

Dr. N.G.P.ARTS AND SCIENCE COLLEGE (Autonomous)

REGULATIONS 2019-20 for Under Graduate Programme (Outcome Based Education model with Choice Based Credit System)

B.Sc. Catering Science and Hotel Management

(For the students admitted during the academic year 2020-21 and onwards)

Programme: Catering Science and Hotel Management

Eligibility

A candidate who has passed in Higher Secondary Examination with any Academic Stream or Vocational Stream as one of the subjects 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 Catering Science and Hotel Management Degree Examination** of this College after a programme of study of three academic years.

Programme Educational Objectives

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

1. 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.
2. To provide opportunities to get hands- on experience in the hotel and Hospitality industry.
3. 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.
4. To provide opportunities for students to secure knowledge in hospitality industry and service sectors.
5. To develop the Entrepreneurship skills in the minds of the students.



PROGRAMME OUTCOMES:

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

PO Number	PO Statement
PO1	<p>Will be able to understand about the basics which are very much necessary for working in all the departments of a hospitality industry.</p> <p>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.</p>
PO2	<p>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.</p>
PO3	<p>Will be able to serve in the food service outlets like restaurants, banquets, bars, etc.</p>
PO4	<p>Will be able to work in the housekeeping department by the knowledge acquired during his period of study.</p>
PO5	<p>Will be able to handle guest and the problems in the front office department by the knowledge that is acquired during his course.</p>



Guidelines for Programmes offering Part I& Part II for Two Semesters:

Part	Subjects	No.of Papers	Credit	Semester No.
I	Tamil / Hindi / French/Malayalam	2	2 x 3 = 6	I & II
II	English	2	2 x 3 = 6	I & II
III	Core (Credits 2,3,4)	18-20	70	I to VI
	Inter Departmental Course (IDC)		16	I to IV
	Discipline Specific Elective (DSE)	3	3 x 4 =12	VI
	Skill Enhancement Course(SEC)	4	4 x 3=12	III ,IV,V& VI
	Generic Elective(GE)	2	2 x 2=4	III & IV
	Lab on Project (LoP)	1	1	III to V
IV	Environmental Studies(AECC)	1	2	I
	Value Education (VE) (Human Rights, Womens' Rights) (AECC)	2	4	II and III
	General Awareness(On-Line Exam) (AECC)	1	2	IV
	RM (AECC)	1	2	V
	Innovation and IPR (AECC)	1	2	VI
V	Extension Activity NSS / Sports / Department Activity	-	1	I to VI
TOTAL CREDITS			140	



CURRICULUM
B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT
PROGRAMME

Course Code	Course Category	Course Name	L	T	P	Exam (hours)	Max Marks			Credits
							CIA	ESE	Total	
First Semester										
Part-I										
191TL1A1TA	Language - I	Tamil-I	4	1	-	3	25	75	100	3
201TL1A1HA		Hindi-I								
201TL1A1MA		Malayalam-I								
201TL1A1FA		French –I								
Part-II										
191EL1A1EA	Language - II	English–I	4	-	1	3	25	75	100	3
Part-III										
202CH1A1CA	Core-I	Food Production-I	3	-	-	3	25	75	100	3
192CH1A1CB	Core-II	Food and Beverage Service-I	3	-	-	3	25	75	100	3
202CH1A1CP	Core Practical-I	Food Production & Patisserie -I	-	-	4	4	40	60	100	2
192CH1A1CQ	Core Practical-II	Food and Beverage Service-I	-	-	4	3	40	60	100	2
196BM1A1IA	IDC-I	Entrepreneurial Development	4	-	-	3	25	75	100	4
Part-IV										
193MB1A1AA	AECC-I	Environmental Studies	2	-	-	3	-	50	50	2
Total			20	1	9				750	22



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Second Semester										
Part-I										
191TL1A2TA	Language-I	Tamil-II/	4	1	-	3	25	75	100	3
201TL1A2HA		Hindi-II								
201TL1A2MA		Malayalam-II								
201TL1A2FA		French–II								
Part–II										
191EL1A2EA	Language-II	English–II	4	-	1	3	25	75	100	3
Part–III										
202CH1A2CA	Core-III	Food Production-II	3	-	-	3	25	75	100	3
202CH1A2CB	Core-IV	Accommodation Operations -I	3	-	-	3	25	75	100	3
192CH1A2CP	Core Practical–III	Food Production & Patisserie-II	-	-	4	4	40	60	100	2
192CH1A2CQ	Core Practical-IV	Accommodation Operations	-	-	4	3	40	60	100	2
194CS1A2IP	IDC Practical–I	Computer Applications in Hotel Industry	-	-	4	3	40	60	100	2
Part-IV										
196BM1A2AA	AECC-II	Human Rights	2	-	-	3	-	50	50	2
Total			16	1	13				750	20



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Third Semester										
Part – III										
192CH1A3CA	Core - V	Food Production - III	4	-	-	3	25	75	100	4
192CH1A3CB	Core -VI	Food and Beverage Service - II	4	-	-	3	25	75	100	4
192CH1A3CC	Core - VII	Accommodation Operations – II	3	-	-	3	25	75	100	3
192CH1A3CP	Core Practical - V	Food Production & Patisserie - III	-	-	4	4	40	60	100	2
192CH1A3CQ	Core Practical - VI	Food and Beverage Service - II	-	-	4	3	40	60	100	2
192CH1A3SA	SEC-I	Bakery and Confectionery -I	3	-	-	3	25	75	100	3
192CH1A3SP	SEC Practical - I	Bakery and Confectionery -I	-	-	4	3	40	60	100	2
	GE - I		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A3AA	AECC - III	Basic Tamil	2	-	-	3	-	50	50	2
191TL1A3AB		Advanced Tamil								
195CR1A3AA		Women’s Rights								
Total			18	-	12				800	24



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fourth Semester										
Part - III										
192CH1A4CA	Core- VIII	Food Production - IV	4	-	-	3	25	75	100	4
192CH1A4CB	Core - IX	Food and Beverage Service - III	3	-	-	3	25	75	100	3
192CH1A4CP	Core Practical - VII	Food Production & Patisserie Practical - IV	-	-	4	4	40	60	100	2
195PA1A4IC	IDC - III	Hotel Accounting	4	-	-	3	25	75	100	4
203MB1A4IP	IDC Practical - II	Food Microbiology Practical	-	-	4	3	40	60	100	2
192CH1A4SA	SEC - II	Bakery and Confectionery- II	3	-	-	3	25	75	100	3
192CH1A4SP	SEC- Practical - II	Bakery and Confectionery Practical - II	-	-	4	3	40	60	100	2
	GE - II		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A4AA	AECC - IV	Basic Tamil	2	-	-	3	-	50	50	2
191TL1A4AB		Advanced Tamil								
192PY1A4AA		General Awareness								
Total			18	-	12				800	24

S. V. Jayaram
25/01/2022

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



Dr. NGPASC
COIMBATORE | INDIA

B.Sc. CS & HM (Students admitted during the AY 2020-21)

Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fifth Semester										
Part – III										
192CH1A5TA	IT	Industrial Exposure Training Report	-	-	-	3	20	80	100	21
192CH1A5LA	LoP	Lab on Project	-	-	-	-	50	-	50	1
Part – IV										
192MT1A5AA	AECC - V	Research Methodology	2	-	-	3	-	50	50	2
Total			-	-	-	-	-	-	200	24



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Sixth Semester										
Part – III										
192CH1A6CA	Core- X	Food Production - V	4	1	-	3	25	75	100	4
202CH1A6CB	Core- XI	Food and Beverage Service - IV	3	-	-	3	25	75	100	3
192CH1A6CP	Core Practical - VIII	Food Production & Patisserie Practical - V	-	-	4	4	40	60	100	2
192CH1A6CQ	Core Practical - IX	Food and Beverage Service Practical - III	-	-	4	3	40	60	100	2
192CH1A6DA	DSE - I	Financial Management	4	-	-	3	25	75	100	4
192CH1A6DB		Food and Beverage Management								
192CH1A6DC		Hospitality Marketing Management								
192CH1A6DD	DSE - II	Room Division Management	4	-	-	3	25	75	100	4
192CH1A6DE		Fast Food Operations								
192CH1A6DF		Human Resource Management								
192CH1A6DG	DSE - III	Tourism and Hospitality Business	4	-	-	3	25	75	100	4
192CH1A6DH		Food Service Facility Planning								
192CH1A6DI		Hotel Law								
Part - IV										
195BI1A6AA	AECC - VI	Innovation and IPR	2	-	-	3	-	50	50	2



Part – V										
192CH1A6XA		Extension Activity	-	-	-	-	50	-	50	1
Total			21	1	8	-	-	-	800	26
Grand Total									4100	140



DISCIPLINE SPECIFIC ELECTIVE

Students shall select the desired course of their choice in the listed elective course during their VI Semester.

Semester VI (Elective I)

List of Elective Courses

S. No.	Course Code	Name of the Course
1.	192CH1A6DA	Financial Management
2.	192CH1A6DB	Food & Beverage Management
3.	192CH1A6DC	Hospitality Marketing Management

Semester VI (Elective II)

List of Elective Courses

S. No.	Course Code	Name of the Course
1.	192CH1A6DD	Room Division Management
2.	192CH1A6DE	Fast Food Operations
3.	192CH1A6DF	Human Resource Management

Semester VI (Elective III)

List of Elective Courses

S. No.	Course Code	Name of the Course
1.	192CH1A6DG	Tourism and Hospitality Business
2.	192CH1A6DH	Food Service Facility Planning
3.	192CH1A6DI	Hotel Law



GENERIC ELECTIVE COURSES (GE)

The following are the courses offered under Generic Elective Course

Semester III (GE-I)

S. No.	Course Code	Course Name
1	202CH1A3GA	Basics of Cookery

Semester IV (GE-II)

S. No.	Course Code	Course Name
1	192CH1A4GA	Travel and Tourism

EXTRA CREDIT COURSES

The following are the courses offered under self study to earn extra credits:

S. No.	Course Code	Course Name
1	202CH1ASSA	Hotel Engineering
2	192CH1ASSB	Event Management

CERTIFICATE PROGRAMMES

The following are the programme offered to earn extra credits:

S. No.	Programme Code and Name	Course Code	Course Name
1	5A1CP Certificate course on Chinese Cooking	192CH5A1CP	Chinese Cooking
2	5B1CP Certificate course on South Indian Traditional Cooking	192CH5B1CP	South Indian Traditional Cooking



MOOC (NPTEL/SWAYAM/ SPOKEN TUTORIAL)

The following are the online courses offered:

Please refer the following link to select the courses

- www.swayam.org
- www.nptel.ac.in
- www.spoken-tutorial.org



REGULATION 2019-20

Effective from the academic year 2019-20 and applicable to the students admitted to the Degree of Bachelor of Science / Commerce/ Arts.

1. NOMENCLATURE

1.1 Faculty: Refers to a group of programmes concerned with a major division of knowledge are. Eg. Faculty of Computer Science consists of disciplines like Departments of Computer Science, Information Technology, Computer Technology and Computer Applications.

1.2 Programme: Refers to the Bachelor of Science / Commerce / Arts Stream that a student has chosen for study.

1.3 Batch: Refers to the starting and completion year of a programme of study. Eg. Batch of 2015–2018 refers to students belonging to a 3 year Degree programme admitted in 2015 and completing in 2018.

1.4 Course Refers to a component (a paper) of a programme. A course may be designed to involve lectures / tutorials / laboratory work / seminar / project work/ practical training / report writing / Viva voce, etc or a combination of these, to meet effectively the teaching and learning needs and the credits may be assigned suitably.

a) Core Courses

A course, which should compulsorily be studied by a candidate as a core requirement is termed as a Core course.

b) Inter Disciplinary Course (IDC)

A course chosen generally from a related discipline/subject, with an intention to seek exposure in the discipline relating to the core domain of the student.

c) Discipline Specific Elective (DSE) Course: DSE courses are the courses offered by the respective disciplinary/ interdisciplinary programme.

d) Skill Enhancement Courses (SEC): SEC courses are value-based and/or skill-based and are aimed at providing hands-on-training, competencies, skills, etc.

e) Ability Enhancement Courses (AEC): AECC courses are the courses based upon the content that leads to Knowledge enhancement. These



are mandatory for all disciplines. Environmental Science, Human Rights, Women's Rights, General Awareness, IPR and Innovation, Entrepreneurship Development and Research Methodology.

All these courses should be taught according to Outcome based Education.

1.5 Lab on Project (LoP)

To promote the undergraduate research among all the students, the LoP is introduced beyond their regular class hours. LoP is introduced as group project consisting of not more than five members. It consist of four stages namely Literature collection, Identification of Research area, Execution of research and Reporting / Publication of research reports/ product developments. These four stages spread over from III to V semester.

1.6 Project work

It is considered as a special course involving application of knowledge in problem solving / analyzing /exploring a real life situation / difficult problem. The Project work will be given in lieu of a Core paper.

Extra credits

Extra credits will be awarded to a student for achievements in co-curricular activities carried out outside the regular class hours. The guidelines for the award of extra credits are given in section- these credits are not mandatory for completing the programme.

Advanced Learner Course (ALC):

ALC is doing work of a higher standard than usual for students at that stage in their education. Research work carried out in University/ Research Institutions/ Industries of repute in India or abroad for a period of 15 to 30 days will be considered as Advanced Learners Course.



2. STRUCTURE OF PROGRAMME

2.1 PART – I: LANGUAGE

Tamil or any one of the languages namely Malayalam, Hindi and French will be offered under Part – I in the first two / four semesters.

2.2 PART – II : ENGLISH

English will be offered during the first two / four semester.

2.3 PART – III :

- Core course
- Inter Departmental Course (IDC)
- Discipline Specific Elective (DSE)
- Skill Enhancement Course (SEC)
- Generic Elective (GE)
- Lab on Project (LoP)
- Industrial Training (IT)

2.4 PART IV

2.4.1 Ability Enhancement Compulsory Course

The ability enhancement courses such as i) Environmental Studies, ii) Human Rights, iii) Womens' Rights, iv) General Awareness, v) Research Methodology, vi) Intellectual Property Rights(IPR), Innovation and Entrepreneurship or IPR and Innovation from I to VI Semester.

a) Those who have not studied Tamil up to XII Std and taken a non-Tamil language under Part-I shall take Tamil comprising of two courses.

(OR)

b) Those who have studied Tamil up to XII std and taken a non-Tamil language under Part-I shall take Advanced Tamil comprising of two courses in the third and fourth semesters.

(OR)

c) Students who come under the above a+b categories are exempted from Women's Rights and General awareness during III and IV semester respectively.



2.5 PART V: EXTENSION ACTIVITIES

The following co-curricular and extracurricular activities are offered under institutional / department Association/ club/ extension programmes for the students under extension activities from I to IV semester.

a) Institutional

- National Service Scheme (NSS)
Participation in any one of the camps organized by NSS unit.
- Friends of Police(FoP)
Active participation in traffic regulation and other extension activities
- Sports
Active participation in any one of the sports activities
- Youth Red Cross (YRC)
Active participation in YRC programmes

b) Department Association

Membership and active participation in the department association activities.

c) Clubs

Membership and active participation in any one club activities.

1. CREDIT ALLOTTMENT

The following is the credit allotment:

- Lecture Hours (Theory) : Max.1 credit per lecture hour per week,
1 credit per tutorial hour per week
- Laboratory Hours : 1 credit for 2 Practical hours per week.
- Project Work : 1 credit for 2 hours of project work per week

2. DURATION OF THE PROGRAMME

A student is normally expected to complete the B.Sc. /B.com. /BA Programme in 6 semesters. However, in any case not more than 7 consecutive semesters. Failing which the concern BoS will identify suitable / equivalent course.



3. REQUIREMENTS FOR COMPLETION OF A SEMESTER

Candidate shall be permitted to appear for the End Semester examinations for any semester (practical/theory) if

- i) He/she secures not less than 75% of attendance in the number of working days during the semester.
- ii) He/she earns a progress certificate from the Head of the institution, of having satisfactorily completed the course of study prescribed in the scheme of examinations for that semester as required by these regulations, and
- iii) His/her conduct / character is satisfactory.
 - Provided that it shall be open to the Academic council, or any authority delegated with such powers by the Academic council, to grant exemption to a candidate who has failed to earn 75% of the attendance prescribed, for valid reasons, subject to usual conditions. (Refer the Ordinance No.1 of 1990 of the Bharathiar University)
 - A candidate who earned 75% of attendance and more in the current semester are eligible to write the examination in current semester subjects.
 - A candidate who has secured less than 65% but 55% and above attendance in any semester has to compensate the shortage in attendance in the subsequent semester besides earning the required percentage of attendance in that semester and appear for both semester papers together at the end of the later semester.
 - A candidate who has secured less than 55% of attendance in any semester shall not be permitted to appear for the regular examinations and to continue the study in the subsequent semester. He/she has to rejoin the semester in which the attendance is less than 55%.
 - A candidate who has secured less than 65% of attendance in the final semester has to compensate his/her attendance shortage in a manner as decided by the concerned Head of the department after rejoining the same course.



4. EXAMINATIONS

- The end semester examinations shall normally be conducted after completing 90 working days for each semester.
- The maximum marks for each theory and practical course (including the project work and Viva-Voce examination in the final Semester) shall be 100 with the following breakup.

(i) Theory Courses

Continuous Internal Assessment (CIA) : 25 Marks

End Semester Exams (ESE) : 75 Marks

(ii) For Practical/ Courses

Continuous Internal Assessment (CIA) : 40 Marks

End Semester Exams (ESE) : 60 Marks

- a. The following are the distribution of marks for the Continuous Internal Assessment in Practical, Project / Industrial Training Courses.

Continuous Internal Assessment for Practical Courses:

S.No	For - UG practical courses	Distribution of Marks					
1	Minimum 10 experiments to be conducted/practical paper/semester	20	15	10	8	5	4
2	Tests : Two tests out of which one shall be during the mid semester and the other to be conducted as model test at the end of the semester.)	16	10	10	8	6	6
3	Observation Note Book	4	5	5	4	4	-
	TOTAL MARKS	40	30	25	20	15	10



Project viva-voce / Industrial Training

The following are the distribution of marks for the continuous Internal assessment in UG Project/Industrial Training courses.

S.no	For - UG Project courses//Industrial Training	Distribution of Marks	
1	Review-I	5	10
2	Review-II	5	10
3	Review-III	5	10
4	Document, Preparation and Implementation	10	10
	TOTAL MARKS	25	40

b. Following are the distribution of marks for the External Examination in UG Project /Industrial Training courses

S.no	For - UG Project //Industrial Training courses	Distribution of Marks	
1	Record Work and Presentation	35	40
2	Viva-Voce	15	20
	TOTAL MARKS	50	60

Part – IV

The courses offered under Part – IV shall have only End Semester Examinations (ESE) for a maximum of 50 Marks. However, Students who select “Tamil” under Part IV, will be assessed only by Continuous Internal Assessment (CIA). The marks shall be furnished to the COE by the concerned Course teacher through the Head of the Department.



6.1 CONTINUOUS ASSESSMENT EXAMS

6.1 Theory courses

a) Continuous Internal Assessment test (CIA)

There will be a Minimum of two Continuous Assessment Exams, for each Theory course. The first and Second Assessment Exams will be conducted for a Maximum of 50 Marks and 75 marks respectively. The total marks secured in the Two Assessment Exams will be converted to 15 Marks.

b) Utilization of Library

Marks will be awarded to the student based on the hours spent in the library after the working hours and submission of report by the student.

Hours spent in Library	Marks	Type of Document submitted
2	1	Report/ Assignment/ Class presentation
4	2	
6	3	
8	4	
10	5	
12	6	

- During the Library hour, the student must spend time in reading the articles, books, journals of their subject of interest
- Each student should borrow minimum three books during the semester
- Student is expected to submit one Report / Assignment / Class Presentation per Course.

c) Class Participation

Active participation in classroom discussion by the student will be evaluated based on Integration of knowledge, Interaction and Participation and demonstration of knowledge.



d) Papers / Reports/ Assignments/ Class Presentation

The student will be evaluated based on his ability to do analysis of application of theory to real world problems or creative extension of class room learning and his/her ability to communicate the given topic effectively and clearly.

Continuous Assessment OBE Rubrics Score Sheet

Degree: _____ Branch: _____ Semester: _____

Course Code: _____ Course: _____

Max. Marks: _____ Internal: _____ External: _____ Total: _____

S.No.	REG. NO	THEORY / PRACTICAL & LIBRARY CLASS PARTICIPATION (15) (Compulsory)				RUBRICS ASSESSMENT (SELECT ANY ONE)									Total Marks out of : 30	Total Marks out of : 16 / 10 / 08 / 04
						PAPERS / REPORTS (15)			ASSIGNMENTS (15)			CLASS PRESENTATION (15)				
		Library	Integration of Knowledge	Interaction & Participation	Demonstration of Knowledge	Organization & Knowledge	Format & Spelling	Reference / Experiments	Demonstration of Knowledge	Format & Spelling	Reference	Content & Coherence	Creativity and Speaking Skills	Duration of Presentation		
1		6	3	3	3	5	5	5	5	5	5	5	5	5		



The following are the distribution of marks for the continuous internal assessment in UG practical courses

S.No	For - UG Practical Courses	Distribution of Marks					
1	Minimum 10 experiments to be conducted/practical paper/semester	20	15	10	8	5	4
2	Tests : Two tests out of which one shall be during the mid semester and the other to be conducted as model test at the end of the semester.)	16	10	10	8	6	6
3	Observation Note Book	4	5	5	4	4	-
	TOTAL MARKS	40	30	25	20	15	10



7. FOR PROGRAMME COMPLETION

Programme Completion (for students admitted in the A.Y.2019-20 and Onwards)

Student has to complete the following:

- i) Part I, II,III,IV,V as mentioned in the scheme
- ii) Industrial/ Institutional training

Students must undertake industrial / institutional training for a minimum of 15 days and not exceeding 30 days during the IV semester summer vacation. The students will submit the report for evaluation during V semester.

Based on the performance Grade will be awarded as follows:

Marks Scored	Grade to be awarded
75 and above	A
60-74	B
40-59	C
< 40	Re-Appearence

- iii) Skill Enhancement Training

Student must undergo Skill Enhancement training on Communication skills (I and II Semester) and Quantitative aptitude (III and IV Semester) respectively each for 40 h.



8. EXTRA CREDITS

- Earning extra credit is mandatory. However, it is not essential for programme completion
- Extra Credits will be awarded to a student for achievement in co-curricular/ extracurricular activities carried other than the regular class-hours.
- The detailed guidelines for the award of extra credits are as follows:
- A student is permitted to earn a maximum of five extra Credits during the programme duration of UG from I to V Semester.
- Candidate can claim a maximum of 1 credit under each category listed.

The following are the guidelines for the award of Extra credits:

8.1 Proficiency in foreign language

Qualification	Credit
A pass in any foreign language in the examination conducted by an authorized agency	1

8.2 Proficiency in Hindi

Qualification	Credit
A pass in the Hindi examination conducted by Dakshin Bharat Hindi Prachar Sabha	1

Examination passed during the programme period only will be considered for extra credit

8.3 Self-study Course

Qualification	Credit
A pass in the self-study courses offered by the department	1

The candidate should register the self-study course offered by the department only in the III semester



8.4 Typewriting/Short hand

A Pass in short hand /typewriting examination conducted by Tamil Nadu Department of Technical Education (TNDTE) and the credit will be awarded.

Qualification	Credit
A pass in the type writing / short hand examination offered by TNDTE	1

8.5 Diploma / Certificate

Courses offered by any recognized University / NCVRT

Qualification	Credit
A pass in any Certificate course/ Diploma / PG Diploma	1

8.6 CA/ICSI/CMA

Qualification	Credit
Qualifying foundation / Inter level / Final in CA/ICSI/CMA / etc.,	1

8.7 Sports and Games

The Student can earn extra credit based on their Achievement in sports as given below:

Qualification	Credits
Achievement in University/ State / National/ International	1

8.8 Online Courses

Pass in any one of the online courses

Qualification	Credit
SWAYAM/NPTEL/Spoken Tutorial etc.,	1



8.9 Publications / Conference Presentations (Oral/Poster)/Awards

Qualification	Credit
Research Publications in Journals/ oral/poster presentation in Conference	1

8.10 Innovation / Incubation / Patent / Sponsored Projects / Consultancy

Qualification	Credit
Development of model/ Products /Prototype /Process/ App/Registration of Patents/ Copyrights/Trademarks/Sponsored Projects /Consultancy	1

8.11 Representation

Qualification	Credit
State / National level celebrations such as Independence day, Republic day Parade, National Integration camp etc.,	1



Course Code	Course Name	Category	L	T	P	Credit
191TL1A1TA	தமிழ்த் தாள் - I	மொழி- I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு , பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
- கலை மற்றும் மரபுகளை அறியச் செய்தல்
- மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills) – மாணவனின் செயலாக்கத்திறனை ஊக்குவித்தல்	K1,K2,K3
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K2,K4
CO3	பாட இணைச் செயல்பாடுகள் (Co-curricular activities)	K2,K3,K4
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K5, K6

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	S	M	M	M	M
CO4	S	M	M	M	M
CO5	S	M	M	M	M

S Strong

M Medium

L Low



191TL1A1TA	தமிழ்த்தாள் - I	SEMESTER I
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Total Credits: 03

Total Instruction Hours: 60 h

Syllabus

Unit I மறுமலர்ச்சிக் கவிதைகள் 12 h

1. உயிர் பெற்ற தமிழர் பாட்டு - பாரதியார்
2. படி - பாரதிதாசன்
3. போராடப் புறப்பட்டோம் - தமிழ் ஒளி
4. தமிழ்க் கொலை புரியாதீர் - புலவர் குழந்தை
5. திரைத்தமிழ்
 - அ) சும்மா கிடந்த நிலத்தை எனத்தொடங்கும் பாடல் -
 - பட்டுக்கோட்டை கல்யாண சுந்தரனார்
 - ஆ) சமரசம் உலாவும் இடமும் எனத்தொடங்கும் பாடல் - மருதகாசி
 - இ) உன்னை அறிந்தால் எனத்தொடங்கும் பாடல் - கண்ணதாசன்

Unit II புதுக்கவிதைகள் 12 h

1. கடமையைச் செய் - மீரா
2. அம்மாவின் பொய்கள் - ஞானக்கூத்தன்
3. செருப்புடன் ஒரு பேட்டி - மு.மேத்தா
4. ஒரு சிங்கவால் குரங்கின் மரணம் - சிற்பி
5. கடல்கோள் 2004 - முத்தமிழ் விரும்பி
6. கரிக்கிறது தாய்ப்பால் - ஆரூர் தமிழ்நாடன்
7. பள்ளி - நா. முத்துக்குமார்
8. ஹைகூ கவிதைகள் - 15 கவிதைகள்

Unit III பெண்ணியம் 08 h

1. ஒரு கதவும் கொஞ்சம் கள்ளிப்பாலும் - தாமரை
2. நீரில் அலையும் முகம் - அ. வெண்ணிலா
3. தொட்டிச் செடி - இளம்பிறை
4. ஏனிந்த வித்தியாசங்கள் - மல்லிகா



Unit IV சிறுகதைகள்

15 h

- | | |
|------------------------|--------------------|
| 1. வேப்பமரம் | - ந. பிச்சமூர்த்தி |
| 2. அகல்யை | - புதுமைப்பித்தன் |
| 3. ஒருபிடி சோறு | - ஜெயகாந்தன் |
| 4. காய்ச்சமரம் | - கி. ராஜநாராயணன் |
| 5. நிராசை | - பாமா |
| 6. எருமை சீமாட்டி | - பெருமாள் முருகன் |
| 7. குதிரை மசால் தாத்தா | - சு. வேணுகோபால் |

Unit V இலக்கியவரலாறு, இலக்கணம் மற்றும் பயிற்சிப் பகுதி

13 h

அ. இலக்கிய வரலாறு

1. மறுமலர்ச்சிக் கவிஞர்களின் தமிழ்ப்பணிகள்
2. புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும்
3. சிறுகதையின் தோற்றமும் வளர்ச்சியும்

ஆ. இலக்கணம்

1. வல்லினம் மிகும், மிகா இடங்கள் (ஒற்றுப்பிழை நீக்கி எழுதுதல்)
2. ர,ற ,ல, ழ, ள ,ண, ந,ன, வேறுபாடு (ஒலிப்பு நெறி, சொற்பொருள் வேறுபாடு அறிதல்)

இ. படைப்பாக்கப் பயிற்சி

1. கவிதை, சிறுகதை எழுதுதல்

Text Books

- 1 செய்யுள் மற்றும் உரைநடைத் திரட்டு . 2019. தொகுப்பு : தமிழ்த் துறை , டாக்டர் என். ஜி.பி. கலை மற்றும் அறிவியல் கல்லூரி. நியூ செஞ்சுரி புக் ஹவுஸ்(பி)லிட். சென்னை.

References

- 1 பேராசிரியர் முனைவர் பாக்கியமேரி. இலக்கணம் இலக்கிய வரலாறு மொழித்திறன். முதல் பதிப்பு 2013 . பூவேந்தன் பதிப்பகம். சென்னை
- 2 தமிழண்ணல் . புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு . பதினாறாம் பதிப்பு 2000 மீனாட்சி புத்தக நிலையம். மதுரை.
- 3 பேராசிரியர் புலவர் இளவரசு ,சோம. புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு. எட்டாம் பதிப்பு ஜூலை 2012.மணிவாசகர் பதிப்பகம்.சென்னை
- 4 தமிழ் இணையக் கல்விக்கழகம். <<http://www.tamilvu.org/>>



Course Code	Course Name	Category	L	T	P	Credit
201TL1A1HA	HINDI-I	Language 1	4	1	-	03

PREAMBLE

This course has been designed for students to learn and understand

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

communicate Hindi

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
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

COs/POs	PO1	PO2	PO3	PO4	PO5
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



201TL1A1HA	HINDI-I	SEMESTER I
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Total Credits: 03

Total Instruction Hours: 60 h

Syllabus

Unit I	गद्य – नूतन गद्य संग्रह (जय प्रकाश)	12 h
	पाठ 1- रजिया	
	पाठ 2- मक्रील	
	पाठ 3- बहता पानी निर्मला	
	पाठ 4- राष्ट्रपिता महात्मा गाँधी	
Unit II	कहानी कुंज- डॉ वी.पी. 'अमिताभ'	12 h
	कहानी कुंज- डॉ वी.पी. 'अमिताभ' (पाठ 1-4)	
Unit III	व्याकरण	12 h
	शब्द विचार (संज्ञा, सर्वनाम, कारक, विशेषण)	
Unit IV	अनुच्छेद लेखन	12 h
	अनुच्छेद लेखन	
Unit V	अनुवाद	12 h
	अभ्यास-III (केवल अंग्रेजी से हिन्दी में)	

Text Books

- 1 प्रकाशक: सुमित्र प्रकाशन 204 लीला अपार्टमेंट्स, 15 हेस्टिंग्स रोड' अशोक नगर
इलाहाबाद-211001 (Unit - I)
- 2 प्रकाशक: गोविन्द प्रकाशन सदर बाजार, मथुरा उत्तर प्रदेश – 281001 (Unit-II)
- 3 पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 टेगोर नगर इलाहाबाद –
211024 (Unit-III)
- 4 पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024 (Unit-IV)
- 5 (पाठ 1 to 10) प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई -17 (Unit - V)



Course Code	Course Name	Category	L	T	P	Credit
201TL1A1MA	MALAYALAM-I	Language - I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- develop the writing ability and develop reading skill.
- 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

CO Number	CO Statement	Knowledge Level
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

COs/POs	PO1	PO2	PO3	PO4	PO5
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



201TL1A1MA	MALAYALAM - I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I	Novel	12 h
	1. Alahayude penmakkal	
Unit II	Novel	12 h
	1. Alahayude penmakkal	
Unit III	Short Story	14 h
	2. Nalinakanthi	
Unit IV	Short Story	10 h
	2. Nalinakanthi	
Unit V		12 h
	Composition & Translation	

Text Books

- 1 Alahayude penmakkal (NOVEL) By Sara Joseph Published by Current books Thrissur.
- 2 Nalinakanthi (Short story) By T.Padmanabhan Published by DC.Books Kottayam
- 3 Expansion of ideas, General Essay And Translation.

References

- 1 Malayala Novel Sahithyam
- 2 Malayala cherukatha Innale Innu.



Course Code	Course Name	Category	L	T	P	Credit
201TL1A1FA	FRENCH- I	Language - I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- Competence in General Communication Skills - Oral + Written - Comprehension & Expression.
- the Culture, life style and the civilization aspects of the French people as well as of France.
- 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

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

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
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



201TL1A1FA	FRENCH- I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I Salut I Page 10

12 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> • Saluer • Enter en contact avec quelqu'un. • Se presenter. • S'excuser 	En cours de cuisine, premiers contacts avec les membres d'un groupe	<ul style="list-style-type: none"> • Comprendre des personnes qui se saluent. • Échanger pour entrer en contact, se présenter, saluer, s'excuser. • Communiquer avec <i>tu</i> ou <i>vous</i>. • Comprendre les consignes de classe • Épeler son nom et son prénom. <p>Computer jusqu'à 10.</p>

Unit II Enchanté I Page 20

12 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> • Demander de se presenter. • Présenter quelqu'un. 	Dans la classe de français, se presenter et remplir une fiche pour le professeur.	<ul style="list-style-type: none"> • Comprendre les informations essentielles dans un échange en milieu professionnel. • Échanger pour se presenter et présenter quelqu'un.

Unit III J'adore I Page 30

12 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> • Exprimer ses goûts. 	Dans un café, participer à une soirée de rencontres	<ul style="list-style-type: none"> • Dans une soirée de rencontres rapid comprendre des personnes qui échantent sur elles et sur leurs goût • Comprendre une personne



	rapides et remplir de tâches d'appréciation.	qui parler des goûts de quelqu'un d'autre.
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Unit IV J'adore I Page 30

14 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> Présenter quelqu'un 	Dans un café, participer à une soirée de rencontres rapides et remplir de tâches d'appréciation	<ul style="list-style-type: none"> Exprimer ses goûts. Comprendre une demande laissée sur un répondeur téléphonique. Parler de ses projets de week-end.
Autoévaluation du module I Page 40 – Préparation au DELF A1 page 42		

Unit V Tu veux bien? Page 46

10 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> Demander à quelqu'un de faire quelque chose. Demander poliment. Parler d'actions passées. 	Organiser un programme d'activités pour accueillir une personne importante.	<ul style="list-style-type: none"> Comprendre une personne demande un service à quelqu'un. Demander à quelqu'un de faire quelque chose. Imaginer et raconter au passé à partir de situations dessinées.

Text Books

- 1 Regine Merieux, Yves Loiseau, LATITUDES 1(Methode de Français), Goyal Publisher & Distributors Pvt.Ltd., 86 UB Jawahar Nagar (Kamala Nagar),Delhi-7 Les Editions Dider, Paris,2008- Imprime en Roumanie par Canale en Janvier 2012.



Course Code	Course Name	Category	L	T	P	Credit
191EL1A1EA	ENGLISH - I	Language - II	4	0	1	3

PREAMBLE

This course has been designed for students to learn and understand

- To experience the effect of dialogue, the brilliance of imagery and the magnificence of varied genre
- To strengthen the student's English vocabulary and understanding of English sentence structure
- To communicate effectively and acquire knowledge on the transactional concept of English language

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Extend interest in and appreciation of the works of eminent writers from various literatures	K2
CO2	Interpret the genres in literature through the master works of great visionaries	K3
CO3	Perceive the language gaps through a clear model of the grammatical structure	K5
CO4	Analyze the concepts of texts in the course of different lessons which are realistic and discursive in nature	K4
CO5	Value the integral concepts of English grammar necessarily required in their linguistic competence	K5

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	S	S
CO3	M	S	S	S	M
CO4	S	S	M	S	M
CO5	S	S	S	S	M

S Strong

M Medium

L Low



191EL1A1EA	ENGLISH - I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I Genre Studies - I 10 h

The Road Not Taken – Robert Frost

All the World's a Stage – William Shakespeare

Whitewashing the Fence – Mark Twain

The Face of Judas Iscariot - Bonnie Chamberlain

Soul Gone Home – Langston Hughes

Unit II Genre Studies - II 11 h

Ode on a Grecian Urn – John Keats

Mending Wall – Robert Frost

My Early Days – Dr. A.P.J. Abdul Kalam

Nightfall – Isaac Asimov

A Kind of Justice – Margret Atwood

Unit III Grammar - I 14 h

Parts of Speech

Articles and Prepositions

Subject Verb Agreement

Degrees of Comparison

Sequence of Tenses

Unit IV Genre Studies - III 11 h

On his Blindness - John Milton

Small - Scale Reflections on a Great House – A.K. Ramanujan

On Prayer – Khalil Gibran

The Garden Party – Katherine Mansfield

The Tell - Tale Heart – Edgar Allen Poe



Unit V Grammar - II

14 h

If Conditionals

Modal Auxiliary Verbs

Question Types/Tags

Voice

Direct and Indirect Speech

Text Books

- 1 Prabha, Vithya. R and S. Nithya Devi. 2019. Sparkle: English Textbook for First Year. McGraw Hill Education, Chennai.
- 2 Wren and Martin. 2006. High School English Grammar and Composition. S. Chand Publishing, New Delhi.

References

- 1 Bajwa and Kaushik. 2010. Springboard to Success- Workbook for Developing English and Employability Skills. Orient Black Swan, Chennai
- 2 Syamala. V. 2002. Effective English Communication for You. Emerald Publishers, Chennai.
- 3 Krishnaswamy. N, Lalitha Krishnaswamy & B.S. Valke. 2015. Eco English, Learning English through Environment Issues. An Integrated, Interactive Anthology. Bloomsbury Publications, New Delhi.
- 4 Krishnaswamy. N. 2000. Modern English: A Book of Grammar, Usage And Composition. Macmillan, New Delhi.



Course Code	Course Name	Category	L	T	P	Credit
202CH1A1CA	FOOD PRODUCTION- I	CORE	3	-	-	3

PREAMBLE

This course has been designed for students to learn and understand

- The basic concepts of cooking.
- The basic ingredients used in cooking.
- The basic principles involved in cooking.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the important cuisines of the world, attributes of a kitchen staff.	K1
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K1
CO3	Learn the preparation techniques of different ingredients and to apply the different methods in suitable areas.	K2
CO4	Know the importance of raising agents, its applications in bakery section and also the classifications of stocks, soups, sauces.	K2
CO5	Identify the different types of fishes, learn the characteristics of eggs and preparation of different meats.	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	M	M	M	M	M
CO4	M	M	M	M	M
CO5	M	M	M	M	M

S Strong

M Medium

L Low



202CH1A1CA	FOOD PRODUCTION- I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Introduction to Food production 6 h

Cooking - Introduction, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine).

Attitudes and behavior in the kitchen

Personal hygiene

Uniforms & protective clothing

Different equipments used in food production

Safety procedure in handling equipment

Levels of skills and experiences Rice, Cereals & Pulses

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

Unit II Cooking Materials 7 h

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

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.

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.

Unit III Preparation of Ingredients 7 h

Aims and objectives of cooking food.

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

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.

Unit IV Basics of Continental Cookery 8 h

Raising Agents - Functions of raising agents, chemical raising agents and yeast.
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 Egg and Meat Cookery 8 h

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).

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



Text Books

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

References

- 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.
- 3 Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volumeI, Edition VI, Orient Longman Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A1CB	FOOD AND BEVERAGE SERVICE - I	CORE	3	-	-	3

PREAMBLE

This course has been designed for students to learn and understand

- The basic concept of different types of catering organizations its classification
- Different types of restaurants, roles and responsibilities of different staff
- To compile and have a basic understanding about the menu

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Explain the different types of catering establishments , role of the service staff	K1,K2
CO2	Understand the different staffs, their roles and responsibilities.	K1,K@
CO3	Understand about the different types of operating equipments, co- ordination of food and beverage staff with other staff	K3
CO4	Explaining the types of menu and its classification, Food with its usual accompaniments and service method	K2,K3
CO5	Understand about the different styles of food and beverage service and to illustrates the pros and cons of different styles	K1,K2,K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	S	S

S Strong

M Medium

L Low



192CH1A1CB	FOOD AND BEVERAGE SERVICE - I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Introduction to food and beverage service industry 6 h

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 Food and beverage service staffs of hotel 7 h

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 Food service equipments 7 h

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 knowledge and planning 8 h

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 Styles of food service 8 h

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.



Text Books

- 1 Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", Edition VI, ELST Publishers Ltd
- 2 R.Singaravelan, 2011, "Food and Beverage Service", Edition I, Oxford University Press Publishers Ltd.

References

- 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.



202CH1A1CP	CORE PRACTICAL: FOOD PRODUCTION & PATISSERIE –I	SEMESTER I
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Total Credits: 2

Total Instructions Hours: 48 h

S.No	Contents
1	<p>Basic Hygiene practices to be observed in the Kitchen.</p> <p>Safety practices to be observed in the kitchen: First Aid for cuts and burns.</p> <p>Proper usage of a Kitchen Knife and Hand Tools. Understanding the usage of small kitchen equipments.</p> <p>Identification of Raw Materials.</p>
2	<p>Cuts of Vegetables: Julienne, Jardinière, Mignonnette, Dices, Cubes, Macédoine, Paysanne, Shred, Concasse, Mirepoix.</p> <p>Cuts of chicken, Cuts of fish</p> <p>Methods of Cooking Vegetables: Boiling (Potatoes, Beans, Cauliflower), Frying (Aubergine, Potatoes), Steaming (cabbage), Baking (potatoes, turnip), Braising (onion, leaks, cabbage)</p>
3	<p>Demonstration of basic Indian masalas & gravies.</p> <p>Formulate ten sets of menu consisting of five dishes from the following courses.</p> <p>Indian rice preparations</p> <p>Indian dhal preparations</p> <p>Indian snacks preparations</p>
4	<p>Indian breads & gravies</p> <p>Pulaos & Biryani</p> <p>Indian vegetable preparations</p> <p>Indian meat preparations</p> <p>Indian sweets preparations</p>

Note: Ten set of menu consisting five courses for every practicals



References

- 1 Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume I, Edition VI, Orient Longman Publishers.
- 2 Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume II, Edition VI, Orient Longman Publishers.
- 3 Krishna Arora, 2009, "Theory of Cookery", Edition VI, Frank Brothers Publishers.



192CH1A1CQ	FOOD AND BEVERAGE SERVICE PRACTICAL - I	SEMESTER I
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Total Credits: 2

Total Instructions Hours: 48 h

S.No	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, Carrying a heavy tray and Carrying glasses
6	Handling cutlery
7	Handling crockery
8	Service of water
9	Arrangement of sideboard
10	Table d'hôte cover laying
11	A la carte cover laying
12	Practice of simple menu compilation

Note: Out of 12-10 Mandatory

References

- 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.
- 3 Sudhir Andrews, 2007, "Food & Beverage Service Training Manual", Edition I, Tata Mc Graw – Hill Publishers.



Course Code	Course Name	Category	L	T	P	Credit
196BM1A1IA	ENTREPRENEURIAL DEVELOPMENT	IDC	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The concepts of Entrepreneurship.
- About the Entrepreneurial Development Programme and get energized.
- Project management, Institutional support to entrepreneurial development.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Introduce the concept of entrepreneurship and various role played by an entrepreneur in the emerging world.	K1
CO2	Understand the areas of entrepreneurial growth and equip with different programme.	K2
CO3	Understand the project management 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

COs/POs	PO1	PO2	PO3	PO4	PO5
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



196BM1A1IA	ENTREPRENEURIAL DEVELOPMENT	SEMESTER I
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Entrepreneurship 10 h

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

Unit II Entrepreneurship Development Programmes 10 h

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

Unit III Project 9 h

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

Unit IV Source of Finance 10 h

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

Unit V Institutional support to Entrepreneurs 9 h

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.

References

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



Course Code	Course Name	Category	L	T	P	Credit
193MB1A1AA	VALUE EDUCATION- ENVIRONMENTAL STUDIES	AECC	2	-	-	2

PREAMBLE

This course has been designed for students to learn and understand

- Multi disciplinary aspects of Environmental studies
- Importance to conserve the Biodiversity
- Causes of Pollution and its control

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	understand the importance of natural resources in order to conserve for the future.	K2
CO2	inculcate the knowledge on structure, function and energy flow in the Eco system.	K3
CO3	impart knowledge on Biodiversity and its conservation.	K3
CO4	create awareness on effects, causes and control of air, water, soil and noise pollution etc.	K2,K3
CO5	build awareness about sustainable development and Environmental protection	K2,K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	M	M	M	M	M
CO4	M	M	M	M	M
CO5	M	M	M	M	M

S Strong

M Medium

L Low



193MB1A1AA	VALUE EDUCATION- ENVIRONMENTAL STUDIES	SEMESTER I
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Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Environmental studies& Ecosystems 4 h

Multidisciplinary nature of environmental studies; components of environment – atmosphere, hydrosphere, lithosphere and biosphere. Scope and importance; Concept of sustainability and sustainable development. What is an ecosystem? Structure and function of ecosystem; Energy flow in an ecosystem: food chain, food web and ecological succession. Case studies of the following ecosystems: Forest ecosystem, Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries).

Unit II Natural Resources: Renewable and Non-renewable Resources 5 h

Land Resources and land use change; Land degradation, soil erosion and desertification. Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. Water: Use and overexploitation of surface and ground water, floods, droughts, conflicts over water (international & inter-state). Heating of earth and circulation of air; air mass formation and precipitation. Energy resources: Renewable and non-renewable energy sources, use of alternate energy sources, growing energy needs, case studies.

Unit III Biodiversity and Conservation 5 h

Levels of biological diversity: genetic, species and ecosystem diversity; Biogeography zones of India; Biodiversity patterns and global biodiversity hot spots. India as a mega-biodiversity nation; Endangered and endemic species of India. Threats to biodiversity: habitat loss, poaching of wildlife, man-wildlife conflicts, biological invasions; Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity. Ecosystem and biodiversity services: Ecological, economic, social, ethical, aesthetic and Informational value.

Unit IV Environmental Pollution, Environmental Policies & Practices 5 h

Environmental pollution : types, causes, effects and controls; Air, water, soil, chemical and noise pollution. Nuclear hazards and human health risks. Solid waste management: Control measures of urban and industrial waste. Pollution case studies. Climate change, global warming, ozone layer depletion, acid rain and impacts on human communities and agriculture. Environment Laws : Environment Protection Act; Air (Prevention & Control of Pollution) Act; Water (Prevention and



control of Pollution) Act; Wildlife Protection Act; Forest Conservation Act; International agreements; Montreal and Kyoto protocols and conservation on Biological Diversity (CBD). The Chemical Weapons Convention (CWC). Nature reserves, tribal population and rights, and human, wildlife conflicts in Indian context.

Unit V Human Communities and the Environment & Field Work 5 h

Human population and growth: Impacts on environment, human health and welfares. Carbon foot-print. Resettlement and rehabilitation of project affected persons; case studies. Disaster management: floods, earthquakes, cyclones and landslides. Environmental movements: Chipko, Silent valley, Bishnios of Rajasthan. Environmental ethics: Role of Indian and other religions and cultures in environmental conservation. Environmental communication and public awareness, case studies (e.g., CNG vehicles in Delhi). Visit to an area to document environmental assets; river/forest/flora/fauna, etc. Visit to a local polluted site – Urban/Rural/Industrial/Agricultural. Study of common plants, insects, birds and basic principles of identification. Study of simple ecosystems-pond, river, Delhi Ridge, etc.

Text Books

- 1 Carson, R. 2002. Silent Spring. Houghton Mifflin Harcourt
- 2 Gadgil, M., & Guha, R. 1993. This Fissured Land: An Ecological History of India. Univ. of California Press.
- 3 Gleeson, B. and Low, N. (eds.) 1999. Global Ethics and Environment, London, Routledge.
- 4 Gleick, P.H. 1993. Water in Crisis. Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press.
- 5 Groom, Martha J. Gary K. Meffe, and Carl Ronald carroll. Principles of Conservation Biology. Sunderland: Sinauer Associates, 2006.
- 6 Grumbine, R. Edward, and Pandit, M.K. 2013. Threats from India's Himalaya dams. Science, 339: 36-37.
- 7 McCully, P. 1996. Rivers no more: the environmental effects of dams (pp. 2964). Zed Books.
- 8 McNeil, John R. 2000. Something New Under the Sun: An Environmental History of the Twentieth Century.
- 9 Odum, E.P., Odum, h.T. & Andrews, J. 1971. Fundamentals of Ecology. Philadelphia: Saunders.



References

- 1 Pepper, I.L., Gerba, C.P. & Brusseau, M.L. 2011. Environmental and Pollution Science. Academic Press.
- 2 Rao, M.N. & Datta, A.K. 1987. Waste Water Treatment. Oxford and IBH Publishing Co. Pvt. Ltd.
- 3 Raven, P.H., Hassenzahl, D.M. & Berg, L.R. 2012. Environment. 8th edition. John Wiley & Sons.
- 4 Rosencranz, A., Divan, S., & Noble, M.L. 2001. Environmental law and policy in India. Tripathi 1992.



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Second Semester										
Part-I										
191TL1A2TA	Language-I	Tamil-II	4	1	-	3	25	75	100	3
201TL1A2HA		Hindi-II								
201TL1A2MA		Malayalam-II								
201TL1A2FA		French–II								
Part–II										
191EL1A2EA	Language-II	English–II	4	-	1	3	25	75	100	3
Part–III										
202CH1A2CA	Core-III	Food Production-II	3	-	-	3	25	75	100	3
202CH1A2CB	Core-IV	Accommodation Operations -I	3	-	-	3	25	75	100	3
192CH1A2CP	Core Practical–III	Food Production & Patisserie-II	-	-	4	4	40	60	100	2
192CH1A2CQ	Core Practical-IV	Accommodation Operations	-	-	4	3	40	60	100	2
194CS1A2IP	IDC Practical–I	Computer Applications in Hotel Industry	-	-	4	3	40	60	100	2
Part-IV										
196BM1A2AA	AECC-II	Human Rights	2	-	-	3	-	50	50	2
Total			16	1	13				750	20



Course Code	Course Name	Category	L	T	P	Credit
191TL1A2TA	பகுதி-1: தமிழ் - தாள்- II	மொழி	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- மொழிப் பாடங்களின் வாயிலாகத் தமிழரின் பண்பாடு, பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
- கலை மற்றும் மரபுகளை அறியச் செய்தல்
- மாணவர்களின் படைப்பாக்கத் திறன்களை ஊக்குவித்தல்

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills) – மாணவனின் செயலாக்கத்திறனை ஊக்குவித்தல்	K1,K2,K3
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K2,K4
CO3	பாட இணைச் செயல்பாடுகள் (Co-curricular activities)	K2,K3,K4
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K5

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	S	M	M	M	M
CO4	S	M	M	M	M
CO5	S	M	M	M	M

S Strong

M Medium

L Low



191TL1A2TA	பகுதி-1: தமிழ் - தாள்- II	SEMESTER II
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Total Credits: 3
Total Instruction Hours: 60 h

Syllabus

Unit I அற இலக்கியம் 12 h

1. திருக்குறள்

அ.அறன் வலியுறுத்தல் (அ. எண்: 04)

ஆ.நட்பாராய்தல் (அ. எண்: 80)

இ.சான்றாண்மை (அ. எண்: 99)

ஈ.குறிப்பறிதல் (அ. எண்: 110)

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

Unit II அற இலக்கியம் 10 h

1. நாலடியார் - அறிவுடைமை

2.பழமொழி நானூறு - வீட்டு நெறி

3. கார்நாற்பது - தோழி பருவங்காட்டி தலைமகளை வற்புறுத்திய பாடல்கள்
(1முதல் - 18பாடல்கள்)

Unit III உரைநடை 10 h

1. பெற்றோர்ப் பேணல் - திரு.வி.க.

2. உள்ளம் குளிர்ந்தது - மு.வரதராசனார்

3. சங்கநெறிகள் - வ.சுப.மாணிக்கம்

Unit IV உரைநடை 13 h

1.பெரியார் உணர்த்தும்

சுயமரியாதையும் சமதர்மமும் - வே. ஆனைமுத்து

2. வீரவணக்கம் - கைலாசபதி

3.மொழியும்நிலமும் - எஸ். ராமகிருஷ்ணன்



Unit V இலக்கிய வரலாறு, இலக்கணம் மற்றும் பயிற்சிப் பகுதி

15 h

அ.இலக்கிய வரலாறு

1. பதினெண் கீழ்க்கணக்கு நூல்கள்
2. தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும்

ஆ. இலக்கணம்

1. வழு, வழுவமைதி, வழாநிலை

இ. பயிற்சிப் பகுதி

1. நூல் மதிப்பீடு மற்றும் திரைக்கதை திறனாய்வு
2. தன்விவரக் குறிப்பு எழுதுதல்

Note : பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது

Text Books

- 1 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி (தன்னாட்சி) செய்யுள் மற்றும் உரைநடைத் திரட்டு. (முதல்பதிப்பு.) சென்னை: நியூ செஞ்சுரி பக்ஹவுஸ் (பி) லிட்.

References

- 1 பேராசிரியர் புலவர் இளவரசு, சோம. (ஜூலை2012). தமிழ் இலக்கிய வரலாறு. (எட்டாம் பதிப்பு) சென்னை: மணிவாசகர் பதிப்பகம்.
- 2 பேராசிரியர் முனைவர் பாக்கியமேரி (2013). இலக்கணம் இலக்கிய வரலாறு மொழித்திறன். (முதல் பதிப்பு) சென்னை பூவேந்தன் பதிப்பகம்.
- 3 தமிழ் இணையக் கல்விக்கழகம் <<http://www.tamilvu.org/>>



Course Code	Course Name	Category	L	T	P	Credit
201TL1A2HA	HINDI -II	LANGUAGE	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- 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

CO Number	CO Statement	Knowledge Level
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

COs/POs	PO1	PO2	PO3	PO4	PO5
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



201TL1A2HA	HINDI -II	SEMESTER II
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Total Credits: 03

Total Instruction Hours: 60 h

Syllabus

Unit I 12 h

आधुनिक पद्य – शबरी (श्री नरेश मेहता)

प्रकाशक: लोकभारती प्रकाशन

पहली मंजिल, दरबारी बिल्डिंग,

महात्मा गाँधी मार्ग, इलाहाबाद-211001

Unit II 12 h

उपन्यास: सेवासदन-प्रेमचन्द

प्रकाशक: सुमित्र प्रकाशन

204 लीला अपार्टमेंट्स, 15 हेस्टिंग्स रोड

अशोक नगर इलाहाबाद-211001

Unit III 12 h

कहानी-किरीट- डा उषा पाठक / डा अचला पाण्डेय

पाठ 1. उसने कहा था

पाठ 2. कफ़न,

पाठ 3. चीफ़ की दावत

प्रकाशक: राधाकृष्ण प्रकाशन दिल्ली

Unit IV 12 h

पत्र लेखन: (औपचारिक या अनौपचारिक)

पुस्तक: व्याकरण प्रदीप – रामदेव

प्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024

Unit V 12 h

अनुवाद अभ्यास-III (केवल हिन्दी से अंग्रेजी में)

(पाठ 1 to 10)

प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई -17



Course Code	Course Name	Category	L	T	P	Credit
201TL1A2MA	MALAYALAM - II	LANGUAGE	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- 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

CO Number	CO Statement	Knowledge Level
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

COs/POs	PO1	PO2	PO3	PO4	PO5
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



201TL1A2MA	MALAYALAM -II	SEMESTER II
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Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I		12 h
Travelogue		
Unit II	Novel	12 h
Travelogue		
Unit III		14 h
Travelogue		
Unit IV		10 h
Autobiography		
Unit V		12 h
Autobiography		

Text Books

- 1 Dubai Puzha (Travelogue) By K.Krishna Das, Published by Green books Thrissur.
- 2 Vazhithirivukal (Autobiography) By Dr.APJ Abdul Kalam Published by DC.Books Kottayam



Course Code	Course Name	Category	L	T	P	Credit
201TL1A2FA	FRENCH -II	LANGUAGE	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- 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

CO Number	CO Statement	Knowledge Level
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

COs/POs	PO1	PO2	PO3	PO4	PO5
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



201TL1A2FA	FRENCH -II	SEMESTER II
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Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I

12 h

<ul style="list-style-type: none"> Proposer, accepter, refuser une invitation. Indiquer la date. 	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	<ul style="list-style-type: none"> Comprendre un message d'invitations sur un répondeur téléphonique. Inviter quelqu'un à accepter ou refuser l'invitation.
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Unit II

12 h

<ul style="list-style-type: none"> Prendre et fixer un rendez-vous. Demander et indiquer l'heure. 	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	<ul style="list-style-type: none"> Comprendre des personnes qui fixent un rendez-vous par téléphonique. Prendre un rendez-vous par téléphone
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Unit III

12 h

<ul style="list-style-type: none"> Exprimer son point de vue positif et négatif. S'informer sur le prix. S'informer sur la quantité. Exprimer la quantité. 	En groupes, choisir un cadeau pour un ami.	<ul style="list-style-type: none"> Exprimer son point de vue sur des idées de cadeau. Faire des achats dans un magasin
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Unit IV

12 h

<ul style="list-style-type: none"> Demander et indiquer une direction. Localiser (près de, en face de). 	Suivre un itinéraire à l'aide d'indications par téléphone et d'un plan.	<ul style="list-style-type: none"> Comprendre des indications de direction. Comprendre des indications de lieu.
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Unit V

12 h

<ul style="list-style-type: none"> Exprimer l'obligation et l'interdit. Conseiller. 	Par courrier électronique, donner des informations et des conseils à un ami qui veut voyager.	<ul style="list-style-type: none"> Comprendre une chanson. Comprendre de courts messages qui expérimentent l'obligation ou l'interdiction Donner des conseils à des personnes dans des situations données.
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Text Books

- 1 LATITUDES 1 (Méthode de français) Pages from 56 to 101, Author : RÉGINE MÉRIEUX Publisher : GOYAL Publishers & Distributors Pvt



Course Code	Course Name	Category	L	T	P	Credit
201EL1A2EA	ENGLISH - II	LANGUAGE	4	-	1	3

PREAMBLE

This course has been designed for students to learn and understand

- The effect of dialogue, the brilliance of imagery and the magnificence of varied genres
- The vocabulary and to frame sentence structure
- The transactional concept of English language

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Interpret skills in communication and to shape their attitude	K2
CO2	Develop oral and written language skills in a business context	K3
CO3	Analyze to gain key strategies and expressions for communicating with professionals	K3
CO4	Inspect the knowledge to the corporate needs	K4
CO5	Formulate Inter and Intrapersonal skills	K5

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	S	S
CO3	M	S	S	S	M
CO4	S	S	M	S	M
CO5	S	S	S	S	M

S Strong

M Medium

L Low



201EL1A2EA	ENGLISH - II	SEMESTER II
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Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I Technical English 12 h

Communication: Process- Methods- Channels- Barriers of Communications

Phonetics: Basics of phonetics - Consonants and Vowel sounds

Reading Skills: Skimming and Scanning- Reading Different Kinds of Texts- Types- Developing a Good Reading Speed

Writing Skills: Note- Making and note taking, Paragraph Writing: Structure and principles

Unit II Business English 12 h

Structure and Planning of Letters: Elements of Structure- Forms of Layout- Style- Writing Business Letters

Quotation, Order and Tender: Inviting - Sending Quotation letter - Placing Orders- Inviting Tenders

E-mail Correspondence: Structure- Procedure- Style- Guidelines- Jargon and Acronyms- Security Precaution

Seminar and Meetings: Introduction- Organizing a Seminar- Sample Brochure- Conducting and Participating in a Meeting

Unit III Professional English 12 h

Report Writing: Importance- Process- Types- Structure

Memo: Importance- Structure

Notice, Agenda and Minutes: Meeting- Notice- Agenda- Minutes: Preparation- Structure- Delivery

Brochures: Purpose- Audience- Qualities

Unit IV Employment Communication 12 h

Resume Writing : Elements of Resume - difference between CV and Resume - Writing Job Application

Art of Conversation: Small Talk- Body Language- Principles of Good Conversation

Interview: Organizational role- Goals- Types- Interview Process

Group Discussion: Importance- Features- Strategies- Barriers



Unit V Soft Skills

12 h

Self - Discovery and Goal Setting: Self - Discovery - Goals and Types- Benefits, Areas and Clarity of Goal Setting

Positive Thinking (PT) and Attitude: Benefits of PT and Attitude- Develop Positive Attitude and Thinking- Drive out Negative Thinking and Attitude

Etiquettes and Manners: Home, Table and Business, Time Management

Text Books

- 1 Prabha, Dr. R. Vithya & S. Nithya Devi. 2019. Sparkle. (1st Edn.) McGraw - Hill Education. Chennai. [Unit I - V]

References

- 1 Ghosh, B.N. Editor. 2017. Managing Soft Skills for Personality Development. McGraw - Hill Education, Chennai.
- 2 Adams, Katherine L. and Gloria I. Galanes. 2018. Communicating in Groups- Applications and Skills. McGraw - Hill Education, Chennai.
- 3 Koneru, Aruna. 2017. Professional Communication. McGraw - Hill Education, Chennai.
- 4 Koneru, Aruna. 2011. English Language Skills. McGraw - Hill Education, Chennai.



Course Code	Course Name	Category	L	T	P	Credit
202CH1A2CA	FOOD PRODUCTION - II	CORE	3	0	0	3

PREAMBLE

This course has been designed for students to learn and understand

- The basic commodities used in cooking and the concepts in Indian cooking.
- The different methods of cooking food.
- The organizational structure of a hotel kitchen.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the important commodities used in the kitchen.	K1
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K2
CO3	Learn the importance of Indian cooking, spices used and concept of masalas.	K2
CO4	Understand and apply the different methods of cooking for different dishes.	K2,K3
CO5	Learn the organizational structure of the hotel and different designations in kitchen and stewarding department.	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	M	M	M	M	M
CO4	M	M	M	S	M
CO5	M	S	M	M	M

S Strong

M Medium

L Low



202CH1A2CA	FOOD PRODUCTION - II	SEMESTER II
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Basic Commodities 7 h

Flour - Structure of wheat, Types of Wheat, Types of flours obtained from wheat, Types of Flour, Uses of Flour in Food Production, Cooking of Flour (Starch), By-products of wheat

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

Unit II Commodities 7 h

Milk- Introduction, Processing of Milk, Pasteurization – Homogenization, Milk – Skimmed and Condensed, Nutritive Value.

Cream- Introduction, Types of Cream.

Cheese- Introduction, Types of Cheese, Classification of Cheese, Uses of Cheese

Butter- Introduction, Types of Butter

Yoghurt – Types.

Herbs – Uses of herbs.

Unit III Basic Indian Cookery 7 h

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. Basic Indian Gravies – Recipes.

Unit IV Methods of Cooking Food 8 h

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.

Molecular Gastronomy – Description.

Unit V Kitchen Organization and Layout

7 h

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

Kitchen organization – Staff organization of a large Kitchen. Duties and responsibilities of various chefs.

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

Co-operation with other departments.

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.

References

- 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.
- 3 Thangam E.Philip, 2005, “Modern cookery for teaching and trade (volume I)”, Edition V, Orient Longman Publishers.



Course Code	Course Name	Category	L	T	P	Credit
202CH1A2CB	ACCOMMODATION OPERATIONS - I	CORE	3	0	0	3

PREAMBLE

This course has been designed for students to learn and understand

- The basic concepts of Front office operations.
- The basics of housekeeping operations.
- The activities carried out in the front office and housekeeping departments

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the important classifications of hotels and categories of rooms and room tariff.	K1
CO2	Identify and know the different organization hierarchy of the front office and housekeeping departments and reservation process.	K2
CO3	Learn the process of registration in the front office and key handling procedures and know the guest safety and security based activities.	K2,K3
CO4	Know the different cleaning equipments, classification of polishes, and cleaning of different surfaces	K2
CO5	Learn the cleaning and maintenance of guest rooms and housekeeping inventories.	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	M	M	M	M	M
CO4	M	S	M	S	M
CO5	M	M	M	M	M

S Strong

M Medium

L Low



202CH1A2CB	ACCOMMODATION OPERATIONS - I	SEMESTER II
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Introduction to Hotel Industry 7 h

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, etc.

Types of Meal plan used in the hotel industry.

Unit II Front Office Organization and Reservations 7 h

Organizational / Hierarchy Chart, Duties and Responsibilities of F.O Persons. Front office functional areas.

Importance of Housekeeping, Responsibility of the Housekeeping department.

Organisation structure of Housekeeping department. Personal Attributes of Housekeeping staff. Layout of Housekeeping department. Functions of Bell desk [Scanty, Left Luggage procedure].

Reservations

Importance & 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.

Unit III Registration and Checkout of guest 7 h

Introduction to the Registration section.

Steps of registration [with or without reservation].

Pre- registration activities.

Front office Guest Security & Safety - Introduction to security systems, Control of



room keys. Mobiles for keyless entry. 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.

Various modes of payment by the guest.

Types of cash Settlement.

Types of credit settlements.

Unit IV Housekeeping Inventories 8 h

Cleaning Equipments: Introduction, Types of Cleaning equipment's, 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 V Maintenance of guest rooms and Housekeeping Inventories 7 h

Hotel Guestrooms: Guest room supplies, Guest Amenities. Lost and found.

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.

Principles of Cleaning, Cleaning procedures, Frequency of cleaning - Deep cleaning and spring cleaning.

Key touch points, Special disinfect area, new procedures after covid.



Text Books

- 1 Jatashankar R. Tewari, 2009, "Hotel Front Office Operations and Management", Edition I, Oxford University Press.
- 2 Raghubalan, SmriteeRaghubalan, 2015 , "Hotel Housekeeping - Operations and Management", Edition III , Oxford University Press.

References

- 1 Joan C Branson & Margaret Lennox, 2015, "Hotel, Hostel and Hospital Housekeeping" Edition V, ELST Publishers Ltd.
- 2 S.K. Kausal & S.N.Gautam, 2016 "Accommodation Operations Management", Edition I, Frank Bros & Co publishers Ltd.
- 3 <https://hoteltechreport.com/guest-experience/keyless-entry>.



192CH1A2CP	CORE PRACTICAL - III : FOOD PRODUCTION & PATISSERIE - II	SEMESTER II
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Total Credits: 2

Total Instructions Hours: 48 h

S.No	Contents
1	Individual practical for students-10 sets of menu
2	Demonstration classes & simple application by students Basic Western Cuisine
3	STOCKS
4	SAUCES
5	SOUPS / SALADS
6	EGG COOKERY
7	PASTAS
8	FISH COOKERY
9	POULTRY
10	MEAT
11	VEGETABLES
12	HOT/COLD DESSERTS

Note: Compile menu with 5 courses



References

- 1 David Foscett, Ronald Kinton & Victor Cesrani, 2004, "Practical Cookery", Edition X, Hodder Starghton Publishers.
- 2 Thangam E.Philip, 2005, "Modern cookery for teaching and trade (volume I)", Edition V, Orient Longman Publishers.
- 3 Mary Frey Ray & Evelyn Jones Lewis, 1988, "Exploring Professional Cooking", Edition I, Tata Mc Graw Hill Publishers.
- 4 Thangam E.Philip, 2005, "Modern cookery for teaching and trade (volume II)", Edition V, Orient Longman Publishers.



192CH1A2CQ	CORE PRACTICAL - IV: ACCOMMODATION OPERATIONS	SEMESTER II
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Total Credits: 2

Total Instructions Hours: 48 h

S.No	Contents
1	Bed making – Evening service.
2	Thorough cleaning of various surfaces/finishes.
3	Check-in and check-out procedures
4	Polishing (metal, leather, wood, plastic etc.)
5	Telephone handling skills, social skills
6	Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier
7	Handling guest complaints and solving problems.
8	Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.
9	Flower arrangement.
10	Room and Public area inspection

References

- 1 Raghubalan & Smritee Raghubalan, 2015, "Hotel Housekeeping – Operations and Management", Edition III, Oxford University Press.
- 2 Joan C Branson & Margaret Lennox, 2015, "Hotel, Hostel and Hospital Housekeeping" Edition V, ELST Publishers Ltd.
- 3 S.K. Kausal & S.N. Gautam, 2016 "Accommodation Operations Management", Edition I, Frank Bros & Co publishers Ltd.



194CS1A2IP	IDC PRACTICAL - I: COMPUTER APPLICATIONS IN HOTEL INDUSTRY	SEMESTER II
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Total Credits: 2

Total Instructions Hours: 48 h

S.No 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
- 11** Short cut keys and its uses



References

- 1 Stephen L. Nelson, 2003, "The Complete Reference Office 2000", Edition III, Tata Mc Graw Hill Company.
- 2 R.K. Taxali, 2006, "PC Software for Windows", Edition IX, Tata Mc Graw Hill Company.
- 3 Toyce Cox & Polley Urban, 2005, "Quick Course MS Office", Edition IV, Galgotia Publishers Pvt. Ltd.
- 4 Craig Mc Mustry, 2006, "MS Windows Communication Foundation", Edition IV, Pearson Edition.



Course Code	Course Name	Category	L	T	P	Credit
196BM1A2AA	HUMAN RIGHTS	AECC	2	-	-	2

PREAMBLE

This course has been designed for students to learn and understand

- To study how human values and personality traits help to develop the characteristics of each individual
- Understanding the moral values towards the enrichment of the society
- Identify the impact of ethics and values on the global development of the current scenario

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the concept of human values, personality traits and character formation.	K2
CO2	Acquire the knowledge through value education towards national and global development.	K1
CO3	Introduce the basic concepts of conflict, emotions and adolescent emotions.	K1
CO4	Illustrate the techniques in therapeutic measures like yoga and meditation.	K2
CO5	Learn the concepts of human rights, rights for women and children and domestic violence.	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	M
CO2	S	M	S	S	S
CO3	S	S	M	S	S
CO4	S	S	S	S	M
CO5	S	S	S	S	S

S Strong

M Medium

L Low



196BM1A2AA	HUMAN RIGHTS	SEMESTER II
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Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Human Values 05 h

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 and Social Values 05 h

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 Global Development on Ethics and Values 04 h

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 behave or Sex and spirituality: Comparison and competition - Positive and negative thoughts - Adolescent Emotions - Arrogance - Anger - Sexual instability - Selfishness - defiance.

Unit IV Yoga and Meditation 05 h

Therapeutic Measures: Control of the mind through - Simplified physical exercise - Meditation - Objectives - Types - Effect on body - Mind - Soul - Yoga - Objectives - Types - Asanas - Activities: Moralisation of Desires -Neutralisation of Anger - Eradication of Worries - Benefits of Blessings.



Unit V Human Rights and Rights of Women and Children

05 h

Human Rights - Concept of Human Rights – Indian and International Perspectives
 - Evolution of Human Rights - Definitions under Indian and International documents - Broad classification of Human Rights and Relevant Constitutional Provisions - Right to Life - Liberty and Dignity - Right to Equality - Right against Exploitation - Cultural and Educational Rights - Economic Rights - Political Rights - Social Rights - Human Rights of Women and Children - Social Practice and Constitutional Safeguards - Female Foeticide and Infanticide - Physical assault and harassment - Domestic violence - Conditions of Working Women - Institutions for Implementation - Human Rights Commission - Judiciary - Violations and Redressal Violation by State - Violation by Individuals - Nuclear Weapons and Terrorism Safeguards.

References

- 1 Brain Trust Aliyar, 2008, Value Education for health, happiness and harmony. Vethathiri publications, Erode
- 2 Grose. D. N, 2005, A text book of Value Education. Dominant Publishers and Distributors, New Delhi.
- 3 Yogesh Kumar Singh & Ruchika Nath, 2005, Value Education, P. H Publishing Corporation, New Delhi.
- 4 Venkataram & Sandhiya. N, 2001, Research in Value Education, APH Publishing Corporation, New Delhi.
- 5 Seetharam. R. (Ed), 1998, Becoming a better Teacher Madras Academic Staff College.
- 6 Brain Trust Aliyar, 2004, Value Education for Health, Happiness and Harmony. Vethathiri publications, Erode.
- 7 Swami Vivekananda, 2008, Personality Development. Advaita Ashrama, Kolkata.
- 8 Dey A. K, 2002, Environmental Chemistry. New Delhi – Vile Dasaus Ltd.



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Third Semester										
Part – III										
192CH1A3CA	Core - V	Food Production - III	4	-	-	3	25	75	100	4
192CH1A3CB	Core -VI	Food and Beverage Service - II	4	-	-	3	25	75	100	4
192CH1A3CC	Core - VII	Accommodation Operations – II	3	-	-	3	25	75	100	3
192CH1A3CP	Core Practical - V	Food Production & Patisserie - III	-	-	4	4	40	60	100	2
192CH1A3CQ	Core Practical - VI	Food and Beverage Service - II	-	-	4	3	40	60	100	2
192CH1A3SA	SEC-I	Bakery and Confectionery -I	3	-	-	3	25	75	100	3
192CH1A3SP	SEC Practical - I	Bakery and Confectionery -I	-	-	4	3	40	60	100	2
	GE - I		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A3AA	AECC - III	Basic Tamil	2	-	-	3	-	50	50	2
191TL1A3AB		Advanced Tamil								
195CR1A3AA		Women’s Rights								
Total			18	-	12				800	24



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3CA	FOOD PRODUCTION - III	CORE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The importance of Indian Regional cuisine.
- The various ingredients used in each state wise cuisine.
- The different methods of cooking styles applied in regional cuisine.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Learn the highlights of dishes from different states, regions and staple diets, various methods of cooking with dishes.	K2
CO2	Understand the methods of cooking applied western regions of India like Goa, Maharashtra, Gujarat cuisine, etc and its feature.	K1, K2
CO3	Learn the regional cuisines of Punjab, Kashmir, Rajasthan cuisines, etc	K2, K3
CO4	Understand the methods of cooking applied western regions of India like Tamil Nadu, Kerala, Karnataka, Andhra cuisines, etc and its features.	K2, K3
CO5	Learn the importance of Tandoori cooking, Indian breads, Indian sweets and Indian breakfast recipes from various states.	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	S	S
CO5	M	S	S	S	S



Dr. NGPASC

Strong

COIMBATORE | INDIA

M

Medium

L

Low

B.Sc. CS & HM (Students admitted during the AY 2020-21)

192CH1A3CA	FOOD PRODUCTION - III	SEMESTER III
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I	Introduction to Indian cuisine	10 h
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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 Indian gravies.

Uttar Pradesh Cuisine - Introduction, ingredients , masalas , methods of cooking and specialty dishes- Bati chokha, Bedhai, Pedha, Petha, Tehri, Barkan ki longhe, Galaouti kabab, Bhindi ka salan, Dum aloo, Chaat aloo puri, Veg Kofta Curry, Gujiya - (Only names no recipes).

Madhya Pradesh Cuisine - Introduction, ingredients , masalas , methods of cooking and dishes- Poha, Dal Bafla, Seekh Kebab, Bhutteka kees, Bhopali Gosht Korma, Palak puri, Chakki ki shak, Malpua, Jalebi - (Only names no recipes).

Unit II	West Indian Cuisine	9 h
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Goan Cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Special dishes of Goa - Goan Fish Curry, Cafreal, Zacuti, Prawn only, Mutton Vindaloo, Caldine curry - (Only names no recipes).

Maharashtra Cuisine - Characteristics, ingredients , masalas , methods of cooking and important dishes-Pohe (pohay), Misal pav, Pithla bhakri, Sabudana khichdi, Malvani Chicken, Kheema Pav, Kolambi Pulao, Amrakhand, Bharli vangi, Aamli, Rassa - (Only names no recipes).

Gujarathi Cuisine - Characteristics, ingredients , masalas , methods of cooking and specialty dishes- Khandvi, Gujrati samosa, Aam shrikhand, Kadhi, Dhokla, Bardoli khichidi, Dal dokli, Bajri No Rotio, Basundi, Biranj, Dal Vada, Shrikhand - (Only names no recipes).

Unit III	North Indian Cuisine	9 h
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Punjabi cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Important dishes - Butter chicken, Shakkarpara, Lassi, Chole, Chole bhatura, Sarson ka saag, Gobi shalgam, Gajaar achaar, Gajar Ka Halwa - (Only names no recipes)

Kashmiri Cuisine - Ingredients, masalas, methods of cooking, characteristics. Important dishes- Rogan Josh, Modur pulao, Yakhni or yoghurt lamb curry, Dum Aloo, Kashmiri muji gaad, Aab gosht, Goshtaba - (Only names no recipes).

Dr. G. Prasad - Introduction, ingredients , masalas , methods of cooking and
 int dishes - Dahi bati churma, Mohanthal, Laddu masas, Mava khenda, Mirchi



bada, Kalakand, Pyaj ki kachori - (Only names no recipes).

Unit IV South Indian Cuisine

11 h

Tamilnadu Cuisine - Characteristics, ingredients , masalas , methods of cooking and important dishes- Chettinaatu kozhi curry, Ennai Kathrikai kulambu, Chettinad Vella Kurma, Nandu Varuval, Vathakulambu, Ambur Biriyan, Adhirasam - (Only names no recipes).

Kerala Cuisine - Characteristics, ingredients , masalas , methods of cooking and specialty dishes - Pathiri, Kaalan, Avail, Appam & Mutton Stew, Idiyappam, Meen Pollichadhu, Naadan kozhi varuthathu, Malabar Chicken Biriyan, Ada Pradhaman. - (Only names no recipes).

Karnataka Cuisine - Introduction, ingredients , masalas , methods of cooking and special dishes of Karnataka- Neer dosa, Korri Gassi, Kundapura koli saaru, Mysore masala dosa, Allugeddu, Coorgh pandi curry, Haalbai, Mysore Pak -(Only names no recipes).

Andhra Cuisine - Characteristics, ingredients , masalas , methods of cooking and important dishes - Pulihora, Chepa pulusu, Gongura pickle, Pesarattu, Andhra chicken biryani, Gutti nankaya koora, punugulu, Golichina Mamsam - (Only names no recipes).

Unit V Special foods of India

9 h

Tandoori cooking - Seasoning of tandoori pot, Tandoori marination - Objectives and importance, tandoori masalas, tandoori preparations with recipes.

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 Bhaji, Bhel Puri, Pani Puri, Alu Bonda, Etc.

Indian breakfast - Introduction to Indian breakfast and recipes from regional states - rava dosa, pulihora recipe, dal dhokla, dadpe pohe, pudina rice, hariyali sabudana khichdi, masala poori, vegetable idli, vada curry, akki roti, masala dosa.



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.

References

- 1 Shehzd Husain & Rafi Fernandez. 2002. Complete Book of Indian Cooking. (Edition I), Anness Publishers Limited.
- 2 MridulaBaljekar. 2002. Ultimate Indian Cook book. (Edition I), Om Book service Publishers.
- 3 ThangamE.Philip, 2014. Modern cookery for teaching and trade. (volume II) (Edition VI), Orient Longman Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3CB	FOOD AND BEVERAGE SERVICE - II	CORE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The classification of types of breakfasts.
- To classify the different types of nonalcoholic beverages and cheese
- The procedure of serving the guest

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Explain the types of breakfast, the sequential service, and billing methods	K3
CO2	Understand about the different types of non alcoholic beverages.	K2
CO3	To understand the different types of service procedure for lunch dinner	K3
CO4	Understand the service procedure of different courses, Record keeping	K2,K3
CO5	Understand the service procedure of room service, Lounge service, Afternoon tea service and Reception tea service.	K2,K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	M	S	M	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	S	M

S Strong

M Medium

L Low



192CH1A3CB	FOOD AND BEVERAGE SERVICE - II	SEMESTER III
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Types of breakfast and styles of service 8 h

Breakfast: Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental, English breakfast, American Breakfast, Indian breakfast and house breakfast. Order taking procedures: In-person, telephone and door hangers.

Checking, Control and Billing-Introduction and Checking system. Types of checking and check copies, triplicate systems, checking for wines & other drinks. The Bill-methods of making a bill & setting the account

Unit II Types of non-alcoholic beverages 10 h

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 III Food service procedure 10 h

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

Unit IV Sequence of food and beverage service 10 h

Service of soup, service of fish, service of main course, service of sweets , service of cheese, service of savory, service of dessert and service of coffee after meal. do; and don'ts during the service

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

Unit V Room service, tea service and lounge service 10 h

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.



Text Books

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

References

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



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3CC	ACCOMMODATION OPERATIONS - II	CORE	3	-	-	3

PREAMBLE

This course has been designed for students to learn and understand

- The functions and importance of different sections of the front office
- The concept and importance of safety awareness and first aid and the special provisions provided.
- The laundry section of the hotel and its functions

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the functions and importance of different sections of the front office	K2
CO2	Know about the recent trends in the hospitality industry	K2
CO3	Understand the concept and importance of safety awareness and first aid.	K3
CO4	Learn about the laundry section of the hotel and its function	K2
CO5	Understand the Special Provisions for the differently abled, Safety, security & comfort.	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	M	S
CO2	S	M	M	M	M
CO3	M	M	M	M	M
CO4	M	S	M	S	M
CO5	M	M	M	M	M

S Strong

M Medium

L Low



192CH1A3CC	ACCOMMODATION OPERATIONS - II	SEMESTER III
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Front Office Functions & Importance 6 h

Front Office: Functions and its importance, Different sections of the front office department and their importance - Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier. Inter and intra-department coordination.

Unit II Emerging Trends in Hotels 7 h

Smart rooms, Smart controls, Technology for energy conservation, Mobiles for keyless entry, Personalized services for travelers, Health and wellness offerings, Online portals for room reservation, Green practices, Service automation (check-in, check-out), Guest apps, Tech lounges, Social listening.

Unit III Safety Awareness and First Aid 7 h

Safety Awareness and First Aid: Concept and Importance, Safety: Accidents, Fires (Cause, Procedure, Accident report form), Security: Security of Guest/Staff/Public areas/Rooms/Back office areas, First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration).

Unit IV Laundry Management 8 h

Laundry Management: In-house Laundry vs contract Laundry: merits & demerits, Layout, Laundry Flow process, Equipment (Washing machine, Hydro extractor, Tumbler, Calendar/Flat work Iron, Hot head/Steam press, Cooler press, Pressing tables), Stains and Stain removal, Laundry detergents.

Unit V Special Provisions, Safety, security & comfort 7 h

Special Provisions for Handicapped Guests: Guest room - added features and modifications, Public Areas: Wash - rooms, restaurants, main entrance etc. added features and modifications. Situation Handling/Service Design, for typical Market Segment.

(Safety, security & comfort): Airlines crew guest rooms, Single lady guests, Children, Typical house-keeping complaints, situations handling, Interdepartmental coordination specially with Room-service, Maintenance, Telephone, security and front desk.



Text Books

- 1 Jatashankar R. Tewari. 2009. Hotel Front Office Operations and Management. (Edition I), Oxford University Press.
- 2 Raghubalan, SmriteeRaghubalan. Hotel Housekeeping - Operations and Management -Oxford University Press.

References

- 1 John C.Branson & Margaret Lennaux - Hotel, Hostel and Hospital Housekeeping -- Edward Arnold.
- 2 S.K. Kausal, S.N.Gautam. Accommodation Operations Management, Frank bros & Co publishers' ltd.
- 3 <https://hoteltechreport.com/guest-experience/keyless-entry>



192CH1A3CP	CORE PRACTICAL : FOOD PRODUCTION& PATISSERIE - III	SEMESTER III
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Total Credits: 2
Total Instructions Hours: 48 h

S.No	PRACTICALS
1	Formulate a set of menu consisting of 5 dishes from Tamilnadu
2	Formulate a set of menu consisting of 5 dishes from Kerala
3	Formulate a set of menu consisting of 5 dishes from Goa
4	Demonstration on Indian chaats
5	Formulate a set of menu consisting of 5 dishes from Andhra Pradesh
6	Formulate a set of menu consisting of 5 dishes from Gujarath
7	Demonstration on Pulaos and Biryanis
8	Formulate a set of menu consisting of 5 dishes from Punjab
9	Formulate a set of menu consisting of 5 dishes from Kashmir
10	Formulate a set of menu consisting of 5 dishes from Rajasthan
11	Demonstration on Indian Sweets
12	Formulate a set of menu consisting of 5 dishes from Karnataka

Note: Out of 12 – 10 Mandatory

References

- 1 Krishna Gopal Dubey. 2011. The Indian cuisine. (Edition I), PHI learning Publishers Private Ltd.
- 2 Vimla Patil. 2008. Food Heritage of India. (Edition II), Vakils Feffer and Simons Publishers.
- 3 J. Inder singh Kalraj Prashad. 2004. Cooking With Indian Masters. (Edition I), Publisher – Allied publications.



192CH1A3CQ	CORE PRACTICAL : FOOD AND BEVERAGE SERVICE - II	SEMESTER III
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Total Credits: 2
Total Instructions Hours: 48h

S.No	PRACTICALS
1	Practice of simple menu compilation.
2	Receiving the guests, presenting the menu, taking orders.
3	Service of Hors d'oeuvre.
4	Service of soup, fish, and pastas.
5	Service of main course
6	Service of salads
7	Service of sweet.
8	Service of Cheese.
9	Service of non – alcoholic drinks, tea, and coffee
10	Continental breakfast cover and tray set up.
11	English breakfast cover and tray set up
12	Taking orders through telephone for room service.

Note: Out of 12 - 10 Mandatory

References

- 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 Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata Mc Graw – Hill Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3SA	BAKERY AND CONFECTIONERY-I	SEC	3	-	-	3

PREAMBLE

This course has been designed for students to learn and understand

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the role of raw materials used in Bakery and identify the equipments & types of oven used in bakery	K1
CO2	Understand about the Yeast dough, Types of dough, 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	Understand the different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste_ preparation	K1, K2
CO5	Understand the Pies, Rolling pie dough and lining pans, preparation of fillings for pies.	K1,K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	S
CO2	M	S	S	S	S
CO3	S	M	S	S	S
CO4	S	S	S	M	S
CO5	S	S	S	M	S



Strong

M

Medium

L

Low

COIMBATORE | INDIA

B.Sc. CS & HM (Students admitted during the AY 2020-21)

192CH1A3SA	BAKERY AND CONFECTIONERY-I	SEMESTER III
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Raw Materials & equipments used 7 h

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 products 7 h

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 Cookies 7 h

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 Paste and its types 7 h

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 8 h

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.

References

- 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.



192CH1A3SP	SEC PRACTICAL : BAKERY AND CONFECTIONERY -I	SEMESTER III
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Total Credits: 2
Total Instructions Hours: 48 h

S.No	PRACTICALS
1	Sweet Bun, Vanilla cookies, Pineapple tartlets
2	Doughnuts, Melting marvels, Tart
3	Bread rolls - hard & soft rolls, Coconut cookies, veg Puffs
4	Croissants, chocolate cookies, Egg puff
5	Wheat bread, marble cookies, chicken puff rolls
6	Whole wheat bread, cashew cookies, Banana custard flan
7	Baba and Savarin, Butter cookies, Dry fruit pies
8	Danish pastry, Chocó chip cookies, Chiffon pies
9	Brioche, Butter short bread, Sweet puff
10	Veg Pizza, Cream biscuit, Veg phillo
11	Bread sticks , Salt biscuits, cream horns
12	Chelsea bun, Whole wheat biscuits, Onion Puff

Note: Out of 12 - 10 Mandatory

References

- 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.
- 3 Wayne Gisslen. 2000. Professional Baking. (Edition V), John Wiley and Sons Publishers.



202CH1A3GA	GENERIC ELECTIVE: BASICS OF COOKERY	SEMESTER III
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Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Cooking 5 h

Aims and Objectives of Cooking

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 5 h

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) Flavourings and seasonings – Uses and examples.

g) Sweetening agents – Uses and examples.

Unit III Basic Principles of Food Production 5 h

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.

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.



202CH1ASSA	SELF STUDY: HOTEL ENGINEERING	SEMESTER - III
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Total Credit:1

Preamble:

- To learn about the maintenance of different equipments in a hotel.
- To know about the different equipments, fuels used and usage and maintenance of electric power, etc.

Unit – I

Maintenance – maintenance department in hotel industry with emphasis on its relation with other departments of the hotel- organization chart of maintenance department- duties and responsibilities of maintenance department Maintenance – Preventive and preventive and break down.

Unit – II

Policy maintenance – Equipment replacement policy and its importance
Water systems- cold water systems in hotels- harness of water, water softening, base – exchange method -cold water systems, swimming pools - hot water supply systems in hotels- flushing cistern, water traps and closets.

Waste disposal system – Liquid waste and solid waste disposal systems – importance of safety and health measures

Unit - III

Fuels – Fuels used in catering industry – types of fuels used in the catering industry -calorific value – comparative study of different fuels – LPG and its properties, principle of Bunsen Burner – precautions to be taken while handling gas, low and high pressure burners – corresponding heat outcome. Electricity – fundamentals of electricity - insulators, conductors, resistance, current potential difference, power energy – concepts definitions – their units and relationship – AC and DC, single phase and three phase and its importance on an equipment.

Unit - IV

Specifications electric circuits – open circuits and closed circuits, symbols of circuit elements, series and parallel connection – short circuits, symbols of circuit elements, series and parallel connection- short circuit -fuses-MCB -earthling – reason for placing switches on live wire side- electric wires and types of wiring- safety precautions to be observed while using electric appliances.

Unit - V

Refrigeration an air-conditioning- basic principle- latent heat- boiling point and its dependence on pressure-vapour compression system of refrigeration and refrigerants -vapour absorption system- care and maintenance of refrigerants, different types of refrigerant units, their care and maintenance- condition of comfort in the guest rooms and public areas- relative humidity- humidification – dehumidifying- dew point control, unit air conditioning -window type air – conditioner- central- air conditioning – window type air -conditioner-central- air conditioning.



Text Books:

1. *Sujit Ghosal. 2011. Hotel Engineering.* (Edition- I), Oxford University Press Publishers Ltd.
2. *Tarun Bansal. 2001. Hotel Engineering,* (Edition- I), Aman Publisher.



192CH1ASSB	SELF STUDY: EVENT MANAGEMENT	SEMESTER III
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Total Credits: 1

Syllabus

Unit I Resorts Management

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 Conferences and Conventions

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 Events

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 Organization and Marketing

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

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.

References

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



191TL1A3AA	பகுதி - 4 : அடிப்படைத்தமிழ்தாள் : 1(Basic Tamil)	SEMESTER III
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019-20ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது (10 மற்றும் 12 - ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம் பயிலாதவர்களுக்கு) (பருவத் தேர்வு உண்டு)

அலகு : 1 தமிழ் மொழியின் அடிப்படைக் கூறுகள் 12 h

அ) எழுத்துகள் அறிமுகம் :

1. உயிர் எழுத்துக்கள் - குறில் , நெடில் எழுத்துகள்
2. மெய் எழுத்துக்கள் - வல்லினம், மெல்லினம், இடையினம்
3. உயிர்மெய் எழுத்துக்கள்

ஆ) சொற்களின் அறிமுகம்: பெயர்ச்சொல், வினைச்சொல் - விளக்கம் (எ.கா.)

அலகு : 2 குறிப்பு எழுதுதல் 12 h

1. பெயர், முகவரி, பாடப்பிரிவு , கல்லூரியின் முகவரி
2. தமிழ் மாதங்கள்(12), வாரநாட்கள்(7),
3. எண்கள் (ஒன்று முதல் பத்து வரை), வடிவங்கள், வண்ணங்கள்
4. ஊர்வன, பறப்பன, விலங்குகள், மனிதர்களின் உறவுப்பெயர்கள்
5. ஊர்களின்பெயர்கள் (எண்ணிக்கை 10)
6. பயிற்சிப் பகுதி (உரையாடும் இடங்கள்) : வகுப்பறை, பேருந்து நிலையம், சந்தை

வினாத்தாள் அமைப்பு முறை -

மொத்த மதிப்பெண்கள் - 50

சரியான விடையைத் தேர்வு செய்தல்	பகுதி -அ	10x2=20
அரைப்பக்க அளவில் விடையளிக்க	பகுதி -ஆ	03x5=15
இரண்டு பக்க அளவில் விடையளிக்க	பகுதி-இ	01x15=15

குறிப்பு:

- அனைத்து அலகுகளில் இருந்தும் வினாக்கள் அமைதல் வேண்டும்
- பகுதி ஆ மற்றும் இ -க்கான வினாக்கள் இது அல்லது அது என்ற அடிப்படையில் அந்தந்த அலகுகளில் அமைதல் வேண்டும்



Text Books

- 1 அடிப்படைத் தமிழ். 2019. தொகுப்பு : தமிழ்த் துறை, டாக்டர் என். ஜி.பி. கலை மற்றும் அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக் ஹவுஸ்(பி)லிட். சென்னை

References

- 1 ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம்
- 2 வலைதள முகவரி : <http://tamilvu.org>



191TL1A3AB	பகுதி - 4 : சிறப்புத் தமிழ் தாள் : 1 (Advanced Tamil)	SEMESTER - III
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019- 2020 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது (10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம் பயின்றவர்களுக்கு உரியது)(பருவத் தேர்வு உண்டு)

அலகு - 1 மரபுக் கவிதைகள் 05 h

அ) பாரதியார் கவிதைகள்

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

ஆ) பாரதிதாசன் கவிதைகள்

- இன்பத்தமிழ்
- நீங்களே சொல்லுங்கள்
- வாளினை எட்டா!

இ) தாராபாரதி கவிதைகள்

- வேலைகளல்ல வேள்விகள்

அலகு - 2 புதுக்கவிதைகள் 05 h

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

அலகு - 3 இலக்கணம் 04 h

- வல்லினம் மிகும் மற்றும் மிகா இடங்கள்
- ர, ற, - ல, ழ, ள - ந, ண, ன - ஒலிப்பு நெறி, பொருள் வேறுபாடு அறிதல்

அலகு - 4 கடிதங்கள் எழுதுதல் 05 h

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

அலகு - 5 பாடம் தழுவிய வரலாறு 05 h

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



வினாத்தாள் அமைப்பு முறை -	மொத்த மதிப்பெண்கள் - 50
சரியான விடையைத் தேர்வு செய்தல்	பகுதி -அ
அரைப்பக்க அளவில் விடையளிக்க	பகுதி -ஆ
இரண்டு பக்க அளவில் விடையளிக்க	பகுதி-இ
	10x1=10
	05x3=15
	05x5=25

குறிப்பு:

- பகுதி -அ அனைத்து அலகுகளில் இருந்தும் இரண்டு வினாக்கள் அமைதல் வேண்டும்
- பகுதி ஆ மற்றும் இ -க்கான வினாக்கள் இது அல்லது அது என்ற அடிப்படையில் அந்தந்த அலகுகளில் அமைதல் வேண்டும்

Text Books

- 1 சிறப்புத் தமிழ் . 2019. தொகுப்பு: தமிழ்த் துறை, டாக்டர் என். ஜி.பி. கலை மற்றும் அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக் ஹவுஸ்(பி)லிட். சென்னை

References

- 1 புலவர் சோம. இளவரசு - 2014. இலக்கிய வரலாறு, மணிவாசகர் பதிப்பகம், சென்னை - 108
- 2 வலைதள முகவரி : <http://tamilvu.org>



195CR1A3AA	WOMEN'S RIGHTS	SEMESTER III
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Total Credits: 2

Total Instruction Hours: 24h

Syllabus

Unit I Rights to Infant & Child 4 h

Issues for women in India- Law relating to Female infanticide-Rights to the survival of a child-Child Labour- Child trafficking –Child Marriage- Protection of Children against Sexual Offences Act 2012 (POCSO)

Unit II Rights to women 5 h

Matrimonial protection-Protection against dowry-Protection to pregnancy-Sexual offences-Law relating to work Place- Directive principles of Constitution (Article 39 a, d, e & Article 42, 43 & 46) - Trafficking of women

Unit III Laws for Senior Citizen women 5 h

Constitutional Rights –Personal Laws- The Tamil Nadu Maintenance and Welfare of Parents and Senior Citizens Rules in 2009- The National Council for Older person- Government Provisions for elderly persons

Unit IV Civil and Political Rights of Women 5 h

Right of inheritance-Right to live with decency and dignity-The Married women's Property Act 1874-Personal law women's right to property-Women Reservation Bill-National Commission for Women-Political participation Pre independent political participation of women-Participation of Women in post independent period

Unit V International convention on Womens' Right 5 h

Convention on the Elimination of All Forms of Discrimination against Women(CEDAW)-United Nations population Fund(UNFPA)-Protocol to the African Charter on the rights of women in Africa-Convention on the Nationality of Married women-Convention on the political rights of women- Inter-American convention on granting of civil and political rights for women-Universal declaration of Human rights



Text Books

- 1 Women & Law(2009)-Krishna Pal Malik-Allahabad Law University, Delhi

References

- 1 Women's Human Rights in India(2019)-Christian Foster and Jaya Sagade- Routledge India
Justice for Women: Concerns and Expressions (2008)-Anand AS –Universal Law
- 2 Publishing Co.



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fourth Semester										
Part – III										
192CH1A4CA	Core- VIII	Food Production - IV	4	-	-	3	25	75	100	4
192CH1A4CB	Core - IX	Food and Beverage Service - III	3	-	-	3	25	75	100	3
192CH1A4CP	Core Practical - VII	Food Production & Patisserie - IV	-	-	4	4	40	60	100	2
195PA1A4IC	IDC - III	Hotel Accounting	4	-	-	3	25	75	100	4
203MB1A4IP	IDC Practical – II	Food Microbiology Practical	-	-	4	3	40	60	100	2
192CH1A4SA	SEC - II	Bakery and Confectionery - II	3	-	-	3	25	75	100	3
192CH1A4SP	SEC- Practical - II	Bakery and Confectionery - II	-	-	4	3	40	60	100	2
	GE - II		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A4AA	AECC - IV	Basic Tamil	2	-	-	3	-	50	50	2
191TL1A4AB		Advanced Tamil								
192PY1A4AA		General Awareness								
Total			18	-	12				800	24



Course Code	Course Name	Category	L	T	P	Credit
192CH1A4CA	FOOD PRODUCTION - IV	CORE	4	0	0	4

PREAMBLE

This course has been designed for students to learn and understand

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

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

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S Strong

M Medium

L Low



192CH1A4CA	FOOD PRODUCTION - IV	SEMESTER IV
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Chinese, Srilankan, Thai cuisine 10 h

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, Indonesian, Japanese cuisine 10 h

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, Spanish, Russian cuisine 9 h

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, Mexican, American cuisine

10 h

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 Portugese, Scandinavian, German cuisine

9 h

Portugese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Ovos Duros a Portuguesa, Lobster a Portuguesa, Chicken a Portuguesa, Pudim de Noses, Fio de Ovos, Saurbraten.

Scandinavian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Grapefruit with shrimps, White Coleslaw, Kaldormor, Danish Parsley Chicken, Chocolate Chiffon Pudding.

German cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Kartoffel suppe, Fish balls with spinach, Stuben Kuecken, Apfelstrudel.



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.

References

- 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.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A4CB	FOOD AND BEVERAGE SERVICE - III	CORE	3	0	0	3

PREAMBLE

This course has been designed for students to learn and understand

- To understand the Classification of alcoholic beverages.
- To understand the production process of different types of wines
- Classification of wines and that are used in different countries with their laws

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	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, K3
CO2	To understand about the different types of wine and its characteristics	K1,K2, K3
CO3	To understand about the different wines from France and Germany, its characteristics and its regions.	K1, K2
CO4	To understand about the different wines from Italy, about the food and wine pairing.	K1, K2
CO5	To understand about production of vermouth, cider Perry and the types of liqueurs	K1,K2, K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	M
CO2	S	S	S	S	S
CO3	S	S	S	M	M
CO4	S	S	S	S	M
CO5	S	S	S	S	M

S Strong

M Medium

L Low



192CH1A4CB	FOOD AND BEVERAGE SERVICE - III	SEMESTER IV
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Classification of Alcohols 7 h

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 II Classification of wines 7 h

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 and Germany 8 h

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 the world 7 h

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

Indian Wines: Production of wines, Brands of Indian wines.

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



Unit V Aperitifs and digestives

7 h

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.

References

- 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.



192CH1A4CP	CORE PRACTICAL : FOOD PRODUCTION& PATISSERIE - IV	SEMESTER IV
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Total Credits: 2
Total Instructions Hours: 48 h

S.No	PRACTICALS
1	Formulate a set of menu consisting of 5 dishes from Srilanka
2	Formulate a set of menu consisting of 5 dishes from Thailand
3	Formulate a set of menu consisting of 5 dishes from Malaysia
4	Demonstration on Chinese dishes
5	Formulate a set of menu consisting of 5 dishes from Indonesia
6	Formulate a set of menu consisting of 5 dishes from Japan
7	Demonstration on Italian dishes
8	Formulate a set of menu consisting of 5 dishes from Spain
9	Formulate a set of menu consisting of 5 dishes from Greece
10	Formulate a set of menu consisting of 5 dishes from Portugal
11	Demonstration on Mexican dishes
12	Formulate a set of menu consisting of 5 dishes from Germany

Note: Out of 12 – 10 Mandatory

References

- 1 David Foskett, Ronald Kinton & Victor Cesrani, 2004, “Practical Cookery”, 10th Edition, Hodder Starghton Publishers.
- 2 Arvind Saraswat, 2001, “Professional chef: The Art of Fine Cooking”, 5th Edition, UBS Publishers Private Ltd.
- 3 Chairmaine Solomon, Lansdowne, “Complete Asian cook book”.



Course Code	Course Name	Category	L	T	P	Credit
195PA1A4IC	HOTEL ACCOUNTING	IDC	4	0	0	4

PREAMBLE

This course has been designed for students to learn and understand

- 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, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Know the concepts, conventions and rules of accounting to pass journal entries and prepare ledger accounts.	K1
CO2	Obtain knowledge to prepare final accounts of a company	K2
CO3	Understand about Banking and its negotiable instruments of Banking.	K2
CO4	Obtain knowledge to know the cost accounting, Methods of Pricing of Stock Issues	K3
CO5	To know about Hotel Front Office Accounting	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	M
CO2	S	S	S	S	S
CO3	S	S	S	M	M
CO4	S	S	S	S	M
CO5	S	S	S	S	M

S Strong

M Medium

L Low



195PA1A4IC	HOTEL ACCOUNTING	SEMESTER IV
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Book Keeping 10 h

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 Final Accounts 10 h

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

Unit III Banking 9 h

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

Unit IV Cost Accounting 10 h

Cost Accounting - Meaning - Definition - Preparation Cost Sheet - Stock Levels - Methods of Pricing of Stock Issue: LIFO - FIFO - EOQ. Accounting Machines and their importance in Catering Business.

Unit V Hotel Front Office Accounting 9 h

Hotel Front Office Accounting: Types of Accounts - Vouchers - Folios - Ledger. Front Office Accounting Cycle: Creation of Accounts- Maintenance of Accounts - Settlement of Accounts. Night Auditing Process.

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. (Unit: I and II)
- 2 Jain S P and Narang K L, 2000, "Cost accounting", Kalyani publishers, New Delhi. (Unit: IV)

References

- 1 Varshney, 2007, “Banking Theory, Law and Practice” - Sultan & Chand Ltd, New Delhi. (Unit: III)
- 2 Jatashankar R. Tewari, 2016, "Hotel Front Office Operations and Management", Oxfrd University Press, Chennai. (Unit: V)



203MB1A4IP	IDC PRACTICAL - II FOOD MICROBIOLOGY PRACTICAL	SEMESTER IV
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Total Credits: 2
Total Instructions Hours: 48 h

S.No	Contents
1	Safety Precautions in Microbiology laboratory
2	Preparation of Cleaning Solution- Ethanol
3	Sterilization and preparation of Culture media
4	Streaking Methods
5	Isolation of Microorganism from spoiled food samples.
6	Handling of Light Microscope
7	Observation of Fungi by Lacto-phenol Cotton Blue Mount
8	Observation of <i>Lactobacillus sp</i> from Curd
9	Microscopic Observation of Bacteria- Gram Staining
10	Observation of Bacterial Motility-Hanging drop
11	Microscopic observation of Yeast
12	Determination of milk Quality-MBRT

Note: Out of 12 Experiments 10 can be performed



LABORATORY MANUALS

- 1 Aneja. K.R, “Experiments in Microbiology”, Plant Pathology and Biotechnology, 2nd edition, New age publishers.
- 2 Rajan S. and Selvi Christy. “Experimental Procedures in Life Sciences”. Anjana book House.

REFERENCE BOOKS

1. James.C.Cappuccino. 2013. “Microbiology A laboratory manual”. 1st edition, Pearson education publishers.
2. Kannan N., 1997. “Laboratory Manual of General Microbiology”, 2nd edition, Panima Publishing House.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A4SA	BAKERY AND CONFECTIONERY-II	SEC	3	0	0	3

PREAMBLE

This course has been designed for students to learn and understand

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

CO Number	CO Statement	Knowledge Level
CO1	To understand the basic preparation methods of sponges - Types of sponges- Petit fours - Preparation of syrups & Glaces.	K1
CO2	Classification of Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour- design- templates- texture- equipment- wedding cake preparation.	K1
CO3	To acquire the knowledge about the Icings, Fillings and Glazes - Different types of Icings. Glazes and their uses.	K1,K2
CO4	To know the preparation of Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles	K1,K2
CO5	Classify and explain about Hot sweets, Cold sweets and Savoury goods.	K1,K2



MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	S	S
CO2	S	S	S	S	S
CO3	S	M	S	S	S
CO4	S	S	S	S	M
CO5	S	S	S	S	S

S Strong

M Medium

L Low



192CH1A4SA	BAKERY AND CONFECTIONERY-II	SEMESTER IV
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Sponges 7 h

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

Unit II Cakes 7 h

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

Unit III Icings 7 h

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 & sugar confectionery 7 h

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

Preparation of chocolates from cocoa bean, Types of Chocolates – White and bitter, Tempering of chocolates.

Unit V Hot and Cold Sweets 8 h

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.

References

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



192CH1A4SP	SEC PRACTICAL: BAKERY AND CONFECTIONERY - II	SEMESTER-IV
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Total Credits: 2

Total Instructions Hours: 48 h

S.No	List of Experiments
1	Crisp crusted Bread, vanilla cookies, Muffins
2	white bread, Chocolate chip cookies, Dry fruit cup cake
3	Danish pastry, Butter cookies, Vanilla sponge
4	Bread rolls, melting marvels, Orange sponge
5	Dough nuts, Wheat Cookies, Jam rolls
6	Croissants, Piping Biscuits, Sweet crust Pastry
7	Puff Pastry, Fruit flan, Chocolate sponge
8	Egg Puff, Baked Custard, Flan Fruit
9	Mushroom puff rolls, coffee mousse, Plum cakes
10	Brioche, Jam bun, Swiss rolls
11	Fruit Pies, Veg Tarts, Vanilla Bavarian
12	Rusk, Dropped cookies, honey cake

References

- 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 Confectionery", Edition I, New Age International Pvt. Ltd.
- 4 Yogambal Ashokkumar, 2012, "Textbook of Bakery and Confectionery", Edition II, PHI Learning Pvt. Ltd.



192CH1A4GA	GENERIC ELECTIVE:TRAVEL AND TOURISM	SEMESTER IV
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Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Tourism 5 h

Definition and Tourism through Centuries, Ancient, Medieval and Modern History of Tourism – Factors influencing the Growth of Tourism in India and Global - Significance of Tourism (Social, Economic and Cultural).

Unit II Forms of Tourism 5 h

Definition of Travel, Traveler, Visitor, Excursionist, Tourist, Picnic – Concept, Leisure and Business – Forms of Tourism – International, Inbound, Outbound, Domestic, National and Business, Leisure, Heritage and Cultural, Sustainable, Educational, Ecotourism, Adventure, Religious, Medical, Cruise and other forms.

Unit III Tourism an Overview 5 h

Components (5 A's Attraction, Accessibility, Accommodation, Amenities and Activities) – Characteristics of Tourism (Intangibility, Perishability, Variability, Heterogeneous, Multitude of Industry, Competitiveness/Flexibility).

Unit IV Introduction to Tourism Industry 5 h

India and International – Travel Agency, Tour Operators, Accommodation Industry, Souvenir Industry, Shopping, Transportation (Air, Water, Land) – Role of Transportation in Tourism (Airlines, Railways, Cruises, Coaches, Car Rentals) – Tourism in Tamil Nadu Overview.

Unit V Special Interest Tourism 4 h

Definition - Adventure Tourism – Beach and Island Tourism – Health Tourism – Wildlife Tourism – Sports Tourism.



Text Books

- 1 Bhatia, A.K, 2007, "The Business of Tourism Concepts and Strategies", Edition I, Sterling Publications, New Delhi.
- 2 Swain and Mishra, 2011, "Principles of Tourism", Edition I, Oxford University Press, New Delhi.

References

- 1 Ballabh. A, 2005, "Fundamentals of Travel and Tourism", Edition I, Akansha Publishing House, New Delhi.
- 2 Pran Seth, 2008, "Successful Tourism Management Vol. 1 & 2", Edition I, Sterling Publishers, New Delhi.
- 3 Buhalis, D & Costa.C, 2006, "Tourism Management Dynamics", Edition I, Rutledge, UK.
- 4 Cooper, Fletcher et al, 1993, "Tourism Principles and Practices", Edition I, Pitman.



191TL1A4AA	பகுதி - 4 : அடிப்படைத்தமிழ் - தாள் : II (Basic Tamil)	SEMESTER IV
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019-20ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது
(10 மற்றும் 12 – ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம் பயிலாதவர்களுக்கு)
(பருவத் தேர்வு உண்டு)

அலகு : 1

12 h

நீதி நூல்கள்

- I.ஆத்திசூடி - “அறம் செய விரும்பு” முதல் “ஒளவியம் பேசேல்”வரை -12 பாடல்கள்
II.கொன்றைவேந்தன் - “அன்னையும் பிதாவும் முன்னறி தெய்வம்” முதல்
“எண்ணும் எழுத்தும் கண் எனத் தகும்” வரை -7 பாடல்கள்

III.திருக்குறள் - 6 பாடல்கள்

1. அகர முதல1
2. மனத்துக் கண்.....34
3. இனிய உளவாக100
4. தீயவை தீய பயத்தலான்.....202
5. கற்க கசடற391
6. கண்ணொடு கண்ணினை.....1100

அலகு : 2

12 h

I. எளிய நீதிக்கதைகளும் வாழ்க்கை முறைகளும்

1. நீதிகாத்த மன்னன்
2. சிங்கமும் முயலும்
3. புத்திசாலி உழவனும் போக்கிரிப் பூதமும்
4. தேனீயும் புறாவும்
5. முயல் கூறிய தீர்ப்பு

II. தமிழகப் பண்பாடுகள்

1. தமிழர் விழாக்கள் - பொங்கல், ஆடிப்பெருக்கு
2. தமிழர் கலைகள் - தெருக்கூத்து, ஓவியம், சிற்பம்
3. தமிழர் விளையாட்டுகள்- ஏறுதழுவுதல், சடுகுடு



III . பயிற்சிப் பகுதி

1. படத்திற்கு ஏற்ற சொற்களை எழுதுதல்.
2. சொற்களைத் தொடராக்குதல்.
3. பொருத்துதல்,
4. உரையாடல் பகுதி

Note: பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது

வினாத்தாள் அமைப்பு முறை - மொத்த மதிப்பெண்கள் - 100

பகுதி - அ

சரியான விடையைத் தேர்வு செய்தல் 10x2=20

பகுதி - ஆ

சரியா? தவறா? தேர்ந்தெடுத்து எழுதுக . 10x2=20

பகுதி - இ

ஒரு பக்க அளவில் விடையளிக்க 03x20=60

குறிப்பு:

- அனைத்து அலகுகளில் இருந்தும் வினாக்கள் அமைதல் வேண்டும்
- பகுதி இ -க்கான வினாக்கள் இது அல்லது அது என்ற அடிப்படையில் அந்தந்த அலகுகளில் அமைதல் வேண்டும்

Text Books

- 1 அடிப்படைத்தமிழ் - 20-21. தொகுப்பு : தமிழ்த்துறை , டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக ஹவுஸ்(பி)லிட். சென்னை-600 098

References

- 1 ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம்
- 2 வலைதள முகவரி : <http://tamilvu.org>



191TL1A4AB	பகுதி - 4 : சிறப்புத்தமிழ் - தாள் : II (Advanced Tamil)	SEMESTER - IV
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019- 2020 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது
(10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம் பயின்றவர்களுக்கு உரியது
(பருவத் தேர்வு உண்டு)

அலகு - 1 05 h

திருக்குறள்

I அறத்துப்பால்

1. இனியவை கூறல் - அதிகார எண் : 10
2. அடக்கமுடைமை - அதிகார எண் : 13

II பொருட்பால்

1. கல்வி - அதிகார எண் : 40
2. உழவு - அதிகார எண் : 104

III இன்பத்துப்பால்

1. தகையணங்குறுத்தல் - அதிகார எண் : 109
2. பிரிவாற்றாமை - அதிகார எண் : 116

அலகு - 2 05 h

கட்டுரைத் தொகுப்பு

I நல்வாழ்வு - டாக்டர் மு.வரதராசன்

1. நம்பிக்கை
2. புலனடக்கம்
3. பண்பாடு

II இளைஞர்களின் ஒளிமயமான எதிர்காலத்திற்கு - கு.வெ. பாலசுப்பிரமணியம்

1. காலக்கணக்கு
2. நற்பழக்கமே செல்வம்

அலகு - 3 05 h

I காப்பியங்கள் - குறிப்பு எழுதுதல்

1. சிலப்பதிகாரம்
2. மணிமேகலை
3. கம்பராமாயணம்
4. பெரியபுராணம்



II ஊடகம் - காட்சி ஊடகங்கள்

1. தொலைக்காட்சி
2. திரைப்படம்
3. இணையம்
4. முகநூல்
5. கீச்சகம்
6. கட்செவி அஞ்சல்

அலகு - 4

05 h

இலக்கணம் - வழக்கறிதல்

1. இயல்பு வழக்கு
2. தகுதி வழக்கு

அலகு - 5

04 h

I படைப்பாற்றல் பகுதி

கவிதை,கட்டுரை எழுதச்செய்தல் - பொதுத் தலைப்பு

II பயிற்சிப் பகுதி

தமிழில் தட்டச்சு செய்தல் - யூனிகோடு எழுத்துருவில்.

Note: பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது

வினாத்தாள் அமைப்பு முறை - மொத்த மதிப்பெண்கள் - 100

பகுதி -அ

சரியான விடையைத் தேர்வு செய்தல்

10x2=20

பகுதி -ஆ

கோடிட்ட இடங்களை நிரப்புக

10x2=20

பகுதி -இ

இரண்டு பக்க அளவில் விடையளிக்க

4x15=60

குறிப்பு :

- அனைத்து அலகுகளில் இருந்தும் இரண்டு வினாக்கள் அமைதல் வேண்டும்
- பகுதி இ -க்கான வினாக்கள் இது அல்லது அது என்ற வகையில் அந்தந்த அலகுகளிலிருந்து அமைதல் வேண்டும்.



Text Books

- 1 சிறப்புத்தமிழ் 20-21. தொகுப்பு : தமிழ்த் துறை , டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக் ஹவுஸ்(பி) லிட். சென்னை- 600 098

References

- 1 பேராசிரியர் புலவர் சோம . இளவரசு, எட்டாம் பதிப்பு - 2014, தமிழ் இலக்கிய வரலாறு - மணிவாசகர் பதிப்பகம், சென்னை - 600 108.
- 2 பேராசிரியர் முனைவர் பாக்கியமேரி , முதற் பதிப்பு- 2013, இலக்கணம் - இலக்கிய வரலாறு - மொழித்திறன் -பூவேந்தன் பதிப்பகம், சென்னை-600 004.
- 3 வலைதள முகவரி : <http://tamilvu.org>



192PY1A4AA	AECC : GENERAL AWARENESS	SEMESTER IV
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Total Credits: 2
Total Instructions Hours: 24 h

S.No	Contents
1	Current Events
2	General Science
3	Geography of India
4	Tamil and Other Literature
5	Inventions and Discoveries
6	Numerical and Mental Aptitude
7	Verbal and Non Verbal Reasoning
8	Socio- Culture and Heritage of India
9	Indian Economy and Political System
10	History of India and Freedom Struggle

References

- 1 Majid Hussain, Arora N D, 2019, "General Studies -TNPSC Group -I ", G.K.Publications (P) Ltd. New Delhi
- 2 Aggarwal R S, 2014, "Verbal and Non Verbal Reasoning" S Chand & Company, New Delhi
- 3 Competition Success Review, Competitive Success Publisher, New Delhi
- 4 Pratiyogita Darpan, Pratiyogita Darpan Publishers, Agra.



192CH1A5TA	INDUSTRIAL EXPOSURE TRAINING REPORT	SEMESTER - V
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Total Credits: 21

Hours/ Week: 30

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	-	15 Marks
Second Review	-	15 Marks
Third Review	-	15 Marks
Work Diary	-	15 Marks
		<hr/>
		60 Marks
		<hr/>

End Semester Examination:

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

Record Work and Presentation	-	60 Marks
Viva-Voce Examination	-	20 Marks (Jointly given by the external and internal examiner)
		<hr/>
		80 Marks
		<hr/>



Course Code	Course Name	Category	L	T	P	Credit
192MT1A5AA	RESEARCH METHODOLOGY	AECC	2	-	-	2

PREAMBLE

This course has been designed for students to learn and understand

- the art of using different research methods and techniques
- planning and writing of research proposals and dissertations, as well as a thesis
- the necessity for research ethics and guidelines to pursue research

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	learn the basics of the research methods and techniques	K1
CO2	remember the hypothesis, laws related to research problem	K1
CO3	understand the limitations of experimentation in research	K2
CO4	illustrate the concept of interdisciplinary and multidisciplinary research	K3
CO5	analyze the ethics and responsibilities of research	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	M	S
CO2	M	S	S	S	S
CO3	S	S	M	S	S
CO4	S	S	M	M	M
CO5	S	S	M	M	S

S Strong

M Medium

L Low



192MT1A5AA	RESEARCH METHODOLOGY	SEMESTER V
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Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Research 4 h

Research: Introduction- Basic, Applied and Evaluation research – multidisciplinary and interdisciplinary Research – value of research skills – formulating a research problem – Research in relation to Teaching and Publishing

Unit II Hypotheses, Theories and Laws 6 h

Hypotheses – Theories – Laws. Scientific statements: their justification and acceptance: verification – Falsification – Acceptance – Peer review

Unit III Experimentation and research 5 h

The roles and limitations of experimentation – Experimentation and research – conducting experiments - validity and reliability in experimentation – Design of experiments

Unit IV Scientific method and Research Design 4 h

Introduction to Scientific method – Research Design - Components - research design and proposal -checklist in the preparation of proposals

Unit V Ethics and Responsibility in Scientific Research 5 h

Ethics – guidelines for Ethical practices in research - unethical to ethics in research - responsibility of Scientists and of Science as an Institution



Text Books

- 1 PerterPruzan, (2016), Research Methodology: The Aims, Practices and Ethics of Science. Springer, Switzerland

References

- 1 Thomas, C.G. (2015) Research Methodology and Scientific Writing. Ane Books Pvt. Ltd.: New Delhi.
- 2 Locharoenrat, K. (2017) Research Methodologies for Beginners. Pan Stanford Publishing: Singapore.
- 3 Ranjit Kumar, (2014) Research Methodology: A Step-by-Step Guide for Beginners. SAGE Publications Ltd.: Singapore.
- 4 Kothari, C.R. Garg, G. (2009) Research Methodology Methods and Techniques. New Age International Publishers, New Delhi..



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6CA	FOOD PRODUCTION - V	CORE	4	1	-	4

PREAMBLE

This course has been designed for students to learn and understand

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

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Define Larder kitchen, its layout, functions, duties and responsibilities, equipments and understand about Charcuterie.	K2
CO2	Understand about the different Cold Preparations - Galantines and Processed whole meats .	K1, K2
CO3	Learn about the products from cold kitchen - brines, marinades and salad preparations and garnishes.	K2, K3
CO4	Understand about Store Management, its functions and types records in stores in a hotel.	K2, K3
CO5	Know about Storing control - facilities, equipments storage of foods, cleanliness and safety of storage areas, HACCP and the duties of a storekeeper.	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S Strong

M Medium

L Low



192CH1A6CA	FOOD PRODUCTION - V	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 60 h

Syllabus

Unit I Larder Section 12 h

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.

Force meats – 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 12 h

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 12 h

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



Text Books

- 1 Parvinder S. Bali., 2012, "International Cuisine and Food Production Management", 1st Edition, Oxford University Press Publishers.
- 2 David Foskett, Ronald Kinton & Victor Cesrani, 2001, "Theory of Catering", 9th Edition, Hodder Starghton Publishers.

References

- 1 Bernard Davis & Sally Stone, 2005, "Food & Beverage Management", 3rd Edition, ELBS Publishers.
- 2 Arvindsaraswat, 2001, "Professional chef: The Art of Fine Cooking", 5th Edition, UBS Publisher Private Ltd.
- 3 Wayne Gisslen, 2001, "Professional cooking", 6th Edition, John Wiley and sons.
- 4 Jerald w. Chesser, 2003, "The Art and science of Culinary preparation", 1st Edition, The Educational Institute of the American Culinary Federation.



Course Code	Course Name	Category	L	T	P	Credit
202CH1A6CB	FOOD AND BEVERAGE SERVICE - IV	CORE	3	-	-	3

PREAMBLE

This course has been designed for students to learn and understand

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

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	To understand the procedure of Mixology and production of alcohol	K2
CO2	Understand the process of business planning in bar	K3
CO3	Know the procedure for maintaining different types of ledgers maintained in bar	K3
CO4	Understand the procedure of purchasing, storing, issuing, and inventory control	K3
CO5	Understand the method of preparation of cocktails and mocktails.	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	M	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	M	M
CO5	S	S	S	M	S



202CH1A6CB	FOOD AND BEVERAGE SERVICE - IV	SEMESTER VI
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Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Introduction to bar operations 8 h

Introduction to bar operations, bar layout, Design Space, bar equipments & types of bars. Production of - vodka whisky, rum , gin vodka and tequila

Unit II Promotion of a bar 7 h

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 Ledgers maintained in the bar 7 h

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

Unit IV Bar operation procedures 7 h

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

Unit V Cocktail preparation 7 h

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, Ioannis Pantelidis & Peter Akott, 2008, "Food and Beverage Management", Edition IV, Elsevier India Publisher Pvt. Ltd.

References

- 1 John Fuller & A.J. Currie, 2002, "The Waiter", Edition I, Sterling Book House Publishers. Mumbai.
- 2 Sue Pressley & Paul Turner, 2004, "1001 Cocktails", Edition I, Parragon Publishing Company.
- 3 Katie Brown, "Outdoor Entertaining: Taking The Party Outside", Publisher- Little Broun & Co.
- 4 Metti. M.C.Anmol, Hotel Management Sales and Marketing Service



192CH1A6CP	CORE PRACTICAL : FOOD PRODUCTION AND PATISSERIE - V	SEMESTER VI
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Total Credits: 2
Total Instructions Hours: 48 h

S.No	Contents
	DEMONSTRATION ON THE FOLLOWING:
1	Vegetable carving, Fruit carving, Butter carving
2	Salads and Sandwiches
3	Aspic Jelly, Force meat, Panada - Preparation and presentation
	CONTINENTAL CUISINE (INDIVIDUAL)
4	To formulate sets of menu consisting of 6 dishes from the following courses mentioned below:
	Hors-d'oeuvre - Simple or Compound
5	Soup
6	Egg
7	Pasta/rice/ Fish
8	Mutton/Veal/Beef/Pork Poultry/Furred game
9	Feathered game, Potatoes
10	Vegetables/Salads
11	Sweet
12	Savoury
13	Dessert

Note: Demonstrations can be made commonly for all the students.



References

- 1 David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery. (Edition X), Hodder Stoughton Publishers.
- 2 Thangam E. Philip. 2014. Modern cookery for teaching and trade (volume II). (Edition VI), Orient Longman Publishers.
- 3 Arvind Saraswat. 2001. Professional chef: The Art of Fine Cooking. (Edition V), UBS Publishers Private Ltd.
- 4 Lesley Chamberlain. 2006. Russian, German and Polish: Food and Cooking. (Edition I), Hermes House Publishers.



192CH1A6CQ	CORE PRACTICAL : FOOD AND BEVERAGE SERVICE - III	SEMESTER VI
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Total Credits: 2
Total Instructions Hours: 48 h

S.No	Contents
1	Preparing duty rotas.
2	Banquets: Booking procedure
3	Preparing banquet menus
4	Space area requirements
5	Table plans/ Arrangements
6	Service toasting
7	Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering, etc)
8	Buffets: Area requirements
9	Planning & Organization
10	Sequence of food (Indian & Continental)
11	Types of buffet display
12	Equipment supplies - Checklist.
13	Gueridon Service: Types of trollies
	Gueridon equipment
14	Gueridon ingredients
15	Service of courses and dishes from gueridon.



References

- 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.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DA	FINANCIAL MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The conceptual framework of financial management.
- The applications of financial management.
- The different decision making processes.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the meaning and concepts of financial management.	K1
CO2	Know about the working capital management.	K2
CO3	Understand the significance of investment management.	K2
CO4	Understand the importance of financing decisions.	K3
CO5	Acquire knowledge about leverage Analysis	K3

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	M	S
CO2	M	S	S	S	S
CO3	S	M	M	S	S
CO4	S	M	M	M	M
CO5	S	M	M	M	M

S Strong

M Medium

L Low



192CH1A6DA	FINANCIAL MANAGEMENT	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Financial Management 10 h

Financial Management - Meaning, Scope, importance – objectives - Key decisions of Financial Management. Basic Financial Decisions: Investment, Financing and Dividend Decisions.

Unit II Working Capital Management 9 h

Working Capital Management - Concepts, components, Determinants and need of Working Capital. Computation of Working Capital for a Company.

Unit III Investment Decisions 9 h

Investment Decisions – Meaning, significance, techniques of investment decisions- Highlights of Capital Budgeting - Dividend policy – Forms of Dividend- Types of Dividend Policies - Factors determining dividend.

Unit IV Financing Decision 10 h

Financing Decision -Sources of Finance (Brief Study only) - Capital structure – meaning, designing capital structure, Optimal Capital Structure, factors determining capital structure - Capital Structure Theories – Net Income Approach, NOI, MM and Traditional –capital gearing.

Unit V Leverage Analysis 10 h

Leverage Analysis: Developing the Concept of Leverage in Finance. Computation and inferences of Degree of Operating Leverage, Financial Leverage and Combined Leverage.



Text Books

- 1 Prasanna Chandra .2007. Financial Management. (Edition VII), Tata McGraw-Hill Publishing Co. Ltd. New Delhi.
- 2 Khan.M.Y and Jain.P.K. 2011. Financial Management: Text and Problems. (Edition VI),Tata McGraw-Hill Co. Ltd. New Delhi.

References

- 1 Bhabatosh Banarjee. 2015. Fundamentals of Financial Management. (Edition II), PHI Publishers, New Delhi.
- 2 James C Van Horne. 2008. Fundamentals of Financial Management. (Edition XIII), PHI Publishers, New Delhi.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DB	FOOD AND BEVERAGE MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The functions and constraints of managing food and beverage.
- About the cost factors involved in Food and Beverage.
- The procedures in storing, issuing, function catering, management, etc.

COURSE OUTCOMES

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

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

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	M	S
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	M
CO5	M	S	S	S	S

S Strong

M Medium

L Low



192CH1A6DB	FOOD AND BEVERAGE MANAGEMENT	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Food & Beverage Management 10 h

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 10 h

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 and Issuing 9 h

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 9 h

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 and Banquets

10 h

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.

Informal banquet

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.

References

- 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.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DC	HOSPITALITY MARKETING MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The knowledge about Hospitality customers.
- The concepts about Hospitality products, services and sales.
- About the Hospitality products promotion and pricing strategies.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the Customer behavior Decision-Making in Hospitality.	K2
CO2	Know about the Hospitality products and services and get knowledge in Branding, Product –service dynamics.	K1, k2
CO3	Understand about Hospitality Sales and Selling Principles.	K2, K3
CO4	Understand about Hospitality Promotion through Marketing and Marketing Communication System.	K2, K3
CO5	Know about Pricing Strategies, Pricing Techniques and procedures	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S Strong

M Medium

L Low



192CH1A6DC	HOSPITALITY MARKETING MANAGEMENT	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Behaviour of Hospitality customers 10 h

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

Unit II Hospitality products and services 10 h

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 9 h

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 9 h

Hospitality Promotion: Introduction, Hospitality communication channels, Hospitality Marketing Communication System, Promotional objectives, buying influences in Hospitality Services, Promoting products and services, Digital Marketing and online marketing in hospitality industry.

Unit V Pricing Strategies 10 h

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 McGraw Hill Publishers. New Delhi.

References

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



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DD	ROOM DIVISION MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The room division management and different guest services.
- The communication process in room divisions and yield management.
- The performance of the hotel and understand the room tariff fixation.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the room division management and different guest services.	K1
CO2	Learn about the communication process in room divisions and interdepartmental communication	K1, K2
CO3	Explain the basics of room division accounting and night auditing	K2, K3
CO4	Evaluate the performance of the hotel and understand the room tariff fixation.	K2
CO5	Understand the concepts of yield management and forecasting.	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	M	S
CO5	M	S	S	S	S

S

Strong

M

Medium

L

Low



Dr. NGPASC

COIMBATORE | INDIA

B.Sc. CS & HM (Students admitted during the AY 2020-21)

192CH1A6DD	ROOM DIVISION MANAGEMENT	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Room Division Management 9 h

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 10 h

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 9 h

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 10 h

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

10 h

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.

References

- 1 Sudhir Andrews. 2008. Front Office Management & Operations, (Edition I), Tata Mc-Graw- Hill



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DE	FAST FOOD OPERATIONS	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The concept of fast food and fast food outlets.
- The management, its operations and its selling techniques, etc.
- The idea about business opportunities in Fast Food outlets.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Define fast food operations and its functions.	K2
CO2	Understand about fast food market and changing pattern in fast food restaurants.	K1, K2
CO3	Apply the various methods of service, billing methods.	K2
CO4	Understand about service standards and handling service problems.	K2, K3
CO5	Know the list of fast food chains in the world	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	M	S
CO3	S	S	S	M	S
CO4	M	S	S	S	M
CO5	M	S	S	S	S

S Strong

M Medium

L Low



192CH1A6DE	FAST FOOD OPERATIONS	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Fast food Operations 9 h

Introduction to fast food operations & management:

The fast food business: A brief history, types of operation, consumer pattern. Managing fast food operation.

Management - Concept, practical approach, marketing and control.

Unit II Social concern and Management 9 h

Fast Food - Definitions, responsibilities in today's fast food market, Off-hour sale, Service to different age group, changing patterns, health concern. Food groups, fast nation, junk food, super size me, western pattern diet, chew on this, list of fast food restaurants, slow food.

Unit III Operation 10 h

Types of equipment, A guest oriented approach, method of service, billing methods, planning of menu. Product control, cash control, role of international popular cuisine in fast food. Filling stations, street vendors and concessions cuisine, variants. Door Delivery of Foods.

Unit IV Selling Techniques 10 h

A service orientation, establishing service standards, basic selling procedure, handling service problems, techniques & strategies.

Unit V International Fast Food Chains 10 h

World's Top International fast food chains - Subway, McDonald's, Burger King, KFC, Starbucks, Papa John's, Noodles and Company, Pizza Hut, Taco Bell, Dairy Queen - Introduction.



Text Books

- 1 Bay Book, Fast Food, Bay Books Publisher
- 2 Metti. M.C.Anmol, 2008, Hotel Management Sales and Marketing Service.

References

- 1 Lea R. Dopson, John, Food And Beverage Cost Control, Publisher-Wiley & Son
- 2 Andres F. Smith – Encyclopedia of Junk Food And Fast Food- Green Wood Publishing.
- 3 Katie Brown, Outdoor Entertaining: Taking The Party Outside, Publisher-Little Broun & Co.
- 4 <https://www.soegjobs.com/top-fast-food-chains-world/>



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DF	HUMAN RESOURCE MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The functions of human resource management
- Manpower planning for an establishment and the actions carried out.
- About the performance appraisal of the labour.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the meaning, nature and functions of HR department, The role of HR Manager, organization of HR Department - HR policies and procedures.	K1
CO2	Outline the concept of manpower planning, recruitment and selection, tests and interviews – placement and induction.	K1
CO3	Learn about performance appraisal, job evaluation, promotion and to identify the approaches of good human relations - job satisfaction, labour turnover - Punishment.	K1
CO4	Explain about the wages and salary administration and to compare the labour welfare and social security - safety, health & security - retirement benefits to employees.	K1, K2
CO5	Understand about the industrial relations, Trade unionism, Grievance handling and Managing conflicts.	K1, K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	M
CO2	S	S	M	S	S
CO3	S	S	S	S	S
CO4	S	M	S	S	S
CO5	S	S	S	S	S

S Strong

M Medium

L Low



192CH1A6DF	HUMAN RESOURCE MANAGEMENT	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Human Resource Management 10 h

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 9 h

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

Unit III Performance appraisal 10 h

Performance appraisal - Job evaluation and 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 10 h

Wages and salary administration - Development of sound compensation structure. Direct and indirect costs, Fringe benefits, CTC (Cost to Company) Concepts and its implications - Regulatory provisions - Incentive system - Labour welfare and social security - Safety, health and security - retirement benefits to employees.

Unit V Industrial relations 9 h

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



Text Books

- 1 C.B. Mamoria, 1984. Personnel Management, (Edition I), Himalaya Publishing House.

References

- 1 Garry Dessler & Biju Varkkey, 2020. Human Resource Management, (Edition XVI), Pearson Publishers Ltd.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DG	TOURISM AND HOSPITALITY BUSINESS	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- About the business of tourism and role of tourism planning and marketing processes.
- The future trends in travel and tourism.
- The aid of hotel technology for the current tourism trend.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about Tourism business, its definitions, categories of business travel, business tourism market and incentive travel.	K1
CO2	Outline the planning for tourism, its need and its types, market analysis.	K1
CO3	Know about the types of hotel rooms, globalization professionalism and future trends in tourism.	K1, K2
CO4	Understand the future trends in travel and the difference between services and physical products and customer relationship management.	K1, K2
CO5	Explain the hotel technologies and global distribution systems, outline web marketing, its elements.	K1, K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	S	S
CO2	S	S	S	S	S
CO3	M	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	M	S

S Strong

M Medium

L Low



192CH1A6DG	TOURISM AND HOSPITALITY BUSINESS	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Tourism business 10 h

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 10 h

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 9 h

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. Virtual Tour - Introduction.

Unit IV Future Travel Trends 9 h

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 10 h

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 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.

References

- 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.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DH	FOOD SERVICE FACILITY PLANNING	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The concepts of planning a food service area.
- The different concepts of planning process
- The various requirements of the food service outlets.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Explain about the characteristics of food service facility planning	K1,K2,K3
CO2	Understand the process of planning and the procedure of preparing prospectus.	K2,K3
CO3	Explain the procedure of planning a function, workflow in kitchen and planning of atmosphere.	K2,K3
CO4	Understand about the concept of work place design and different equipment requirements and its customization.	K4
CO5	Know about the space requirement in service area and planning of lay out.	K5

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	S	S	S
CO2	S	S	S	S	S
CO3	S	S	S	S	S
CO4	S	S	S	S	S
CO5	S	S	S	S	M

S Strong

M Medium

L Low



192CH1A6DH	FOOD SERVICE FACILITY PLANNING	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Food Service Facilities Planning 10 h

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 10 h

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 Function Planning 9 h

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.

Unit IV Work Place Design 9 h

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

10 h

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.
- Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008.
- 2 Food and Beverage Management. (Edition IV), Elsevier India Publisher Pvt. Ltd.

References

- 1 Mohini Sethi & Surject 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 Starghton Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A6DI	HOTEL LAW	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The concepts of Food laws and legislation
- The legislation of liquors and food industries.
- The laws relating to the hospitality industry.

COURSE OUTCOMES

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

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

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	S	M	S
CO3	S	M	M	M	M
CO4	S	S	M	M	M
CO5	S	S	M	M	M

S Strong

M Medium

L Low



192CH1A6DI	HOTEL LAW	SEMESTER VI
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Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I The Indian Contract Act 10 h

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 an offer come to an end. Acceptance- essentials of valid acceptance- Communication of offer acceptance revocation- when complete.

Unit II Food Legislation 10 h

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 Act, ISU, AGMARK.

Unit III Liquor Legislation 10 h

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 detail).

Unit IV Industrial Legislation 9 h

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 9 h

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 Government, 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 Books

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

References

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



Course Code	Course Name	Category	L	T	P	Credit
195BI1A6AA	INNOVATION AND IPR	AECC	2	-	-	2

PREAMBLE

This course has been designed for students to learn and understand

- basics of Intellectual Property Rights, Copy Right Laws Trade Marks and Patents
- ethical and professional aspects related to intellectual property law context
- Intellectual Property(IP) as an career option

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the concept of Creativity, Invention and innovation	K2
CO2	Know the value , purpose and process of Patent	K2
CO3	Understand the basics of trademarks and industrial designs	K2
CO4	Acquire knowledge about copyright and copyright law	K2
CO5	Identify Geographical Indications	K2

MAPPING WITH PROGRAMME OUTCOMES

COs/POs	PO1	PO2	PO3	PO4	PO5
CO1	S	M	M	M	M
CO2	S	M	M	M	M
CO3	S	M	M	M	M
CO4	S	M	M	M	M
CO5	S	M	M	M	M

S Strong

M Medium

L Low



195BI1A6AA	INNOVATION AND IPR	SEMESTER VI
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Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction 05 h

Meaning of Creativity, Invention and innovation - Types of Innovation - Relevance of Technology for Innovation - Introduction and the need for Intellectual Property Right (IPR) - Kinds of IPR - National IPR Policy.

Unit II Patents 05 h

Introduction and origin of Patent System in India- Conceptual Principles of Patent Law in India - Process for obtaining patent - Rights granted to a Patentee - Infringement of Patent.

Case Study: When Google was sued for Patent Infringement.

Unit III Trademarks 05 h

Origin of Trade Marks System - Types - Functions - Distinctiveness and Trademarks - Meaning of Good Trademark - Rights granted by Registration of Trademarks - Infringement of trademark.

Case Study: Trademark mismanagement by Cadbury's.

Unit IV Copyright 05 h

Introduction and Evolution of Copyright - Objectives and fundamentals of Copyright Law - Requirements for Copyrights - Works protectable under Copyrights - Authorship and Ownership - Rights of Authors and Copyright owners - Infringement of Copyright.

Case Study: Copyright Case of Napster and Grokster.

Unit V Geographical Indications 04 h

Introduction and Concept of Geographical Indications - History - Administrative Mechanism - Benefits of Geographical Indications - Infringement of registered Geographical Indication.

Case Study: The story of the Tirupati Laddu.

Note:Case studies related to the above topics to be discussed (Examined internal only)



Text Book

- 1 Nithyananda, K V. 2019, "Intellectual Property Rights" Protection and Management. India, IN: Cengage Learning India Private Limited.

References

- 1 Ahuja, V K. 2017, "Law relating to Intellectual Property Rights" India, IN: Lexis Nexis.
- 2 Neeraj, P., &Khusdeep, D. 2014, "Intellectual Property Rights" India, IN: PHI learning Private Limited.
- 3 <http://www.bdu.ac.in/cells/ipr/docs/ipr-eng-ebook.pdf>.
- 4 <https://knowledgentia.com/knowledgeate>

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B.Sc. CS & HM (Students admitted during the AY 2020-21)