VELS

INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)
(Deemed to be University Estd. u/s 3 of the UGC Act, 1956)
PALLAVARAM - CHENNAI
ACCREDITED BY **NAAC** WITH 'A' GRADE
Marching Beyond 30 Years Successfully
INSTITUTION WITH UGC 12B STATUS

CRITERION 1 – CURRICULAR ASPECTS

1.4 FEEDBACK REPORT

1.4.2 FEEDBACK PROCESS OF THE INSTITUTION MAY BE CLASSIFIED AS:

OPTIONS (SELECT ANY ONE THAT IS APPLICABLE):

A. **FEEDBACK COLLECTED, ANALYSED AND ACTION TAKEN ON FEEDBACK AND RELEVANT DOCUMENTS ARE MADE AVAILABLE ON THE INSTITUTIONAL WEBSITE**

B. **FEEDBACK COLLECTED, ANALYSED AND ACTION HASBEEN TAKEN**

C. **FEEDBACK COLLECTED AND ANALYSED**

D. **FEEDBACK COLLECTED**

E. **FEEDBACK NOT OBTAINED/COLLECTED**

Option A

Criterion Number	1
Metric	**1.4.2**
Details	Action taken report of the Institution on feedback report as minuted by the Governing Council, Syndicate, Board of Management/School of Hotel Catering management
Pages	**1 to 34**

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ACTION TAKEN REPORT

SCHOOL OF HOTEL CATERING MANAGEMENT

2022-2023

SCHOOL	STAKE HOLDERS	CONSOLIDATED REPORT	ACTION TAKEN
School of Hotel and Catering Management	Academic Peers	● Value-added courses must be offered to students every year ● Teaching pedagogies, namely experiential learning, must be employed to improve students' culinary skills	● Value-added course (Property Management System Level I) is organised for the studies ● Industrial experts are invited to share their professional expertise and knowledge
	Professionals	● Courses enhancing the research, employability, and entrepreneurial needs of the students can be offered. ● Students can be encouraged to do interactive sessions with experts or guests.	● The curriculum is designed to promote employability and skill development.

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	Parents	● Real-life examples or case studies related to catering management can be discussed in addition to the curriculum. ● Knowledge about the commercial establishment of startups can be disseminated among students.	● More industrial visits were organised for real-time experience for the students, e.g., Kaladan Samudhra, Mahabalipuram, Novotel - Chennai, and Zonak Bar Chennai. Diet Aqua Water Plant. ● Industrial experts were invited to share their industrial ideas. Mr Senthilnathan -EHK GRT Grand, Ms Swetha -Pride Hotels Chennai, Chef Ramkumar Taj Flight Catering.
	Alumni	● Train the students in contemporary techniques and skills	● Industrial Exposure Training in all operational departments was organised.
	Employers	● Different teaching pedagogies must be offered, especially for practical-oriented courses to cater to student needs.	● ICT-enhanced classrooms were implemented. ● Designated officials from the Learning and Development of various hotels were invited for

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		● A culinary festival for all the students of VISTAS can be organised again. ● Digital technological advancements in the field of hotel and catering can be taught. ● Soft skills, namely communication and teamwork must be enhanced.	guest lectures and motivational speeches. ● Soft skill training and pre-placement training are provided for the students to enhance their communication skills and career opportunities.
	Students	● Industrial Visit can be arranged.	● Field visits have been arranged to learn about the process and operations in the Spice Garden and Tea/Coffee industries.

SAMPLE PROOF OF ACTION TAKEN REPORT

SCHOOL OF HOTEL AND CATERING MANAGEMENT

BOARD OF STUDIES – MINUTES OF MEETING

Venue: Online - Google Meet

Date: 21/04/2021

Time: 2:00 pm

Date: 21-04-2021

MINUTES OF MEETING OF THE BOARD OF STUDIES

SCHOOL OF HOTEL AND CATERING MANAGEMENT

The meeting of the Board of Studies in School of Hotel & Catering Management (UG & PG) of the, Department of Hotel and Catering Management, VISTAS held on **21-04-2021** at 2 pm online (Google meet - https://meet.google.com/ith-pttg-twx) to discuss the **Revision of UG & PG Programmes, Curriculum & Syllabus of B.Sc. HOTEL AND CATERING MANAGEMENT, M.Sc. HOTEL AND CATERING MANAGEMENT and M.Sc. CULINARY ARTS** for the regulations 2021 which is to be followed from academic year 2021- 2022.

Members Present:

S. No	Name & Designation	Address	Role
1	Mr. Mark Keith Faraday Assistant Professor & Head	School of Hotel & Catering Management, VISTAS, Chennai	Chairman
2	Logesh. N Assistant Professor and H.O.D	Department of Hotel & Catering Management, Mohamed Sathak College of arts and science, Sholinganallur Main Road, Medavakkam, Chennai, Tamil Nadu 600100	Academic Expert (External Member)
3	Mr. P.K. Sajith Food & Beverage Manager,	Residency Towers Chennai, 15, Sir Theagaraya Road, Parthasarathi Puram, T. Nagar, Chennai, Tamil Nadu 600017	Industrial Expert (External Member)
4	Mr. Arun .A Assistant Professor,	School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 117.	Internal Member
5	Mr. A.Wilfred Lawrence, Assistant Professor	School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 117.	Internal Member
6	Mr. Srikumar M.Phil Student	School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 117.	Alumni

AGENDA OF THE MEETING

Item No.	Particulars
BOS / 2021 / SHCM/ UG & PG/ 1.1	Develop curriculum based on Learning Outcome Based Curriculum Framework (LOCF) / Choice Based Credit System (CBCS)
BOS / 2021 / SHCM/ UG & PG / 1.2	Objective of the Revision for new syllabus shown in Annexure I.
BOS / 2021/ SHCM/ UG & PG / 1.3	Feedback from Stakeholders to ensure that the syllabus of the courses include the state-of-the-art technologies focusing on skill development, employability, and entrepreneurship
BOS / 2021 / SHCM/ UG & PG /1.4	Percentage of revision carried out in UG and PG Curriculum B.Sc. Hotel and Catering Management – 29 percent revision M.Sc. Hotel and Catering Management – M.Sc. Culinary Arts -
BOS / 2021 / SHCM/ UG & PG /1.5	Conform to UGC' format

MINUTES OF THE MEETING

BOS / 2021 / HCM/ UG & PG / 1.1 - Develop Curriculum based on Learning Outcome Based Curriculum Framework (LOCF) / Choice Based Credit System (CBCS)

- To develop the curriculum and syllabi based on the guidelines and principles of Choice Based Credit System (CBCS)/Learning Outcome Based Curriculum Framework (LOCF) Outcome Based Education (OBE).
- To implement the guidelines and suggestions of the New education policy.

BOS / 2021 / HCM/ UG & PG /1.2   - Objectives of Revision for New Syllabus

- To develop the curriculum based on Learning Outcome Based Curriculum Framework (LOCF)

- To consider present trend in the respective fields and industry relevant interdisciplinary courses.

- To implement the guidelines and suggestions of the new education policy while preparing the curriculum.

- To eliminate obsolete syllabus contents and introducing the latest / updated technologies, new knowledge and practices.

- To design the curriculum focussing on skill development, Employability and Entrepreneurship.

- To conform to UGC's course format.

BOS / 2021 / HCM/ UG & PG /1.3 - Feedback from Stakeholders to ensure that the syllabus of the courses include the state-of-the-art technologies focusing on skill development, employability, and entrepreneurship

Feedback from Stakeholders:

S. No	Name & Designation	Comments	Role
1	**Mr. David Isaac** Head of Department SRM Hotel & Catering Management, 33, Kalaimagal Nagar 3rd Main Road, Ekkatuthangal, Chennai, Tamil Nadu 600032	The current content of syllabus is adequate however a revision to include newer features into the syllabus to make the course more receptive and use more practical sessions to get the content appealing would be good.	Academic Expert
2	**Mr. Alex Abraham** Assistant Professor, Hotel and Catering Management, Asan Memorial College Of Arts And Science, Medavakkam, Chennai 600 100	The revised syllabus framed as per LOCF meets the Programme Specific Outcomes and Course Learning Outcomes. This revision is considered with the present need of industry requirement and increase the Employability of the students.	Academic Expert
3	**Syed Amjad Hussein** Manager Learning & Development, 636, Anna Salai, Teynampet, Chennai, Tamil Nadu 600035 Rain Tree Hotel, Anna Salai, Chennai	The revised syllabus could enhance the employability, skill development and entrepreneurship of the students.	Industrial Expert
4	**Mr. Srikumar** School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai	The revisions done in existing syllabi are the need of the hour to promote Employability and Entrepreneurship of the students.	Alumni

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BOS / 2021 / HCM/ UG & PG /1.4 - Percentage of Syllabus Revision carried out – 29 per cent revision for B.Sc. – HCM program; 36 per cent revision was carried out for M.Sc. – HCM program; 33 per cent revision was carried out for M.Sc. – Culinary Arts

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Percentage of Syllabus Revision in the Programs:

- **B.Sc – Hotel and Catering Management – 29% revision**

<table>
<tr><th colspan="5">B.Sc. HOTEL AND CATERING MANAGEMENT</th></tr>
<tr><td rowspan="2">S. No.</td><td colspan="2">Available Course</td><td colspan="2">Revised Course</td></tr>
<tr><td>Code</td><td>Name</td><td>Code</td><td>Name</td></tr>
<tr><td>1</td><td>18CBHM12</td><td>Basic Food Production – I</td><td>21CBHM12</td><td>Basic Food Production – I</td></tr>
<tr><td>2</td><td>18CBHM13</td><td>Basic Food and Beverage Service – I</td><td>21CBHM13</td><td>Basic Food and Beverage Service – I</td></tr>
<tr><td>3</td><td>18CBHM21</td><td>Accommodation Operations - I</td><td>21CBHM21</td><td>Accommodation Operations - I</td></tr>
<tr><td>4</td><td>18CBHM23</td><td>Basic Food and Beverage Service - II</td><td>21CBHM23</td><td>Basic Food and Beverage Service - II</td></tr>
<tr><td>5</td><td>18CBHM31</td><td>Food and Beverage Management</td><td>21CBHM31</td><td>Food and Beverage Management</td></tr>
<tr><td>6</td><td>18CBHM33</td><td>Bar and Beverage Operations</td><td>21CBHM33</td><td>Bar and Beverage Operations</td></tr>
<tr><td>7</td><td>18DBHM31</td><td>Principles of Management</td><td>21DBHM31</td><td>Principles of Management</td></tr>
<tr><td>8</td><td>18DBHM32</td><td>Principles of Accounting</td><td>21DBHM32</td><td>Principles of Accounting</td></tr>
<tr><td>9</td><td>18CBHM52</td><td>Advanced Food and Beverage Service</td><td>21CBHM52</td><td>Advanced Food and Beverage Service</td></tr>
<tr><td>10</td><td>18CBHM53</td><td>Advanced Front Office Operations</td><td>21CBHM53</td><td>Advanced Front Office Operations</td></tr>
<tr><td>11</td><td>18DBHM51</td><td>Hotel Law</td><td>21DBHM51</td><td>Hotel Law</td></tr>
<tr><td>12</td><td>18DBHM52</td><td>Hotel Financial Man Management</td><td>21DBHM52</td><td>Hotel Financial Management</td></tr>
<tr><td>13</td><td>18CBHM61</td><td>Advanced Food Production - II</td><td>21CBHM61</td><td>Advanced Food Production - II</td></tr>
</table>

S. No.	Available Course		Revised Course	
B.Sc. HOTEL AND CATERING MANAGEMENT				
	Code	**Name**	**Code**	**Name**
14	18CBHM62	Advanced Accommodation Operations	21CBHM62	Advanced Accommodation Operations

- **M.Sc. Hotel and Catering Management - 36% revision**

S. No.	Available Course		Revised Course	
M.Sc. HOTEL AND CATERING MANAGEMENT				
	Code	**Name**	**Code**	**Name**
1	18MHM001	Management of Food Production Operations	21MHM001	Management of Food Production Operations
2	18MHM104	Hotel Financial Management	21MHM104	Hotel Financial Management
3	18CMHM34	Front Office Operations	21CMHM34	Front Office Operations
4	18CMHM31	Materials Management and Purchase System	21CMHM31	Materials Management and Purchase System
5	18CMHM41	Research Methodology	21CMHM41	Research Methodology
6	18MHM002	Food and Beverage Service	21MHM002	Food and Beverage Service
7	18MHM005	Accommodation Operation	21MHM005	Accommodation Operation

S. No.	M.Sc. HOTEL AND CATERING MANAGEMENT			
	Available Course		**Revised Course**	
	Code	**Name**	**Code**	**Name**
8	18MHM006	Tourism Marketing Management	21MHM006	Tourism Marketing Management
9	18CMHM35	International Marketing in Hospitality Industry	21CMHM35	International Marketing in Hospitality Industry

- **33 per cent revision was carried out for M.Sc. Culinary Arts**

S. No.	M.Sc. CULINARY ARTS			
	Available Course		**Revised Course**	
	Code	**Name**	**Code**	**Name**
1	18CMIA11	Art, food and culture- the gastronomy	21CMIA11	Art, food and culture- the gastronomy
2	18DMIA11	Effective and efficient food and beverage operation and cost management	21DMIA11	Effective and efficient food and beverage operation and cost management
3	18CMIA13	Presentation and visual effect on food	21CMIA13	Presentation and visual effect on food
4	18CMIA14	Art of bakery and contemporary bread making	21CMIA14	Art of bakery and contemporary bread making
5	18CMIA21	Creative Western Cuisine and Building Gastronomical knowledge	21CMIA21	Creative Western Cuisine and Building Gastronomical knowledge
6	21CMIA22	Advance Dessert Preparation and Plating, Preparation of International Breads	21CMIA22	Advance Dessert Preparation and Plating, Preparation of International Breads
7	21DMIA32	Menu planning, product development and sustainability	21DMIA32	Menu planning, product development and sustainability

S. No.	Available Course		Revised Course	
	Code	Name	Code	Name
	M.Sc. CULINARY ARTS			
8	21CMIA31	Honing the art of Asian cooking	21CMIA31	Honing the art of Asian cooking
9	21CMIA33	Advanced dessert preparation and plating, International breads	21CMIA33	Advanced dessert preparation and plating, International breads

Percentage of Syllabus Revision carried out;
- 29 per cent revision for B.Sc. – HCM program **- (Annexure – I (a))**
- 36 per cent revision was carried out for M.Sc. – HCM program - **(Annexure – I (b))**
- 33 per cent revision was carried out for M.Sc. – Culinary Arts - **(Annexure – I (c))**
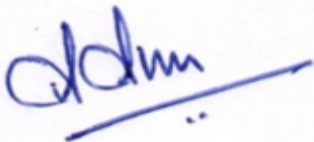
BOS / 2021 / HCM/ UG /1.5 -   Conform to UGC's Course format

● Resolved that the Curriculum & Syllabus for the B.Sc – Hotel and Catering Management program (Regulation 2021), designed as per the Learning Outcome-based Curriculum Framework (LOCF) guidelines of UGC, effective from the Academic Year 2021-2022 is approved.

Resolution:

The members of the BOS adopted the following resolutions: Resolved to recommend the Curriculum and Syllabus for B.Sc. Hotel and Catering Management, M.Sc. Hotel and Catering Management and M.Sc. Culinary Arts based on Learning Outcome Based Curriculum Framework (LOCF) / Choice Based Credit System (CBCS).   Define and include Program outcome/ course objectives and course outcomes in the syllabus. Syllabus Revision of UG and PG Programmes course focused on Activities/Content with direct focus on Employability / Competency/ Entrepreneurship / Skill development which is enclosed in **Annexure I.** The Board of studies approved the revised UG and PG curriculum for the academic year 2021-2022.

Signature of Board Members:

Internal Members:		
1. Mr. Mark Keith Faraday	2. Mr. A. Arun	3. Mr. A. Wilfred Lawrence
HOD, School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 117	Asst. Professor, School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 117	Asst. Professor, School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 117
External members:		**Alumni**
4. Mr. Logesh.N	5. Mr. P.K. Sajith	6. Mr. Srikumar (M.Phil - Student)
Assistant Professor and H.O.D Department of Hotel & Catering Mgmt Mohamed Sathak College of arts and Science Sholinganallur Main Road, Medavakkam, Chennai, Tamil Nadu 600100	Food & Beverage Manager, Residency Towers Chennai, 15, Sir Theagaraya Rd, Parthasarathi Puram, T. Nagar, Chennai, Tamil Nadu 600017	School of Hotel & Catering Management, VISTAS, Pallavaram, Chennai - 600 11

VALUE ADDED COURSE

DEPARTMENT RECORDS	DOC.NO.:VISTAS/HCM/VAC/PRO/01
DEPARTMENT OF HOTEL AND CATERING MANAGEMENT	**DATE: 02.02.2023**
	PAGE: 1 OF 1
	ACADEMIC YEAR: 2022-2023
VALUE ADDED COURSE – PROPOSAL	

Submitted to the Registrar

We are planning to conduct a value-added course titled "22VACMIS54-Management Information System Hotel and Catering Management students. The course will be benefiting the students for their career and culinary activities. We kindly request you to grant permission for conducting the same.
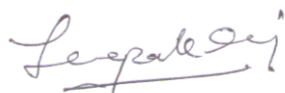
COURSE DETAILS:

S. No.	Duration of the Course	Name of the Course	Conducting Department	Course Coordinator(s)	Assessment Type	Whether available in curriculum
1	33 Hrs.	22VACMIS54-Management Information System	Hotel and Catering management	Mr. Deepakraj	Multiple Choice Questions	No

OUTCOMES:

Upon successful completion of the Management Information System, students will be able to:
1. Understand the fundamental concepts and principles of management information systems (MIS), including their role in organizations and decision-making processes.
2. Explain the components, functions, and types of information systems used in modern businesses, such as transaction processing systems (TPS), management reporting systems (MRS), decision support systems (DSS), and executive information systems (EIS).
3. Analyze how information systems contribute to organizational strategy, competitive advantage, and operational efficiency.

HEAD OF DEPARTMENT
School of Hotel & Catering Management
VELS INSTITUTE OF SCIENCE TECHNOLOGY
& ADVANCED STUDIES (VISTAS)
Chennai-600 117

Course Coordinator   **HOD / HCM**

	DEPARTMENT RECORDS	DOC.NO.:VISTAS/HCM/VAC/CIRCULAR/74
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		PAGE : 1 OF 1
	CIRCULAR	

Ref. No.: VISTAS/HCM/VAC/2022-23/74   Date: 23.02.2022

It is informed that the value-added Course on 22VACMIS54-Management Information System will be conducted from **06.02.2023 to 11.02.2023. Registration will be on a First Come First Serve basis**. Students are asked to enroll their name for the above-mentioned course as early as possible.

HODs and respective department staff members are instructed to follow-up the same. Your whole hearted cooperation is needed to conduct the sessions in a gentle manner.

Last date for Registration: 01.02.2023

Course Coordinator: Mr. Deepakraj

Mail id:

REGISTRAR

Note:
All Department Notice Board

INDUSTRIAL EXPERTS

SEMINARS

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- MALAYSIA
- FRANCE

PLACEMENT PROGRAM in.
- USA
- MAURITIUS
- FRANCE
- AUSTRALIA
- NEW ZEALAND

WORK & STUDY PROGRAM in.
- UK
- CANADA
- SINGAPORE
- USA

31st
January 2023
10.00 am

Venue : PV Vaithiyalingam Rd, Velan Nagar, Krishnapuram, Pallavaram, Chennai, Tamil Nadu 600117.
RSVP : +91 9840727517, +91 7003630748.

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INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)

(DEEMED TO BE UNIVERSITY ESTIMATED UNDER SECTION 3 OF THE UGC ACT, 1956)

NAAC ACCREDITED

PALLAVARAM - CHENNAI - INDIA

Vels Institute of Science, Technology & Advanced Studies

School of Hotel and Catering Management

A GUEST LECTURE ON
"A CAREER IN CRUISE LINE"

Resource Person : Mr. Albert John
Restaurant Supervisor,
Royal Caribbean, Cruise Line,
Date : 26.04.2022

INDUSTRIAL EXPOSURE TRAINING

Hilton
CHENNAI

April 11 ,2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Darun Dhev.P** from Vels Institute of Science & Technology , Chennai has completed his **Industrial Exposure Training** at **Hilton Chennai** from **January 05 ,2023** to **April 07, 2023** in **F&B Service , Housekeeping** And **Front Office** Department.

We wish him all the very best for his future endeavours. We found him good and satisfactory during his tenure.

For Hilton Chennai,

Joseph Roy
Director of Human Resources

$$\mathcal{L}$$

THE LEELA PALACE

CHENNAI

13th April 2023

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr.Muthu Reddy Saravanan from "Vels University, Chennai has successfully completed his Industrial Exposure Training at The Leela Palace Chennai, from "12th December 2022 to 12th April 2023".

During his training he was found to be sincere, hard working with a keen interest in learning.

His overall performance was found to be Excellent.

We wish him all the best for his future endeavours.

Apeksha Amithkumar
Training Manager

CERTIFICATE OF EXCELLENCE

TAJ COROMANDEL, CHENNAI

This certificate is proudly presented to

HARISSH

from **VELS UNIVERSITY**

in recognition of successfully completing the Industrial Exposure Training

in **FO, FOOD PRODUCTION, F&B, HK** departments

with an attendance of **100** %.

The duration of this training was from **12·12·2022** to **12·04·2023**.

IHCL

_____
GENERAL MANAGER

_____
DIRECTOR OF LEARNING & DEVELOPMENT

INDUSTRIAL VISIT

VELS INSTITUTE OF SCIENCE TECHNOLOGY AND ADVANCED STUDIES
SCHOOL OF HOTEL AND CATERING MANAGEMENT

INDUSTRIAL VISIT REPORT

Date   :   14.03.2023 - 18.03.2023

7th March 2023

From

The Dean,
School of Hotel and Catering Management,
VISTAS,
Pallavaram,
Chennai – 600 117.

To

The Registrar,
VISTAS,
Pallavaram,
Chennai – 600 117.

Respected Sir,

Sub: Request for permission to organize a field trip for the HCM students – Reg.

I request you to kindly grant us permission to arrange for a four-day field trip for the final year students of the Hotel and Catering Management Department. We plan to visit Mysore, Coorg and Chikmagalur to allow the students to be acquainted with a tea factory, coffee factory some historical tourist spots. The tour operator undertaking the trip is Shivan Tours and Travels.

We intend leaving on the evening of 14th March 2023 and return on 18th March 2023.

The student will be accompanied by three teaching faculties and one non-teaching staff and we shall obtain a letter of consent from the respective student's parents.

The name list of the staff (4 Nos.) and students (37 Nos.) are attached for your reference.

Thanking you,

Yours sincerely,

Dr. Jaisree Anand
DEAN
School of Hotel & Catering Management
VELS INSTITUTE OF SCIENCE TECHNOLOGY
& ADVANCED STUDIES (VISTAS)
Chennai-600 117

A May be approved

2/3/23

Approved
07/03/23
V.C.

VELS INSTITUTE OF SCIENCE TECHNOLOGY AND ADVANCED STUDIES
SCHOOL OF HOTEL AND CATERING MANAGEMENT

INDUSTRIAL VISIT REPORT

Date   : 14.03.2023 - 18.03.2023

Vels Institute of Science Technology and Advanced Studies
School of Hotel and Catering Management
Student List for Field Trip

S.No	Reg No	Name of Student	Class
1	20109117	Selvakumar S	III Year B.Sc HCM
2	20109119	Suraj P	III Year B.Sc HCM
3	20109120	Surjithkumar S	III Year B.Sc HCM
4	20109121	Syed Shameer S	III Year B.Sc HCM
5	20109122	Mohanraj V	III Year B.Sc HCM
6	20109123	Susai Perfect	III Year B.Sc HCM
7	20109124	Karthikeyan R	III Year B.Sc HCM
8	20109126	Muthupandi M	III Year B.Sc HCM
9	20109128	Lokesh L	III Year B.Sc HCM
10	20109504	Chandramohan R	III Year B.Sc HCM
11	20109505	Jeevesh R	III Year B.Sc HCM
12	20109508	Rajesh Pradeep C	III Year B.Sc HCM
13	20109509	Praanav S	III Year B.Sc HCM
14	20109510	Suresh R	III Year B.Sc HCM
15	20109103	Keerthana R	III Year B.Sc HCM
16	20109104	Keerthiroshan	III Year B.Sc HCM
17	20109105	Kevin Roy J	III Year B.Sc HCM
18	20109107	Mohammed Rithwaan M S	III Year B.Sc HCM
19	20109108	Monish R-	III Year B.Sc HCM
20	20109110	Naveen Keshav	III Year B.Sc HCM
21	20109113	Ramavairappan S	III Year B.Sc HCM
22	20109114	R Balaji	III Year B.Sc HCM
23	20109115	Rytheesh D	III Year B.Sc HCM
24	20109116	Seenu Karthick V	III Year B.Sc HCM
25	20109501	John Giftson A	III Year B.Sc HCM
26	20109502	Ragavan C.L	III Year B.Sc HCM
27	20109503	Yashwanth Krishna R	III Year B.Sc HCM
28	20109506	Karthikeyan B	III Year B.Sc HCM
29	20109507	Roshini K.K	III Year B.Sc HCM
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32	20701112	Sriram M	III Year Diploma Hcm
33	20701107	Abishek M	III Year Diploma Hcm
34	20701110	Nuhman Shibily N	III Year Diploma Hcm
35	20701103	Basker Pushparaj P	III Year Diploma Hcm
36	20701114	Vasamtj Adithya A	III Year Diploma Hcm
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