	<b>Dr. N.G.P. ARTS AND SCIENCE COLLEGE</b> (An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore) Approved by Government of Tamil Nadu and Accredited by NAAC A++ Grade (3 <sup>rd</sup> Cycle- 3.64 CGPA) Dr. N.G.P.-Kalapatti Road, Coimbatore-641048, Tamil Nadu, India Web: www.dmgpsc.ac.in   Email: <a href="mailto:info@dmgpsc.ac.in">info@dmgpsc.ac.in</a>   Phone: +91-422-2369100	<b>BoS</b>
		<b>18<sup>th</sup></b>

**Department of Catering Science and Hotel Management**

**Board of Studies Meeting**

The minutes of the 18<sup>th</sup> meeting of Board of Studies held on 09.11.2024 in B1- 1103 – Training Restaurant Lab at 10.30 am.

**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. S.Uma Mageshwari, Professor and Head-Dept of Food Service Management and Dietetics, Avinashilingam University, CBE.	Subject Expert
4.	Mr. Thariq Hussain, Training Manager Residency Hotel, Coimbatore..	Industrial Expert
5.	Dr.N.Kuppuchamy	Co-opted Member
6.	Dr.A.Hazel Verbina	Co-opted Member
7.	Dr. Rengaramanujam	Co-opted Member
8.	Dr. A. Nirmala	Co-opted Member
9.	Dr. S. Mohan	Co-opted Member
10.	Dr. T.Snekalatha	Co-opted Member
11.	Mr.S.Vijayakumar	Member
12.	Mr.M.Venkateswaran	Member
13.	Mr. M. Santhosh	Member
14.	Mr. S. Chandrasekar	Member
15.	Mr. T. Kiran Kumar.	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. S.Uma Mageshwari - Subject Expert

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

1. Dr.Sherry Abraham- Subject Expert

2. Mr. J Hariprasath- Alumni

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

**Item 18.1:** *To review and approve the minutes of the previous meeting held on 04-04-2024.*

The chairman of the Board presented the minutes of the previous meeting held on 04-04-2024 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 04-04-2024**

**Item 18.2:** *To consider and approve the syllabi for II semester for the students admitted in UG during the academic year 2024-25*

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

**Changes Made:**

<b>B.Sc. Catering Science and Hotel Management</b>		
<b>Code</b>	<b>Course</b>	
24CHU2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS	Mr Thariq Hussain suggested adding the contents "Importance of gluten, Manufacturing of butter, cream and all dairy products in Unit-I
24CHU2CP	CONTINENTAL COOKERY (Practical)	"English breakfast and American breakfast preparation"



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 18.3:** *To consider and approve the changes, if any, in the syllabi for IVsemester 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 IV semester. The members deliberated in detail about the modification required. After discussion it is unanimously decided to adopt the following changes.

**Changes Made:**

<b>B.Sc. Catering Science and Hotel Management</b>		
<b>Code</b>	<b>Course</b>	<b>Reason</b>
232CH1A4EQ	BAKERY AND CONFECTIONERY - II	The following topics were included in unit I as per suggestion given by Mr. Thariq Hussain and Mr Kannan  The topics were included based on the current industrial requirements- Meaning of confectionery, chocolate making and chocolate fudge.
232CH1A4CP	INTERNATIONAL CUISINE	The following topics were included in the Unit-1 as per suggestion given by Mr. Thariq Hussain  To include the topic culinary regions of China and cooking styles. Japanese cooking- Sushi, Hibachi grills, Teppanyaki

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

**Resolution:**

**Resolved to approve the syllabus for the IV semester for the students admitted from the academic year 2023-24 onwards with above modifications.**

**Item 18.4:** *To consider and approve the changes, if any, in the syllabi for VI semester for the students admitted during the academic year 2022-23.*

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

**Changes Made:**

<b>B.Sc. Catering Science and Hotel Management</b>		
<b>Code</b>	<b>Course</b>	<b>Reason</b>
222CH1A6CQ	ADVANCED FOOD AND BEVERAGE SERVICE	The following topics were included in unit I as per suggestion given by Mr. Kannan, As the topics are included based on the current industrial requirement.  To include the topic – Function Prospectus, limitation of ODC
222CH1A6DB	BAR MANAGEMENT	The following topics were included in unit I as per suggestion given by Mr. Kannan, Organization chart topic to be added, Duties and responsibilities of bar staff, In Unit-1 Cellar management FL3 bar licensing in Unit-4
222CH1A6SA	EVENT MANAGEMENT	The following topics were included in unit I as per suggestion given by Mr. Thariq Hussain Organization of food festival
222CH1A6DE	FAST FOOD OPERATIONS	The following topics were included in unit I as per suggestion given by Mr. Thariq Hussain and Mr. Kannan Planning of food production facilities and planning in fast foods Guidelines for Food trucks or Food carts in Unit -1

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

**Resolution:**

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

**Item 18.5:** *To approve the panel of examiners for question paper setting and evaluation of answer scripts for the even 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 even 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 even semester of the academic year 2024 - 25.**

**Item 18.6:** To consider and approve and the syllabi of NPTEL course and get exemption for the course offered in V semester for UG students admitted during 2023-24.

The chairman presented to detailed syllabus of Principles of Management for V semester of UG students admitted during 2023-24. The members deliberated in detail about modification required. After discussion the following resolution was passed.

**Resolution:**

**Resolved to approve the syllabi of NPTEL course and get exemption for the course offered in V semester for UG students admitted during 2023-24.**

**Item 18.7:** To approve the self study papers offered in III semester for UG students.

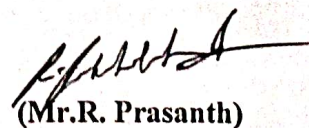
The Chairman presented the self study papers offered in III semester for UG students.

**Resolution:**

**Resolved to approve the syllabi of self study papers for the course offered in III semester for UG students admitted during 2023-24.**

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, Head and Chairman - Catering Science and Hotel Management.

**Date: 09.11.2024**

  
(Mr. R. Prasanth)

**BoS Chairman/HoD**  
**Department of Catering Science & Hotel Mgt.**  
**Dr. N. G. P. Arts and Science College**  
**Coimbatore - 641 048**

## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: II

Course Code/ Name: 24CHU2CA / BASIC COMMODITIES AND KITCHEN OPERATIONS

Unit	Existing	Changes
I	<b>Basic Commodities:</b> Flour: Structure of wheat, Types of wheat, Processing of wheat, Types of flours obtained from wheat, Types of flour, Characteristics of good quality flour, Uses of flour in food production, Cooking of flour (Starch), By-products of wheat - Sugar: Importance of sugar, Types of sugar, Cooking of sugar, Various uses of sugar.	
II	<b>Commodities:</b> Milk: Introduction, Processing of milk - Pasteurization, Homogenization, Milk – Skimmed and Condensed, Nutritive Value. Cream- Introduction, Types of Cream. Cheese- Introduction, Types of Cheese, Classification of Cheese, Uses of Cheese Butter- Introduction, Types of Butter. Yoghurt – Types. Herbs – Uses of herbs. Soya Paneer- Meaning and uses. Spiriluna - Meaning and uses.	Include “Importance of gluten, Manufacturing butter, cream and all dairy products.
III	<b>Basic Indian Cookery:</b> Condiments & Spices - Introduction to Indian food. Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names).Masalas Blending of spices and concept of masalas, Different masalas used in Indian cookery • Wet masalas • Dry masalas, Composition of different masalas, Varieties of masalas available - (Dry masalas – Aamchoori masala, Garam masala, Chaat masala, Chana masala, Kebab masala, Rasam masala, Kolhapuri masala, Amritsari masala, Khada masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala. Basic Indian Gravies – Recipes.	An Overview on Asi an food culture
IV	<b>Methods of Cooking Food:</b> Transference of heat to food by radiation, conduction and convection. Magnetron waves-meaning, Boiling, poaching, stewing, braising, steaming, baking, Broiling, roasting, grilling, frying, paper bag, microwave, Principles of each of the above. Types of fuels used in the kitchen, Care and precautions to be taken while cooking food, Selection of food for each type of cooking. Molecular Gastronomy – Description. Fusion cuisine - Meaning, Methods followed in fusion foods.	
V	<b>Kitchen Organization and Layout:</b> General layout of the kitchen in various organizations, Types of kitchen Layout , Layout of receiving areas, Island type and shore type – advantages and limitations, Layout of service and wash up. Kitchen organization – Staff organization of a large Kitchen, Duties and responsibilities of various chefs, Coordination of kitchen with other departments of the hotel. Kitchen stewarding: Importance of kitchen stewarding, Organization of the kitchen stewarding department, Equipments found in kitchen stewarding department, Co-operation with other departments.	

PERCENTAGE OF SYLLABUS REVISED: 2. %

COURSE FOCUS ON:

<input checked="" type="checkbox"/>	Skill Development	Entrepreneurial Development
<input checked="" type="checkbox"/>	Employability	Innovations
	Intellectual Property Rights	Gender Sensitization
	Social Awareness/ Environment	Constitutional Rights/ Human Values/ Ethics



## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: II

Course Code/ Name: 24CHU2CP / CORE PRACTICAL: CONTINENTAL COOKERY

Exercise no.	Existing	Changes
1.	Individual practical for students - 10 sets of menu	
2.	Demonstration classes & simple application by students	
3.	Basic Western Cuisine	Include English breakfast and American breakfast preparation practical
4.	STOCKS - White vegetable stock, Brown chicken stock, White chicken stock, White fish stock, Brown mutton stock.	
5.	SAUCES - Bechamel sauce, Veloute sauce, Hollandaise sauce, Mayonnaise sauce, Tomato sauce, Espagnole sauce.	
6.	SOUPS / SALADS - Consomme Royale', Consomme Julienne', Crème de Tomate', Minestrone Soup, Crème Crecy, Crème de Champignons, Crème ST. Germain, Purée de Carottes, Purée de Tomates.	
7.	EGG COOKERY - Scrambled egg, Omelette, Omelette aux Champignons, Omelette Parmentier, Omelette a' la Lyonnaise, French Omelette, Poached eggs, Hard boiled eggs, Soft boiled eggs, Oeuf Farcis, Oeufs au Gratin, Oeufs Parmentier	
8.	PASTAS - Spaghetti a la creole, Spaggetti Tetrzzini Armando, Macaroni a' la Napolitaine, Macaroni a l'Italienne, Gnocchi Romane, Macaroni a' la Creole, Macaroni avec Sauce Champignons, Nouilles Vertes	
9.	FISH COOKERY- Fish Colbert, Poisson au Vin Blanc, Poisson Grille', Salade de Poisson, Poisson Wiesbaden, Poisson Orientale, Poisson Newburg, Poisson Bonne Femme, Poisson Provencale, Poisson Duglere', Poisson aux Aubergines, Poisson Mayonnaise.	
10.	POULTRY - Poulet Saute', Poulet Saute' aux Champignons, Poulet Saute' Chasseur, Poulet Saute' Forestiere, Poulet Saute' a l' Indienne, Poulet Saute' Lyonnaise, Poulet Saute' Parmentier, Poulet Saute' Mexicaine, Poulet Saute' Portugaise, Fricassee de Volaille, Goulash de Poulet	
11.	MEAT - Gigot d' Agneau Roti, Selle d' Agneau Roti, Gigot a' la Boulangere, Gigot a' la Soubise, Gigot de Mouton Braise.	
12.	VEGETABLES - Chou-Fleur au Gratin, Chou-Fleur a la Polonaise, Chou-Fleur a la milanaise, Carottes a' la Crème, Aubergines Frites, Aubergines a l'Egyptienne, Pommes Allumettes, Pommes Chips, Pommes Croquettes	

PERCENTAGE OF SYLLABUS REVISED: 2 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/> Skill Development	Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	Innovations
Intellectual Property Rights	Gender Sensitization
Social Awareness/ Environment	Constitutional Rights/ Human Values/ Ethics



## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: IV

Course Code/ Name: 232CH1A4EQ / BAKERY AND CONFECTIONERY - II

Unit	Existing	Changes
I	<p><b>Sponges</b> Sponges -Basic preparation methods- types of sponges- petit fours-preparation of syrups &amp; glazes -steps involved in preparing large cakes- Wedding cakes, birthday cakes, gateaux basic preparation. <b>Practical Contents:</b> 1 Crisp crusted Bread, vanilla cookies, Muffins. 2 white bread, Chocolate chip cookies, Dry fruit cup cake.</p>	<p>Include Meaning of confectionery, chocolate making and chocolate fudge.</p>
II	<p><b>Cakes</b> Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour- design- templates- texture- equipment- wedding cake Proportion. <b>Practical Contents:</b> 3 Danish pastry, Butter cookies, Vanilla sponge. 4 Bread rolls, melting marvels, Orange sponge. 5 Dough nuts, Wheat Cookies, Jam rolls.</p>	
III	<p><b>Icings</b> Icings, Fillings and Glazes_ Different types of Icings, - casting moulds- monogram- lettering- stencils- modern cake decoration with royal icing, Fillings and Glazes and their uses. <b>Practical Contents:</b> 6 Croissants, Piping Biscuits, Sweet crust Pastry. 7 Puff Pastry, Fruit flan, Chocolate sponge. 8 Egg Puff, Baked Custard, Flan Fruit.</p>	
IV	<p><b>Chocolate &amp; sugar confectionery</b> Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles . Preparation of chocolates from cocoa bean, Types of Chocolates – White and bitter, Tempering of chocolates. <b>Practical Contents:</b> 9 Mushroom puff rolls, coffee mousse, Plum cakes. 10 Brioche, Jam bun, Swiss rolls.</p>	
V	<p><b>Hot and Cold Sweets</b> Hot sweets-Charlottes, fritters, pancakes, puddings, dumplings., Cold sweets-Bavarois, mousse, fruit dessert - method of preparation. Savoury goods- basic preparation- toppings- fillings- piping- examples of piping equipment &amp; procedures. <b>Practical Contents:</b> 11 Fruit Pies, Veg Tarts, Vanilla Bavarian. 12 Rusk, Dropped cookies, honey cake.</p>	

PERCENTAGE OF SYLLABUS REVISED: 2 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/>	Skill Development	<input checked="" type="checkbox"/>	Entrepreneurial Development
<input checked="" type="checkbox"/>	Employability	<input checked="" type="checkbox"/>	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics



## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: IV

Course Code/ Name: 232CH1A4CP / INTERNATIONAL CUISINE

Unit	Existing	Changes
I	<p><b>Chinese, Srilankan, Thai cuisine</b>                      Chinese cuisine - Characteristics, ingredients used, equipments used, Culinary regions of China, Dishes with recipes – Chicken noodle soup, Wontons, Sweet and sour Pork, Chicken in garlic sauce, Chow mein, Chop suey, Hakka noodles, Chinese fried rice.                      Srilankan cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Idde Appung, Kirihoti, Ceylon chicken curry, Moju, Kalu dodol.                      Thai cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Thai prawn curry, Panang Mu, Squid Pad Ki Mao, Mushroom stir fry Thai style.  <b>Practical Contents:</b>                      1 Formulate a set of menu consisting of 5 dishes from Srilanka.                      2 Formulate a set of menu consisting of 5 dishes from Thailand.                      3 Demonstration on Chinese dishes.</p>	<p>Include Culinary regions of China and cooking styles.                      Japanese cooking-                      Sushi, Hibachi grills, Teppanyaki</p>
II	<p><b>Malaysian, Indonesian, Japanese cuisine</b>                      Malaysian cuisine - Characteristics, ingredients used, equipments used, Dishes with Recipes – Rendang, Nasi Goreng, Lontong, Ketupat, Ikan Bakar.                      Indonesian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Ajam Dalam Kelapa (Chicken in coconut), Adobo, Ajap Djahe, Tahitian Chicken Saute.                      Japanese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tamago Suimono (Egg soup), Tempura (Fried fish), Suki Yaki.  <b>Practical Contents:</b>                      4 Formulate a set of menu consisting of 5 dishes from Malaysia                      5 Formulate a set of menu consisting of 5 dishes from Indonesia                      6 Formulate a set of menu consisting of 5 dishes from Japan</p>	
III	<p><b>Italian, Spanish, Russian cuisine</b>                      Italian cuisine - Characteristics, ingredients used, equipments used, Meaning of pasta, Preparation of basic pasta, Dishes with recipes - Zuppa Pavese, Prawn Risotto, Spaghetti with meat balls, Amaretti, Potato Croquettes, Osso Bucco.                      Spanish cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Gazpacho, Tortillas, Sardinias Fritas (Fresh fried sardines), Pelota, Spanish rice, Churros (Fried batter).                      Russian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Caviar with eggs, Studen, Caucasian Salad, Armenian soup, Beef Stroganoff.</p>	



	<p><b>Practical Contents:</b>  7 Demonstration on Italian dishes.  8 Formulate a set of menu consisting of 5 dishes from Spain</p>	
IV	<p><b>Greek, Mexican, American Cuisine</b>  Greek cuisine – Characteristics, ingredients used, equipments used, Dishes with recipes - Soupa Avgolemono, Psari Plaku (Baked fish), Lamb Kebab, Chicken pilaf, Cabbage Dolmos, Tzaziki.  Mexican cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Avacado Tacos, Chicken Burritos, Mexican rice, Mexican bean salad.  American cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Tomato Juice Cocktail, Chicken Gumbo Soup, Devilled crab, Tuna Puffs, Boston baked beans, Apple crisp.</p> <p><b>Practical Contents:</b>  9 Formulate a set of menu consisting of 5 dishes from Greece  10 Demonstration on Mexican dishes</p>	
V	<p><b>Portugese, Scandinavian, German Cuisine</b>  Portugese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Ovos Duros a Portuguesa, Lobster a Portuguesa, Chicken a Portuguesa, Pudim de Noses, Fio de Ovos, Saurbraten.  Scandinavian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Grapefruit with shrimps, White Coleslaw, Kaldormor, Danish Parsley  Chicken, Chocolate Chiffon Pudding.  German cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Kartoffel suppe, Fish balls with spinach, Stuben Kuecken, Apfelstrudel.</p> <p><b>Practical Contents:</b>  11 Formulate a set of menu consisting of 5 dishes from Portugal  Formulate a set of menu consisting of 5 dishes from Germany</p>	

PERCENTAGE OF SYLLABUS REVISED: 5 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/>	Skill Development	<input checked="" type="checkbox"/>	Entrepreneurial Development
<input checked="" type="checkbox"/>	Employability	<input checked="" type="checkbox"/>	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics



## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: IV

Course Code/ Name: 232CH1A4CA / CATERING OPERATIONS

Unit	Existing	Changes
I	<b>Classification of Alcohols</b> Alcoholic beverage - Meaning, classification of alcoholic beverages. Beer - Manufacturing process, types of beer, sizes of draught beer containers, beer mixed drinks. Spirit strength calculation methods (sikes, Gay Lussac and US). Spirit production methods - pot still and patent still.	
II	<b>Classification of wines</b> Wines: Meaning, classification of wines production (Red, white, rose sparkling wine Production, Aromatized & herbal wines: Meaning & production factors influencing the quality of the wine.	
III	<b>Wines of France and Germany</b> Wines of France: Classification of French wines, important communes & their wines of Bordeaux, Burgundy, Alsace, Loire and Champagne. Champagne: Importance, production method, styles of champagne and bottle sized - Terms. Wines of Germany: Classification of German wines wine producing regions & wines of Germany.	
IV	<b>Wines of the world</b> Wines of Italy: classification of Italian wines, and wine producing regions. Famous wines of Italy. Indian Wines: Production of wines, Brands of Indian wines. Wines of South Africa, California, Australia, Spain, Portugal - Regions and famous wines. Production & styles of Sherry, Port, Madeira, Marsala. Indian Wines: Production of wines, Brands of Indian wines.	
V	<b>Aperitifs and digestives</b> Vermouth - Meaning, types, production & styles. Cider & Perry - Meaning, production & styles. Aperitifs & Digestives - Meaning of Calvodos, Applejack, Poire Williams, Kirsch, Slivovitz, Framboise, Marc. Liqueurs - Meaning, colour, flavour & country of origin of Absinthe, Advocaat, Abricotine, Anisette, Aurum, Benedictine, Chartreuse, Cointreau Crème de menthe, crème de mokka, all curacaos, Dram buie, Glavya, Gold wasser, grand marnier, Kahlua, Sambuca, Tia Maria, Vander hum, Production methods for liquers, Food and wine harmony.	

PERCENTAGE OF SYLLABUS REVISED: Nil

COURSE FOCUS ON:

<input checked="" type="checkbox"/>	Skill Development	<input checked="" type="checkbox"/>	Entrepreneurial Development
<input checked="" type="checkbox"/>	Employability	<input checked="" type="checkbox"/>	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics



## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: VI

Course Code/ Name: 222CH1A6Q / ADVANCED FOOD ANF BEVERAGE SERVICE

Unit	Existing	Changes
I	<p><b>FUNCTION CATERING</b>  <b>BANQUETS</b>                      History- definition of banquets, Types &amp; organization of Banquet Department, Staffs duties &amp; responsibilities, booking procedure, Banquet menus, MICE concept, Banquet Sales and marketing.  <b>BANQUET PROTOCOL</b>                      Space Area requirement – Table plans/arrangement-Misc-en-place-Service, Toast &amp; Toast procedure                      Formal banquet -Seminar, corporate meetings, Trainings, state banquets                      Semi-formal banquet- Institutional function, annual day function, honored parties                      Informal Banquet-Exhibition, Fashion shows, Trade Fair, Wedding, Reception, Cocktail parties. Convention.                      1. Preparing duty rotas.                      2. Banquets: Booking procedure                      3. Preparing banquet menu</p>	
II	<p><b>FUNCTION CATERING</b>  <b>BUFFET</b>                      Introduction, definition of buffet, Factors to plan buffets, Types of Buffet-Display-Sit down, Fork, Finger, Cold Buffet Breakfast Buffets, Equipment, Area requirement -Planning and organization - Sequence of food -Menu planning, Supplies, Checklist                      1. Space area requirements                      2. Table plans/Arrangements                      3. Service toasting</p>	
III	<p><b>3 MANAGERIAL &amp; SUPERVISORY SKILLS</b>                      Legal Considerations, Health, safety and security, Liquor and other licensing                      Selling goods, avoiding discrimination and Data protection, Customer Relations-                      Minimizing Customer Relation Problems, Customer Satisfaction. Food &amp; Beverage Pricing – Elements of cost, Pricing Policies and Pricing methods for food service operations.                      1. Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering, etc)                      2. Buffets: Area requirements                      3. Planning &amp; Organization</p>	
IV	<p><b>ODC (Out Door Catering)</b>                      Outdoor catering - Meaning, preliminary survey of the place – Space availability, water, provision of electricity, draining facility, Staffing, equipment requirement, feasibility of transportation, logistics, checklist, equipment purchase and hire,                      1. Sequence of food (Indian &amp; Continental)                      2. Types of buffet display                      3. Equipment supplies – Checklist</p>	<p>Include the topic –                      Function Prospectus,                      limitation of ODC</p>



V	<p><b>GUERIDON SERVICE</b></p> <p>History of Gueridon-Definition-General consideration of operations, Advantages &amp; Dis-advantages of gueridon service. Types of trolleys, care and maintenance of trolleys factor to create impulse buying-visual merchandising, open kitchen. Gueridon equipment, Gueridon ingredients.</p> <ol style="list-style-type: none"> <li>1. Gueridon Service: Types of trolleys</li> <li>2. Gueridon equipment, Gueridon ingredients</li> </ol> <p>Service of courses and dishes from Gueridon.</p>	
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PERCENTAGE OF SYLLABUS REVISED: 2 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input checked="" type="checkbox"/> Innovations
Intellectual Property Rights	Gender Sensitization
Social Awareness/ Environment	Constitutional Rights/ Human Values/ Ethics

## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: VI

Course Code/ Name: 222CH1A6DB / BAR MANAGEMENT

Unit	Existing	Changes
I	<b>Introduction to bar operations</b> Introduction to bar operations- Qualities of a bartender, Role of a bar manager, Opening and closing duties of a bartender, bar layout, Design Space, bar equipments & types of bars.	To include Organization chart topic to be added, Duties and responsibilities of bar staff,
II	<b>Promotion of a bar</b> Business Planning & marketing, the Bartender & art of Mixology, Service procedure & selling techniques, Bar sales. Steps to increase bar sales. Bar customer requirements, Up selling and promotional offers.	
III	<b>Concerns And Responsibilities</b> Law of responsible service of alcohol, legal age limit, bar functioning timing, safety regulation in bar, bar operation timings, Government permits, FL 3 bar licensing required to operate bar, Guest safety measures in bar, mandatory signage in the bar	
IV	<b>Bar operation procedures</b> Bar operations- Purchasing, storing, issuing, and Inventory control, safety measures and security features and control- Records of ledgers maintained in the bar, bar costing and its procedures. Beverage control, cash control, SOP(Standard Operating Procedure) to be followed in a day to day bar operations. Bar design- Interior decorations (lighting, color theme, furniture, flooring, upholstery) Space designing for operational area, ancillary areas and bar kitchen, Different shapes of bar, safety measures,	To include FL3 bar licensing, Cellar management, mandatory signage in the bar
V	<b>Cocktails</b> Production of - vodka whisky, rum, gin vodka and tequila. Definition, history of cocktails, components of a cocktail, classification of cocktails - methods and preparation of cocktails, common mixology terms. Classic cocktails-(Old fashion, martini, Margarita, Manhattan, daiquiri, mai tai, pimm's cup, whisky sour, side car, bloody Mary, screw driver, tom Collins, tequila sun rise) contemporary cocktails( cosmopolitan, mojito, Moscow mule, pina colada, vodka martinis etc) Definition of molecular mixology and its application in cocktail preparation	

PERCENTAGE OF SYLLABUS REVISED: 8 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/> Skill Development	<input checked="" type="checkbox"/> Entrepreneurial Development
<input checked="" type="checkbox"/> Employability	<input checked="" type="checkbox"/> Innovations
Intellectual Property Rights	Gender Sensitization
Social Awareness/ Environment	Constitutional Rights/ Human Values/ Ethics



## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: VI

Course Code/ Name: 222CHIA68A / EVENT MANAGEMENT

Unit	Existing	Changes
I	<p><b>Introduction to event management</b>                      Introduction to event management, Definitions for events, Functions of event Management, Objectives of event management, role of the event manager, Creativity Implications of events, categories of events - Non-corporate event types Concept and coordination, Control and culmination, Close out of events, Cultural celebrations Arts and entertainment, Sport competitions, Achieving goals, growth, Educational, scientific, Recreational, Business and trade.</p>	To include Organization of food festival
II	<p><b>Planning an event</b>                      Program scripting, selecting a location, Social and business etiquette Speaking skills, public relation, Stage decoration, Team spirit, Time management, Appropriate attire for the office formal, Respect other's time Respect common spaces, such as offices, bathrooms, kitchens, break room green room Treasure revenue, Create and manage budget, approve spending, Oversee all expenses Standards subcommittee, Communication sub-committee, Co-ordination among sub-committees.</p>	
III	<p><b>Implementing, Directing &amp; controlling</b>                      Designing (a) backdrop b) invitation card c) Publicity material d) Mementos. Event decoration, Guest and celebrities' management, making press release, marketing communication, Media research &amp; management - Participation according to the theme of the event, Advertising, sales promotion, sponsorship, Environmental impacts, Finding unlikely perspectives, Functions and Responsibilities of the committee.</p>	
IV	<p><b>MICE concept</b>                      MICE - Meeting, Incentives, conventions and exhibition, Space planning, Tourism events Sporting events, Leisure events, organized presentation Environmental concerns of the exhibition space, Length of the exhibition Leading and coordination, evaluation and correction of deviations in the event plans Incentive travel Incentive. Benefits of event planning, Power &amp; lighting Sanitary facilities, Risk management, Promotional tools, conducting an environmental scan Steps in event management plan.</p>	
V	<p><b>Attributes of an event management staff</b>                      Training in hospitality management-Psychological approach, Body language-physical Aspects manners and behavior, Aptitude &amp; ethics, Facial expressions, body posture, gestures Eye movement, touch and the use of space, Physical behavior, Expressions, and mannerisms, posture and proximity, Sponsorship development plan, Event entertainment, Close-down, evaluation and legacy event evaluation techniques, Greening your event, Event day, Post-event.</p>	

PERCENTAGE OF SYLLABUS REVISED: 2 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/>	Skill Development	<input checked="" type="checkbox"/>	Entrepreneurial Development
<input checked="" type="checkbox"/>	Employability	<input checked="" type="checkbox"/>	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

## Syllabus Revision

Faculty: Basic Applied Science

Department: B.Sc. Catering science and hotel management

Semester: VI

Course Code/ Name: 222CH1A6DE / FAST FOOD OPERATIONS

Unit	Existing	Changes
I	<b>Fast food Operations</b> Introduction to fast food operations & management: The fast food business: A brief history, types of operation, consumer pattern. Managing fast food operation. Management - Concept, practical approach, marketing and control.	Planning of food production facilities and planning in fast foods
II	<b>Social Concern and Management:</b> Fast Food - Definitions, responsibilities in today's fast food market, Off-hour sale, Service to different age group, change patterns, health concern. Food groups, fast nation, junk food, super size me, western pattern diet, chew on this, list of fast food restaurants, slow food.	
III	<b>Operation</b> Types of equipment, A guest oriented approach, method of service, billing methods, planning of menu. Product control, cash control, role of international popular cuisine in fast food. Filling stations, street vendors and concessions cuisine, variants. Door Delivery of Foods.	Planning of food production facilities and planning in fast foods  Food trucks or Food carts guidelines
IV	<b>Selling Techniques</b> A service orientation, establishing service standards, basic selling procedure, handling service problems, techniques & strategies.	
V	<b>International Fast Food Chains</b> World's Top International fast food chains - Subway, McDonald's, Burger King, KFC, Starbucks, Papa John's, Noodles and Company, Pizza Hut, Taco Bell, Dairy Queen.	Impact of fast food on Global food culture

PERCENTAGE OF SYLLABUS REVISED: 8 %

COURSE FOCUS ON:

<input checked="" type="checkbox"/>	Skill Development	<input checked="" type="checkbox"/>	Entrepreneurial Development
<input checked="" type="checkbox"/>	Employability	<input checked="" type="checkbox"/>	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics





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

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)  
(Approved by Government of Tamil Nadu & Accredited by NAAC with A++ Grade (3<sup>rd</sup> Cycle - 3.64 CGPA)  
Dr. N.G.P. - Kalapatti Road, Coimbatore - 641 048, Tamil Nadu, India  
Web : www.drngpasc.ac.in | Email : info@drngpasc.ac.in | Phone : +91-422-2369100

BoS

18<sup>th</sup>

## ATTENDANCE OF THE EIGHTEENTH BOARD OF STUDIES MEETING

Faculty: Basic and Applied Sciences

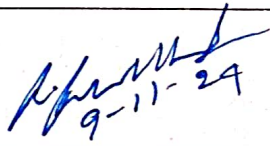

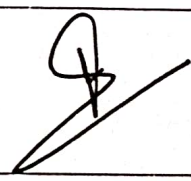
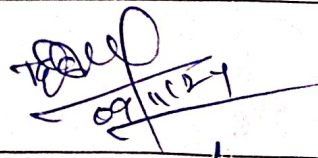
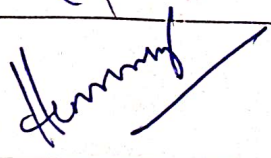
Name of the Board: Catering Science & Hotel Management

Venue: Training Restaurant Lab

Date: 09.11.2024

Time: 10:30 AM

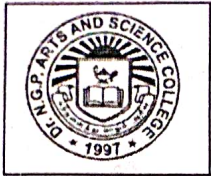
The following members were present for the board of studies meeting

S.NO.	NAME	DESIGNATION	SIGNATURE
1.	Mr.R. Prasanth Assistant Professor & Head Dept. of CS & HM Dr.N.G.P. ASC	Chairman	 9-11-24
2.	Dr. R. Kannan Professor and Research Guide Centre for Tourism and Hotel Management Madurai Kamaraj University Madurai	V C Nominee	 02/11/2024
3.	Dr. Sherry Abraham Assistant Professor Department of Tourism Studies Pondicherry University Puducherry	Subject Expert	- ABSENT -
4.	Dr. S.Uma Mageshwari Professor Dept. of Food Service Mgt and Dietetics Avinashilingam University Coimbatore	Subject Expert	Present Online
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	- ABSENT -
7.	Dr.N.Kuppuchamy Associate Professor & Head Dept. of Tamil Dr.N.G.P. ASC	Co-opted Member	 09/11/24
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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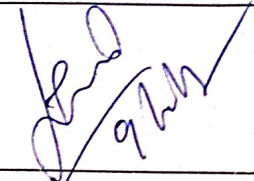
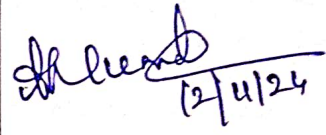

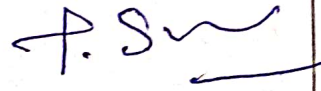
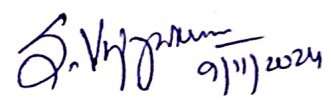
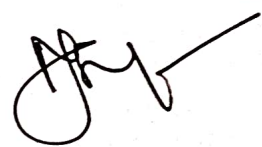
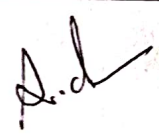




## Dr. N.G.P. ARTS AND SCIENCE COLLEGE

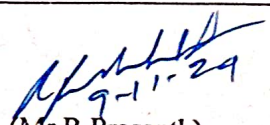
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BoS

18<sup>th</sup>

9.	Dr.J. Rengaramanujam Professor & HOD Dept. of Microbiology Dr.N.G.P. ASC	Co-opted Member	
10.	Dr. A. Nirmala Professor & HOD Department of Computer Science with Cognitive Systems Dr.N.G.P. ASC	Co-opted Member	
11.	Dr.S.Mohan Professor & HOD Department of Management Studies Dr.N.G.P. ASC	Co-opted Member	
12.	Dr. T. Snekalatha Professor & HOD Department of Commerce (Accounting and Taxation) Dr.N.G.P. ASC	Co-opted Member	
13.	Mr.S.Vijayakumar Assistant Professor (SG) Dept. of CS & HM Dr.N.G.P. ASC	Member	
14.	Mr.M.Venkateswaran Assistant Professor (SG) Dept. of CS & HM Dr.N.G.P. ASC	Member	
15.	Mr.S. Chandrasekar Assistant Professor Dept. of CS & HM Dr.N.G.P. ASC	Member	
16.	Mr.M.Santhosh Assistant Professor Dept. of CS & HM Dr.N.G.P. ASC	Member	
17.	Mr. T. Kiran Kumar III B.Sc. CS & HM	Student Representative	

Date: 9.11.2024

  
(Mr.R.Prasanth)

Chairman, BoS- CS & HM  
Department of Catering Science & Hotel Mgt.  
Dr. N. G. P. Arts and Science College  
Coimbatore - 641 048



Dr.NGPASC

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