE DESSERT PREPARATION AND PLATING,PREPARATION OF INTERNATIONAL BREADS
	18CMIA23	ART OF GARDE MANGER
	18CMIA31	HONING THE ART OF ASIAN COOKING

	18CMIA32	MASTERING THE ART OF FOOD AND BEVERAGE SERVICE
	18CMIA33	ADVANCED DESSERT PREPARATION AND PLATING, INTERNATIONAL BREADS
	18DMIA11	EFFECTIVE AND EFFICIENT FOOD AND BEVERAGE OPERATION AND COST MANAGEMENT
	18DMIA21	PRINCIPLES OF MANAGEMENT - LEADERSHIP, MARKETING AND ENTREPRENEURSHIP
	18DMIA22	FACILITY, FOOD SERVICE CONCEPT AND ENVIRONMENTAL CONCERN
	18DMIA23	SAFETY, FSSAI, SANITATION AND HYGIENE MANAGEMENT
	18DMIA31	NUTRITION AND WELLNESS
	18DMIA32	MENU PLANNING, PRODUCT DEVELOPMENT AND SUSTAINABILITY
	18IMIA41	INDUSTRIAL EXPOSURE TRAINING
	18PMIA11	PRACTICAL - ADVANCE INDIAN FOOD SKILL DEVELOPMENT AND GLOBAL TREND
	18PMIA12	PRACTICAL - ART OF BAKERY AND CONTEMPORARY BREAD MAKING
	18PMIA21	PRACTICAL - CREATIVE WESTERN CUISINE AND BUILDING GASTRONOMICAL KNOWLEDGE
	18PMIA22	PRACTICAL - ADVANCE DESSERT PREPARATION AND PLATING, PREPARATION OF INTERNATIONAL BREADS
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	18PMIA31	PRACTICAL - HONING THE ART OF ASIAN COOKING
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	18PMIA33	PRACTICAL - ADVANCED DESSERT PREPARATION AND PLATING, INTERNATIONAL BREADS
	18PMIA34	PRACTICAL - MENU PLANNING, PRODUCT DEVELOPMENT AND SUSTAINABILITY
	18RMIA41	PROJECT