



**CMS COLLEGE OF
SCIENCE & COMMERCE**
Coimbatore | (AUTONOMOUS)
Approved by AICTE, UGC
A+ Grade by NAAC (3.38 points)

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT

ADMISSION OPEN 2023



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CMS COLLEGE OF SCIENCE AND COMMERCE

CMS College of Science and Commerce is a premier institution based in Coimbatore for higher education. It was established in 1988 by the CMS Educational and Charitable Trust, a non-profit organization. As a centre for academic excellence, CMS offers affordable and quality education to thousands of aspirants every year. Our students excel in various curricular fields have bought various accolades to our institution. The College follows a rigorous academic schedule which is complemented by a varied spectrum of co-curricular activities, providing the students with opportunities to display their creativity and talent.

INTRODUCTION

THE DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT WAS STARTED IN MAY 1995.

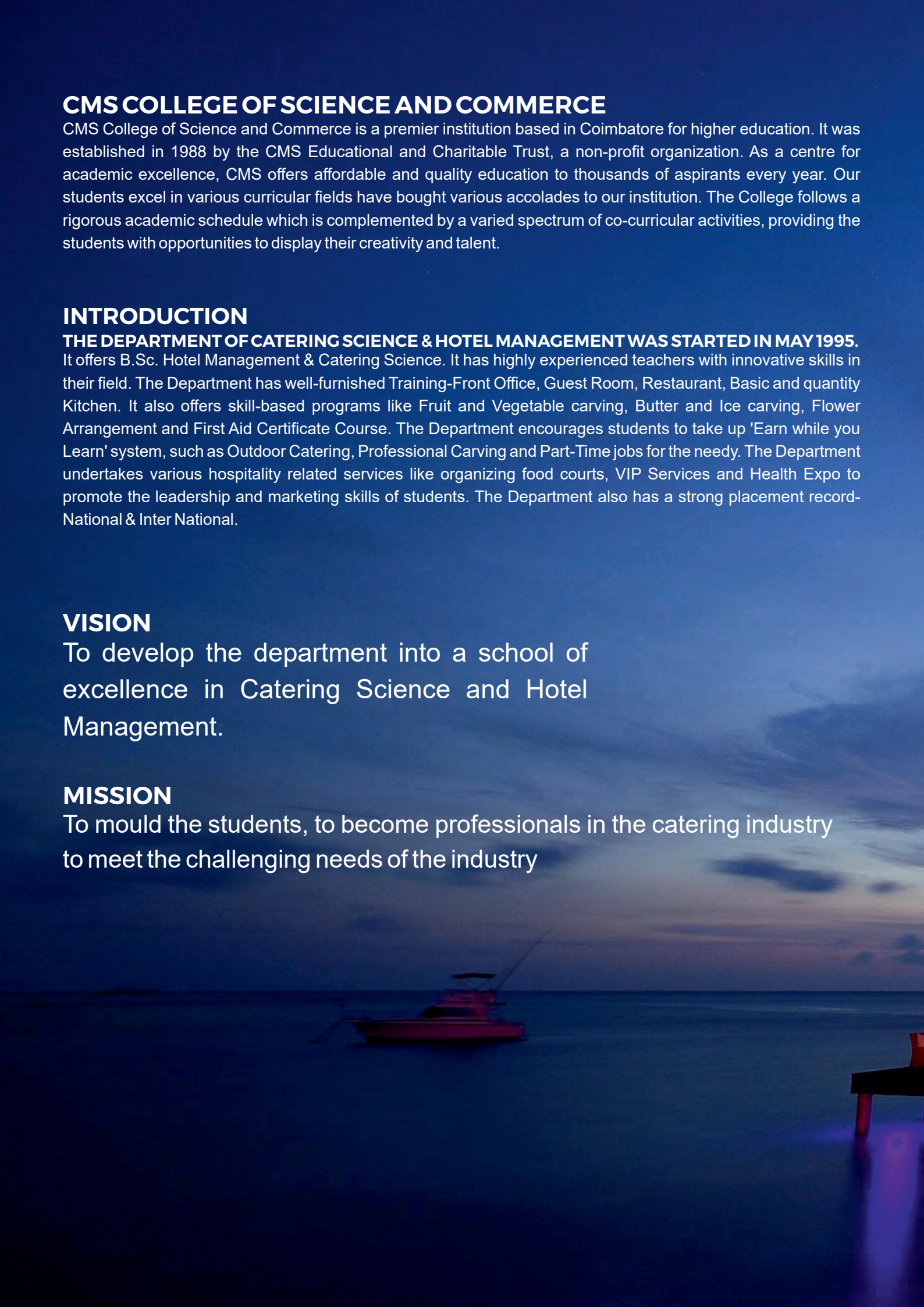
It offers B.Sc. Hotel Management & Catering Science. It has highly experienced teachers with innovative skills in their field. The Department has well-furnished Training-Front Office, Guest Room, Restaurant, Basic and quantity Kitchen. It also offers skill-based programs like Fruit and Vegetable carving, Butter and Ice carving, Flower Arrangement and First Aid Certificate Course. The Department encourages students to take up 'Earn while you Learn' system, such as Outdoor Catering, Professional Carving and Part-Time jobs for the needy. The Department undertakes various hospitality related services like organizing food courts, VIP Services and Health Expo to promote the leadership and marketing skills of students. The Department also has a strong placement record-National & Inter National.

VISION

To develop the department into a school of excellence in Catering Science and Hotel Management.

MISSION

To mould the students, to become professionals in the catering industry to meet the challenging needs of the industry



INFRASTRUCTURE

Lecture Theatres : Lecture theatres are well equipped with LCD projectors and audio visual aids to facilitate in PPT mode teaching with interaction between faculty member and students.



Food Production Lab :

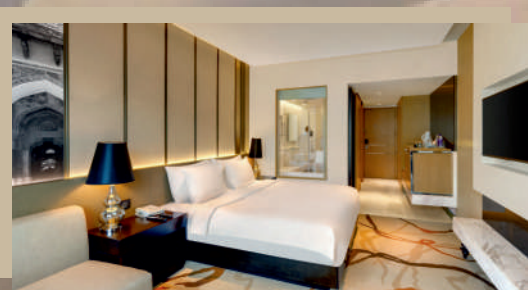
Food Production lab is fully equipped with modern catering equipment and appliances. This food production lab is used primarily to introduce the art of cookery to the students.



House Keeping Lab / Guest Room :

House Keeping Lab / Guest Room is well equipped with the most modern equipment and guest supplies, chemicals, abrasives, linen etc. required for accommodation upkeep and other related jobs.

The institute accommodation wing comprises of one Model Guest Room which gives the students hand on experience on operations and management of the guest rooms.

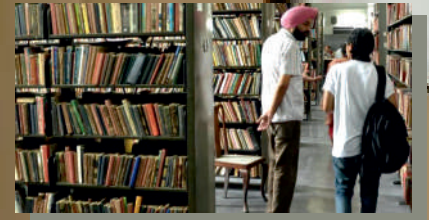


Hostel :

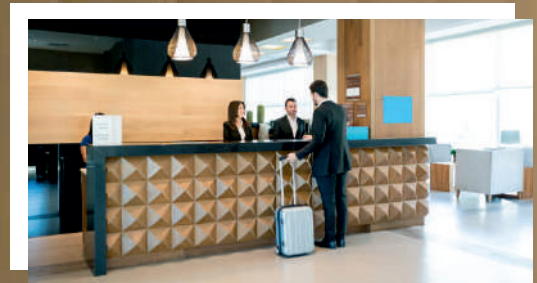
Separate Hostel facilities for Boys and Girl with modern facilities.

Library:

The library has more than 5,000 books, Periodicals and Journals on various subjects to cater to the needs of university curriculum as well as soft skill development programme. The library also has a number of competitive periodicals and inspirational books. The e-library facility is also available.



Front Office Lab : Front Office Lab with well decorated Lobby, Reception area and Lounge, is the first point of contact with guests.



Bakery & Patisserie Lab:

Bakery & Patisserie lab is well equipped to train the students in the preparation of all types of Baking and Patisserie products like breads, cakes, chocolates, pastries & desserts.



Restaurant with Bar Lab : Restaurant with Bar Lab is of star hotel standard and well equipped to provide training to the students about the latest techniques of service as per the needs of the hotel industry.

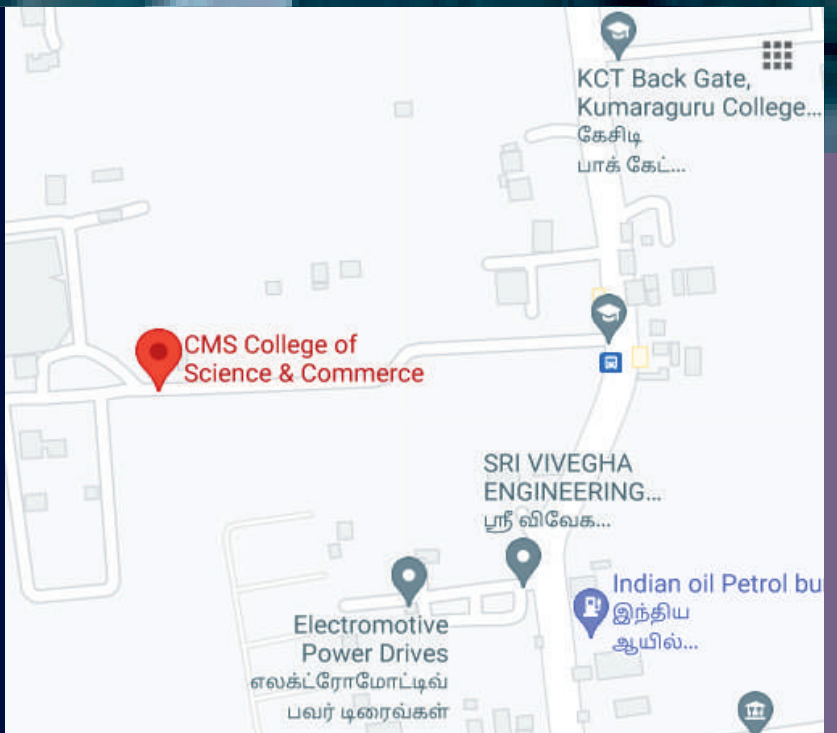


SYLLABUS

Food Production	International Tourism Management
Food & Beverage Service	Hotel Accounting
Front Office Operations	Computer Application in Hotel Industry
House Keeping Management	Banqueting Operations
Bakery & Confectionery	Human Resource Management
Food Preservation	Professional & Communicative English
Food & Beverage Management	Hotel Engineering & Maintenance
Bar Management	Hospitality Service Marketing
Modular Course	Language (French Hindi Tamil Malayalam)



Black Trousers & White Full Sleeve Shirts,
With Formal Black Belt
Well Polished Formal Black Shoes
(oxford) And Black Socks
Chef Coat With Apron, Scarf & Chef Cap
Sleeveless Black Dinner Jacket With
Black Bow Serviettes
Blazer With Tie
Lab Coat For Housekeeping
Kit Bag With Tools & Linens



PLACEMENT

