

# **BACHELOR OF SCIENCE – CATERING SCIENCE AND HOTEL MANAGEMENT**

**SYLLABUS: 2018-19  
(Outcome Based Education)**



**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 with 'A' Grade (2<sup>nd</sup> Cycle)

Dr. N.G.P.- Kalapatti Road, Coimbatore-641048, Tamil Nadu, India

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**BACHELOR OF SCIENCE - CATERING SCIENCE AND  
HOTEL MANAGEMENT  
REGULATIONS**

**ELIGIBILITY :**

A candidate who has passed in Higher Secondary Examination with any Academic stream or Vocational stream as one of the subject under Higher Secondary Board of Examination and as per the norms set by the Government of Tamil Nadu or an Examination accepted as equivalent thereto by the Academic Council, subject to such conditions as may be prescribed thereto are permitted to appear and qualify for the **Bachelor of Science in Catering Science and Hotel Management Degree Examination** of this College after a programme of study of three academic years.

**PROGRAM EDUCATIONAL OBJECTIVES**

The Curriculum is designed to attain the following learning goals which students shall accomplish by the time of their Graduation:

- To inculcate the basic concepts and applications of Catering Science and Hotel Management in the student and to get expertise and Flourish in the field of Hospitality.
- To provide opportunities to get hands- on experience in the hotel and Hospitality industry.
- To enhance the skills of the students with some key aspects like patience, smart work, punctuality, hard work, communication, body language, willingness to work, etc. that are very much expected by the hospitality industry.
- To provide opportunities for students to secure knowledge in hospitality industry and service sectors.
- To develop the Entrepreneurship skills in the minds of the students.

**SCHEME OF EXAMINATIONS**

Course Code	Course	Hrs of Instruction	Exam Duration (Hrs)	Max Marks			Credit Points
				CA	CE	Total	
First Semester							
Part - I							
17UTL11T 17UHL11H 17UML11M 17UFL11F	Tamil -I Hindi -I Malayalam- I French- I	5	3	25	75	100	3
Part - II							
17UEG12F	English - I	5	3	25	75	100	3
Part - III							
17UCH13A	Core- I: Basics of Food Production	3	3	20	55	75	3
17UCH13B	Core- II: Basics of Food and Beverage Service	3	3	20	55	75	3
17UCH13C	Core-III: Housekeeping Operations	2	3	20	55	75	2
	Core Practical - I: Basic Food Production	3	4	-	-	-	-
	Core Practical - II: Basic Food and Beverage Service	3	3	-	-	-	-
17UCH1AA	Allied - I: Tourism Marketing Management	4	3	20	55	75	4
Part - IV							
17UFC1FA	Environmental Studies	#	2	-	50	50	2
		30				550	20

<b>Second Semester</b>							
<b>Part - I</b>							
17UTL21T 17UHL21H 17UML21M 17UFL21F	Tamil-II Hindi -II Malayalam- II French -II	5	3	25	75	100	3
<b>Part - II</b>							
17UEG22F	English-II	5	3	25	75	100	3
<b>Part - III</b>							
17UCH23A	<b>Core- IV:</b> Basic Commodities and Kitchen Operations	2	3	20	55	75	2
17UCH23B	<b>Core- V:</b> Restaurant Service and Operations	2	3	20	55	75	2
17UCH23C	<b>Core-VI:</b> Front Office Operations	2	3	20	55	75	2
17UBM2AA	<b>Allied- II:</b> Basics Of Entrepreneurship	2	3	20	55	75	2
17UCH23P	<b>Core Practical - I:</b> Basic Food Production	3	4	40	60	100	3
17UCH23Q	<b>Core Practical - II:</b> Basic Food and Beverage Service	3	3	40	60	100	3
17UCH23R	<b>Core Practical - III:</b> Accommodation Operations	4	3	10	40	50	2
<b>Part - IV</b>							
17UFC2FA	<b>Value Education:</b> Human Rights	#	2	-	50	50	2

		<b>30</b>				<b>800</b>	<b>24</b>
<b>Third Semester</b>							
<b>Part - III</b>							
17UCH33A	<b>Core- VII:</b> Indian Regional Cuisine	3	3	20	55	75	3
17UCH33B	<b>Core- VIII:</b> Food and Beverage Service	3	3	20	55	75	3
17UCH33R	<b>Core Practical - IV:</b> Front Office Operations	4	3	20	30	50	2
	<b>Core Practical - V:</b> Advanced Food Production	3	4	-	-	-	-
	<b>Core Practical - VI:</b> Advanced Food and Beverage Service	3	3	-	-	-	-
17UPA3AB	<b>Allied- III:</b> Hotel Accounting	4	3	20	55	75	4
17UCH3SA	<b>Skill based Course –I:</b> Bakery and Confectionery-I	3	3	20	55	75	3
	<b>Skill Based Practical-I:</b> Bakery and Confectionery	3	3	-	-	-	-
<b>Part -IV</b>							
17UFC3FA 17UFC3FB 17UFC3FC/ 17UFC3FD/ 17UFC3FE	Basic Tamil/ Advanced Tamil (OR) Yoga for Human Excellence / Women's	#	2	-	50	50	2

	Rights/Constitution of India						
	NMEC-I :	2	2	-	50	50	2
		<b>30</b>				<b>450</b>	<b>19</b>
<b>Fourth Semester</b>							
<b>Part - III</b>							
17UCH43A	<b>Core- IX:</b> International Cuisine	3	3	20	55	75	3
17UCH43B	<b>Core- X:</b> Bar Operations	3	3	20	55	75	3
17UCH43P	<b>Core Practical - V:</b> Advanced Food Production	3	4	40	60	100	3
17UCH43Q	<b>Core Practical - VI:</b> Advanced Food and Beverage Service	3	3	40	60	100	3
17UCH43T	<b>Core-XI:</b> Industry Orientation Practice	-	3	20	30	50	5
17UMB4AA	<b>Allied - IV:</b> Food Safety and Microbiology	4	3	20	55	75	4
17UIT4AP	<b>Allied Practical - I:</b> Computer Applications in Hotel Industry	4	3	20	30	50	2
17UCH4SA	<b>Skill Based Course –II:</b> Bakery and Confectionery-II	3	3	20	55	75	3
17UCH4SP	<b>Skill Based Practical-I :</b> Bakery and Confectionery	3	3	20	55	75	3

Part - IV							
	Basic Tamil / Advanced Tamil (OR) General Awareness	#	2	-	50	50	2
	NMEC- II:	2	2	-	50	50	2
		<b>30</b>				<b>775</b>	<b>33</b>
<b>*Fifth Semester</b>							
Part – III							
17UCH53T	<b>Core- XII:</b> Industrial Exposure Training Report	-	3	20	80	100	10
17UCH53P	<b>Core Practical - VII:</b> Training Self-Assessment Practical	-	4	20	30	50	6
		-				<b>150</b>	<b>16</b>
<b>*Sixth Semester</b>							
Part -III							
17UCH63A	<b>Core- XIII:</b> Cold Kitchen and Store Management	4	3	20	55	75	4
17UCH63B	<b>Core- XIV:</b> Catering Operations Management	3	3	20	55	75	3
17UCH63P	<b>Core Practical - VIII:</b> Continental Cookery	4	4	40	60	100	2
17UCH63Q	<b>Core Practical - IX:</b> Food and Beverage Service operations	4	3	40	60	100	2
	Elective-I	4	3	40	60	100	4

				25	75		
	Elective-II	4	3	25	75	100	4
	Elective-III	4	3	25	75	100	4
17UCH6SA	<b>Skill based Course - III: Bar Management</b>	3	3	20	55	75	3
<b>Part - V</b>							
17UEX55A	Extension Activity	-	-	50	-	50	2
		<b>30</b>				<b>775</b>	<b>28</b>
<b>Grand Total</b>						<b>3500</b>	<b>140</b>

**Note: \* In Sixth semester the student can opt for either project or theory paper as Elective –I. If theory paper is opted the mark distribution is 25 CA: 75 CE, if Project is opted the mark distribution is 40 CA: 60 CE**

**# - Hours of instruction – Placement.**

***\*Due to Pandemic Fifth Semester interchanged with sixth Semester  
Resolution passed in 9<sup>th</sup> Board of Studies meeting convened on 29.04.2020***



**ELECTIVE – I**

(Student shall select any one of the following course as Elective - I in sixth semester)

<b>S.No</b>	<b>CourseCode</b>	<b>Name of the Course</b>
1.	17UCH6EV	Project Work
2.	17UCH6EB	Food & Beverage Management
3.	17UCH6EC	Hospitality Marketing Management

**ELECTIVE - II**

(Student shall select any one of the following course as Elective - II in sixth semester)

<b>S.No</b>	<b>CourseCode</b>	<b>Name of the Course</b>
1.	17UCH6ED	Room Division Management
2.	17UCH6EE	Fast Food Operations
3.	17UCH6EF	Human Resource Management

**ELECTIVE - III**

(Student shall select any one of the following course as Elective - III in sixth semester)

<b>S.No</b>	<b>CourseCode</b>	<b>Name of the Course</b>
1.	17UCH6EG	Tourism and Hospitality Business
2.	17UCH6EH	Food Service Facility Planning
3.	17UCH6EI	Hotel Law

### NON MAJOR ELECTIVE COURSES

- The Department offers the following two papers as Non Major Elective Courses for other than the Catering Science and Hotel Management students.
- Student shall select any one of the following courses as Non Major Elective Courses during their III and IV semester

S. No	Semester	Course Code	Course Title
1.	III	17UNM34I	Basics of Cookery
2.	IV	17UNM44I	Basic Cookery Practical

### FOR PROGRAMME COMPLETION

#### Students have to complete the following:

1. Part I, II, III, IV and V as mentioned in the scheme.
2. Industrial training: Course code 17UCH53T.
  - Student must undergo Industrial training for 120 days during their V Semester. Internal and external Examiner will evaluate the report.

Based on the performance Grade will be awarded as follows:

A- 75marks and above

B- 60-74 marks

C- 40-59 marks

Below 40 marks – Re Appear

4. Training Self-Assessment Practical: Course code 17UCH53P

Students shall undergo ten outdoor catering services or ten days internship in a food service outlet or should participate in ten services organized in the college or a combination of all these for ten days within the end of their fourth semester.

**Total Credit Distribution**

Course	Credits	Total		Credits	Cumulative Total
Part I: Hindi	3	2X 100	200	6	12
Part II: English	3	2X 100 =	200	6	
Part III:					
Core	4	1X 75 =	75	04	114
	3	7X 75 =	525	21	
	2	4X 75 =	300	8	
Core-Practical	3	4 X 100	400	12	
	2	2 X 100	200	04	
	2	2X 50 =	100	04	
	6	1X 50 =	50	06	
Core-Training and Viva voce	10	1 X 100	100	10	
Core- Orientation and Training	5	1 X 50 =	50	05	
Elective	4	3 X 100	300	12	
Allied	4	3 X 75 =	225	12	
	2	1X 75 =	75	02	
Allied- Practical	2	1 X 50 =	50	02	
Skill Based	3	3X 75 =	225	09	
Skill Based- Practical	3	1 X 75 =	75	03	
Part IV:					
Value Education & others	2	4 X 50 =	200	08	12
NMEC	2	2 X 50	100	04	
Part V:					
Extension Activity	2	1 X 50 =	50	2	2
Total			3500	140	140

**Earning Extra credits is not mandatory for Programme completion****Extra credits**

<b>Part</b>	<b>Course</b>	<b>Credit</b>	<b>Total credits</b>
<b>1</b>	BEC/ Self study courses	1	1
<b>2</b>	Hindi / French/ Other foreign Language approved by certified Institutions	1	1
<b>3</b>	Type Writing / Short Hand Course	1	1
<b>4</b>	Diploma/certificate/CPT/ACS Inter	1	1
<b>5</b>	Representation – Academic/Sports /Social Activities/ Extra Curricular / Co-Curricular activities at University/ District/ State/ National/ International	1	1
		<b>Total</b>	<b>5</b>

**Rules:**

**The students can earn extra credits only if they complete the above during the course period (I to V semester) and based on the following criteria. Proof of Completion must be submitted in the office of the Controller of Examinations before the commencement of the VI Semester. (Earning Extra credits are not mandatory for Programme completion)**

1. Student can opt BEC course/ Self study course to earn one credit. They have to Enroll and complete any one of the course during third semester.

**Self study paper offered by the Department of Catering Science and  
Hotel Management.**

S. No.	Semester	Course Code	Course Title
1.	Semester	17UCHSS1	Food Preservation
2.	III	17UCHSS2	Event Management

2. Student can opt Hindi/ French/ Other foreign Language approved by certified Institutions to earn one credit. The certificate(Hindi) must be obtained from **Dakshina Bharat Hindi Prachar Sabha** and He/ she has to enroll and complete during their programme period ( **first to fifth semester**)

3. Student can opt for Type writing /short hand course to earn one extra credit. He/she has to enroll and complete the course during their course period to obtain certificate through **Tamil Nadu Board of Technical Education**

4. Student can opt for Diploma/certificate/CPT/ACS Foundation Course to earn one extra credit. Student who opt for Diploma/ Certificate course have to enroll any diploma/certificate course offered by Bharathiar University through our Institution. Student who opt for CPT/ ACS/CMA have to enroll and complete the foundation level during the course period.

5. Award Winners in Academic/ Representation in Sports /Social Activities/ Extra Curricular/ Co-Curricular Activities at University/ District/ State/ National/ International level can earn one extra credit.

## PROGRAMME OUTCOMES

On the successful completion of the programme, the following are the expected outcomes.

<b>PO Number</b>	<b>PO Statement</b>
<b>PO1</b>	Will be able to understand about the basics which are very much necessary for working in all the departments of a hospitality industry. Will be able to gain knowledge about the aspects of cookery and to be skillful personnel to work in the different sections of the hotel kitchen.
<b>PO2</b>	Could be able to be a very good entrepreneur who can be successful in his career by the usage of his knowledge with a strong understanding about the basics.
<b>PO3</b>	Will be able to serve in the food service outlets like restaurants, banquets, bars, etc.
<b>PO4</b>	Will be able to work in the housekeeping department by the knowledge acquired during his period of study.
<b>PO5</b>	Will be able to handle guest and the problems in the front office department by the knowledge that is acquired during his course.

17UTL11T	PART – I: தமிழ் - தாள் -1	SEMESTER - I
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**குறிக்கோள்:**

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு , பகுத்தறிவு, கலை மற்றும் மரபு ஆகியவற்றை அறிந்து மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்

**பயனடைவுக்கல்வியின் விளைவாக ஏற்படும் பயன்பாடுகள்:**

பாடத்திட்டப் பகுப்பு முறை	பாடத்திட்டத்தின் குறிக்கோள்	அறிவுத்திறன் வெளிப்படும் அளவு முறை
CO1	வாழ்க்கைத் திறன்கள் (LifeSkills) - மாணவனின் செயலாக்கத்திறனைத் தாய்மொழி வாயிலாக ஊக்குவித்தல்	K 1, K 2, K 3
CO2	மதிப்புக்கல்வி (Attitude and Value educations)	K 2, K 4
CO3	பாட இணைச்செயல்பாடுகள் (Co-curricular activities)	K 2, K 3, K 4
CO4	சூழலியல் ஆக்கம் (Ecology)	K 4
CO5	மொழி அறிவு (Tamil knowledge)	K5, K6

**Mapping with Programme outcomes**

<b>COS /POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	M
<b>CO2</b>	S	M	M	M	M
<b>CO3</b>	S	M	M	M	M
<b>CO4</b>	S	M	M	M	M
<b>CO5</b>	S	M	M	M	M

S – Strong    M – Medium   L – Low



17UTL11T	Part – I: தமிழ் - தாள் -1	SEMESTER - I
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Total Credits: 3

Hours/ week: 5

கவிதை - சிறுகதை - இலக்கிய வரலாறு - இலக்கணம்

அலகு -1 கவிதைகள் - நாட்டுப்பற்று

1. பாரததேசம் - பாரதியார்
2. புத்தகசாலை, புதிய உலகு செய்வோம்- பாரதிதாசன்
3. ஒற்றுமையே உயிர்நிலை - கவிமணி
4. அவனும் அவளும் - நாமக்கல் கவிஞர்

அலகு - 2 சமூகமும், இயற்கையும்

1. ஒப்பில்லாத சமுதாயம்- அப்துல் ரகுமான்
2. காகிதப்பூக்கள் - நா.காமராசன்
3. கறிக்கிறது தாய்ப்பால்- ஆரூர் தமிழ்நாடன்
4. மரங்கள்- மு.மேத்தா
5. ஹைகூ கவிதைகள் (10 கவிதைகள்)

அலகு - 3 பெண்ணியம்

1. தற்காத்தல் - பொன்மணி வைரமுத்து
2. மாங்கல்ய மரமும் தொட்டில் மரமும் ஆண்டாள் பிரியாதர்சினி
3. அம்மா - செல்வநாயகி
4. நீரில் அலையும் முகம்- அ.வெண்ணிலா

அலகு - 4 சிறுகதைகள்

1. பொன்னகரம் - புதுமைப்பித்தன்
2. விடியுமா? - கு.ப.ரா.
3. குருபீடம் - ஜெயகாந்தன்
4. காய்ச்சமரம் - கி.ராஜநாராயணன்
5. புதியபாலம் - நா. பார்த்தசாரதி
6. பூ .....- மேலாண்மை பொன்னுசாமி
7. வேட்கை- தூர்யகாந்தன்

**அலகு- 5 இலக்கிய வரலாறு , இலக்கணம்**

1. தமிழ்க் கவிதையின் தோற்றமும் வளர்ச்சியும்  
(மரபு,புதுக்கவிதைகள்)
2. தமிழ்ச் சிறுகதையின் தோற்றமும் வளர்ச்சியும்
3. வல்லினம் மிகும், மிகா இடங்கள்
4. ர,ற ; ல, ழ, ள ; ண, ந,ன, வேறுபாடு

**பார்வை நூல்கள்:**

- 1.செய்யுள் திரட்டு - தமிழ்த்துறை வெளியீடு
- 2.இலக்கிய வரலாறு - பேராசிரியர் முனைவர் பாக்யமேரி

<b>17UHL11H</b>	<b>PART – I: HINDI-I</b>	<b>SEMESTER - I</b>
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**Preamble:**

- To develop the writing ability and develop reading skill.
- To learn various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process.

**Course Outcomes:**

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statements</b>	<b>Knowledge Level</b>
<b>CO1</b>	Learn the fundamentals of novels and stories	K1
<b>CO2</b>	Understand the principles of translation work	K2
<b>CO3</b>	Apply the knowledge writing critical views on fiction	K3
<b>CO4</b>	Build creative ability	K3
<b>CO5</b>	Expose the power of creative reading	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	S
<b>CO2</b>	S	M	M	M	S
<b>CO3</b>	S	M	S	M	S
<b>CO4</b>	S	M	S	M	S
<b>CO5</b>	S	M	S	M	S

S – Strong

M – Medium L – Low

17UHL11H	PART – I: HINDI-I	SEMESTER - I
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**Total Credits: 3**

**Hours/ Week: 5**

## **CONTENTS**

### **UNIT – I**

गद्य – नूतन गद्य संग्रह (जय प्रकाश)

पाठ 1- रजिया

पाठ 2- मक्रील

पाठ 3- बहता पानी निर्मला

पाठ 4- राष्ट्र पता महात्मा गाँधी

प्रकाशक: सु मत्र प्रकाशन

204 लीला अपार्टमेंट्स, 15 हेस्टिंग्स रोड

अशोक नगर इलाहाबाद-211001

### **UNIT – II**

कहानी कुंज- डॉ वी.पी. 'अ मताभ'(पाठ 1-4)

प्रकाशक: गो वन्द प्रकाशन

सदर बाजार, मथुरा

उत्तर प्रदेश-281001

### **UNIT – III**

व्याकरण : शब्द वचार ( संज्ञा, सर्वनाम, कारक, वशेषण)

पुस्तक: व्याकरण प्रदिप – रामदेव

प्रकाशक: हिन्दी भवन 36

टेगोर नगर

इलाहाबाद-211024

### **UNIT - IV**

अनुवाद अभ्यास-III (केवल अंग्रेजी से हिन्दी में)

(पाठ 1 to 10)

प्रकाशक: द क्षण भारत प्रचार सभा चेन्नई -17

<b>17UML11M</b>	<b>PART – I: MALAYALAM-I</b>	<b>SEMESTER-I</b>
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**Preamble:**

- To develop the writing ability and develop reading skill.
- To learn various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process.

**Course Outcomes:**

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statements</b>	<b>Knowledge Level</b>
CO1	Learn the fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Apply the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Expose the power of creative reading	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	S
<b>CO2</b>	S	M	M	M	S
<b>CO3</b>	S	M	S	M	S
<b>CO4</b>	S	M	S	M	S
<b>CO5</b>	S	M	S	M	S

S – Strong    M – Medium    L – Low

<b>17UML11M</b>	<b>PART – I: MALAYALAM-I</b>	<b>SEMESTER-I</b>
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**Total Credits: 3****Hours/ Week: 5****CONTENTS****Paper I Prose, Composition & Translation**

This paper will have the following five units:

- 1. UNIT I & II** - Novel
- 2. UNIT III & IV** - Short story
- 3. UNIT V** - Composition & Translation

**TEXT BOOKS:**

1. Unit I & II -Naalukettu – M.T. Vasudevan Nair (D.C. Books, Kottayam, Kerala)
2. Unit III & IV - Manikkianum Mattu Prathana Kathakalum – Lalithampika Antharjanam (D.C.Books, Kottayam, Kerala)
3. Unit V- Expansion of ideas, General Essay and Translation of a simple passage from English about **100** words) to Malayalam

**REFERENCE BOOKS:**

1. **Kavitha Sahithya Charitram** –Dr. M.Leelavathi (Kerala Sahithya Academy, Trichur)
2. **Malayala Novel sahithya Charitram** –K.M.Tharakan(N.B.S. Kottayam)
3. **Malayala Nataka Sahithya Charitram**-G.Sankarapillai(D.C.Books, Kottayam)
4. **Cherukatha Innale Innu** –M.Achuyuthan(D.C. Books, Kottayam)
5. **Sahithya Charitram Prasthanangalilude**-Dr. K.M. George,(Chief Editor) (D.C. Books, Kottayam)

<b>17UFL11F</b>	<b>PART –I: FRENCH- I</b>	<b>SEMESTER- I</b>
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### Preamble

- To Acquire Competence in General Communication Skills – Oral + Written – Comprehension & Expression
- To Introduce the Culture, life style and the civilization aspects of the French people as well as of France
- To help the students to acquire Competency in translating simple French sentences into English and vice versa

### Course Outcomes:

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statements</b>	<b>Knowledge Level</b>
CO1	Learn the Basic verbs, numbers and accents	K1
CO2	To learn the adjectives and the classroom environment in France	K2
CO3	Learn the Plural, Articles and the Hobbies	K3
CO4	To learn the Cultural Activity in France	K3
CO5	To learn the Sentiments, life style of the French people and the usage of the conditional tense	K2

### Mapping with Programme Outcomes

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
CO1	S	M	M	M	S
CO2	S	M	M	M	S
CO3	S	M	S	M	S
CO4	S	M	S	M	S
CO5	S	M	S	M	S

S – Strong    M – Medium    L – Low



<b>17UFL11F</b>	<b>PART – I: FRENCH- I</b>	<b>SEMESTER- I</b>
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**Total Credit: 3****Hours/ week: 5****CONTENTS**

<b>Compétence Culturelle</b>	<b>Compétence De communication</b>	<b>Compétence grammaticale</b>
<b>UNITÉ 1 – Ici, en France</b>		
<ul style="list-style-type: none"> <li>• Moi et les Autres</li> <li>• La France Express</li> </ul>	<ul style="list-style-type: none"> <li>• <b>INTERACTION:</b> s'identifier</li> <li>• <b>RÉCEPTION ECRITE:</b> Comprendre une annonce d'aéroport</li> <li>• <b>RÉCEPTION ORALE:</b> comprendre l'écrit de la rue (Panneaux, plaques, rues...)</li> <li>• <b>PRODUCTION ÉCRITE:</b> écrire un SMS</li> </ul>	<ul style="list-style-type: none"> <li>• Le présent des verbes: Je suis, je reste, J'arrive</li> <li>• Le lieu: (je suis) à... (je suis) ici</li> <li>• L'infinif</li> </ul>
<b>UNITÉ 2 – Ici, en classe</b>		
<ul style="list-style-type: none"> <li>• Moi et le français</li> <li>• Le français dans le monde</li> </ul>	<ul style="list-style-type: none"> <li>• <b>INTERACTION:</b> Se présenter</li> <li>• <b>RÉCEPTION ORALE:</b> Comprendre des consignes Orales</li> <li>• <b>RÉCEPTION ÉCRITE:</b> Comprendre une fiche D'inscription</li> <li>• <b>PRODUCTION ÉCRITE:</b> écrire un texte à l'impératif</li> </ul>	<ul style="list-style-type: none"> <li>• Tu/vous</li> <li>• Le présent des Verbes en-er et de être: je, tu, vous</li> <li>• La forme Impérative (tu, vous) Des verbes en-er</li> </ul>
<b>UNITÉ 3 - Samedi</b>		
<ul style="list-style-type: none"> <li>• Le fil du temps</li> </ul>	<ul style="list-style-type: none"> <li>• <b>INTERACTION:</b> S'informer</li> <li>• <b>RÉCEPTION ORALE:</b> Comprendre une annonce</li> <li>• <b>RÉCEPTION ÉCRITE:</b> Comprendre un article (titres et illustrations)</li> <li>• <b>PRODUCTION</b></li> </ul>	<ul style="list-style-type: none"> <li>• Les articles Définies: le, la, les</li> <li>• A, de+le, la, les: Au, aux, du, des, à l', de l'</li> <li>• Être (présent) l'heure</li> <li>• Il faut+nom Il faut+infinitive</li> <li>• Phrases</li> </ul>

	ÉCRITE: écrire des slogans	verbe+complément, Complément+verbe
<b>UNITÉ 4 - Dimanche</b>		
<ul style="list-style-type: none"> <li>• Les activités Culturelles des Français</li> </ul>	<ul style="list-style-type: none"> <li>• INTERACTION: Acheter,demander des Informations</li> <li>• RECEPTION ORALE: Comprendre les Titres du journal à la radio</li> <li>• RÉCEPTION ÉCRITE: Comprendre les Informations</li> <li>• PRODUCTION ÉCRITE: Inventer des noms de journaux</li> </ul>	<ul style="list-style-type: none"> <li>• Faire, present</li> <li>• Avior, present</li> <li>• Ll y a</li> <li>• Le présent des verbes en- er: Regarder</li> <li>• Combien?</li> <li>• Quand?</li> <li>• Complément de nom: Tremblement de terre, les noms de pays....</li> <li>• Du,des,de la(reprise U2)</li> <li>• Les adjectifs possessifs: Mon,ta,son, Ma,ta,sa Mes,tes,ses</li> </ul>
<b>UNITÉ 5 – Dommage!</b>		
<ul style="list-style-type: none"> <li>• Un baby-boom en 2000 et 2001</li> <li>• L'amour, toujours</li> </ul>	<ul style="list-style-type: none"> <li>• INTERACTION: exprimer la tristesse, la peur, conseiller,encourager</li> <li>• RÉCEPTION ORALE: Comprendre une émission De radio</li> <li>• RÉCEPTION ÉCRITE: Comprendre un sondage</li> <li>• PRODUCTION ÉCRITE: écrire des blogs</li> </ul>	<ul style="list-style-type: none"> <li>• Est-ce que</li> <li>• Le present des verbes pouvoir,Vouloir</li> <li>• Le conditionnel des Verbs pouvoir, Vouloir</li> <li>• Ne...pas</li> </ul>

**TEXT BOOK:**

1. *Marcella Di Giura Jean-Claude Beacco, Alors I.* Goyal Publishers Pvt Ltd  
86,University Block Jawahar Nagar (Kamla Nagar),New Delhi – 110007

<b>17UEG12F</b>	<b>PART – II: ENGLISH – I ENGLISH FOR GENERAL PURPOSE</b>	<b>SEMESTER - I</b>
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**PREAMBLE:**

To expose students to language competency through literary works and to obtain development in various genres of English Literature and the skills of the language.

**COURSE OUTCOME:**

On successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
CO1	Analyze the genre of prose through the works of Martin Luther King, M. K. Gandhi and Jesse Owens	K 4
CO2	Interpret Poetry through the poems of Tagore, George Herbert and John Milton	K 2
CO3	Analyze the techniques of Short Story writing through the works of R. K. Narayan, Guy De Maupassant and Bonnie Chamberlain.	K 4
CO4	Interpret the techniques of One Act Play through the play by Ramu Ramanathan	K 2
CO5	Explain the fundamentals of basic Grammar through Functional English	K 2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	M	S	S	S	S
<b>CO2</b>	S	M	S	S	S
<b>CO3</b>	S	M	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	S	S	M

S – Strong    M – Medium    L – Low

<b>17UEG12F</b>	<b>PART – II: ENGLISH – I ENGLISH FOR GENERAL PURPOSE</b>	<b>SEMESTER - I</b>
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**Total Credits: 3****Hours/ Week: 5****CONTENTS****UNIT I – POETRY**

Where the Mind is without Fear – Rabindranath Tagore

Pulley – George Herbert

On His Blindness – John Milton

**UNIT II – PROSE**

I Have a Dream – Martin Luther King Jr.

At School – M.K. Gandhi

Secret of work - Vivekananda

**UNIT III – SHORT STORY**

The Gateman's Gift – R.K. Narayan

The Necklace – Guy De Maupassant

The Face of Judas Iscariot – Bonnie Chamberlain

**UNIT IV – ONE ACT PLAY**

The Boy Who Stopped Smiling – Ramu Ramanathan

**UNIT V – FUNCTIONAL GRAMMAR AND COMPOSITION**

Sentences

Verbs – Tenses and Voice

Concord

Letter – Writing

Dialogue Writing

**TEXTBOOKS:**

1. Board of Editors. 2016. *Stream* – A Course book to enhance Language and Life Skills. Chennai: New Century Book House.

**COURSE CONTENTS AND LECTURE SCHEDULE:**

Module No	Topic	No of Periods	Content Delivery Methods
<b>I UNIT</b>	Prose	14	Textbook, Brain storming
<b>II UNIT</b>	Poetry	14	Video aids & Classroom teaching
<b>III UNIT</b>	Short Stories	14	Role play and Chalk & talk
<b>IV UNIT</b>	One- Act play	14	Role play & Situational Acting
<b>V UNIT</b>	Functional Grammar & Composition	14	Language Lab
	CIA & Models	15	
	Others	05	
	<b>TOTAL</b>	90	

<b>17UCH13A</b>	<b>CORE- I: BASICS OF FOOD PRODUCTION</b>	<b>SEMESTER –I</b>
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**PREAMBLE:**

- To understand the basic concepts regarding cookery, the different ingredients used and the nutrient contents in the food.
- To understand the pre-preparation of ingredients, methods involved in pre-preparation of food, etc.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
CO1	Explain the evolution of culinary art, about few important cuisines, different equipments used for cooking, the organization of the kitchen, duties and responsibilities of kitchen staff, Understand the different aspects like the personal hygiene, uniforms used, etc.	K1, K2
CO2	Understand about the objectives of cooking, classification of cooking materials and their uses and foundation ingredients.	K2, K3
CO3	Classify different types of fruits, vegetables, rice, cereals, pulses, etc. Explain the methods of preparing ingredients and mixing food.	K2, K3
CO4	Classify the different types of stocks, soups and sauces.	K3
CO5	Explain the different cuts of varieties of meats, egg cookery Classify the different types of fishes which are used in cookery.	K1, K2

### Mapping with Programme Outcomes

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>C01</b>	S	S	M	M	S
<b>C02</b>	S	S	S	M	S
<b>C03</b>	S	M	M	M	M
<b>C04</b>	S	S	M	M	M
<b>C05</b>	S	S	M	M	M

S- Strong

M- Medium

L-Low

<b>17UCH13A</b>	<b>CORE- I: BASICS OF FOOD PRODUCTION</b>	<b>SEMESTER –I</b>
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**Total Credits: 3**

**Hours / Week: 3**

## **CONTENTS**

### **UNIT- I**

#### **Introduction to Cookery**

- (a) Cooking - Introduction, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine).
- (b) Attitudes and behavior in the kitchen
- (c) Personal hygiene
- (d) Uniforms & protective clothing
- (e) Safety procedure in handling equipment
- (f) Levels of skills and experiences

#### **Kitchen organization and Equipments used in the kitchen**

Kitchen organization – Staff organization of a large Kitchen.

Duties and responsibilities of various chefs.

Different equipments used in food production.

### **UNIT-II**

#### **Cooking Food- Aims and Objectives.**

Aims and objectives of cooking food.

#### **Classification of cooking materials and their uses:**

**Foundation Ingredients** – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.

**Fats and Oils** – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, their sources.

**Raising Agents** – Functions of raising agents, chemical raising agents and yeast.



**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.

### **UNIT- III**

#### **Vegetable and fruit cookery**

Introduction – classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Classification of fruits with examples, Uses of fruit in cookery.

#### **Rice, Cereals & Pulses**

Introduction, Difference between cereals and pulses, Pulses- Introduction, examples, cooking of pulses, Varieties of rice and other cereals, Cooking of rice.

#### **Preparation of Ingredients:**

Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardinniere, Paysanne), 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.

### **UNIT- IV**

#### **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, Basic mother sauces - Recipes, few derivatives for each.

## **UNIT- V**

### **The Butchers Section**

#### **Meat Cookery**

Introduction to meat cookery, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Cuts of chicken

#### **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**

A. Introduction to fish cookery, Classification of fish with examples, Cuts of fish, Selection of fish and shell fish, cooking of fish (effects of heat).

### **TEXT BOOKS:**

1. *Thangam E.Philip.* 2005. **Modern cookery for teaching and trade (volume I).** (Edition V), Orient Longman Publishers.
2. *Krishna Arora.* 2009. **Theory of Cookery.** (Edition VI), Frank Brothers Publishers.
3. *Parvinder s. Bali.* 2014. **Food Production Operations.** (Edition II), Oxford University Press Publishers Ltd.

### **REFERENCE BOOKS:**

1. *David Foskett, Ronald Kinton & Victor Cesrani.* 2004. **Practical Cookery.** (Edition X), Hodder Starghton Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani.* 2001. **Theory of Catering.** (Edition IX), Hodder Starghton Publishers.

<b>17UCH13B</b>	<b>CORE- II: BASICS OF FOOD AND BEVERAGE SERVICE</b>	<b>SEMESTER – I</b>
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**PREAMBLE:**

- To understand the basic concept of food and beverage service, different types of catering organizations and its classifications.
- To know the different of types of restaurants, the roles and responsibilities of different staff and to compile and have a basic understanding about the menu.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain the different types of catering establishments, the roles of service staff.	K2
CO2	Understand the different staffs, their roles and responsibilities, classify the different types of restaurants.	K1, K2
CO3	Understand the different types of operating equipments, the co-ordination of food and beverage department with other departments.	K3
CO4	Explain the different types of menu, classification of food with its usual accompaniments and service methods.	K2,K3
CO5	To understand the role of room service department in the hotel.	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	S	S
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	S	S	S	S	M
<b>CO5</b>	S	S	S	M	S

S- Strong

M- Medium

L-Low

<b>17UCH13B</b>	<b>CORE- II: BASICS OF FOOD AND BEVERAGE SERVICE</b>	<b>SEMESTER – I</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT – I**

**Introduction to catering** – Different types of catering establishments, Classification of Commercial, Residential/Non-residential, Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc. scope for caterers in the industry, relationship of catering industry with other industries. Status of a waiter/waitress in the catering industry. Attributes of a waiter. Personal hygiene, punctuality, personality, attitude towards guests, appearance, salesmanship and sense of urgency.

**UNIT – II**

**Staff organization** – The principle staff of different types of restaurants, duties and responsibilities of restaurant staffs. Inter-departmental relationships (Within F&B and other department) Principal staff of various types of F&B operations.

**Types of restaurants** - overview and key characteristics of coffee shop, continental restaurants, specialty restaurants, pubs, night clubs, discotheques, snack and milk bar, Cafeteria Service, Fast Food Service, Room Service ,Banquet Service, Bar Service, Vending Machines

**UNIT – III**

**Operating equipments** - Classification of crockery, cutlery, glassware, hollowware, flatware, special equipments – Upkeep and maintenance of equipments.

**Ancillary departments** - Pantry, still room, silver room, wash-up and hot-plate. Restaurant service: Misen scene, Misen place. Points to be remembered while

laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.

## **UNIT – IV**

### **Menu Planning**

Origin of menu, functions of menu , types of menu, other types of menu, menu of instructional catering , cyclic menu , French classical menu appetizers soup, egg/pasta, fish, entrée, joint, sorbet, roast, vegetables, sweets, cheese/savoury, fruits, coffee, Planning of simple menus; food and their usual accompaniments.

## **UNIT – V**

### **Room service**

Introduction location and equipments required for room service, room service equipments, room service tray, trolley. Room service procedure, misen-place activities, order taking for room service, execution of room service orders, collecting the order and carrying to the room.

Briefing, service of lunch and dinner, service of alcoholic beverages ,organizing private parties, placing fruit basket and cookies platter . In room facility, replenishment of supplies, satisfaction of guest

### **TEXT BOOK:**

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.

### **REFERENCE BOOK:**

1. *John Fuller & A.J. Currie.* 2002. **The Waiter.** (Edition I), Sterling Book House Publishers. Mumbai.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott.* 2008. **Food and Beverage Management.** (Edition IV), Elsevier India Publishers Pvt. Ltd.

<b>17UCH13C</b>	<b>CORE-III : HOUSEKEEPING OPERATIONS</b>	<b>SEMESTER –I</b>
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**PREAMBLE:**

- To understand the importance and functions of housekeeping.
- To identify the different cleaning agents and equipments.
- To know about the linens and the laundry section in the hotel.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
<b>CO1</b>	Understand the organisation structure of Housekeeping department	K1, K2
<b>CO2</b>	Know about the Functions of Housekeeping Department.	K1, K2
<b>CO3</b>	Choose Housekeeping Cleaning Equipments, Cleaning Agents, and Classification of polishes	K2, k3
<b>CO4</b>	Understand the types of Cleaning and maintenance of guest rooms.	K2, k3
<b>CO5</b>	Understand about Interior Designing, Budgeting for Housekeeping Expenses.	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	M	S	S	M	S
<b>CO5</b>	M	S	S	S	S

S- Strong    M- Medium    L-Low

<b>17UCH13C</b>	<b>CORE-III : HOUSEKEEPING OPERATIONS</b>	<b>SEMESTER -I</b>
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**Total Credits: 2****Hours / Week: 2****CONTENTS****UNIT-1****INTRODUCTION**

Meaning and definition. Importance of Housekeeping, Responsibility of the Housekeeping department. Organisation structure of Housekeeping department. Personal Attributes of Housekeeping staff. Layout of Housekeeping department. Coordination with other departments. Daily routines and shift timings.

**UNIT-II**

**Housekeeping control Desk** – Introduction, Forms, Formats, Records and Registers, registers, keys – types and control of keys; Inter departmental Co-ordination with more emphasis on Front office, the engineering and the Maintenance; security and other departments.

**Hotel Guestrooms:** Introduction, Importance of the Guestrooms to a guest. Types of Guest room. Layout of Guest rooms, Guest room supplies, Guest Amenities. Lost and found.

**UNIT-III****Housekeeping Inventories:**

**Cleaning Equipments:** Introduction, Types of Cleaning equipments, Storage, Distribution, and control of Cleaning Equipment, Selection of Cleaning Equipments.

**Cleaning Agents:** Water, Detergents, Abrasives, Glass Cleaner, Disinfectants, Laundry Agents. Selection of Cleaning Agents, Storage.



**Classification of polishes, Cleaning of Different surfaces:** Metal polishes, Silver polish, Copper, Brass polishes, Furniture polishes(wood), Floor polishes, Leather polishes, Water based polishes, Leather polishes, Carpet cleaners.

#### **UNIT-IV**

**Introduction:** Principles of Cleaning, Cleaning procedures, Frequency of cleaning, Deep cleaning and spring cleaning.

**Cleaning and maintenance of guest rooms:** Bed making procedure, Daily Cleaning of a Guest room, Cleaning of Occupied room, Cleaning of Bath room, Cleaning of Vacated room, Cleaning of Public area. **Turndown service.**

**Linen and Laundry Operations:** Introduction, Activities in the Linen rooms, Types of Linens, storage, Linen exchange procedure , Par stock, Linen control.

**Laundry- Laundry Equipments, Dry cleaning, Laundry process cycle, Guest laundry.**

#### **UNIT-V**

**Interior Designing:** Introduction, Objectives of Interior Design, Element of Design, Light and light fitting, Floor- types, colour and colour scheme.

**Supervision in Housekeeping:** Role of a Supervisor, Guest room inspection, Check list, Inspection of VIP rooms, Handling guest complaints.

**Contract services** in Housekeeping, Contract specification, Advantages and Disadvantages.

**Budgeting for Housekeeping Expenses:** Types of Budget, Budget Planning.

#### **TEXT BOOKS:**

1. *Raghubalan, Smritee Raghubalan. Hotel Housekeeping – Operations and Management* –Oxford University Press.(Unit I – V)
2. *S.K. Kausal, S.N.Gautam. Accommodation operations management* –, frank bros & co publishers ltd.( Unit II – III)

## REFERENCE BOOKS:

1. *John C.Branson& Margaret Lennaux* - **Hotel, Hostel and Hospital Housekeeping** — Edward Arnold. .(Unit I – V)
2. *Georgina Tucker.* **Madelin Schneider** Professional Housekeeper publication

<b>17UCH1AA</b>	<b>ALLIED- I: TOURISM MARKETING MANAGEMENT</b>	<b>SEMESTER – I</b>
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**PREAMBLE:**

- To understand the basic concept of tourism organization.
- To know about tourism products, travel agency and the Role of Marketing in tourism.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
CO1	Understand the Tourism Components, History, Elements, Types, types of Travel Agencies.	K1
CO2	Understand the Origin, Functions, Tourism Resources, Architectural Heritages, and Tourism Products and its Salient Features.	K1
CO3	Understand the Need for marketing in Tourism and Special features of Tourism Marketing process.	K1,K2
CO4	Explain the different types of Transportation, Special Packages, Reservation Procedures, Cargo Handling, Role of Tourism organisations, Marketing Strategies.	K1,K2,
CO5	Understand the role of communication in travel, Modern mass media techniques, understand the use of Computer technology in tourism.	K1,K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	S	S
<b>CO2</b>	M	S	S	S	S
<b>CO3</b>	S	M	S	S	S
<b>CO4</b>	S	S	S	S	M
<b>CO5</b>	S	S	S	S	S

S- Strong      M- Medium L-Low

<b>17UCH1AA</b>	<b>ALLIED- I: TOURISM MARKETING MANAGEMENT</b>	<b>SEMESTER –I</b>
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**Total Credits: 4****Hours / Week: 4****CONTENTS****UNIT-I**

**Tourism/Traveler** – Definition, Tourism Components, History Of Tourism, Elements Of Tourism, Types Of Tourism, Growth And Development Of Tourism, Travel Agency And Tour Operation, Concept, Types Of Travel Agencies; Future Prospects Of Travel Agency System. The Indian Travel Agents and Tour Operators - An Overview.

**UNIT-II**

**Tourism Organization** – Origin, Functions, Natural Tourism Resources In India, Cultural Tourism Resources In India, Architectural Heritages, and Tourism Product – Its Salient Features.

**UNIT-III**

**Need for marketing in Tourism** – Defining Tourism marketing. Special features of Tourism Marketing - Marketing process - Marketing research – Market segmentation. Market targeting - Tourism promotion -Advertising. Public relation technique.

**UNIT-IV**

**Transportation** –Airlines, Rail Transport, Roadways, Waterways – Special Packages, Reservation Procedures, Cargo Handling, Role of IATA, ICAO And Other Agencies, Marketing Strategies Of Air Transport, Passports: types, visa, Immigration laws.

## **UNIT-V**

**Role of communication in travel** - Modern mass media techniques - Computer technology in tourism - Use of computers in travel agency, Use of computers by Airlines - Role of computers in reservations - Computers in railways - Assembling, processing and disseminating information on destinations- preparation of itineraries.

### **TEXT BOOKS :**

1. *Pran Nath Seth.* 2006. **Successful Tourism Management** Volume I. (Edition V), Sterling Publishers Private Limited.
2. *Pran Nath Seth.* 2006. **Successful Tourism Management** Volume II. (Edition V), Sterling Publishers Private Limited.
3. *Sudhir Andrews.* 2007. **Introduction to Tourism & Hospitality Industry.** (Edition I), Tata McGraw-Hill Publishing Company Ltd.

### **REFERENCE BOOKS :**

1. *A.K.Bhatia.* 2004. **International Tourism Management.** (Edition I), Sterling Publishers Private Limited.
2. *A.K.Bhatia.* 2007. **The Business of Tourism Concepts and Strategies.** (Edition I), Sterling Publishers Private Limited.

<b>17UFC1FA</b>	<b>PART-IV: VALUE EDUCATION- ENVIRONMENTAL STUDIES</b>	<b>SEMESTER - I</b>
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**Total Credits: 2****Hours/ week: #****CONTENTS****UNIT- I**

**The Multi Disciplinary Nature of Environmental Studies:** Definition, scope and importance-Need for public awareness-Natural resources-Natural resources and associated problems-Role of an individual in conservation of natural resources-Equitable use of resources for sustainable lifestyle...

**UNIT- II**

**Eco System:** Concept of an eco system-structure and function of eco system-Producers, consumers and decomposers-Energy flow in the eco system-Ecological succession-Food chain, food webs and ecological pyramids-Forest ecosystem-Grassland eco system-Desert eco system-Aquatic eco system...

**UNIT- III**

**Bio Diversity and its Conservation Introduction Definition: Genetic, Species and Eco System Diversity-Bio Geographical Classification Of India:** Value of bio diversity: conceptive use, productive use, social, ethical and option values-bio diversity at global, national and local levels-India as a mega diversity nation, hot spots-threats: habitat loss, poaching of wild life-man wild life conflicts-endangered and endemic species of India, conservation of bio diversity....

**UNIT- IV**

**Environmental Pollution:** Definition-causes, effects and control measures of air, water, soil, noise, thermal pollution-soil waste management: causes, effects and

control measures of urban and industrial wastes-prevention of pollution-pollution case studies-disaster management: floods, earthquake, cyclone and landslides...

## **UNIT- V**

**Social Issues and the Environment:** Sustainable development-urban problems related to energy-water conservation, rain water harvesting, watershed management-resettlement and rehabilitation of people ;its problems and concerns-environmental ethics: issues and possible solutions-climate change, global warming, ozone layer, depletion, acid rain, nuclear accidents and holo caust-consumerism and waste products-environmental protection act-air, water act-wild life protection act-forest conservation act-issues involved in enforcement of environmental legislation-public awareness-human population and the environment.

## **TEXT BOOK:**

1. *Kumaraswamy. K, A. Alagappa Moses and M. Vasanthy. 2001, Environmental Studies.* Thanjavur- National Offset Printers.

17UTL21T	PART – I: தமிழ் - தாள் - 2	SEMESTER - II
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**குறிக்கோள்:**

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு , பகுத்தறிவு, கலை மற்றும் மரபு ஆகியவற்றை அறிந்து மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்

**பயனடைவுக்கல்வியின் விளைவாக ஏற்படும் பயன்பாடுகள்:**

பாடத்திட்டப் பகுப்பு முறை	பாடத்திட்டத்தின் குறிக்கோள்	அறிவுத்திறன் வெளிப்படும் அளவு முறை
CO1	வாழ்க்கைத் திறன்கள்(Life Skills) - மாணவனின் செயலாக்கத்திறனைத் தாய்மொழி வாயிலாக ஊக்குவித்தல்	K 1, K 2, K 3
CO2	மதிப்புக்கல்வி (Attitude and Value educations)	K 2, K 4
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K 2, K 3, K 4
CO4	சூழலியல் ஆக்கம் (Ecology)	K 4
CO5	மொழி அறிவு (Tamil knowledge)	K5, K6



**Mapping with Programme outcomes**

<b>COS /POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	M
<b>CO2</b>	S	M	M	M	M
<b>CO3</b>	S	M	M	M	M
<b>CO4</b>	S	M	M	M	M
<b>CO5</b>	S	M	M	M	M

S – Strong

M – Medium L – Low

17UTL21T	PART – I: தமிழ் - தாள் - 2	SEMESTER - II
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Total Credits: 3

Hours/week: 5

செய்யுள் - உரைநடை - இலக்கிய வரலாறும் இலக்கணமும் அலகு -

1.திருக்குறள் - அ. கூடா நட்பு (அ.எண் 83)

ஆ.கள்ளுண்ணாமை (அ.எண் 93)

இ. குறிப்பறிதல் (அ.எண் 110)

ஈ. காதல் சிறப்புரைத்தல் (அ.எண் 113)

2.முதுரை -ஒளவையார் (10 பாடல்கள்- 6,7,9,10,14,16,17,23,26,30)

அலகு - 2

1.புரட்சிக்கவி - பாரதிதாசன்

அலகு - 3 உரைநடை

1. சங்க நெறிகள் - வ.சுப.மாணிக்கம்
2. கர்ணனும் கும்பகர்ணனும் - ரா.பி.சேதுப்பிள்ளை
3. அறிவியலும் கலையும்- மு.வரதராசன்

அலகு - 4 உரைநடை

1. வாழ்வியல் இயக்கம் - குன்றக்குடி அடிகளார்
2. பெரியார் உணர்த்தும் சுயமரியாதையும் சமதர்மமும் -  
வே.ஆனைமுத்து
3. போதைப்பொருள் - அமுதன்

**அலகு - 5 இலக்கிய வரலாறும் இலக்கணமும் (பாடத்திட்டம் தழுவியது)**

1. பதினெண்கீழ்க்கணக்கு நூல்கள்
2. தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும்
3. வழு, வழுவமைதி,வழாநிலை
4. பிறமொழிச் சொற்களைத் தமிழில் மொழிபெயர்த்தல்

**பார்வை நூல்கள்:**

- 1.செய்யுள் திரட்டு - தமிழ்த்துறை வெளியீடு
- 2.இலக்கிய வரலாறு - பேராசிரியர் முனைவர் பாக்யமேரி

<b>17UHL11H</b>	<b>PART – I: HINDI-II</b>	<b>SEMESTER - II</b>
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**Total Credits: 3****Hours /week: 5****Preamble:**

- To develop the writing ability and develop reading skill.
- To learn various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process.

**Course Outcomes:**

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statements</b>	<b>Knowledge Level</b>
CO1	Learn the fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Apply the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Expose the power of creative reading	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	S
<b>CO2</b>	S	M	M	M	S
<b>CO3</b>	S	M	S	M	S
<b>CO4</b>	S	M	S	M	S
<b>CO5</b>	S	M	S	M	S

S – Strong      M – Medium      L – Low

<b>17UHL21H</b>	<b>PART – I: HINDI-II</b>	<b>SEMESTER - II</b>
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**Total Credits: 3****Hours /Week: 5****CONTENTS****UNIT – I**

आधुनिक पद्य – शबरी (श्री नरेश मेहता)

प्रकाशक: लोकभारती प्रकाशन

पहली मंजिल, दरबारी बिल्डिंग,

महात्मा गाँधी मार्ग, इलाहाबाद-211001

**UNIT – II**

उपन्यास: सेवासदन-प्रेमचन्द

प्रकाशक: सु मत्र प्रकाशन

204 लीला अपार्टमेंट्स, 15 हेस्टिंग्स रोड

अशोक नगर इलाहाबाद-211001

**UNIT – III**

अनुवाद अभ्यास-III (केवल हिन्दी से अंग्रेजी में)

(पाठ 1 to 10)

प्रकाशक: द क्षण भारत प्रचार सभा चेन्नई -17

**UNIT - IV**

पत्र लेखन: (औपचारिक या अनौपचारिक)

<b>17UML21M</b>	<b>PART –I: MALAYALAM-II</b>	<b>SEMESTER-II</b>
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**Preamble:**

- To develop the writing ability and develop reading skill.
- To learn various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process.

**Course Outcomes:**

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statements</b>	<b>Knowledge Level</b>
CO1	Learn the fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Apply the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Expose the power of creative reading	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	S
<b>CO2</b>	S	M	M	M	S
<b>CO3</b>	S	M	S	M	S
<b>CO4</b>	S	M	S	M	S
<b>CO5</b>	S	M	S	M	S

S – Strong

M – Medium L – Low

<b>17UML21M</b>	<b>PART –I: MALAYALAM-II</b>	<b>SEMESTER- II</b>
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**Total Credits: 3****Hours /week: 5****CONTENTS****PAPER II PROSE: NON-FICTION**

This Paper will have the following five units:

**UNIT I & II**

Biography

**UNIT III, IV & V**

Travelogue

**TEXT BOOKS:**

1. Unit III, IV & V Kappirikalude Nattil – *S.K. Pottakkadu* (D.C. Books, Kottayam)
2. Kannerum Kinavum – *V.T. Bhatathirippadu* Autobiography (D.C. Books, Kottayam)
- 3.

**REFERENCE BOOKS:**

1. **Jeevacharitrasahithyam** – *Dr. K.M. George*(N.B.S. Kottayam)
2. **Jeevacharitrasahithyam Malayalathil** - *Dr. Naduvattom Gopalakrishnan* (Kerala Bhasha Institute, Trivandrum)
3. **Athmakathasahithyam Malayalathil** – *Dr. Vijayalam Jayakumar* (N.B.S. Kottayam)
4. **Sancharasahithyam Malayalathil** - *Prof. Ramesh Chandran. V*, (Kerala Bhasha Institute, Trivandrum)

<b>17UFL21F</b>	<b>PART – I: FRENCH- II</b>	<b>SEMESTER- II</b>
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**Preamble**

- To Acquire Competence in General Communication Skills – Oral + Written – Comprehension & Expression
- To Introduce the Culture, life style and the civilization aspects of the French people as well as of France
- To help the students to acquire Competency in translating simple French sentences into English and vice versa

**Course Outcomes:**

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statements</b>	<b>Knowledge Level</b>
CO1	Learn the Basic verbs, numbers and accents	K1
CO2	To learn the adjectives and the classroom environment in France	K2
CO3	Learn the Plural, Articles and the Hobbies	K3
CO4	To learn the Cultural Activity in France	K3
CO5	To learn the Sentiments, life style of the French people and the usage of the conditional tense	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	M	M	S
<b>CO2</b>	S	M	M	M	S
<b>CO3</b>	S	M	S	M	S
<b>CO4</b>	S	M	S	M	S
<b>CO5</b>	S	M	S	M	S

S – Strong

M – Medium L – Low



<b>17UFL21F</b>	<b>FRENCH-II</b>	<b>SEMESTER- II</b>
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**Total Credit: 3****Hours/week: 5****CONTENTS**

<b>Compétence Culturelle</b>	<b>Compétence communication</b>	<b>De</b>	<b>Compétence grammaticale</b>
<b>UNITÉ 1 – Super!</b>			
<ul style="list-style-type: none"> <li>• L'égalité homme/femme</li> </ul>	<ul style="list-style-type: none"> <li>• <b>INTERACTION:</b> Exprimer des sentiments, exprimer la joie, le plaisir, le bonheur</li> <li>• <b>RÉCEPTION ORALE:</b> Comprendre un jeu radiophonique</li> <li>• <b>RÉCEPTION ÉCRITE:</b> Comprendre des annonces</li> <li>• <b>PRODUCTION ÉCRITE:</b> Écrire des cartes postales</li> </ul>		<ul style="list-style-type: none"> <li>• Les noms de professions masculine/feminine</li> <li>• Le verbe finir et les Verbes du groupe en-ir</li> <li>• Le present de l'impératif</li> <li>• Savoir(present)</li> <li>• Le participe passé: Fini, aimé, arrive, dit,écrit</li> <li>• Quel(s), quelle(s)...: Interrogatif et Exclamatif</li> <li>• À + infinitive</li> <li>• Les articles: n,une,des</li> </ul>
<b>UNITÉ 2 – Quoi?</b>			
<ul style="list-style-type: none"> <li>• Le 20 siècle: Petits progrès Grand progrès</li> </ul>	<ul style="list-style-type: none"> <li>• <b>INTERACTION:</b> Decrire quelque chose, une personne</li> <li>• <b>RECEPTION ORALE:</b> Comprendre un message publicitaire</li> <li>• <b>RÉCEPTION ÉCRITE:</b> Comprendre un dépliant touristique</li> <li>• <b>PRODUCTION ÉCRITE:</b> Écrire des petites annonces</li> </ul>		<ul style="list-style-type: none"> <li>• On</li> <li>• Plus, moins</li> <li>• Le verbe aller:</li> <li>• Present, impératif</li> <li>• Aller + infinitive</li> <li>• Le pluriel en –x</li> </ul>
<b>UNITÉ 3 – Et après</b>			
<ul style="list-style-type: none"> <li>• Nouvelles du jour</li> </ul>	<ul style="list-style-type: none"> <li>• <b>INTERACTION:</b> Raconteur,situer un récit dans le temps</li> </ul>		<ul style="list-style-type: none"> <li>• L'imparfait:: quel-Ques forms pour introduire le récit:Il faisait, il y avait, il</li> </ul>

	<ul style="list-style-type: none"> <li>• RÉCEPTION ORALE: Comprendre une description</li> <li>• RÉCEPTION ÉCRITE: Comprendre un test</li> <li>• PRODUCTION ÉCRITE: écrire des cartes postales</li> </ul>	<p>Était</p> <ul style="list-style-type: none"> <li>• Un peu, beaucoup, trop, Assez</li> <li>• Très</li> <li>• Le verbe venir: Présent, impératif</li> <li>• En Suisse, au Maroc, aux Etats-Unis</li> </ul>
<b>UNITÉ 4– Mais oui!</b>		
<ul style="list-style-type: none"> <li>• La génération des 20-30 ans</li> </ul>	<ul style="list-style-type: none"> <li>• INTERACTION: Donner son opinion, Expliquer pourquoi</li> <li>• RÉCEPTION ORALE: Comprendre des informations à la radio</li> <li>• RÉCEPTION ÉCRITE: Comprendre un texte informatif</li> <li>• PRODUCTION ÉCRITE: écrire un mél de protestation</li> </ul>	<ul style="list-style-type: none"> <li>• Répondre, prendre: Présent, impératif, part Passé</li> <li>• Parce que pourquoi</li> <li>• Tout/tous, toute/s</li> <li>Tous/toutes les... (répétition action)</li> </ul>
<b>UNITÉ 5– Mais non!</b>		
<ul style="list-style-type: none"> <li>• De la ville à la campagne</li> </ul>	<ul style="list-style-type: none"> <li>• INTERACTION: Débat:: exprimer l'accord, exprimer le Désaccord</li> <li>• RECEPTION ORALE: Comprendre un message sur un répondeur téléphonique</li> <li>• RÉCEPTION ÉCRITE: Comprendre un témoignage</li> <li>• PRODUCTION ECRITE: Rediger des petites Announces immobilières</li> </ul>	<ul style="list-style-type: none"> <li>• Le verbe devoir: Present et participe passé</li> <li>• Le verbe vivre, present</li> <li>• Aller + infinitive</li> <li>• Venir+ infinitive</li> <li>• Etre pour/contre</li> </ul>

**TEXT BOOK:**

1. *Marcella Di Giura Jean-Claude Beacco, Alors I.* Goyal Publishers Pvt Ltd 86, University Block Jawahar Nagar (Kamla Nagar) New Delhi – 110007

<b>17UEG22F</b>	<b>PART –II: ENGLISH – II ENGLISH FOR GENERAL PURPOSE</b>	<b>SEMESTER - I</b>
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**PREAMBLE:**

To obtain development in the skills of language and to enrich them with functional English.

**COURSE OUTCOME:**

On successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
CO1	Outline the genre of prose through the works of Chetan Bhagat, Mother Teresa and Dr. A.P.J. Abdul Kalam	K 2
CO2	Identify the essence of poem appreciation through the poems of Sarojini Naidu, Wole Soyinka and Robert Frost	K 3
CO3	Interpret the short stories of Ernest Hemingway, Oscar Wilde and Mark Twain	K 2
CO4	Define the techniques of One Act Play through the play of Langston Hughes	K 1
CO5	Classify the fundamentals of basic grammar	K 3

**Mapping with Programme Outcome**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	M	S	S	S	M
<b>CO2</b>	S	S	S	M	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	S	S	M

S – Strong

M – Medium L - Low

<b>17UEG22F</b>	<b>PART –II: ENGLISH – II ENGLISH FOR GENERAL PURPOSE</b>	<b>SEMESTER - I</b>
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**Total Credits: 3**  
**Hours/ Week: 5**

## **CONTENTS**

### **UNIT I – PROSE**

Words of Wisdom – Chetan Bhagat  
Acceptance Speech – Noble Peace Prize – Mother Theresa  
My Early Days – Dr. A.P.J. Abdul Kalam

### **UNIT II – POETRY**

In the Bazaars of Hyderabad – Sarojini Naidu  
Telephonic Conversation – Wole Soyinka  
Mending Wall – Robert Frost

### **UNIT III – SHORT STORY**

The Old Man at the Bridge – Ernest Hemingway  
The Model Millionaire – Oscar Wilde  
White Washing the Fence – Mark Twain

### **UNIT IV – ONE ACT PLAY**

Soul Gone Home – Langston Hughes

### **UNIT V – FUNCTIONAL GRAMMAR AND COMPOSITION**

Relative Pronoun  
Degrees of Composition  
Reported Speech  
Correction of Sentences  
Business Correspondence  
Memo  
Reports  
Proposals      Resume & CV Writing

**TEXTBOOKS:**

1. Board of Editors. 2016. *Stream* – A Course Book to Enhance Language and Life Skills. Chennai: New Century Book House.

**COURSE CONTENTS AND LECTURE SCHEDULE:**

Module No	Topic	No of Periods	Content Delivery Methods
<b>I UNIT</b>	Prose	14	Textbook, Brainstorming
<b>II UNIT</b>	Poetry	14	Video aids and Classroom teaching
<b>III UNIT</b>	Short Stories	14	Role play and Chalk & talk
<b>IV UNIT</b>	One- Act play	14	Role play & Situational Acting
<b>V UNIT</b>	Functional Grammar & Composition	14	Language Lab & Classroom teaching
	CIA & Models	15	
	Others	5	
	<b>TOTAL</b>	90	

<b>17UCH23A</b>	<b>CORE- IV: BASIC COMMODITIES AND KITCHEN OPERATIONS</b>	<b>SEMESTER – II</b>
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**PREAMBLE:**

- To understand the basic ingredients used in cooking and the combination of the masalas.
- To understand the different methods of cooking involved in preparation of food and also about the kitchen organization and stewarding department.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
CO1	Identify the layout of kitchen of various organizations, receiving areas, the importance of kitchen stewarding department.	K2
CO2	Choose the parts of wheat, different raising agents, sugar.	K3
CO3	Explain about the basic commodities used in cookery.	K2, K3
CO4	Choose the methods of cooking food.	K3
CO5	Identify the condiments, spices, masalas, thickening agents	K3

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	M	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	M	M	M	S
<b>CO4</b>	S	S	M	M	M
<b>CO5</b>	S	S	M	S	S

S- Strong

M- Medium

L-Low

<b>17UCH23A</b>	<b>CORE- IV: BASIC COMMODITIES AND KITCHEN OPERATIONS</b>	<b>SEMESTER – II</b>
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**Total Credits: 2**

**Hours / Week: 2**

## **CONTENTS**

### **UNIT-I**

#### **Kitchen Organization and Layout**

General layout of the kitchen in various organizations, Layout of receiving areas, Layout of service and wash up.

**Kitchen stewarding:** Importance of kitchen stewarding, Organization of the kitchen stewarding department, equipments found in kitchen stewarding department.

Co-operation with other departments.

### **UNIT-II**

#### **Commodities**

Flour Structure of wheat, Types of Wheat, Types of Flour, Uses of Flour in Food Production, Cooking of Flour (Starch).

Role of Raising Agents -Actions and Reactions.

Sugar- Importance of Sugar, Types of Sugar, Cooking of Sugar – various, Uses of Sugar.

### **UNIT-III**

#### **Basic Commodities**

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

Herbs – Uses of herbs.

Salami and sausages – Meaning.

Glaze – Meaning and uses.

Yoghurt – Types.

## **UNIT-IV**

### **Methods of Cooking Food**

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, pot roasting – explanation with examples. Principles of each of the above. Care and precautions to be taken, Selection of food for each type of cooking.

## **UNIT-V**

### **Basic Indian Cookery**

**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. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala.

**Thickening Agents** Role of thickening agents in Indian cuisine, Types of thickening agents



### **TEXT BOOKS:**

1. *Parvinder s. Bali.* 2014. **Food Production Operations.** (Edition II), Oxford University Press Publishers Ltd.
2. *Krishna Arora.* 2009. **Theory of Cookery.** (Edition VI), Frank Brothers Publishers.

### **REFERENCE BOOKS:**

1. *David Foskett, Ronald Kinton & Victor Cesrani.* 2004. **Practical Cookery.** (Edition X), Hodder Starghton Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani.* 2001. **Theory of Catering.** (Edition IX), Hodder Starghton Publishers.

<b>17UCH23B</b>	<b>CORE- V: RESTAURANT SERVICE AND OPERATIONS</b>	<b>SEMESTER – II</b>
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**PREAMBLE:**

- To classify different types of breakfasts.
- To classify the different types of non alcoholic beverages and cheese.
- To understand the ways in which a guest can be billed.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Explain the types of breakfast, the sequential service, order taking.	K3
<b>CO2</b>	Understand different styles of food and beverage service and to illustrate the pros and cons of different styles.	K2
<b>CO3</b>	Understand about the different types of non alcoholic beverages.	K3
<b>CO4</b>	To understand the different types of service procedure for lunch dinner	K2, K3
<b>CO5</b>	Understand the service procedure of different courses, Record keeping.	K2, K3

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	S	S
<b>CO2</b>	S	S	M	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	M	S	S

S- Strong

M- Medium

L-Low

<b>17UCH23B</b>	<b>CORE- V: RESTAURANT SERVICE AND OPERATIONS</b>	<b>SEMESTER – II</b>
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**Total Credits: 2**

**Hours / Week: 2**

## **CONTENTS**

### **UNIT-I**

**Breakfast:** Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental and English breakfast.

Order taking procedures: In-person, telephone and door hangers.

### **UNIT- II**

**Types of service:** Different styles of service, factors influencing each type, table layout for different styles, advantages and disadvantages, styles of service often implemented these days.

### **UNIT-III**

**Classification of beverages:** Types of beverages, preparation of common non-alcoholic beverages & its - Origin & Manufacture - Types & Brands Examples tea, coffee, milk based drinks, juice, squash and aerated water, other bar non-alcoholic drinks used in dispense and main bar.

### **UNIT-IV**

Service procedure of lunch and dinner in licensed restaurant, table reservation, briefing, greeting and seating the guest, opening napkin, serving water, tacking order for and service aperitifs, serving bread and butter, presenting the menu, offering suggestions, tacking the order tacking order for the wine, recognition the order and writing the food order, correcting the cover .

## UNIT –V

Service of soup, service of fish, service of main course, service of sweets , service of cheese, service of savoury, service of dessert and service of coffee after meal.

Simple control system - kot/bill control system, making bill, cash handling equipment, record keeping.

### TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

### REFERENCE BOOKS:

1. *John Fuller & A.J. Currie.* 2002. **The Waiter.** (Edition I), Sterling Book House Publishers. Mumbai.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott.* 2008. **Food and Beverage Management.** (Edition IV), Elsevier India Publisher Pvt. Ltd.

<b>17UCH23C</b>	<b>CORE- VI: FRONT OFFICE OPERATIONS</b>	<b>SEMESTER – II</b>
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**PREAMBLE:**

- To learn about the origin of the hospitality industry.
- To understand the organization of the front office department and the different types of rooms.
- To know the different functional areas of a front office department.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
CO1	Understand the types of hotels and types of rooms	K2
CO2	Understand about the organization of front office and budget.	K2, K3
CO3	Know about the procedures in reservations and Registration.	K2, K3
CO4	Learn about front office guest security and safety and also procedures involved in guest check-out.	K3
CO5	Understand the Front office Night Audit process, cash and accounts procedure.	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	S	M	S
<b>CO3</b>	S	M	M	M	M
<b>CO4</b>	S	S	M	M	M
<b>CO5</b>	S	S	M	M	M

S- Strong    M- Medium    L-Low

<b>17UCH23C</b>	<b>CORE- VI: FRONT OFFICE OPERATIONS</b>	<b>SEMESTER – II</b>
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**Total Credits: 2****Hours / Week: 2****CONTENTS****UNIT–I****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

**Types of Rooms and Room Rates**

Single, Double, twin, suites, etc

Types of room tariff: Rack rate, discounted rates.

Types of Meal plan used in the hotel industry.

**UNIT–II****Front Office Organization**

Organizational / Hierarchy Chart.

Duties and Responsibilities of F.O Persons.

Front office functional area.

**Information and Bell desk operation**

Introduction of Bell desk

Functions of Bell desk [Scanty, Left Luggage procedure].

**Front Office Cashier:** Introduction, Duties of a Front Office Cashier**Budget** – Types of budget, Budgetary control.**UNIT–III****Reservations**

Importance &amp; Functions of Reservation sections,

Modes of reservations.

Types of reservation [confirmed, Guaranteed, etc]

## **Computer Based reservation System**

Global Distribution System, Inter-Sell agencies, CRS, Reservation through the internet.

## **Registration**

Introduction to the Registration section.

Steps of registration [with or without reservation].

Pre- registration activities.

## **UNIT-IV**

**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

## **Guest Check out**

Departure procedure, Departure procedure in fully automated system.

Potential check-out problems and solutions.

## **UNIT-V**

**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.

## **TEXT BOOKS :**

1. *Jatashankar R. Tewari.* 2009. **Hotel Front Office Operations and Management.** (Edition I), Oxford University Press.
2. *Sudhir Andrews.* 2005. **Hotel front office Training Manual.** (Edition I),Mc Graw Hill Education Publishers Private Limited.

**REFERENCE BOOK:**

1. *Sue Baker, Pam Bradley & Jeremy Huyton.* 2003. **Principles of Hotel Front Office Operations.** (Edition II), Thomson Asia Pvt. Ltd.



<b>17UBM2AA</b>	<b>ALLIED- II: BASICS OF ENTREPRENEURSHIP</b>	<b>SEMESTER – II</b>
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**PREAMBLE:**

- To energize the students to acquire the knowledge of Entrepreneurship, Entrepreneurial Development Programmes, Project management, Institutional support to entrepreneurial development.

**COURSE OUTCOMES:**

On the successful completion of the course, Students will be able to

<b>Co Number</b>	<b>CO Statement</b>	<b>Knowledge level</b>
CO1	Introduce the basic concept of entrepreneurship and the various role played by an entrepreneur in the emerging world.	K1
CO2	Foster the students in the areas of entrepreneurial growth and equip with different entrepreneurial development programme.	K2
CO3	Project management is a powerful discipline in the core areas of project life cycle and to know about the roles and responsibilities of a project manager.	K1
CO4	Understand the benefits of delivering the project identification and selecting the successful project with the various guidelines issued by the authorities.	K2
CO5	Classify the various sources of business finance and identify the different institutions that supporting entrepreneurs.	K3

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
CO1	S	S	M	S	S
CO2	S	S	S	S	S
CO3	S	S	S	M	S
CO4	S	S	S	S	M
CO5	S	S	M	S	S

S – Strong

M-Medium

L-Low

<b>17UBM2AA</b>	<b>ALLIED- II: BASICS OF ENTREPRENEURSHIP</b>	<b>SEMESTER – II</b>
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**Total Credits: 2****Hours / Week: 2****CONTENTS****UNIT-I**

Meaning of Entrepreneurship – characteristics- functions - types of entrepreneur - Intrapreneur - Role of entrepreneurship in economic development.

**UNIT-II**

Entrepreneurship development programmes - need - objectives – course contents – phases- evaluation.

**UNIT-III**

Meaning of project – project identification – project selection - project formulation – project appraisal methods- contents of a project report.

**UNIT-IV**

Source of finance for a project -Institutional finance to Entrepreneurs- IDBI- IFCI- ICICI- SIDBI- TIIC

**UNIT - V**

Institutional support to Entrepreneurs – DIC- NSIC- SISI- SIDCO- KVIC

**TEXT BOOKS:**

1. *Khanka.S.S*, 2007. **Entrepreneurial Development.** S.Chand & Company Ltd. New Delhi.
2. *Gupta.C.B and Srinivasan.N.P*,2015. **Entrepreneurial Development.** Sultan Chand and Sons, New Delhi.

**REFERNCE BOOKS:**

1. *Choudhury.S*, 2017. **Project Management.** Tata McGraw Hill Publishing Co. Ltd., New Delhi.

<b>17UCH23P</b>	<b>CORE PRACTICAL – I: BASIC FOOD PRODUCTION</b>	<b>SEMESTER –II</b>
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**Total Credits: 3****Hours / Week: 3+3****PREAMBLE:**

- To get the basic knowledge about food production and practices in kitchen.
- To learn the basic preparations of Indian and Continental dishes.

**CONTENTS****SCHEDULE: I-SEMESTER**

1. Proper usage of a Kitchen Knife and Hand Tools.
2. Understanding the usage of small equipment.
3. Basic Hygiene practices to be observed in the Kitchen.
4. Safety practices to be observed in the kitchen: First Aid for cuts and burns.
5. Identification of Raw Materials.

**I) VEGETABLES**

- a) Varieties of Vegetables
- b) Classification
- c) Cuts of Vegetables: • Julienne • Jardinière • Mignonnette • Dices • Cubes • Macédoine • Paysanne • Shred • Concasse • Mirepoix
- d) Blanching of Tomatoes & Capsicum
- e) Methods of Cooking Vegetables • Boiling (Potatoes, Beans, Cauliflower) • Frying (Aubergine, Potatoes) • Steaming (cabbage) • Baking (potatoes, turnip) • Braising (onion, leaks, cabbage)

**To Formulate ten sets of menu consisting of five dishes from the following courses:**

1. Indian rice preparations
2. Indian dal preparations
3. Indian snacks preparations
4. Indian breads & gravies
5. Pulaos & Biryani
6. Indian vegetable preparations
7. Indian meat preparations
8. Indian sweets

## **INTRODUCTION TO COOKERY- II SEMESTER**

**Individual practical for students-10 sets of menu**

Demonstration classes & simple application by students

Basic Western Cuisine

- STOCKS
- SAUCES
- SOUPS / SALADS
- EGG COOKERY
- PASTAS
- FISH COOKERY
- POULTRY
- MEAT
- VEGETABLES
- SAVOURIES
- HOT/COLD DESSERTS

**TEXT BOOKS :**

1. *Thangam E.Philip*. 2005. **Modern cookery for teaching and trade (volume I)**. (Edition V), Orient Longman Publishers.
2. *Thangam E.Philip*. 2014. **Modern cookery for teaching and trade (volume II)**. (Edition VI), Orient Longman Publishers.

**REFERENCE BOOKS:**

1. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), *Hodder Starghton Publishers*.

<b>17UCH23Q</b>	<b>CORE PRACTICAL – II: BASIC FOOD AND BEVERAGE SERVICE</b>	<b>SEMESTER – II</b>
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**Total Credits: 3**

**Hours / Week: 3+3**

**PREAMBLE:**

1. To learn the laying table cloth and cover.
2. To learn the basics of food service, menu compilation and presenting the bill, etc.

**CONTENTS**

1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments.
2. Serviette folds.
3. Laying and relaying of table cloths.
4. Cleaning and polishing / wiping of cutlery, crockery and glassware.
5. Carrying a light tray.
6. Carrying a heavy tray.
7. Carrying glasses.
8. Handling cutlery and crockery.
9. Manipulating service spoon and fork.
10. Service of water.
11. Arrangement of sideboard.
12. Table d'hôte cover laying.
13. A la carte cover laying.
14. Practice of simple menu compilation.
15. Receiving the guests, presenting the menu, taking orders.



16. Service of Hors d'oeuvre.
17. Service of soup, fish, and pastas.
18. Service of main course.
19. Service of salads.
20. Service of sweet.
21. Service of Cheese.
22. Service of non – alcoholic drinks, tea, and coffee.
23. Continental breakfast cover and tray set up.
24. English breakfast cover and tray set up.
25. Taking orders through telephone for room service.
26. Changing ashtray during service.
27. Presenting the bill.

#### **TEXT BOOKS :**

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.

#### **REFERENCE BOOK:**

1. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

<b>17UCH23R</b>	<b>CORE PRACTICAL – III: ACCOMODATION OPERATIONS</b>	<b>SEMESTER –II</b>
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**Total Credits: 2**

**Hours per Week: 4**

### **PREAMBLE:**

- To learn the procedures in the housekeeping department.
- To get the basic knowledge about the different types of materials used in the housekeeping department.
- To know about the cleaning procedure for different areas and materials.

### **CONTENTS**

#### **HOUSE KEEPING OPERATIONS**

1. Identification of cleaning equipment – selection, use, mechanism, care and maintenance.
2. Identification of cleaning agents – classification, use and care.
3. Thorough cleaning of various surfaces/finishes.
4. Polishing (metal, leather, wood, plastic etc.)
5. Bed making – Evening service.
6. Laundry – Basic principles of laundry, stain removal.
7. Room and Public area inspection.
8. Flower arrangement.
9. Duty rota preparation for housekeeping department.
- 10.

#### **TEXT BOOKS :**

1. *S.K. Kausal, S.N.Gautam, Accommodation operations management –*, frank bros & co Publishers ltd.
2. *Raghubalan, Smritee Raghubalan, Hotel Housekeeping – Operations and Management –Oxford University Press*

17UFC2FA	<b>PART-IV:VALUE EDUCATION- HUMAN RIGHTS</b>	<b>SEMESTER - II</b>
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**Total Credits: 2****Hours/week: #****CONTENTS****UNIT- I****Concept of Human Values, Value Education Towards Personal Development**

Aim of education and value education; Evolution of value oriented education;  
Concept of Human values; types of values; Components of value education.

**Personal Development:** Self analysis and introspection; sensitization towards gender equality, physically challenged, intellectually challenged. Respect to - age, experience, maturity, family members, neighbours, co-workers.

**Character Formation towards Positive Personality:** Truthfulness, Constructivity, Sacrifice, Sincerity, Self Control, Altruism, Tolerance, Scientific Vision.

**UNIT - II**

**Value Education Towards National and Global Development National and International Values:** Constitutional or national values - Democracy, socialism, secularism, equality, justice, liberty, freedom and fraternity.

Social Values - Pity and probity, self control, universal brotherhood.

Professional Values - Knowledge thirst, sincerity in profession, regularity, punctuality and faith.

Religious Values - Tolerance, wisdom, character.

Aesthetic values - Love and appreciation of literature and fine arts and respect for the same.

National Integration and international understanding.

**UNIT - III**

**Impact of Global Development on Ethics and Values:** Conflict of cross-cultural influences, mass media, cross-border education, materialistic values, professional challenges and compromise.

**Modern Challenges of Adolescent Emotions and behavior; Sex and spirituality:** Comparison and competition; positive and negative thoughts.

Adolescent Emotions, arrogance, anger, sexual instability, selfishness, defiance.

**UNIT – IV**

**Therapeutic Measures**

Control of the mind through

- a. Simplified physical exercise
- b. Meditation – Objectives, types, effect on body, mind and soul
- c. Yoga – Objectives, Types, Asanas
- d. Activities:
  - (i) Moralisation of Desires
  - (ii) Neutralisation of Anger
  - (iii) Eradication of Worries
  - (iv) Benefits of Blessings

**UNIT- V**

**Human Rights**

- 1. Concept of Human Rights – Indian and International Perspectives
  - a. Evolution of Human Rights
  - b. Definitions under Indian and International documents
  
- 2. Broad classification of Human Rights and Relevant Constitutional Provisions.
  - a. Right to Life, Liberty and Dignity
  - b. Right to Equality
  - c. Right against Exploitation
  - d. Cultural and Educational Rights
  - e. Economic Rights
  - f. Political Rights
  - g. Social Rights
  
- 3. Human Rights of Women and Children
  - a. Social Practice and Constitutional Safeguards
    - (i) Female Foeticide and Infanticide
    - (ii) Physical assault and harassment
    - (iii) Domestic violence
    - (iv) Conditions of Working Women

4. Institutions for Implementation
  - a. Human Rights Commission
  - b. Judiciary
  
5. Violations and Redressal
  - a. Violation by State
  - b. Violation by Individuals
  - c. Nuclear Weapons and terrorism
  - d. Safeguards.

#### REFERENCE BOOKS:

1. *Dey A. K*, 2002, **Environmental Chemistry**. New Delhi – Vile Dasaus Ltd.
2. *Gawande . E.N.* **Value Oriented Education**. Vision for better living.
3. New Delhi, Saruptsons.
4. *Brain Trust Aliyar*, 2008, **Value Education for health, happiness and harmony**. Vethathiri publications, Erode.
5. *Ignacimuthu S. J. S*, 1999, **Values for life**. Bombay Better Yourself.
6. *Seetharam. R. (Ed)*, 1998 , **Becoming a better Teacher** Madras Academic Staff College.
7. *Grose. D. N* , 2005, **A text book of Value Education**. Dominant Publishers and Distributors, New Delhi.
8. *Shrimali K. L*, 1974, **A Search for Values in Education**. Vikas Publishers, Delhi.
9. *Yogesh Kumar Singh & Ruchika Nath* , 2005, **Value Education**.
10. P. H Publishing Corporation, New Delhi.
11. *Venkataram & Sandhiya. N*, 2001, **Research in Value Education**.
12. APH Publishing Corporation, New Delhi.
13. *Ruhela S. P.* **Human Value and Education**. Sterling publishers, New Delhi.

14. *Brain Trust Aliyar*, 2004, **Value Education for Health, Happiness and Harmony**. Vethathiri publications , Erode.
15. *Swami Vivekananda* , 2008, **Personality Development**. Advaita Ashrama,
16. Kolkata.
17. *Swami Jagadatmananda*, **Learn to Live**. Sri Ramakrishna Math, Chennai.

<b>17UCH33A</b>	<b>CORE- VII: INDIAN REGIONAL CUISINE</b>	<b>SEMESTER - III</b>
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**PREAMBLE :**

- To learn the importance of Indian Regional cuisine.
- To know the various ingredients used in each state wise cuisine.
- To know about the different methods of cooking styles applied in regional cuisine.

**COURSE OUTCOME:**

On successful completion of the course, a student will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
<b>CO1</b>	Learn the highlights of dishes from different states, regions and staple diets, various method of cooking with dishes and recipes.	K2
<b>CO2</b>	Understand the Methods of cooking applied in Maharastra cuisine, Parsi, Gujarathi, Kerela Cuisine Hyderabadi and Chettinadu and its feature.	K1, K2
<b>CO3</b>	Learn the Regional cuisines of Karnataka, Madhyapradesh, Rajasthan, Uttarpradesh cuisine, various ingredients and equipments used in cooking	K2, K3
<b>CO4</b>	Classify Indian breads and Indian sweets from various states and understand about Tandoori cooking, masalas and dishes.	K2, k3
<b>CO5</b>	Understand the Various Indian Breakfast recipes classify the statewise Indian Festivals and dishes prepared.	K2

**Mapping with programme outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	M	S	S	M	S
<b>CO5</b>	M	S	S	S	S

S – Strong

M-Medium

L-Low



<b>17UCH33A</b>	<b>CORE - VII: INDIAN REGIONAL CUISINE</b>	<b>SEMESTER - III</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT-1**

Introduction to Regional Indian Cuisine, Heritage of Indian Cuisine, Factors affecting eating habits in different parts of the country, Cuisine and its highlights of different states/regions/Staple diets, Regional cuisines of India, method of cooking, Equipment and utensils used in the kitchen. Basic Gravies, Indian Masalas.

**Punjabi cuisine** - Ingredients, masalas, Methods of cooking, Characteristics. Dishes with recipes - Chicken Tikka, Lassi, Kulcha Amritsari, Tarka Daal, Gajar Ka Halwa

**Kashmiri Cuisine** - Ingredients, masalas, Methods of cooking, Characteristics. Dishes with recipes – Rogan Josh, Dum Aloo, Wazwan, Modur Pulao, Kashmiri Shufta

**Goan Cuisine** - Ingredients, masalas, Methods of cooking, Characteristics. Dishes with recipes – Goan Fish Curry, Dargar, Mutton Vindaloo, Bebinca, Crab Xec Xec

**UNIT-II**

**Mahastra Cuisine** - Characteristics, ingredients , masalas , methods of cooking and dishes with recipes –Malvani Chicken, Kheema Pav, Kolambi Pulao, Amrakhand.

**Gujarathi Cuisine** - Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Bajri No Rotio, Puran Poli, Biranj, Dal Vada, Shrikhand.

**Kerala Cuisine** – Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Kaalan, Avail, Appam & Mutton Stew, Malabar Chicken Biriyan, Ada Pradhaman.

**Andra Cuisine** - Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Sajja Rotti, Hyderabad Biryani, Pulihora, Boondi Laddu, Golichina Mamsam.

**Tamilnadu Cuisine** – Characteristics, ingredients , masalas , methods of cooking and dishes with recipes – Ennai Kathrikai , Chettinad Vellai Kurma, Nandu Varuval, Vathal Kulambu, Ambur Biryani.

### **UNIT-III**

**Karnataka Cuisine** - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Bisi Bele Bath , Mutton Saaru, Mysore Pak, Jolada Rotti.

**Madhya Pradesh Cuisine** - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Mutton Seekh Kebab, Poha, Bhopali Gosht Korma, Malpua

**Rajasthani Cuisine** - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Gatte Ka Pulao, Panchmel Ki Sabzi, Mohan Maas, Balushahi.

**Uttar Pradesh Cuisine** - Introduction, ingredients , masalas , methods of cooking and dishes with recipes – Aloo Paratha, Lucknow Chicken Biryani, Veg Kofta Curry, Kaju Katli.

### **UNIT-IV**

**Indian Breads** – Introduction, recipes – Naan , Pulkha, Paratha, Kulcha, Makki Ki Roti, Stuffed Paratha, Bhatura.

**Famous Indian Sweets** – Introduction, recipes - Gulab Jamun, Rasagulla, Rasamalai, Thirunelveli Halwa, Jangry, Ladoo. Recipes Of Indian Snacks – Samosa, Pav Bhajji, Bhel Puri, Pani Puri, Alu Bonda, Etc.

**Tandoori cooking** - seasoning of Tandoori Pot, Tandoori murgination - Objectives and importance, Tandoori masalas, Tandoori preparations with recipes.

## UNIT-V

Introduction to Indian Breakfast and recipes from regional states.

Indian Festival dishes with recipes and methods of Preparation.

### TEXT BOOKS:

1. *J. Indersingh Kalraj Prashad*, 2004. Cooking With Indian Master.  
(Edition I)
2. *Thangam E. Philip*, 2005. Modern cookery for teaching and trade.  
(**volume I**) (Edition V), Orient Longman Publishers.
3. *Thangam E. Philip*, 2014. Modern cookery for teaching and trade.  
(**volume II**) (Edition VI), Orient Longman Publishers.

### REFERENCE BOOKS:

3. *Shehzad Husain & Rafi Fernandez*. 2002. Complete Book of Indian Cooking.  
(Edition I), Anness Publishers Limited.
4. *Mridula Baljekar*. 2002. Ultimate Indian Cook book. (Edition I), Om Book  
service Publishers.

<b>17UCH33B</b>	<b>CORE- VIII: FOOD AND BEVERAGE SERVICE</b>	<b>SEMESTER – III</b>
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**PREAMBLE:**

- To understand the basic concept of the room service, lounge service, billing procedure and alcoholic beverages those are used in the hotel industry in worldwide

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

CO Number	CO STATEMENT	Knowledge Level
CO1	Explain about the characteristics of room service and to execute orders in room service Lounge service, Afternoon tea service and Reception tea service	K1,K2,K3
CO2	To understand about checking controlling and billing procedures and to differentiate different types of cigars and cigarettes and to serve it to a guest.	K1,K2,K3
CO3	To understand about the different types of alcoholic beverages and its characters, beer manufacturing procedure and explain about the different spirit calculation methods.	K1,K2
CO4	To understand about the production of whisky, brandy, gin, rum tequila and its styles	K1,K2
CO5	To understand about the production of vermouth, cider , perry, aperitifs , digestives and liqueurs	K1,K2,K3

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>C01</b>	S	S	M	S	M
<b>C02</b>	S	S	S	S	S
<b>C03</b>	S	S	S	M	S
<b>C04</b>	S	S	S	S	M
<b>C05</b>	S	S	S	S	M

S- Strong      M- Medium      L-Low

<b>17UCH33B</b>	<b>CORE- VIII: FOOD AND BEVERAGE SERVICE</b>	<b>SEMESTER – III</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT- I**

**Floor / Room service** - Meaning, Full & Partial room service, Breakfast service in room, tray & trolley set-up for room service.

**Lounge service** - Meaning, organization of lounge service.

**Afternoon tea service** - Means for high tea & afternoon tea, order of service.

**Reception tea service** - Meaning & procedure.

**UNIT – II**

**Checking, control & Billing** - Introduction & checking systems.

Types of checking & checks copies, triplicate system, checking for wines & other drinks. The Bill - method of making a bill & setting the account.

**Tobacco** - Important tobacco producing countries of the world, quality of cigars & cigarettes serviced in hotel, strength & size of cigars, service method.

**UNIT - III**

**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.

**UNIT – IV**

Whisky - production of malt & grain whisky, styles of whisky.

Brandy - types, production and styles of cognac & Armagnac

Production & styles of Rum, Gin & Vodka.

Production & styles of tequila and other spirits.

## **UNIT – V**

**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.

## **TEXT BOOKS:**

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

## **REFERENCE BOOKS:**

1. *John Fuller,* 2010. **Modern restaurant Service – A manual for students and Practitioners.** (Edition I), Hutchinson Publishers.
2. *John Cousins & Andrew Durkan.* 2000. **The Students Guide to Food and Drink.** (Edition I), Hodder & Stoughton Publishers.
3. *John Cousins & Andrew Durkan.* 1998. **The Beverage Book.** (Edition I), Hodder & Stoughton Publishers.

<b>17UCH33R</b>	<b>CORE PRACTICAL - IV: FRONT OFFICE OPERATIONS</b>	<b>SEMESTER - III</b>
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**Total Credits: 2****Hours / Week: 4****CONTENTS****PREAMBLE:**

- Various procedures in front office department.
- Role of different personnel and their duties and responsibilities.

**CONTENTS****FRONT OFFICE**

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.
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. Modes of bill settlement.
7. Handling guest complaints and solving problems.
8. Places of interest in and around Tamilnadu. General awareness about the places of interest in India.
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.
11. Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.



**TEXT BOOKS :**

1. *Sudhir Andrews*, **Hotel front office Training Manual**. Mc Graw Hill Education Private Limited
2. *Sue Baker, Pam Bradley & Jeremy Huyton*. **Cassell.Principles of Hotel Front Office Operations.**

<b>17UPA3AB</b>	<b>ALLIED- III: HOTEL ACCOUNTING</b>	<b>SEMESTER - III</b>
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**PREAMBLE :**

- To introduce fundamental accounting issues and procedures required in hotels, restaurants and clubs.
- To learn accounting aspect of the information on cost, performance, expenses, revenues, results and their preparation.
- To provide relevant knowledge to future hotel managers.

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Know the concepts, conventions and rules of accounting to pass journal entries and prepare ledger accounts.	<b>K1</b>
<b>CO2</b>	Obtain knowledge to prepare final accounts of a company and to gain skills to detect and prevent errors in journal and ledger accounts.	<b>K2</b>
<b>CO3</b>	Understand about Banking and its Negotiable instrument of Banking.	<b>K2</b>
<b>CO4</b>	Obtain knowledge to know the level of material control and inventory methods. To gain knowledge about documentation procedures of purchase and stores control. Obtain skills to prepare EOQ, FIFO and LIFO.	<b>K3</b>
<b>CO5</b>	To know about methods of Hotel Accounting, Internal audit and Statutory audit.	<b>K3</b>

**Mapping with Programme Outcomes**

<b>COS/ POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	S	M
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	S	S	S	S	M
<b>CO5</b>	S	S	S	S	M

S- Strong

M- Medium

L-Low

<b>17UPA3AB</b>	<b>ALLIED – III: HOTEL ACCOUNTING</b>	<b>SEMESTER – III</b>
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**Total Credits: 4****Hours / Week: 4****CONTENTS****UNIT-I**

Fundamentals of Book Keeping –Objectives – Importance - Accounting Concepts and Conventions – Types of Accounting - Journal – Ledger – Subsidiary books – Purchase Book – Sales Book – Purchase Return Book - Sales Return Book – Cash Book

**UNIT-II**

Preparation of Trial balance-Preparation of Final accounts –Trading and Profit & Loss Account –Balance Sheet with Simple Adjustments.

**UNIT-III**

Banking- Introduction - Pass book. Cheque - Salient features of a Cheque – Kinds of Cheque. Crossing - Types of crossing – Material Alteration.

**UNIT-IV**

Cost accounting – Meaning - Definition – Preparation Cost Sheet – Stock Levels- LIFO – FIFO – EOQ - Methods of Pricing of Stock Issue. Accounting Machines & their importance in catering business.

**UNIT-V**

Classification of departments of hotels based on revenue. Hotel Accounting methods- ledger-Revenue generation from various departments' internal audit and

statutory audit: an introduction to internal audit and statutory audit, Distinguish between internal audit and statutory audit, implementation and review of internal audit.

Note: Distribution of Marks between problems and theory shall be 80% and 20%.

**TEXT BOOKS :**

1. *Vinayakam N., Mani P.L., and Nagarajan K.L., 2003, Principles of Accountancy*, Sultan Chand & Company Ltd., New Delhi.
2. *Jain S P and Narang K L, Cost accounting*, 2000, Kalyani publishers, New Delhi.

**REFERENCE BOOKS :**

1. *Varsha Ainapure And Mukund Ainapure, 2009, Auditing And Assurance*, PHL Learning Private Limited,
2. *Varshney, 2007, "Banking Theory, Law and Practice"* - Sultan & Chand Ltd, New Delhi.

<b>17UCH3SA</b>	<b>SKILL BASED COURSE –I: BAKERY AND CONFECTIONERY-I</b>	<b>SEMESTER - III</b>
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**PREAMBLE :**

- To understand the basic materials used in the bakery, yeast dough production and cookies production.
- To know the cake preparation methods and its faults.
- To understand the Role of icing in bakery product.

**COURSE OUTCOMES:**

On successful completion of the course, the students will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
CO1	To understand the role of raw materials used in Bakery and identify the equipments & types of oven used in bakery	K1
CO2	To understand about the Yeast dough, Types of dough, steps in Yeast dough production, types of dough making process, Bread faults and their causes	K1
CO3	Explaining the meaning of biscuits and preparation Cookies_ Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons	K1,K2
CO4	To understand the different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste_ preparation	K1,K2
CO5	To understand the Pies, production of pies. Rolling pie dough and lining pans, preparation of fillings for pies.	K1,K2

### Mapping with Programme Outcomes

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>C01</b>	S	S	M	S	S
<b>C02</b>	M	S	S	S	S
<b>C03</b>	S	M	S	S	S
<b>C04</b>	S	S	S	S	M
<b>C05</b>	S	S	S	M	S

S- Strong

M- Medium

L-Low

<b>17UCH3SA</b>	<b>SKILL BASED COURSE –I: BAKERY AND CONFECTIONERY-I</b>	<b>SEMESTER - III</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT-I**

Raw materials used in Bakery and their role – flour, sugar, fat, raising agents, flavouring agents, nuts & fruits, equipments & types of oven used in bakery, Temperature for different products.

**UNIT-II**

Yeast dough, Types of dough, steps in Yeast dough production, types of dough making process, Controlling fermentation, Bread faults and their causes, recipes for doughnuts, hard rolls, white bread, croissant, etc

**UNIT-III**

Biscuits- meaning and preparation Cookies\_ Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons, wafers and lace cookies, assorted cookies, baked meringues- procedure for making meringues.

**UNIT-IV**

Different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste\_ preparation, faults and products of the above pastes, Strudel & phylo- preparation.

**UNIT-V**

Pies- Introduction, production of pies. Rolling pie dough and lining pans, preparation of fillings for pies. Production of fruit pies and common problems with



fruit pies, preparation of cream and chiffon. Common problems. Tarts and tartlets-procedure for making tarts shells, variations.

### **TEXT BOOKS :**

1. *Yogambal Ashokkumar*. 2012. **Textbook of Bakery and Confectionary**. (Edition II), PHI Learning Pvt. Ltd.
2. John Kingslee. 2006. **A Professional Text to Bakery and Confectionary**. (Edition I), New Age International Pvt. Ltd.

### **REFERENCE BOOKS :**

1. *John Campbell, David Foskett & Victor Ceserani*. 2008. **Practical cookery**. (Edition XI), ELST Publishers Pvt. Ltd.
2. *Wayne Gisslen*. 2000. **Professional Baking**. (Edition V), John Wiley and Sons Publishers.

<b>17UNM34I</b>	<b>NMEC-I: BASICS OF COOKERY</b>	<b>SEMESTER- III</b>
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**PREAMBLE:**

- To understand the basic concepts regarding cookery, the different ingredients used and the nutrient contents in the food.
- To understand the pre-preparation of ingredients, methods involved in pre-preparation of food, etc.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
CO1	Understand about the objectives of cooking and methods of cooking food.	K1, K2
CO2	Understand the different types of cooking materials and their uses.	K2, K3
CO3	Know about the basic principles of food production and basic Indian cookery	K2, K3
CO4	Understand the basic commodities or ingredients used in cookery.	K3
CO5	Understand the preparation of ingredients and the methods of mixing food.	K1, K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	S	M	S
<b>CO3</b>	S	M	M	M	M
<b>CO4</b>	S	S	M	M	M
<b>CO5</b>	S	S	M	M	M

S- Strong

M- Medium

L-Low

<b>17UNM34I</b>	<b>NMEC-I: BASICS OF COOKERY</b>	<b>SEMESTER- III</b>
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**Total Credits: 2****Hours / Week: 2****CONTENTS****UNIT-I****Aims and Objectives of cooking food**

Aims and Objectives of cooking food

**Methods of Cooking Food**

Transference of heat to food by radiation, conduction and convection. Boiling, poaching, stewing, braising, steaming, baking, roasting, grilling, frying, microwave, pot roasting – explanation with examples.

**UNIT-II****Classification of cooking materials and their uses:**

- a) Foundation ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.
- b) Thickening agents.
- c) Raising agents – Functions of raising agents, chemical raising agents and yeast.
- d) Salt – Uses.
- e) Liquid – Water, stock, milk, fruit juices, etc., uses of a liquid.
- f) Flavours and seasonings – Uses and examples.
- g) Sweetening agents – Uses and examples.

**UNIT-III****Basic Principles of Food Production**

**i) Vegetable And Fruit Cookery** Introduction – Classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Classification of fruits, Uses of fruit in cookery.

## **Basic Indian Cookery**

**i) Condiments & Spices** Introduction to Indian food, Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names)

**ii) Masalas** Introduction, Blending of spices and concept of dry and wet masalas (Dry masalas – Aamchoori masala, garam masala, Chaat masala, chana masala, kebab masala, rasam masala, Kolhapuri masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala, . Pastes used in cookery – Types , uses and storage.

## **UNIT- IV**

### **Basic commodities**

Cereals – Various types of cereals.

Fats – Various types of fats.

Oils - Various types of oils.

Milk - Various types of milk.

Cream - Various types of creams.

Types of flour used in cookery.

Types of wheat flours used in cooking.

## **UNIT- V**

**Preparation of Ingredients:** Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardiniere, Paysanne), 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.

**Cooking fuels** - Uses and advantages of different cooking fuels.

**TEXT BOOKS :**

1. *Thangam E.Philip.* 2005. **Modern cookery for teaching and trade (volume I).** (Edition V), Orient Longman Publishers.
2. *Krishna Arora.* 2009. **Theory of Cookery.** (Edition VI), Frank Brothers Publishers.

**REFERENCE BOOKS :**

1. *Parvinder S. Bali.* 2009. **Food Production Operations.** (Edition I), Oxford University Press.
2. *David Foskett, Ronald Kinton & Victor Cesrani.* 2004. **Practical Cookery.** (Edition X), Hodder Starghton Publishers.

<b>17UCHSS1</b>	<b>SELF STUDY PAPER-I: FOOD PRESERVATION</b>	<b>SEMESTER- III</b>
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**PREAMBLE :**

- To know about the concepts of food preservation.
- To know about the different food preservation techniques.

**UNIT-I**

Basic considerations: Aims and objectives of preservation & processing of foods, Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.

**UNIT-II**

Preservation of foods by low temperatures:

(A) Chilling temperatures: Consideration relating to storage of foods at chilling temperatures, Applications and procedures, Controlled and Modified atmosphere storage of foods, Post storage of foods.

(B) Freezing temperatures: Freezing process, Slow and fast freezing of foods and its consequence, other occurrences associated with freezing of foods. Technological aspects of pre freezing, Actual freezing, Frozen storage and thawing of foods.

**UNIT-III**

Preservation of foods by high temperatures: Basic concepts in thermal destruction of microorganisms. Heat resistance and thermophilic microorganisms. Cooking, Blanching, Pasteurization and Sterilization of foods.

**UNIT-IV**

Preservation by water removal: (a) Principles, Technological aspects and application of evaporative concentration process; Freeze concentration and membrane process for food concentrations. (b) Principles, Technological aspects

and application of drying and dehydration of foods, Cabinet, tunnel, belt, bin, drum, spray, vacuum, foam mat, fluidized-bed and freeze drying of foods.

## **UNIT-V**

Principles, Technological aspects and application of sugar and salt, Antimicrobial agents, Biological agent

### **TEXT BOOKS :**

1. *Subbulakshmi.G, Food Processing and Preservation* - New Age International Publishers.
2. *Singh.N.P, Fruit and Vegetable Preservation* – Oxford University Press Publishers

### **REFERENCE BOOKS :**

1. *Sathe.A.Y, First Course in Food Analysis* – Newage International Publishers.
2. *NIIR Board, Complete technology book on processing dehydration, canning, Preservation of fruits* – NIIR

3.

<b>17UCHSS2</b>	<b>SELF STUDY PAPER-II: EVENT MANAGEMENT</b>	<b>SEMESTER- III</b>
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**PREAMBLE :**

1. To know about the concepts of events and its nature.
2. To know about the different activities in event management.

**CONTENTS****UNIT- I**

Concepts of resorts management – planning – marketing – maintaining and development of resorts, Types of resorts – major players in resort industry in India – Sterling group, Mahindra group, etc., Introduction to Conventions, Exhibitions and Meetings (MICE), components of the conference market. Introduction to convention venues – Characteristics of conferences and conventions.

**UNIT-II**

The nature of conference markets – the demand for conference facilities. The economic and social significance of conventions. The impacts of conventions on local and national communities demographic trends – geographical distribution. An international market perspective. An introduction to planning professional meets. Management of conference at site. Role of Travel agency in the management conference.

**UNIT- III**

Contract negotiations: The law of professional Meeting and convention check list. Development of convention – hotel sales and marketing plan – hotel convention service management.



#### **UNIT-IV**

Practices in Event management – Organizing and Planning events – customer care management – starting and managing event business – Event Marketing – Marketing Equipments & tools – Event coordination

#### **UNIT-V**

Travel Industry Fairs - Benefits of Fairs – marketing tour brochures through fairs. ITB – WTM – BTF – TTW – PATA TRAVEL MART.

#### **TEXT BOOKS :**

1. *A.K. Bhatia, Event Management* - Sterling Publishers Pvt.Ltd.Delhi.
2. *Anton Shone & Bryn Parry, Successful Event Management.*

#### **REFERENCE BOOKS :**

1. *Avrich, Barry, Event and Entertainment Marketing* – Vikas Publishers, Delhi.
2. *Panwar J.S, Marketing in the New Era* – Sage Publishers, Delhi

17UFC3FA	பகுதி 4: அடிப்படைத்தமிழ் தாள்: 1 (Basic Tamil )	SEMESTER- III
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இளங்கலை 2017 - 2018 ஆம் கல்வியாண்டு முதல்  
சேர்வோர்க்குரியது

(10 மற்றும் 12 - ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம்  
பயிலாதவர்களுக்கு)

(பருவத் தேர்வு உண்டு )

அலகு : 1. தமிழ் மொழியின் அடிப்படைக் கூறுகள் .

அ:எழுத்துக்கள்

- உயிர் எழுத்துக்கள் - குறில், நெடில்  
எழுத்துகள்
- மெய் எழுத்துக்கள் -வல்லினம்  
,மெல்லினம்,இடையினம்
- உயிர்மெய் எழுத்துக்கள்

ஆசொற்களின் வகைகள் : பெயர்ச்சொல், வினைச்சொல்  
- விளக்கம்(எ.கா)

அலகு குறிப்பு .2 :எழுதுதல்

- பெயர், முகவரி, பாடப்பிரிவு , கல்லூரியின்  
முகவரி
- தமிழ் மாதங்கள்(12), வாரநாட்கள்(7),  
எண்கள் (ஒன்று முதல் பத்து வரை),  
வடிவங்கள், வண்ணங்கள்
- ஊர்வன, பறப்பன, விலங்குகள்,  
மனிதர்களின் உறவுப்பெயர்கள்
- இந்திய மாநிலங்கள், நதிகள், தேசத்  
தலைவர்கள் பற்றிய குறிப்புகள்

17UFC3FB	பகுதி -4 சிறப்புத் தமிழ் : தாள் :1 (Advanced Tamil )	SEMESTER- III
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**இளங்கலை 2017 - 2018 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது**

**(10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம்  
பயின்றவர்களுக்கு உரியது)**

**(பருவத் தேர்வு உண்டு )**

**அலகு - 1: மரபுக் கவிதைகள்**

**அ)பாரதியார் கவிதைகள்**

- தமிழ்நாடு
- மனதில் உறுதி வேண்டும்
- வருகின்ற பாரதம் (பா.எண். 5-8)

**ஆ கவிதைகள் பாரதிதாசன்**

- இன்பத்தமிழ்
- நீங்களே சொல்லுங்கள்
- உலக ஒற்றுமை
- வாளினை எட்டா!
- 

**அலகு : 2 –புதுக்கவிதைகள்**

- கம்பன் கவியரங்கக் கவிதை - மு.மேத்தா
- தமிழா நீ பேசுவது தமிழா !- காசி ஆனந்தன்
- நட்புக்காலம்(10கவிதைகள்) - அறிவுமதி

**அலகு - 3 : இலக்கணம்**

- வல்லினம் மிகும் மற்றும் மிகா இடங்கள்

- ர, ற, - ல, ழ, ள - ந, ண, ன வேறுபாடு அறிதல்

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அலகு - 4: கடிதங்கள் எழுதுதல்

- பாராட்டுக் கடிதம்
- நன்றிக் கடிதம்
- அழைப்புக் கடிதம்
- அலுவலக விண்ணப்பங்கள்
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அலகு - 5: பாடம் தழுவிய வரலாறு

- பாரதியாரின் இலக்கியப் பணி
- பாரதிதாசனின் இலக்கியப்பணி
- மரபுக்கவிதை, புதுக்கவிதை - விளக்கம்

<b>17UCH43A</b>	<b>CORE- IX: INTERNATIONAL CUISINE</b>	<b>SEMESTER - IV</b>
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**PREAMBLE:**

- To learn more about Asian cuisine, and methods of cooking.
- To provide the knowledge about the characteristics of international cuisines.
- To know about the ingredients used and its preparation methods.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Know about the characteristics, ingredients used, equipments used in Chinese cuisine, Srilankan cuisine and Thai cuisine.	<b>K2, K3</b>
<b>CO2</b>	Learn about the characteristics, ingredients used, equipments used in Malaysian cuisine, Indonesian cuisine and Japanese cuisine.	<b>K2, K3</b>
<b>CO3</b>	Explain the characteristics, ingredients used, equipments used in Italian cuisine, Spanish cuisine and Russian cuisine	<b>K2, K3</b>
<b>CO4</b>	Know about the Characteristics, ingredients used, equipments used in Greek cuisine, Mexican cuisine and American cuisine.	<b>K2, K3</b>
<b>CO5</b>	Characteristics, ingredients used, equipments used in Portugese cuisine, Scandinavian cuisine and German cuisine.	<b>K2, K3</b>

**Mapping with Programme Outcomes**

<b>COS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	S	M	S
<b>CO3</b>	S	M	M	M	M
<b>CO4</b>	S	S	M	M	M
<b>CO5</b>	S	S	M	M	M

S- Strong

M- Medium

L-Low

<b>17UCH43A</b>	<b>CORE- IX: INTERNATIONAL CUISINE</b>	<b>SEMESTER - IV</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT -I**

**Chinese cuisine** - Characteristics, ingredients used, equipments used. 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.

**UNIT-II**

**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.

**UNIT-III**

**Italian cuisine** - Characteristics, ingredients used, equipments used, 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, Sardinas 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.

**UNIT-IV**

**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.

#### **UNIT-V**

**Portuguese 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.

#### **TEXT BOOKS :**

1. *Purobi Babbar*. 1995. **Flavours of China**. (Edition I), Vakils, Feffer and Simons Publishers Ltd.
2. *Josephine Bacon, Hermes*. 2006. **African and Middle Eastern cook Book**. (Edition I), Hermes House Publishers.
3. *Thangam E.Philip*, 2014. **Modern Cookery for Teaching and the Trade (Volume -II)**. (Edition VI), Orient Blackswan Private Ltd.

#### **REFERENCE BOOKS :**

1. *Lesley Chamberlain*. 2006. **Russian, German and Polish: Food and Cooking**. (Edition I), Hermes House Publishers.
2. *Emi Kazuko*. 2006. **Complete Book of Japanese Cooking**. (Edition I), Hermes House Publishers.
3. *Mary Frey Ray, Evelyn Jones Lewis*. 1988. **Exploring Professional Cooking**. (Edition I), Tata Mc Graw Hill Publishers.

<b>17UCH43B</b>	<b>CORE- X: BAR OPERATIONS</b>	<b>SEMESTER - IV</b>
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**PREAMBLE:**

- To understand the Classification of wines and that are used in different countries and know the preparation of cocktails & mock tails.
- To learn about the bar list and bar design.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Explain about the characteristics of bar different types of bars supplies and dispense bar To understand the beverage list	<b>K1,K2,K3</b>
<b>CO2</b>	To understand about the different types of wine and its characteristics	<b>K1,K2,K3</b>
<b>CO3</b>	To understand about the different wines from France and Germany, its characteristics and its regions.	<b>K1,K2</b>
<b>CO4</b>	To understand about the different wines from Italy, about the food and wine pairing.	<b>K1,K2</b>
<b>CO5</b>	To understand about the method of making of cocktails and mock tails and spirit coffee	<b>K1,K2,K3</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	M	S	M	S	M
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	M
<b>CO5</b>	S	S	S	S	M

S- Strong

M- Medium

L-Low



<b>17UCH43B</b>	<b>CORE- X: BAR OPERATIONS</b>	<b>SEMESTER - IV</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT – I****Bar** – Introduction

**Bar Design:** Space requirement of bar counter seating area and bar stools. Lighting arrangements and interiors designing of bar.

**Dispense bar:** Meaning, glassware & equipment used in dispense bar, Garnishes & Kitchen supplies used in dispense bar.

Stocking of alcoholic beverages and bar control

**Beverage list** - meaning & important. Method & order of listing & pricing beverages.

**UNIT – II**

**Wines:** Meaning, classification of wines production (Red, white, rose sparkling wine Production, Aromatized & herbal wines: Meaning & production factors influencing the quality of the wine.

**UNIT - III**

**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.

**UNIT - IV**

**Wines of Italy:** classification of Italian wines, and wine producing regions. Famous wines of Italy.

Wines of South Africa, California, Australia, Spain, Portugal - Regions and famous wines. Production & styles of Sherry, Port, Madeira, Marsala.

**Wine & food:** Wines served with different sources of the meal, suggestions for food & wines combination. Examples of wines served with: Shell fish, soup, pasta, Fish, Red, and Pink & White meat, cheese, sweet and dessert.

## UNIT – V

**Cocktail** - Meaning, types of cocktails, points observed while making cocktails, Recipes of Whisky, rum, Gin, Brandy, Vodka, Tequila, Champagne based cocktails. (Given in reference text only).

**Mocktails** - Meaning and recipes of famous mock) spirit

**Coffee** - Meaning, Method of preparation and examples of some spirit coffee (Irish, Scandinavian, Monk's, Royal, Dutch, Mexican, German, Italian, Caribbean, Calypso, etc)

## TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

## REFERENCE BOOKS:

1. *John Fuller,* 2010. **Modern restaurant Service – A manual for students and Practitioners.** (Edition I), Hutchinson Publishers.
2. *John Cousins & Andrew Durkan.* 2000. **The Students Guide to Food and Drink.** (Edition I), Hodder & Stoughton Publishers.
3. *John Cousins & Andrew Durkan.* 1998. **The Beverage Book.** (Edition I), Hodder & Stoughton Publishers.

<b>17UCH43P</b>	<b>CORE PRACTICAL - V: ADVANCED FOOD PRODUCTION</b>	<b>SEMESTER - IV</b>
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**Total Credits: 3****Hours / Week: 3+3****PREAMBLE:**

- To learn the preparations of the different regional cuisines of India.

**CONTENTS****Semester – III****Demonstration on**

- Indian chaats
- pulaos & Biryani
- Indian sweets

**To Formulate 11 sets of menu consisting of 5 dishes from the following regions:**

1. Andhra Pradesh.
2. Bengal
3. Chettinadu
4. Goa
5. Gujrat
6. Kashmir
7. Kerala
8. Maharashtra
9. Punjab
10. Rajasthan
11. Tamil Nadu.

**Semester–IV**

**A five course menu to be compiled consisting of [soup, fish preparation, Chinese rice/noodles, meat preparation, sweet/dumplings etc.**

- |               |   |            |
|---------------|---|------------|
| 1. Chinese    | - | 1 set menu |
| 2. Sri lankan | - | 1 set menu |
| 3. Italian -  |   | 1 set menu |
| 4. Japanese   | - | 1 set menu |
| 5. Mexican    | - | 1 set menu |
| 6. American   | - | 1 set menu |
| 7. Greek      | - | 1 set menu |
| 8. Malaysian  | - | 1 set menu |
| 9. Thai       | - | 1 set menu |
| 10. Spain     | - | 1 set menu |

**TEXT BOOKS :**

1. *Krishna Gopal Dubey*. 2011. **The Indian cuisine**. (Edition I), PHI learning Publishers Private Ltd.
2. Chairmaine Solomon, Lansdowne. Complete Asian cook book
3. *David Foskett, Ronald Kinton & Victor Cesrani*. 2004. **Practical Cookery**. (Edition X), *Hodder Starghton Publishers*.
4. *Judy Bastyra & Becky Johnson*. 2005. **Thai the Essence of Asian Cooking**. (Edition I), Hermes House Publishers.

**REFERENCE BOOKS :**

1. *Vimla Patil*. 2008. **Food Heritage of India**. (Edition II), Vakils Feffer and Simons Publishers.
2. *J. Inder singh Kalraj Prashad*. 2004. **Cooking With Indian Masters**. (Edition I), Publisher – Allied publications.
3. *Arvind saraswat*. 2001. **Professional chef: The Art of Fine Cooking**. (Edition V), UBS Publishers Private Ltd.

<b>17UCH43Q</b>	<b>CORE PRACTICAL - VI: ADVANCED FOOD AND BEVERAGE SERVICE</b>	<b>SEMESTER - IV</b>
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**Total Credits: 3****Hours / Week: 3+3****PREAMBLE:**

- To learn the beverage order taking procedure.
- The service of alcoholic and non alcoholic beverages.

**CONTENTS**

1. Recollecting I year portions.
2. Enumeration of glassware.
3. Beverage order taking procedure.
4. Service of red wine.
5. Service of white wine.
6. Service of rose wine.
7. Service of Sherry, Port, Madeira and Marsala.
8. Service of sparkling wine.
9. Service of bottled beer, canned beer and draught beer.
10. Service of brandy.
11. Service of whisky.
12. Service of gin.
13. Service of vodka.
14. Service of rum.
15. Service of tequila.
16. Service of aromatized wine.
17. Service of liqueur.
18. Service of liqueur coffee and spirit coffee.
19. Service of aperitifs.
20. Service of digestives.
21. Service of cocktails.
22. Compiling a wine list.
23. Compiling a menu with wine suggestions.
24. Service of cigar and cigarettes.
25. Service of High tea.
26. Service of Afternoon tea.

## REFERENCE BOOKS :

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata Mc Graw – Hill Publishers.
3. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

<b>17UCH43T</b>	<b>CORE- XI: INDUSTRY ORIENTATION PRACTICE</b>	<b>SEMESTER - IV</b>
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**Total Credits: 5****Hours / Week: Nil****PREAMBLE:**

- To acquire knowledge about the basic activities of a hotel's departments or other food related industries.
- To learn about the procedures followed during a food service or production in a food service outlet or outside.

**CONTENTS**

Description

Basic framework

**The stages in Industry Orientation Report Work are given below:**

- A guide will be allotted by the Department to each student.
- The student has to pursue a training program for 10 days in standard star category hotel, or in a food service outlet or in the food services organized by the department.
- Student has to maintain a diary containing the details of his training.
- The training should be pursued, which is allotted by the department only.
- Student should prepare a Report at the end of his/her fourth semester, the same has to be certified and approved by the guide.
- The training should be carried out individually and personally by the student.
- The Report should demonstrate the learning's of the student.
- The training work should be done personally by the student in conformity with the department.

**Format of the Training Report**

Introduction

List of trainings undergone.

Departments undergone

About the trainings &amp; the learning's

Conclusion

**CIA Marks Distribution:**

One review has to be done, one at the end of his/ her fourth semester and should be asked to present the work done to the respective guide in the review. The guide will give the marks for CIA as per the norms stated below:

First Review	-	05 Marks
Work Diary	-	05 Marks
		<hr/>
		<u>10 Marks</u>

**End Semester Examination:**

The evaluation for the end semester examination should be as per the norms given below:

Record Work and Presentation	-	30 Marks
Viva-Voce Examination (Jointly given by the external and internal examiner)	-	10 Marks
		<hr/>
		40 Marks
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<b>17UMB4AA</b>	<b>ALLIED – IV: FOOD SAFETY AND MICROBIOLOGY</b>	<b>SEMESTER - IV</b>
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**PREAMBLE:**

- To know about the micro-organisms, which involve in our daily foods and its actions.
- To learn about the uses and hazards of the micro-organisms.
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**COURSE OUTCOMES:**

On the successful completion of the course, students will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge level</b>
<b>CO1</b>	To understand the basic introduction to food safety, food hazards and risks and to explain the basic principles and implementation of HACCP, ISO 22000 and food safety act.	<b>K3</b>
<b>CO2</b>	To understand the concept of Microbiology and to describe the classification of Micro-organisms and to familiarize the basic characteristics, beneficial and harmful effect of Bacteria, Yeast and Mold.	<b>K2,K3</b>
<b>CO3</b>	To recognise the concept of hygiene with an emphasis on food contamination and food preservation.	<b>K3</b>
<b>CO4</b>	To compare and understand food borne diseases, infection and intoxicification.	<b>K3</b>
<b>CO5</b>	To provide knowledge on the concept of food hygiene regulation.	<b>K3</b>

**Mapping with Programme outcomes**

<b>COS/ POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	M
<b>CO2</b>	S	M	S	S	S
<b>CO3</b>	S	M	S	M	M
<b>CO4</b>	S	S	M	M	S
<b>CO5</b>	S	S	M	S	M

S- Strong M- Medium L- Low

<b>17UMB4AA</b>	<b>ALLIED – IV: FOOD SAFETY AND MICROBIOLOGY</b>	<b>SEMESTER - IV</b>
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**Total Credits: 4****Hours / Week: 4****CONTENTS****UNIT-I**

Basic introduction to food safety, food hazards & risks, HACCP: basic principles and implementation. ISO 22000, Food Safety Act.

**UNIT-II**

Introduction to microbiology: Relation of microbiology to hygiene – classification of micro – organisms. Factors affecting the growth of micro – organism. Bacteria: Basic characteristics, beneficial and harmful effect of bacteria. Yeast: Basic characteristics, beneficial and harmful effect of yeast. Mold: Basic characteristics, beneficial and harmful effect of fungi

**UNIT-III**

Food hygiene, personal hygiene & General hygiene : Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables & fruits, cereals, dairy products, fish – shellfishes. Food preservation- principles, high temperature and low temperature preservatives.

**UNIT-IV**

Food borne diseases: types (infections and intoxications) Infections – Salmonellosis, Escherichia coli Intoxications – botulism, Staphylococcus Common diseases caused by food borne pathogens, Preventive measures.

**UNIT-V**

Food hygiene regulation: Equipment – requirement for food premises. Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing.

**TEXT BOOKS :**

1. *Nicholas Johns*, 1991. **Managing Food Hygiene**. 1<sup>st</sup> edition. — Macmillan Publication.
2. *W.C.Fraizer/D.C.Westhoff*, 2008. **Food microbiology**, 4<sup>th</sup> edition. - MacGraw Hill.

**REFERENCE BOOK :**

1. *Jay.J.* 2004.**Modern Food Microbiology**, 7<sup>th</sup> Edition -Springer

<b>17UIT4AP</b>	<b>ALLIED PRACTICAL - I: COMPUTER APPLICATIONS IN HOTEL INDUSTRY</b>	<b>SEMESTER - IV</b>
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**Total Credits: 2****Hours / Week: 4****PREAMBLE:**

- The principles of computer applications in hotel industry.
- Basic computer uses in hotels.

**CONTENTS****MS-WORD**

1. Text manipulation, changing the font size, font type, and font style, making the text bold, underlining the text, aligning the text (Centre, justify, left, right), cut, copy, paste.
2. Paragraph indenting & spacing, bullets & numbering, spelling & grammar check, inserting a picture from clip art, auto shapes, and word art.
3. Table manipulation- creating tables, inserting & deleting rows & columns, changing width & height, changing table borders.
4. Mail merge concept, printing formats.

**MS-EXCEL**

5. Entering the data, changing the fonts, changing row heights & column width, formatting the data, sorting the data.
6. Formula processing- creating simple formula, using function (ABS, SQRT, LEN, SUM, ROUND, AVG, COUNT, CONCATENATE, FIND).
7. Inserting & formatting charts, inserting pictures, printing formats.

**MS-POWER POINT**

8. Creating simple presentations, saving, opening and existing presentation, creating a presentation using Auto content wizard & template.
9. Using various auto- layouts, charts, table, bullets & clip art.
10. Viewing an existing document in various views-outline view, slide view, slide show view, slide sorter view and note pages view.

**TEXT BOOKS :**

1. *Stephen L. Nelson.* 2003. **The Complete Reference Office 2000.** (Edition III), Tata Mc Graw Hill Company.
2. *R.K. Taxali.* **PC Software for Windows.** 2006. (Edition IX), Tata Mc Graw Hill Company.

**REFERENCE BOOKS:**

1. *Toyce Cox & Polley Urban.* 2005. **Quick Course MS Office.** (Edition IV), Galgotia Publishers Pvt. Ltd.
2. *Craig Mc Mustry.* 2006. **MS Windows Communication Foundation.** (Edition IV), Pearson Edition.

<b>17UCH4SA</b>	<b>SKILL BASED COURSE –II: BAKERY AND CONFECTIONERY-II</b>	<b>SEMESTER - IV</b>
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**PREAMBLE :**

- To understand the sponge and cake preparation
- To learn the sugar and chocolate confectionery and icing
- To know the preparation of hot and cold sweets.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	To understand the basic preparation methods of sponges - types of sponges- petit fours-preparation of syrups & glazes.	<b>K1</b>
<b>CO2</b>	Classification of Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour- design-templates- texture- equipment- wedding cake proportion	<b>K1</b>
<b>CO3</b>	To acquire the knowledge about the Icings, Fillings and Glazes_ Different types of Icings. Glazes and their uses.	<b>K1,K2</b>
<b>CO4</b>	To know the preparation of Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles.	<b>K1,K2</b>
<b>CO5</b>	Explain about Hot sweets, to classify the Cold sweets and Savoury goods.	<b>K1,K2</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	S	S
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	M	S	S	S
<b>CO4</b>	S	S	S	S	M
<b>CO5</b>	S	S	S	S	S

S- Strong

M- Medium

L-Low

17UCH4SA	<b>SKILL BASED COURSE –II: BAKERY AND CONFECTIONERY-II</b>	<b>SEMESTER - IV</b>
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Total Credits: 3

Hours / Week: 3

**CONTENTS****UNIT-I**

Sponges-Basic preparation methods- types of sponges- petit fours-preparation of syrups & glazes-steps involved in preparing large cakes- Wedding cakes, birthday cakes, gateaux basic preparation

**UNIT-II**

Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour-design-templates- texture- equipment- wedding cake proportion

**UNIT- III**

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.

**UNIT- IV**

Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles .

**UNIT-V**

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 & procedures.

**TEXT BOOKS :**

1. Wayne Gisslen. 2000. **Professional Baking**. (Edition V), John Wiley and Sons Publishers.
2. John Campbell, David Foskett & Victor Ceserani. 2008. **Practical cookery**. (Edition XI), ELST Publishers Pvt. Ltd.
3. John Kingslee. 2006. **A Professional Text to Bakery and Confectionary**. (Edition I), New Age International Pvt. Ltd.

**REFERENCE BOOK :**

1. Yogambal Ashokkumar. 2012. **Textbook of Bakery and Confectionary**. (Edition II), PHI Learning Pvt. Ltd.

<b>17UCH4SP</b>	<b>SKILL BASED PRACTICAL-I : BAKERY AND CONFECTIONERY</b>	<b>SEMESTER - IV</b>
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**Total Credits: 3****Hours / Week: 3+3****PREAMBLE:**

- The types of cookies, cakes, paste's, pies, tarts, and chocolate preparation.

**CONTENTS****Yeast Goods**

Crisp crusted Bread  
 Soft crusted Bread  
 Sour dough white bread  
 Baba and Savarin  
 Danish pastry  
 Brioche  
 Croissants  
 Bread rolls  
 Muffins  
 Dough nuts  
 Cookies  
 Biscuits  
 Puff paste, Sweet crust, cakes:

***Puff Pastry******Fruit flan***

Custard Flan  
 Fruit Pies  
 Tarts.  
 Sponge cakes  
 Plum cakes  
 Swiss rolls  
 Petit fours  
 Chocolates

**TEXT BOOKS:**

1. *Wayne Gisslen*. 2000. **Professional Baking**. (Edition V), John Wiley and Sons Publishers.
2. *John Campbell, David Foskett & Victor Ceserani*. 2008. **Practical cookery**. (Edition XI), ELST Publishers Pvt. Ltd.
3. *John Kingslee*. 2006. **A Professional Text to Bakery and Confectionary**. (Edition I), New Age International Pvt. Ltd.

**REFERENCE BOOK:**

1. *Yogambal Ashokkumar*. 2012. **Textbook of Bakery and Confectionary**. (Edition II), PHI Learning Pvt. Ltd.

<b>17UNM44I</b>	<b>NMEC -II: BASIC COOKERY PRACTICAL</b>	<b>SEMESTER-IV</b>
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**Total Credits: 2**

**Hours / Week: 2**

### **PREAMBLE :**

- To get the basic knowledge about food production and practices in kitchen.
- To learn the basic preparations of Indian and Continental dishes.

### **CONTENTS**

**To demonstrate dishes with simple application consisting of dishes from the following courses.**

1. Indian snacks preparations
2. Indian sweets
3. Indian rice preparations
4. Indian dal preparations
5. Indian breads & gravies
6. Pulaos & Biryani
7. Indian vegetable preparations
8. Indian meat preparations

### **TEXT BOOKS :**

1. *Thangam E.Philip. 2005. Modern cookery for teaching and trade (volume I). (Edition V), Orient Longman Publishers.*
2. *Thangam E.Philip. 2014. Modern cookery for teaching and trade (volume II). (Edition VI), Orient Longman Publishers.*

### **REFERENCE BOOKS:**

1. *David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery. (Edition X), Hodder Starghton Publishers.*



17UFC4FA	பகுதி 4 :- அடிப்படைத்தமிழ் தாள் :2 (Basic Tamil)	SEMESTER - IV
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Total Credits: 2

Hours / Week: 2

(10 மற்றும் 12 - ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம்  
பயிலாதவர்களுக்கு)  
(பருவத் தேர்வு உண்டு )

அலகு: 1 நீதி நூல்கள்

- ஆத்திச்சூடி ( முதல் 12 பாடல்கள்)- “ அறம் செய  
விரும்பு” முதல் ஓளவியம் பேசேல்” வரை
- கொன்றை வேந்தன் ( முதல் 7 பாடல்கள்) –  
அன்னையும் பிதாவும் முன்னறி தெய்வம் “ முதல்  
“ எண்ணும் எழுத்தும் கண் எனத் தகும்”
- திருக்குறள் (6 குறள்கள்)
  1. அகரமுதல (1)
  2. மனத்துக்கண்.....(34)
  3. இனிய உளவாக .....(100)
  - 4.தீயவை தீய பயத்தலான் .....(202)
  - 5.கற்க கசடற ....(391)
  - 6.கண்ணோடு கண்ணினை.....(1100)

அலகு 2 :

அ.எளிய நீதிக் கதைகளும் வாழ்க்கை முறைகளும்

- நீதி காத்த மன்னன்
- சிங்கமும் முயலும்

- புத்திசாலி உழவனும் போக்கிரிப் பூதமும்
- தேனியும் புறாவும்
- முயல் கூறிய தீர்ப்பு

**ஆ. தமிழகப் பண்பாடுகள் : (சொற்களைத் தொடராக்குதல்)**

- தமிழர் விழாக்கள் ( பொங்கல்,ஆடிப்பெருக்கு)
- தமிழர் கலைகள்( தெருக்கூத்து ,ஓவியம் ,சிற்பம்)
- தமிழர் விளையாட்டுக்கள் ( ஏறு தழுவுதல் , சடுகுடு)

17UFC4FB	பகுதி 4 :- சிறப்புத் தமிழ் தாள் :2 (Advanced Tamil )	SEMESTER - IV
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Total Credits: 2

Hours / Week: 2

(10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம்  
பயின்றவர்களுக்கு உரியது)

(பருவத் தேர்வு உண்டு )

அலகு - 1: மரபுக் கவிதைகள்

அ)பாரதியார் கவிதைகள்

- தமிழ்நாடு
- மனதில் உறுதி வேண்டும்
- வருகின்ற பாரதம் (பா.எண்.5-8)

ஆ)பாரதிதாசன் கவிதைகள்

- இன்பத்தமிழ்
- நீங்களே சொல்லுங்கள்
- உலக ஒற்றுமை
- வாளினை எட்டா!

அலகு - 2 : புதுக்கவிதைகள்

- கம்பன் கவியரங்கக் கவிதை - மு.மேத்தா
- தமிழா! நீ பேசுவது தமிழா! - காசியானந்தன்
- நட்புக் காலம் (10 கவிதைகள்) - அறிவுமதி கவிதைகள்

அலகு - 3 : இலக்கணம்

- வல்லினம் மிகும் மற்றும் மிகா இடங்கள்

- ர, ற, - ல, ழ, ள - ந, ண, ன - வேறுபாடு  
அறிதல்

அலகு - 4: கடிதங்கள் எழுதுதல்

- பாராட்டுக் கடிதம்
- நன்றிக் கடிதம்
- அழைப்புக் கடிதம்
- அலுவலக விண்ணப்பங்கள்

அலகு - 5: பாடம் தழுவிய வரலாறு

- பாரதியாரின் இலக்கியப் பணி
- பாரதிதாசனின் இலக்கியப்பணி
- மரபுக்கவிதை, புதுக்கவிதை - விளக்கம்

<b>17UFC4FC</b>	<b>PART-IV: GENERAL AWARENESS</b>	<b>SEMESTER - IV</b>
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**Total Credits: 2****Hours / Week: 2****CONTENTS**

Verbal Aptitude

Numerical Aptitude

Abstract Reasoning

Tamil And Other Literature

General Science And Technology And Education

Computer Science

Economics And Commerce

History And Freedom Struggle

Sports

Current Affairs

<b>17UCH53T</b>	<b>CORE- XII: INDUSTRIAL EXPOSURE TRAINING REPORT</b>	<b>SEMESTER - V</b>
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**Total Credits: 10**

**Hours / Week: Nil**

#### **PREAMBLE:**

- To acquire knowledge about the activities of the different departments of the hotel.

#### **CONTENTS**

Description

Basic framework

**The stages in Industrial Training Report Work are given below:**

- A guide will be allotted by the Department to each student.
- The student has to pursue the training program in standard star category hotels
- Student has to maintain the work diary.
- The training should be pursued in the hotel allotted by the department only.
- Student should prepare a Training Report at the end of his/her training, the same it has to be certified and approved by the guide. (the IET Report should be in the Standard Format ).
- The training should be carried out individually and personally by the student.
- The IET Report should demonstrate the learning's of the students.
- The training certificate copy must be enclosed in the Report.
- The training work should be done personally by the student in conformity with the approved hotel.

## Format of the Training Report

Introduction to the place where the hotel is situated

Introduction to the hotel

Departments of the hotel

About the trainings & the learning's

Conclusion

### CIA Marks Distribution:

A minimum of two reviews have to be done, one at the time finalizing the questionnaire/identifying the primary data and the second review at the time of commencement of report writing. They should be asked to present the work done to the respective guide in the two reviews. The guide will give the marks for CIA as per the norms stated below:

First Review	-	10 Marks
Second Review	-	10 Marks
Third Review	-	10 Marks
Work Diary	-	10 Marks

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40 Marks

### End Semester Examination:

The evaluation for the end semester examination should be as per the norms given below:

Record Work and Presentation	-	40 Marks
Viva-Voce Examination (Jointly given by the external and internal examiner)	-	20 Marks
		<hr/>
		60 Marks
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<b>17UCH53P</b>	<b>CORE PRACTICAL - VII: TRAINING SELF-ASSESSMENT PRACTICAL</b>	<b>SEMESTER - V</b>
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**Total Credits: 6**  
**Hours / Week: Nil**

#### **PREAMBLE:**

- To expose the knowledge acquired during the training about the activities and work that is done in different departments of the hotel.

#### **CONTENTS**

#### **DESCRIPTION:**

- The students undergone the training program in a standard star category hotel and have got trained in the departments allotted by the hotel.
- The Student should prepare any five items from any departments in which he has got trained.
- The food products or others in the practical should be prepared individually by the student.
- The practical should demonstrate the learning's of the students.

#### **Semester Examination:**

The evaluation for the semester examination should be as per the norms given below:

Presentation - 40 Marks

Viva-Voce Examination - 10 Marks

(Products will be examined and evaluated

By the external and internal examiner)

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50 Marks

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<b>17UCH63A</b>	<b>CORE- XIII: COLD KITCHEN AND STORE MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- Understand about Larder department or the Garde manger and its activities.
- Understand about Charcuterie, whole processed meats and its garnishes.
- Learn about Purchasing, receiving and storing of various food products.

**COURSE OUTCOME:**

On the successful completion of the course, a student will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
<b>CO1</b>	Define Larder kitchen, its layout, functions, duties and responsibilities, equipments and understand about Charcuterie.	<b>K2</b>
<b>CO2</b>	Understand about Cold Preparations - Aspic and gelee, Chaud-Froids, Panada, Terrines and Pates , Galantine - Mousse, Mousseline and Processed whole meats - Ham and Bacon.	<b>K1, K2</b>
<b>CO3</b>	Learn about the products that are made in the cold kitchen - brines, marinades and salad preparations and also about garnishes.	<b>K2, K3</b>
<b>CO4</b>	Understand about Store Management, its functions and types records in stores in a hotel.	<b>K2, K3</b>
<b>CO5</b>	Know about Storing control -facilities and equipments storage of foods, cleanliness, safety of storage areas, HACCP and the duties of a storekeeper.	<b>K2</b>

**Mapping with programme outcomes**

<b>COS/ POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	M	S	S	M	S
<b>CO5</b>	M	S	S	S	S

S- Strong

M- Medium

L-Low

<b>17UCH63A</b>	<b>CORE- XIII: COLD KITCHEN AND STORE MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

## **CONTENTS**

### **UNIT-I**

**Larder:** Essential of larder control, Importance and functions of larder in main kitchen, Duties and responsibilities of Larder chef, Equipments and tools used in Larder, layout of larder.

#### **Charcuterie**

Charcuterie – Meaning, Charcuterie products.

Forcemeats – Meaning and Types (Campagne, Straight method, Gratin – style, Mousseline-style, Emulsion forcemeat).

Sausages – Meaning, Types and components of sausages.

Casings - Meaning, Types

### **UNIT-II**

#### **Cold Preparations**

Aspic and gelee – Meaning and preparation

Chaud-Froids - Meaning and preparation of Chaud-Froid sauce.

Panada- Meaning and Types

Terrines and Pates - Meaning and preparation of Pates,

Galantine - Meaning

Mousse & Mousseline – Meaning

#### **Processed whole meats**

Ham - Basic preparation techniques (Curing, Drying, smoking)

Bacon – Meaning and types

### **UNIT-III**

#### **Cold Kitchen**

Brines – Types, preparation, curing - methods

Marinades – Types and uses

Difference between Brines, cures & marinades.

Quenelles, Parfaits, Roulades – meaning & preparation

**Salads** – Meaning, points to be remembered, Composition of a salad, types (Simple, mixed and combinations), selection and presentation of a salad, salad dressings.

**Garnishes:** Importance of garnishes, examples of garnish for soup, fish, meat, salad, sweet and dessert.

### **UNIT-IV**

#### **Store Management:**

Types, Principles, Standard recipe formulation, Inventory Management, Re order levels, Bin Management, Yield Management, Food costing, and Store control procedure, Stock taking procedure.

#### **Types of records in stores.**

Bin card, Stores Ledger, Departmental Requisition Book, Stock sheets, Delivery notes, Invoices, Credit notes and Statements.

### **UNIT-V**

**Storing control** – Introduction - condition of facilities and equipments (temperature, storage containers, and shelving, Storage of perishable foods, cleanliness and safety of storage areas.

HACCP – meaning and uses in food industry.

Arrangement of foods, rotation of stock

Location of storage facilities, security, dating and pricing

The storekeeper – Introduction, Duties.

#### TEXT BOOKS:

1. *Parvinder S. Bali* 2012, **International Cuisine and Food Production Management.** ( Edition I) Oxford University Press Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani,* 2001. **Theory of Catering.** (Edition IX), Hodder Starghton Publishers.
3. *Bernard Davis & Sally Stone.* 2005, **Food & Beverage Management.** (Edition III), ELBS Publishers.

#### REFERENCE BOOK:

1. *Arvind Saraswat.* 2001, Professional chef: The Art of Fine Cooking. ( Edition V) UBS Publisher Private Ltd.
2. *Wayne Gisslen.* 2001. **Professional cooking.** (Edition VI), John Wiley and sons.
3. *Jerald w. Chesser.* 2003. **The Art and science of Culinary preparation.** (Edition I), The Educational Institute of the American Culinary Federation.

<b>17UCH63B</b>	<b>CORE- XIV: CATERING OPERATIONS MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- To understand the aspects of gueridon service.
- To learn the types of function catering, planning of buffets for outdoor catering
- To learn about the menu engineering and budgeting for F& B.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Handle equipments, prepare and serve dishes from gueridon.	<b>K1,K2,K3</b>
<b>CO2</b>	Know the types of functions and service methods for each and plan for different types of buffets.	<b>K1,K2,K3</b>
<b>CO3</b>	To understand the procedure followed in outdoor catering and specialized forms of service.	<b>K1,K2,K3</b>
<b>CO4</b>	To understand the concept of menu engineering and merchandising	<b>K1,K2,K3</b>
<b>CO5</b>	To understand the preparation of budget, training needs of staff of food and beverage service department and to acquire customer relation and social skills.	<b>K1,K2,K3</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	S	M
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	S	M	M

S- Strong    M- Medium    L-Low

<b>17UCH63B</b>	<b>CORE- XIV: CATERING OPERATIONS MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 3****Hours / Week: 3****CONTENTS****UNIT-I**

Gueridon Service: Introduction, Mis-en-place for gueridon. Special equipments used, care & maintenance of equipment, taking the order, method of serving the dish at the table, carving and jointing at the table, carving trolley, dishes prepared on the gueridon, flambéing.

**UNIT-II**

Function catering: Introduction, types of function, function service staff and responsibilities, service methods in function catering, booking and organization of functions, function menus, wines tabling, seating arrangements, banquets lay-outs. Instructions to service staffs, order of service for a formal function, reception and ordering of wines. Wedding organization - procedure at a wedding buffet, reception, family line-up, procedure for toasts. Planning of buffets - sit down service and fork buffets, procedures required for exhibitions, seminars, fashion shows, trade fairs etc.

**UNIT-III**

Outdoor catering: Meaning, preliminary survey of the place and comfort of party, hiring of service personnel, making a list of service equipment required, setting" up counters and allotting stations. Specialized forms of service: Hospital tray service, Airline service, Railway service.

#### UNIT-IV

Menu Engineering: Meaning, Menu Engineering Terminology, Menu Engineering Worksheet, Remedial action, Problems and Limitations. Menu Merchandising: Methods of pricing menus, Shape & fold of menu, Size of menu, Type & colour of paper or card, Typefaces, Layout, Printing & reprinting.

#### UNIT-V

Budgeting for the F&B Department: Budgeting control, the budgeting cycle, limiting factors, sales forecasting. Staff organization and training: Staff organization, level of demand, duty rotas, staff training, terms used in training, planning of training. Customer relation: Introduction, minimizing customer relation problems, customer satisfaction. Social skills.

#### TEXT BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata McGraw – Hill Publishers.
3. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

#### REFERENCE BOOKS:

1. *John Fuller,* 2010. **Modern restaurant Service – A manual for students and Practitioners.** (Edition I), Hutchinson Publishers.
2. *Bernard Davis & Sally stone.* 2005. **Food & Beverage Management.** (Edition III), ELBS Publishers.



<b>17UCH63P</b>	<b>CORE PRACTICAL - VIII: CONTINENTAL COOKERY</b>	<b>SEMESTER - VI</b>
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**Total Credits: 2**  
**Hours / Week: 4**

### **PREAMBLE:**

- To learn about continental cuisines.
- To get knowledge about international cuisines.
- To learn about Asian cuisine.

### **CONTENTS**

#### **DEMONSTRATION ON THE FOLLOWING:**

- (a) Ice carving
- (b) Vegetable carving
- (c) Butter carving
- (d) Aspic Jelly preparation and presentation
- (e) Forcemeat
- (f) Panada
- (g) Galantine
- (h) Ballotine
- (i) Pate terrine

#### **CONTINENTAL CUISINE (INDIVIDUAL)**

**To formulate 10 sets of menu consisting of 6 dishes from the following courses mentioned below:**

- Hors-doeuvr - Simple or Compound
- Soup

- Egg
- Pasta/rice/ Fish
- Mutton/Veal/Beef/Pork Poultry/Furred game/
- Feathered game, Potatoes
- Vegetables/Salads
- Sweet
- Savoury
- Dessert

#### TEXT BOOKS :

1. *David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery.* (Edition X), Hodder Starghton Publishers.
2. *Thangam E. Philip. 2014. Modern cookery for teaching and trade (volume II).* (Edition VI), Orient Longman Publishers.

#### REFERENCE BOOKS :

1. *Arvind Saraswat. 2001. Professional chef: The Art of Fine Cooking.* (Edition V), UBS Publishers Private Ltd.
2. *Lesley Chamberlain. 2006. Russian, German and Polish: Food and Cooking.* (Edition I), Hermes House Publishers.

<b>17UCH63Q</b>	<b>CORE PRACTICAL - IX: FOOD AND BEVERAGE SERVICE OPERATIONS</b>	<b>SEMESTER - VI</b>
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**Total Credits: 2**  
**Hours / Week: 4**

**PREAMBLE:**

- The arrangement for banquets, buffets, gueridon service, etc.

**CONTENTS**

**1. Recollecting I and II year portions.**

**2. Preparing duty rotas.**

**3. Banquets:**

- (a) Booking procedure
- (b) Preparing banquet menus
- (c) Space area requirements
- (d) Table plans/ Arrangements
- (e) Service toasting
- (f) Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering, etc)

**4. Buffets:**

- (a) Area requirements
- (b) Planning & Organization
- (c) Sequence of food (Indian & Continental)
- (d) Types of buffet display
- (e) Equipment supplies
- (f) Checklist.

**5. Gueridon Service:**

- (a) Types of trollies

- (b) Gueridon equipment
- (c) Gueiidon ingredients
- (d) Service of courses and dishes from gueridon.

#### REFERENCE BOOKS:

1. *Dennis Lillicrap, John A. Cousins & Robert Smith.* 2002. **Food & Beverage Service.** (Edition VI), ELST Publishers Ltd.
2. *Sudhir Andrews.* 2007. **Food & Beverage Service Training Manual.** (Edition I), Tata McGraw – Hill Publishers.
3. *R.Singaravelavan.* 2011. **Food & Beverage Service.** (Edition I), Oxford University Press Publishers.

<b>17UCH6EB</b>	<b>ELECTIVE-I: FOOD AND BEVERAGE MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

To know the functions and constraints of managing food and beverage.

- To learn about the cost factors, storing, issuing, function catering, management, etc.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	To understand the functions, responsibilities, constraints & objectives of F&B department and the meal and drink experience.	K1
<b>CO2</b>	To understand about the purchasing and receiving of food and beverages with standard purchase specifications.	K1
<b>CO3</b>	To understand about the Storing, issuing and controlling of food and beverages.	K1,K2
<b>CO4</b>	To know about the elements of cost and Variance analysis.	K1,K2
<b>CO5</b>	To know about Function catering, Banquets, Banquet protocols, Informal banquet and Buffets	K1,K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	M	S
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	M
<b>CO5</b>	M	S	S	S	S

S- Strong

M- Medium

L-Low

17UCH6EB	ELECTIVE-I: FOOD AND BEVERAGE MANAGEMENT	SEMESTER - VI
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**Total Credits: 4**  
**Hours / Week: 4**

## CONTENTS

### 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.

### 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.

### UNIT-III

**Storing & 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.

#### **UNIT-IV**

**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.

#### **UNIT-V**

**Function catering,Banquets** - History, Types, Organization of Banquet department, Duties & responsibilities Sales, Booking procedure, Banquet menus.

##### **Banquet protocol**

Space Area requirement, Table plans/arrangement, Misc-en-place, Service, Toasting.

##### **Informalbanquet**

Reception, Cocktail parties, Convention, Seminar, Exhibition, Fashion shows, Trade Fair, Wedding, Outdoor catering.

##### **Buffets**

Introduction, Factors to plan buffets, Area requirement,. Planning and organization Sequence of food, Menu planning, Types of Buffet, Display, Sit

down, Fork, Finger, Cold Buffet, Breakfast Buffets, Equipment, Supplies, Check list.

**TEXT BOOKS :**

1. *Bernard Davis & Sally stone. 2005. Food & Beverage Management.* (Edition III), ELBS Publishers.
2. *R.Singaravelavan. 2011. Food & Beverage Service.* (Edition I), Oxford University Press Publishers.

**REFERENCE BOOKS :**

1. *S.K.Bhatnagar. 2009. Managing Food and Beverage Operations.* (Edition I), Frank Brothers and Company Publishers.
2. *Mohinder Chand, 2009. Managing Hospitality Operations* (Edition I). Anmol Publications Pvt. Ltd.



<b>17UCH6EC</b>	<b>ELECTIVE-I: HOSPITALITY MARKETING MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- To enable the students to acquire knowledge about the Hospitality customers.
- To get the concept about Hospitality products, services and sales.
- To know the Hospitality products promotion and pricing strategies.

**COURSE OUTCOME:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
<b>CO1</b>	Understand the Customer behavior Decision-Making in Hospitality.	K2
<b>CO2</b>	Know about the Hospitality products and services and get knowledge in Branding, Product -service dynamics.	K1, K2
<b>CO3</b>	Understand about Hospitality Sales and Selling Principles.	K2, k3
<b>CO4</b>	Understand about Hospitality Promotion through Marketing and Marketing Communication System.	K2, k3
<b>CO5</b>	Know about Pricing Strategies, Pricing Techniques and procedures	K2

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	M	S	S	M	S
<b>CO5</b>	M	S	S	S	S

S- Strong    M- Medium    L-Low

17UCH6EC	<b>ELECTIVE-I: HOSPITALITY MARKETING MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

## CONTENTS

### UNIT-1

#### **Behaviour of Hospitality customers:**

Introduction, factors influencing customer behavior, Decision- Making model, Problem-solving Process, Organizational buyer behavior.

### UNIT-II

#### **Hospitality products and services:**

Introduction, Dimensions of a Hospitality product, marketing strategies for products, Product positioning, product differentiation, branding, customer benefit strategy, Hospitality service dynamics, product-service dynamics.

### UNIT-III

#### **Hospitality Sales:**

Introduction, Sales objectives, sales Force Strategy, Sales Force Structure, Selling Principles, Steps for effective selling, Managing the sales force, in house selling.

### UNIT-IV

**Hospitality Promotion:** Introduction, Hospitality communication channels, Hospitality Marketing Communication System, Promotional objectives, buying influences in Hospitality Services, Promoting products and services, web marketing.

## **UNIT-V**

### **Pricing Strategies:**

Introduction, Factors affecting pricing decisions, Broad pricing strategies, Pricing techniques and procedures, segmented pricing, Revenue Management.

### **TEXT BOOKS:**

1. *Sudhir Andrews, 2009. Sales and Marketing ( Edition I ), Tata Mc.Graw Hill Publishers. New Delhi.*

### **REFERENCE BOOK:**

1. *Robert D. Reid & David C.Bojanic 2012. Hospitality Marketing Management, (Edition V)Wiley India Edition publishers Ltd.*

<b>17UCH6ED</b>	<b>ELECTIVE-II: ROOM DIVISION MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- To acquire knowledge about Room Division Management and different guest services.
- To learn the communication process in Room Divisions and yield management.
- To know the performance of the Hotel and understand the room tariff fixation.

**COURSE OUTCOME:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
<b>CO1</b>	Understand about the Room Division Management and different guest services.	<b>K1</b>
<b>CO2</b>	Learn about the communication process in Room Divisions and interdepartmental communication	<b>K1, K2</b>
<b>CO3</b>	Explain the basics of Room Division Accounting and Night Auditing	<b>K2, k3</b>
<b>CO4</b>	Evaluate the performance of the Hotel and understand the room tariff fixation.	<b>K2</b>
<b>CO5</b>	Understand the concepts of yield management and forecasting.	<b>K2</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	M	S	S	M	S
<b>CO5</b>	M	S	S	S	S

S- Strong      M- Medium      L-Low

<b>17UCH6ED</b>	<b>ELECTIVE-II: ROOM DIVISION MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

### **CONTENTS**

#### **UNIT-1**

**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.

#### **UNIT-II**

**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.

#### **UNIT-III**

**Room Division Accounting:** Introduction, Types of Accounts, Types of Vouchers, Guest Folios, Cash and Credit control.

**Night Auditing:** Introduction, Night Auditor, Duties of Night Auditor, Night Audit Process, Preparing Reports, Updating System.

#### UNIT-IV

**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 Formula, Market based Pricing.

#### UNIT-V

**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

#### TEXT BOOKS:

1. *Jatashankar R.Tewari, 2009. Hotel Front Office Operations and Management*, (Edition I ), Oxford University Press.
2. *Sue Baker, Pam Bradley & JEREMY Huyton, 2003. Principles of Hotel Front Office Operations*. (Edition II ), Thomson Asia Pvt Ltd.

#### REFERENCE BOOKS:

1. *Sudhir Andrews, 2008. Front Office Management & Operations-I Edition*  
TATA McGraw- Hill

<b>17UCH6EE</b>	<b>ELECTIVE-II: FAST FOOD OPERATIONS</b>	<b>SEMESTER - VI</b>
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**Preamble:**

- To enable the students to acquire knowledge about fast food outlets.
- To Know about Operation and its Management, selling techniques.
- To get the idea about business opportunities in Fast Food outlets.

**COURSE OUTCOME:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO Statement</b>	<b>Knowledge Level</b>
<b>CO1</b>	Define Fast Food Operations and its functions.	<b>K2</b>
<b>CO2</b>	Understand about Fast Food Market and changing Pattern in Fast Food Restaurants.	<b>K1, K2</b>
<b>CO3</b>	Apply the Various Methods of Service, Billing Methods.	<b>K2</b>
<b>CO4</b>	Understand about Service Standards and Handling service problems.	<b>K2, k3</b>
<b>CO5</b>	Know the List of Fast Food chains in the world	<b>K2</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	M	M	S
<b>CO3</b>	S	S	S	M	S
<b>CO4</b>	M	S	S	M	S
<b>CO5</b>	M	S	S	S	S

S- Strong    M- Medium    L-Low

<b>17UCH6EE</b>	<b>ELECTIVE-II: FAST FOOD OPERATIONS</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

## CONTENTS

### UNIT-I

Introduction to Fastfood Operations & Management:

The Fast Food Business:

A Brief History, Types of Operation, Consumer Pattern.

Managing Fast food operation:

Management - Concept, A practical Approach, Marketing and control.

### UNIT-II

**Social concern & Management:**

A Few Definitions, Responsibilities in Today Fast Food Market, Off-Hour

Sale Service to different Age Group, Changing Patterns, Helth Concern.

Food Groups Fast Nation, Junk Food, Super Size Me, Western Pattern Diet,

Chew on This, List of Fast Food Restaurants, Slow Food.

### UNIT-III

**Operation:**

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.



## **UNIT-IV**

### **Selling Techniques:**

A Service orientation, Establishing Service Standards, basic Selling Procedure, Handling Service Problems, Techniques & strategies.

## **UNIT-V**

### **International Fast Food Chains:**

History, Menu, Operating Procedures, Customer service of McDonald's ,Domino's Pizza, Pizza Corner, Pizza Hut.

### **TEXT BOOK:**

1. Bay Book, Fast Food, Publisher – Bay Books
2. *Metti. M.C.Anmol*, Hotel management Sales and Marketing Service.
3. *Lea R. Dopson, John*, Food And Beverage Cost Control, Publisher-Wiley & Son

### **REFERENCE BOOKS:**

1. *Andres F. Smith* – Encyclopedia of Junk Food And Fast Food- Green Wood Publishing.
2. *PremavathySeetharaman*, Interior Design And Decoration, Publisher- Cbs.
3. *Katie Brown*, Outdoor Entertaining: Taking ThePorty Outside, Publisher-Little Broun & Co.

<b>17UCH6EF</b>	<b>ELECTIVE-II: HUMAN RESOURCE MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE :**

- The functions of human resource management
- Planning manpower for an establishment and the actions carried out.
- To identify the performance appraisal of the labour.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Understand the meaning, nature and Functions of Human Resource Department, The role of HR Manager, Organization of HR Department - HR policies & procedures.	<b>K1</b>
<b>CO2</b>	Outline the concept of manpower planning, Recruitment & Selection, Tests & Interviews – Placement & Induction.	<b>K1</b>
<b>CO3</b>	Learn about Performance appraisal, Job evaluation, Promotion and to identify the approaches of good human relations - Job satisfaction, Labour turnover – Punishment.	<b>K1,K2</b>
<b>CO4</b>	Explain about the wages and salary administration and to compare the Labour welfare and social security - Safety, health & security - retirement benefits to employees.	<b>K1,K2</b>
<b>CO5</b>	Understand about the Industrial relations, Trade unionism, Grievance handling and Managing conflicts.	<b>K1,K2</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	S	M
<b>CO2</b>	S	S	M	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	M	S	S	S
<b>CO5</b>	S	S	S	S	S

S- Strong

M- Medium

L-Low

<b>17UCH6EF</b>	<b>ELECTIVE-II: HUMAN RESOURCE MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

## **CONTENTS**

### **UNIT-I**

Human Resource Management - Meaning, nature, scope, and objective -  
Functions of Human Resource Department - The role of HR Manager -  
Organization of HR Department - HR policies & procedures.

### **UNIT-II**

Manpower planning - Concept, organization & practice, Manpower  
planning techniques - Short term and long term planning. Recruitment &  
Selection - Job analysis - Description - Job specification - Selection Process -  
Tests & Interviews – Placement & Induction.

### **UNIT-III**

Performance appraisal - Job evaluation & merit rating - Promotion -  
Transfer and demotion - Human relations - Approaches to good human  
relations - Job satisfaction - morale and discipline -. Labour turnover -  
Punishment.

### **UNIT-IV**

Wages and salary administration - Development Sound Compensation  
structure. Direct & Indirect costs, Fringe benefits, CTC (Cost to Company)  
Concepts & its implications - Regulatory provisions - Incentive system -

Labour welfare and social security - Safety, health & security - retirement benefits to employees.

#### **UNIT-V**

Industrial relations - Trade unionism - Grievance handling - Developing Grievance Handling System - Managing conflicts - Collective bargaining and workers participation.

#### **TEXT BOOK :**

1. *C.B.Mamoria, 1984. - Personnel Management, I edition-* Himalaya Publishing House.

<b>17UCH6EG</b>	<b>ELECTIVE-III: TOURISM AND HOSPITALITY BUSINESS</b>	<b>SEMESTER - VI</b>
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**PREAMBLE :**

- To know about the business tourism
- Role of a tourism planning and marketing processes
- To view the future trends in travel and tourism.
- How the hotel Technology aids for the Current tourism trend.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Explain about <b>Tourism business:</b> Defining categories of business travel, business tourism market and to know about incentive travel.	<b>K1</b>
<b>CO2</b>	Outline the Planning for tourism, its need and its types, market analysis.	<b>K1</b>
<b>CO3</b>	To acquire the knowledge about Future trends in tourism and to know about the types of hotel rooms, globalization Professionalism.	<b>K1,K2</b>
<b>CO4</b>	To understand the Future trends in travel and to know the difference between services and physical products and customer relationship management.	<b>K1,K2,</b>
<b>CO5</b>	To explain the hotel technologies and global distribution systems, outline Web marketing, its elements.	<b>K1,K2</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	M	S	S	S
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	M	S	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	S	M	S

S- Strong    M- Medium    L-Low

17UCH6EG	ELECTIVE-III: TOURISM AND HOSPITALITY BUSINESS	SEMESTER - VI
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**Total Credits: 4**  
**Hours / Week: 4**

## CONTENTS

### UNIT-I

**Tourism business :** Defining business travel, categories of business travel, business tourism market, the structure of the market, incentive travel, defining incentive, travel as an incentive, marketing objectives, destination choice, decision makers, computer appointment scheduling, types of events, events and tourism, environment, economics

### UNIT-II

**planning and environment:** Planning for tourism, need for planning, integrated planning, assessment of tourist demand and supply, establishing objectives, preparation of a master plan, territorial planning, basic infrastructure, financial planning, human resource planning, monitoring progress, marketing and promotion, planning processes, market analysis, environmental planning

### UNIT-III

**Future tourism trends:** introduction, neo tourism, new initiatives in tourism. Future trends in hospitality - transformation of hospitality industry, markets of the future, reservations of the future, hotel rooms of the future, surge of hotel technology, innovations of the future, future dining trends- globalization. Professionalism.

## UNIT-IV

Future travel trends – introduction, space travel, sea travel, air travel. The future guest – introduction, profile of gen-Y. Guest service – introduction, difference between services and physical products, understanding customer's needs and wants. customer relationship management.

## UNIT-V

Hotel technology and global distribution systems – travel technology, global distribution systems. Web marketing – the internet, marketing, web marketing, and advantages of web marketing, addressability, interactivity, flexibility, accessibility, service improvements, cost savings. Elements of website marketing – website marketing planning and strategies, website design, website design, website promotion, importance of websites today.

## TEXT BOOKS :

1. *A.K.Bhatia*. 2007. **The Business of Tourism Concepts and Strategies**. (Edition I), Sterling Publishers Private Limited.
2. *Sudhir Andrews*, 2007. **Introduction to Tourism & Hospitality Industry**. First edition. Tata McGraw-hill Publishing company ltd.

## REFERENCE BOOKS :

1. *A.K.Bhatia*. 2004. **International Tourism Management**. (Edition I), Sterling Publishers Private Limited.
2. *PranNath Seth*. 2006. **Successful Tourism Management Volume I &II**. (Edition V), Sterling Publishers Private Limited.



<b>17UCH6EH</b>	<b>ELECTIVE-III: FOOD SERVICE FACILITY PLANNING</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- To understand about the concepts of planning a food service area.
- To know about different concepts of planning process and to learn about the various requirements of the food service outlets.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Explain about the characteristics of food service facility planning	<b>K1,K2,K3</b>
<b>CO2</b>	Understand the process of planning and the procedure of preparing prospectus.	<b>K2,K3</b>
<b>CO3</b>	Explain the procedure of planning a function, work flow in kitchen and planning of atmosphere.	<b>K2.K3</b>
<b>CO4</b>	Understand about the concept of work place design and different equipment requirement and its customization.	<b>K2,K3</b>
<b>CO5</b>	Know about the space requirement in service area and planning of lay out.	<b>K1,K2,K3</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	S	S
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	S	S	M

S- Strong    M- Medium    L-Low

<b>17UCH6EH</b>	<b>ELECTIVE-III: FOOD SERVICE FACILITY PLANNING</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

## CONTENTS

### UNIT-I

#### **Food service facilities planning:**

Introduction, Design & layout.

#### **Planning:**

Characteristics, scope, objectives, facilitating production, materials handling, space utilization, maintenance and cleaning, cost control, investment in equipment; labour utilization, supervision, flexibility.

### UNIT-II

#### **The planning process:**

Preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, developing preliminary plans, preparation of final plans, preparing specifications, bidding & awarding contracts, constructions.

#### **Preparing the prospectus:**

Importance, customer & user characteristics, development of the menu, service, atmosphere, and operational characteristics. The feasibility study: Importance, the market survey, site analysis, cost estimates, operating capital, projected income.

### **UNIT-III**

#### **Functional planning:**

Functions, concepts of flow, functional requirements, receiving, storage, preparation, cooking, baking, serving, dishwashing, pot & pan washing, waste disposal, other requirements.

#### **Planning the atmosphere:**

Atmosphere & mood, color, lighting, acoustics, noise and music, climate control, furnishings, exterior design, advertising & public relations.

### **UNIT-IV**

#### **Work place design:**

Developing work places, work place environment, concepts of motion economy, materials handling, designing safe work places.

#### **Equipment requirements:**

Methods, equipments check list, broilers, griddles, ovens, ranges, steam-jacketed kettles, steamers, ware washing equipments. Waste disposals, equipment selection.

### **UNIT-V**

#### **Space requirements:**

Introduction, space estimates, total facility size, dining areas, production areas, space calculations, receiving area, storage areas, serving areas dining areas.

### **Layout facilities:**

Space arrangement, flow, other criteria for layout, layout configurations, relationship charts for layout, layout guides, layout of storage areas, layout of main cooking areas, layout of preparation areas, layout of serving areas, layout of dishwashing areas.

### **TEXT BOOKS:**

1. *S.K.Bhatnagar*. 2009. **Managing Food and Beverage Operations**. (Edition I), Frank Brothers and Company Publishers.
2. *Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott*. 2008. **Food and Beverage Management**. (Edition IV), Elsevier India Publisher Pvt. Ltd.

### **REFERENCE BOOKS:**

1. *Mohini Sethi & Surjeet Malhan*. 2006. **Catering Management - An Integrated Approach**. (Edition II), New Age International Publishers.
2. *David Foskett, Ronald Kinton & Victor Cesrani*. 2001. **Theory of Catering**. (Edition IX), Hodder Stoughton Publishers.

<b>17UCH6EI</b>	<b>ELECTIVE-III: HOTEL LAW</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- To know about the concepts of Food laws and legislation
- To learn about the legislation of liquors and food industries

**COURSE OUTCOMES:**

On the successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Know about the Indian Contract Act	<b>K2</b>
<b>CO2</b>	Understand about the Food Legislation	<b>K2, K3</b>
<b>CO3</b>	Understand about the Liquor Legislation	<b>K2, K3</b>
<b>CO4</b>	Know about the Industrial Legislation	<b>K3</b>
<b>CO5</b>	Learn about the Laws Relating To Hospitality, Environment Protection Act and Shops and Establishment Act	<b>K2</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	M	M	S
<b>CO2</b>	S	S	S	M	S
<b>CO3</b>	S	M	M	M	M
<b>CO4</b>	S	S	M	M	M
<b>CO5</b>	S	S	M	M	M

S- Strong    M- Medium    L-Low

<b>17UCH6EI</b>	<b>ELECTIVE-III: HOTEL LAW</b>	<b>SEMESTER - VI</b>
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**Total Credits: 4**  
**Hours / Week: 4**

## **CONTENTS**

### **UNIT-I**

#### **The Indian Contract Act**

Definition of Contract-essential elements of a valid contract-classification of contracts-voidable contract-void contract illegal agreement-express contract-implied contract-executed contract-executory contract. Offer-definition-essentials of a valid offer when does as offer come to an end. Acceptance-essentials of valid acceptance-communication of offer acceptance revocation-when complete.

### **UNIT-II**

#### **Food Legislation**

Principles of food laws-acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities ct, ISU, AGMARK.

### **UNIT-III**

#### **Liquor Legislation**

Types of licenses, drinking in the licensed premises and different types of permits. Liquor control act, distinction between guest and bar, guest relationship, by laws as affecting catering establishments, (to be discussed in details).

## **UNIT-IV**

### **Industrial Legislation**

Factories Act, Payment of Wages Act, Industrial Disputes Act, Apprentices Act, Provident Fund Act, Trade Unions Act (each Act to be discussed in brief with particular reference to hotel industry).

## **UNIT V**

### **Laws Relating To Hospitality- Hygiene, Sanitation and Adulteration**

Food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.

### **Environment Protection Act**

Powers of the central Govt. prevention and control of environment pollution

### **Shops and Establishment Act**

Introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and Weekly working hours-overtime-annual leave with wages. Consumer protection councils, procedure for redressal of grievances.

### **TEXT BOOK :**

1. *E.Dharmaraj*. 2008. **Food and Hotel Legislation and Policies**. (Edition I), New Age International publishers.

### **REFERENCE BOOK :**

1. *Amitabh Devendra*. 2013. **Hotel Law**. (Edition I), Oxford University Press Publishers.

<b>17UCH6SA</b>	<b>SKILL BASED COURSE- III: BAR MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**PREAMBLE:**

- To enable the students to acquire knowledge about the basics of bar operations.
- To get the concept of making cocktails and standardized recipes and
- To understand the procedure of Mixology and selling techniques.

**COURSE OUTCOMES:**

On successful completion of the course, the student will be able to

<b>CO Number</b>	<b>CO STATEMENT</b>	<b>Knowledge Level</b>
<b>CO1</b>	Learn the bar layout and different types of bar and its set-up	<b>K1,K2</b>
<b>CO2</b>	Understand the process of business planning in bar.	<b>K1,K2</b>
<b>CO3</b>	Know the procedure for maintaining different types of ledgers maintained in bar.	<b>K1,K2,K3</b>
<b>CO4</b>	Understand the procedure of purchasing, storing, issuing, and inventory control.	<b>K1,K2,K3</b>
<b>CO5</b>	Understand the method of preparation of cocktails and mocktails	<b>K1,K2,K3</b>

**Mapping with Programme Outcomes**

<b>COS/POS</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>
<b>CO1</b>	S	S	S	S	S
<b>CO2</b>	S	S	S	S	S
<b>CO3</b>	S	S	S	S	S
<b>CO4</b>	S	S	S	S	S
<b>CO5</b>	S	S	S	S	M

S- Strong    M- Medium    L-Low



<b>17UCH6SA</b>	<b>SKILL BASED COURSE- III: BAR MANAGEMENT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 3**

**Hours / Week: 3**

## **CONTENTS**

### **UNIT-I**

Introduction to bar operations, bar layout, Design Space, bar equipments & supplies, various types of bars.

### **UNIT-II**

Business Planning & marketing: Interior Decorations, the Bartender & art of Mixology, Service procedure & selling techniques, Bar sales. Steps to increase bar sales. Bar customer requirements, Up selling and promotional offers

### **UNIT-III**

Records of ledgers maintained in the bar, bar costing, and its procedures. Beverage control, cash control.

### **UNIT-IV**

Bar operations- Purchasing, storing, issuing, and Inventory control, safety measures and security features and control.

### **UNIT-V**

Cocktails – Preparation methods, recipes, types.

### TEXT BOOKS:

1. *Chakravarti.B.K.* 2009. **Bar Management and Control**. (Edition I), Aph Publishing Corporation.
2. *Bernard Davis, Andrew Lockwood, IoannisPantelidis& Peter Akott.* 2008. **Food and Beverage Management**. (Edition IV), Elsevier India Publisher Pvt. Ltd.
3. *John Fuller & A.J. Currie.* 2002. **The Waiter**. (Edition I), Sterling Book House Publishers. Mumbai.

### REFERENCE BOOK:

1. *Sue Pressley & Paul Turner.* 2004.**1001 Cocktails**. (Edition I), Parragon Publishing Company.

<b>17UCHSS1</b>	<b>SELF STUDY PAPER-I: FOOD PRESERVATION</b>	<b>SEMESTER- III</b>
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**PREAMBLE :**

- To know about the concepts of food preservation.
- To know about the different food preservation techniques.

**UNIT-I**

Basic considerations: Aims and objectives of preservation & processing of foods, Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.

**UNIT-II**

Preservation of foods by low temperatures:

(A) Chilling temperatures: Consideration relating to storage of foods at chilling temperatures, Applications and procedures, Controlled and Modified atmosphere storage of foods, Post storage of foods.

(B) Freezing temperatures: Freezing process, Slow and fast freezing of foods and its consequence, other occurrences associated with freezing of foods. Technological aspects of pre freezing, Actual freezing, Frozen storage and thawing of foods.

**UNIT-III**

Preservation

of foods by high temperatures: Basic concepts in thermal destruction of microorganisms. Heat resistance and thermophilic microorganisms. Cooking, Blanching, Pasteurization and Sterilization of foods.

#### **UNIT-IV**

Preservation by water removal: (a) Principles, Technological aspects and application of evaporative concentration process; Freeze concentration and membrane process for food concentrations. (b) Principles, Technological aspects and application of drying and dehydration of foods, Cabinet, tunnel, belt, bin, drum, spray, vacuum, foam mat, fluidized-bed and freeze drying of foods.

#### **UNIT-V**

Principles, Technological aspects and application of sugar and salt, Antimicrobial agents, Biological agent

#### **TEXT BOOKS :**

1. *Subbulakshmi.G, Food Processing and Preservation* - New Age International Publishers.
2. *Singh.N.P, Fruit and Vegetable Preservation* - Oxford University Press Publishers

#### **REFERENCE BOOKS :**

1. *Sathe.A.Y, First Course in Food Analysis* - Newage International Publishers.
2. *NIIR Board, Complete technology book on processing dehydration, canning, Preservation of fruits*– NIIR

<b>17UCHSS2</b>	<b>SELF STUDY PAPER-II: EVENT MANAGEMENT</b>	<b>SEMESTER- III</b>
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**PREAMBLE :**

1. To know about the concepts of events and its nature.
2. To know about the different activities in event management.

**CONTENTS****UNIT- I**

Concepts of resorts management – planning – marketing – maintaining and development of resorts, Types of resorts – major players in resort industry in India – Sterling group, Mahindra group, etc., Introduction to Conventions, Exhibitions and Meetings (MICE), components of the conference market. Introduction to convention venues – Characteristics of conferences and conventions.

**UNIT-II**

The nature of conference markets – the demand for conference facilities. The economic and social significance of conventions. The impacts of conventions on local and national communities demographic trends – geographical distribution. An international market perspective. An introduction to planning professional meets. Management of conference at site. Role of Travel agency in the management conference.

**UNIT- III**

Contract negotiations: The law of professional Meeting and convention check list. Development of convention – hotel sales and marketing plan – hotel convention service management.

#### UNIT-IV

Practices in Event management – Organizing and Planning events – customer care management – starting and managing event business – Event Marketing – Marketing Equipments & tools – Event coordination

#### UNIT-V

Travel Industry Fairs - Benefits of Fairs – marketing tour brochures through fairs. ITB – WTM – BTF – TTW – PATA TRAVEL MART.

#### TEXT BOOKS :

1. *A.K. Bhatia, Event Management* - Sterling Publishers Pvt.Ltd.Delhi.
2. *Anton Shone & Bryn Parry, Successful Event Management.*

#### REFERENCE BOOKS :

1. *Avrich, Barry, Event and Entertainment Marketing* –Vikas Publishers, Delhi.
2. *Panwar J.S, Marketing in the New Era* – Sage Publishers, Delhi