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

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
Approved by Government of Tamil Nadu and Accredited by NAAC with 'A++' Grade (3rd Cycle-3.64 CGPA)
Dr. N.G.P. – Kalapatti Road, Coimbatore-641048, Tamil Nadu, India
Web: www.drngpasc.ac.in |Email: info@drngpasc.ac.in | Phone: +91-422-2369100

REGULATIONS 2022-23 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 2022-23 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 TamilNadu 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 theexpected outcomes.

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

Credit distribution

For students admitted in AY 2022-24 and onwards.

Part	Subjects	No. of Papers	Credit	Semester No.
I (12 Credits)	Tamil / Hindi / French/Malayalam	4	4 x 3 = 12	I to IV
II (12 Credits)	English	4	4 x 3 = 12	I to IV
III (108 Credits)	Core (Credits 2,3,4,5)	16-19	56	I to VI
	Inter Departmental Course (IDC)	4	16	I to IV
	Discipline Specific Elective (DSE)	3	3 x 4 =12	V & VI
	Skill Enhancement Course(SEC)	4	12	III ,IV,V& VI
	Industrial Training	1	12	V
IV (8 Credits)	Environmental Studies(AECC)	1	2	I
	Basic Tamil/ Advance Tamil /Human Rights &Women's Rights(AECC)	1	2	II
	Innovation & IPR/Innovation, IPR &Entrepreneurship (AECC)	1	2	VI
	Generic Elective(GE) (AEEC)	1	2	V
V (2 Credits)	NSS/NCC/YRC/RRC/Yoga/Sports/Clubs	-	2	I -II
TOTAL CREDITS			**142**	

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										
221TL1A1TA	Language-I	Tamil-I: Ikkala Ilakkiyam	4	1	-	3	50	50	100	3
221TL1A1HA		Hindi-I: Modern Literature								
221TL1A1MA		Malayalam-I: Modern								
221TL1A1FA		French – I: Grammar, Translation and								
Part– II										
221EL1A1EA	Language-II	Professional English - I	4	-	1	3	50	50	100	3
Part– III										
222CH1A1CA	Core - I	Basics of Food Production	2	-	-	3	50	50	100	2
222CH1A1CP	Core Practical - I	Basics of Food Production	-	-	4	4	50	50	100	2
222CH1A1CQ	Core Practical - II	Basics of Food and Beverage Service	2	-	4	3	50	50	100	4
222CH1A1CR	Core Practical - III	Housekeeping Operations	2	-	4	3	50	50	100	4
Part-IV										
223MB1A1AA	AECC-I	Environmental Studies	2	-	-	-	50	-	50	2
Part - V										
222CH1A1XA	Extension Activity	NSS/NCC/ YRC/RRC/ Yoga/Sports	-	-	-	-	50	-	50	1
		Total	**16**	**1**	**13**				**700**	**21**

5/08/2022
BoS Chairman/HoD
Department of Catering Science & Hotel Mgt.
Dr. N. G. P. Arts and Science College
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Course Code	Course Category	Course Name	L	T	P	Exam (hours)	Max Marks			Credits
							CIA	ESE	Total	
Second Semester										
Part-I										
221TL1A2TA	Language-I	Tamil–II Ara Ilakkiyam	4	1	-	3	50	50	100	3
221TL1A2HA		Hindi-II Modern Literature								
221TL1A2MA		Malayalam-II Modern Literature								
221TL1A2FA		French –II Grammar, Translation and Civilization								
Part- II										
221EL1A2EA	Language-II	Professional English -II	4	-	1	3	50	50	100	3
Part- III										
222CH1A2CA	Core - II	Basic Commodities and Kitchen Operations	4	-	-	3	50	50	100	4
222CH1A2CP	Core Practical - IV	Continental Cookery	-	-	4	4	50	50	100	2
225AT1A2IA	IDC - I	Hotel Accounting	4	-	-	3	50	50	100	4
224CG1A2IP	IDC Practical - I	Applications of Computers	2	-	4	3	50	50	100	4
Part-IV										
221TL1A2AA	AECC-II	Basic Tamil	2	-	-	-	50	-	50	2
221TL1A2AB		Advanced Tamil								
225CR1A2AA		Human Rights and Women's Rights								
Part-V										
222CH1A2XA	Extension Activity	NSS/NCC/ YRC/RRC/ Yoga/Sports/ Clubs	-	-	-	-	50	-	50	1
		Total	20	1	9	-	-	-	700	23

5/12/2022

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Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Third Semester										
Part-I										
221TL1A3TA	Language-I	Tamil - III	3	1	-	3	50	50	100	3
221TL1A3HA		Hindi - III								
221TL1A3MA		Malayalam - III								
221TL1A3FA		French - III								
Part-II										
221EL1A3EA	Language-II	Professional English - III	3	1	-	3	50	50	100	3
Part-III										
222CH1A3CA	Core - III	Restaurant Service and Operations	3	-	-	3	50	50	100	3
222CH1A3CP	Core Practical - V	Indian Regional Cuisine	3	-	4	4	50	50	100	5
222CH1A3CQ	Core Practical - VI	Front Office Operations	2	-	4	3	50	50	100	4
222CH1A3SA	SEC - I	Bakery and Confectionery - I	2	-	-	3	50	50	100	2
222CH1A3SP	SEC Practical - I	Bakery and Confectionery – I	-	-	4	3	50	50	100	2
		Total	**16**	**2**	**12**				**700**	**22**

12/06/2023
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Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fourth Semester										
Part–I										
221TL1A4TA	Language-I	Tamil - IV	3	1	-	3	50	50	100	3
221TL1A4HA		Hindi - IV								
221TL1A4MA		Malayalam - IV								
221TL1A4FA		French - IV								
Part-II										
221EL1A4EA	Language-II	Professional English - IV	3	1	-	3	50	50	100	3
Part–III										
222CH1A4CA	Core - IV	Food and Beverage Service	2	-	-	3	50	50	100	2
222CH1A4EP	Core Practical - VII	International Cuisine	2	-	4	4	50	50	100	4
223MB1A4IB	IDC - II	Food Safety and Microbiology	4	-	-	3	50	50	100	4
226BM1A4IB	IDC - III	Entrepreneurial Development	4	-	-	3	50	50	100	4
222CH1A4EQ	SEC Practical - II	Bakery and Confectionery -II	2	-	4	3	50	50	100	4
		Total	**20**	**2**	**8**				**700**	**24**

19/12/2023
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Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fifth Semester										
Part-III										
222CH1A5CA	Core - V	Travel and Tourism Management	4	-	-	3	50	50	100	4
222CH1A5CP	Core Practical - VIII	Training Self-Assessment Practical	-	-	-	4	50	50	100	3
222CH1A5CQ	Core Practical - IX	Food and Beverage Service	-	-	6	3	50	50	100	3
222CH1A5DA	DSE – I	Room Division Management	4	-	-	3	50	50	100	4
222CH1A5DB		Food and Beverage Management								
222CH1A5DC		Tourism Marketing Management								
222CH1A5TA	IET	Industrial Exposure Training	-	-	-	3	50	50	100	12
Part – IV										
	GE		2	-	-	3	50	-	50	2
		Total	10	-	6				550	28

09.09.2024
HoD, Chairman/HoU
Department of Catering Science & Hotel Mgt.
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Coimbatore – 641 048

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GB-

Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Sixth Semester										
Part–III										
222CH1A6CP	Core Practical -X	Cold Kitchen andContinental Cookery	4	-	4	4	50	50	100	5
222CH1A6CQ	Core Practical – XI	Advanced Food and Beverage Service	4	-	4	3	50	50	100	5
222CH1A6SA	SEC – II	Event Management	4	-	-	3	50	50	100	4
222CH1A6DA	DSE – II	Hospitality Marketing Management	4	-	-	3	50	50	100	4
222CH1A6DB		Bar Management								
222CH1A6DC		Tourism and Hospitality Business								
222CH1A6DD	DSE – III	Financial Management	4	-	-	3	50	50	100	4
222CH1A6DE		Fast Food Operations								
222CH1A6DF		Human Resource Management								
Part – IV										
225BI1A6AA	AECC-III	Innovation & IPR	2	-	-		50	-	50	2
		Total	**22**	**-**	**08**				**550**	**24**
		***Grand Total**							**3900**	**142**

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DISCIPLINE SPECIFIC ELECTIVE

Students shall select the desired course of their choice in the listed elective course during Semesters V &VI

Semester V (Elective I)

List of Elective Courses

S.No.	Course Code	Name of the Course
1	222CH1A5DA	Room Division Management
2	222CH1A5DB	Food and Beverage Management
3	222CH1A5DC	Tourism Marketing Management

Semester VI (Elective II)

List of Elective Courses

S.No.	Course Code	Name of the Course
1	222CH1A5DD	Hospitality Marketing Management
2	222CH1A5DE	Bar Management
3	222CH1A5DF	Tourism and Hospitality Business

Semester VI (Elective III)

List of Elective Courses

S.No.	Course Code	Name of the Course
1	222CH1A6DA	Financial Management
2	222CH1A6DB	Fast Food Operations
3	222CH1A6DC	Human Resource Management

GENERIC ELECTIVE COURSES (GE)

The following is the course offered under Generic Elective Course

Semester V

S.No.	Course Code	Course Name
1	222CH1A5GA	Basics of Cookery

EXTRA CREDIT COURSES

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

Semester III

S. No.	Course Code	Course Name
1	222CH1ASSA	Hotel Engineering
2	222CH1ASSB	Food Preservation

UG - REGULATION (R4)

(Students admitted in the AY 2022-23)

(OUTCOME BASED EDUCATION WITH CBCS)

1.NOMENCLATURE

1.1 Faculty: Refers to a group of programmes concerned with a major division of knowledge Eg. Faculty of Computer Science consists of disciplines like Departments of Computer Science, Information Technology, Computer Technology, Computer Applications, Data analytics, Cognitive Systems and Artificial Intelligence and Machine Learning.

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 2022–25 refers to students belonging to a 3 year Degree programme admitted in 2022 and completing in 2025.

1.4 Course: Refers to component 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 learning needs.

a) **Core Course:**A course, which should compulsorily be studied by a candidate as a core requirement

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**: Elective courses offered under main discipline/ subject of study.

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

e) **Ability Enhancement Compulsory Courses (AECC):** Mandatory courses that lead to Knowledge enhancement. Environmental Science, Human Rights and Women's Rights, Basic Tamil/Advanced Tamil, Innovation and IPR/Innovation, IPR and Entrepreneurship.

f) **Ability Enhancement Elective Course (AEEC)/Generic Elective (GE)** An elective course chosen generally from an unrelated discipline/subject, with an intention to seek exposure is Generic Elective.

1.5 Project Work:

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.

Internship/Industrial Training

Students must undertake industrial / institutional training for a minimum of 15 days during the IV semester summer vacation. The students will submit the report for evaluation during V semester.

1.6 Extra Credits:

Extra credits shall be awarded for achievements in identified Curricular/co-curricular activities executed outside the regular class hours. Extra credits are not mandatory for completing the programme.

2. STRUCTURE OF PROGRAMME

2.1 PART- I: LANGUAGE- I

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

2.2 PART- II: LANGUAGE- II

English will be offered during the first four semesters.

2.3 PART- III:

- Core Course
- Inter Departmental Course (IDC)
- Discipline Specific Elective (DSE)
- Skill Enhancement Course (SEC)
- Industrial Training (IT)

2.4 PART- IV:

2.4.1 Ability Enhancement Compulsory Course (AECC):

The Ability Enhancement Compulsory Courses such as i)Environmental Studies, ii) Human Rights and Womens' Rights, iii) Innovation and IPR/ Innovation, IPR and Entrepreneurship are offered during I,II and VI Semester.

Basic Tamil

a) Those who have not studied Tamil up to XII Std and taken a non-Tamil language under Part-I shall take one Basic Tamil course in the second semester.

(OR)

Advanced Tamil

b) Those who have studied Tamil up to XII Std and taken a non-Tamil language under Part-I shall take one Advanced Tamil course in the second semester.

Note: Students who come under the above a+b categories are exempted from Human Rights and Women's Rights in second semester.

Ability Enhancement Elective Course (AEEC)/Generic Elective (GE) An elective course chosen generally from an unrelated discipline/subject, with an intention to seek exposure is Generic Elective offered in V semester. (Theory/Practical/Non-Lab Practical)

2.5 PART- V: EXTENSION ACTIVITIES

The following extracurricular activities like NSS/YRC/NCC/RRC/Yoga/Sports/Clubs are offered under extension activities during semester I & II. Students will be evaluated based on their active participation in any one of the above activities. 75% Attendance is compulsory for extension activity.

3. CREDIT ALLOTTMENT

The following is the credit allotment:

- Lecture Hours (Theory) : 1 credit per lecture 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

4. DURATION OF THE PROGRAMME

The B.A. /B.Com./B. Sc. Programme must be completed within 3 years (6 semesters) and a maximum of 6 years (12 semesters) from the date of acceptance to the programme. If not, the candidate must enroll in the course determined to be an equivalent by BoS in the most recent curriculum recommended for the Programme.

5.REQUIREMENTS FOR COMPLETION OF A SEMESTER

Every student shall ordinarily be allowed to keep terms for the given semester in a program of his/ her enrolment, only if he/ she fulfills at least seventy five percent (75%) of the attendance taken as an average of the total number of lectures, practicals, tutorials, etc. wherein short and/or long excursions/field visits/study tours organized by the college and supervised by the faculty as envisaged in the syllabus shall be credited to his/her attendance. Every student shall have a minimum of 75% as an overall attendance.

6. 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 shall be 100 with the following breakup:

a) Mark distribution for Theory Courses

Continuous Internal Assessment (CIA) : 50 Marks

End Semester Exams (ESE) : 50 Marks

Total :100 Marks

i) Distribution of Internal Marks

S.No.	Particulars	Distribution of Marks
1	CIA I (2.5 Units) (On completion of 45th working day)	15
2	Model (All 5 Units) (On completion of 85th working day)	15
3	Assignment	05
4	Attendance	05
5	Library Usage	05
6	Skill Enhancement *	05
	Total	**50**

Assignment Rubric
(Maximum -20 marks converted to 5 marks)

Criteria	4 marks	3 Marks	2 Marks	1 MArk
Language	Excellent spelling and Grammar	Good spelling and Grammar	Reasonable spelling and Grammar	Bad spelling and Grammar
Style	Outstanding style beyond usual college level	Attains College level style	Approaches College level style	Elementary form with little or no variety in sentence structure
Referencing	Good use of wide range of reference sources	Moderate use of suitable reference materials	Shows signs of plagiarism & using sources without referencing	No reference material used
Development	Main points well developed	Main points developed with quality	Main points are present with limited	Main points lack detailed development

	with high quality and quantity support	and quantity supporting details	details and development	
Critical thinking/Problem solving	Advanced attempt to interpret the process, content/ analyse and solve the problem	Proficient attempt to interpret the process, content/ analyse and solve the problem	Adequate attempt to interpret the process, content/ analyse and solve the problem	Limited attempt to interpret the process, content/ analyse and solve the problem

Breakup for Attendance Marks:

S.No	Attendance Range	Marks Awarded
1	95% and Above	5
2	90% - 94%	4
3	85% - 89%	3
4	80% - 84%	2
5	75% - 79%	1

Note:
Special Cases such as NCC, NSS, Sports, Advanced Learner Course, Summer Fellowship and Medical Conditions etc. the attendance exemption may be given by principal and Mark may be awarded.

Break up for Library Marks:

S.No	Attendance Range	Marks Awarded
1	10h and above	5
2	9h– less than 10h	4
3	8h – less than 9h	3
4	7h - less than 8h	2
5	6h – less than 7h	1

Note:
In exception, the utilization of e-resources of library will be considered.

***Components for "Skill Enhancement" may include the following:**

Class Participation, Case Studies Presentation, Field Study, Field Survey, Group Discussion, Term Paper, Presentation of Papers in Conferences, Industry Visit, Book Review, Journal Review, e-content Creation, Model Preparation & Seminar.

Components for Skill Enhancement

Any one of the following should be selected by the course coordinator

S.No.	Skill Enhancement	Description
1	Class Participation	• Engagement in class • Listening Skills • Behaviour
2	Case Study Presentation/ Term Paper	• Identification of the problem • Case Analysis • Effective Solution using creativity/imagination
3	Field Study	• Selection of Topic • Demonstration of Topic • Analysis & Conclusion
4	Field Survey	• Chosen Problem • Design and quality of survey • Analysis of survey
5	Group Discussion	• Communication skills • Subject knowledge • Attitude and way of presentation • Confidence • Listening Skill
6	Presentation of Papers in Conferences	• Sponsored • International/National • Presentation • Report Submission
7	Industry Visit	• Chosen Domain • Quality of the work • Analysis of the Report • Presentation
8	Book Review	• Content • Interpretation and Inferences of the text • Supporting Details • Presentation
9	Journal Review	• Analytical Thinking • Interpretation and Inferences • Exploring the perception if chosen genre • Presentation
10	e-content Creation	• Logo/ Tagline • Purpose • Content (Writing, designing and posting in Social Media)

		• Presentation
11	Model Preparation	• Theme/ Topic • Depth of background Knowledge • Creativity • Presentation
12	Seminar	• Knowledge and Content • Organization • Understanding • Presentation

ii) Distribution of External Marks

Total : 50
Written Exam : 50

Marks Distribution for Practical course

Total : 100
Internal : 50
External : 50

i) Distribution of Internals Marks

S.No.	Particulars	Distribution of Marks
1	Experiments/Exercises	15
2	Test 1	15
3	Test 2	15
4	Observation Notebook	05
	Total	**50**

ii) Distribution of Externals Marks

S.No.	Particulars	External Marks
1	Materials and methods/ Procedures/Aim	10
2	Experiment/ Performance/ Observations/ Algorithm	10
3	Results/ Calculations/ Spotters/ Output	10
4	Inference/Discussion/ Presentation	10
5	Record	6
6	Viva- voce	4
	Total	**50**

A) Mark Distribution for Project/Internship/Industrial Training

Total	**:**	**100**
Internal	**:**	**50**
External	**:**	**50**

i) Distribution of Internal Marks

S.No.	Particulars	Internal Marks
1	Review I	20
2	Review II	20
3	Attendance	10
	Total	**50**

ii) Distribution of External Marks

S.No	Particulars	External Marks
1	Project Work/Internship/ Industrial training presentation	40
2	Viva –voce	10
	Total	**50**

Evaluation of project Work/Internship/ Industrial training shall be done jointly by Internal and External Examiners

7. Credit Transfer

a. Upon successful completion of 1 NPTEL Course (4 Credit Course) recommended by the department, during Semester I to IV, a student shall be eligible to get exemption of one **4 credit course** during the V or VI semester. The proposed NPTEL course should cover content/syllabus of exempted core paper in V or VI semester.

S. No.	Course Code	Course Name	Proposed NPTEL Course	Credit

1			Option – 1 Paper title	4
			Option – 2 Paper title	
			Option – 3 Paper title	

b. Upon successful completion of **2 NPTEL Courses** (2 Credit each) recommended by the department, during Semester I to IV, a student shall be eligible to get exemption of **one 4 credit course** during the V or VI semester. Out of 2 NPTEL proposed courses, **atleast 1 course** should cover content/syllabus of exempted core paper in V or VI semester.

Mandatory

The exempted core paper in the V or VI semester should be submitted by the students for approval before the end of 4th semester.

Credit transfer will be decided by equivalence committee

S. No.	Course Code	Course Name	Proposed NPTEL Course	Credit
1			Option – 1 Paper title	2
			Option – 2 Paper title	
			Option – 3 Paper title	
2			Option – 1 Paper title	2
			Option – 2 Paper title	
			Option – 3 Paper title	

NPTEL Courses to be carried out during semester I – IV.

S.No.	Student Name	Class	Proposed NPTEL Course		Proposed Course for Exemption
			Course I	Option 1- Paper Title Option 2- Paper Title Option 3- Paper Title	Any one Core Paper in V or VI Semester
			Course II	Option 1- Paper Title Option 2- Paper Title Option 3- Paper Title	

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Class Advisor **HoD** **Dean**

8.Innovations

Upon Successful outcome of Design Thinking / Copy right/Product/ Patent by the end of the V Semester, student shall be eligible to get exemption in AECC: Innovation, IPR & Entrepreneurship / Innovation & IPR offered during VI Semester.

9. Internship/Industrial Training

Students must undertake industrial / institutional training for a minimum of 15 days during the IV semester summer vacation. The students shall submit the report for evaluation during V semester.

10. Extra Credits: 10

Earning extra credit is not essential for programme completion. Student is entitled to earn extra credit for achievement in Co-Curricular/ Extracurricular activities carried out other than the regular class hours.

A student is permitted to earn a maximum of Ten extra Credits during the programme period.
A maximum of 1 credit under each category is permissible.

Category	Credit
Proficiency in foreign language	1
Proficiency in Hindi	1
Self study Course	1
Typewriting/Short hand	1
CA/ICSI/CMA (Foundations)	1
CA/ICSI/CMA (Inter)	1
Sports and Games	1
Publications / Conference Presentations (Oral/Poster)/Awards	1
Lab on Project	1
Innovation / Incubation / Patent / Sponsored Projects / Consultancy/	1
Representation in State / National level celebrations	1
Awards/ Recognitions / fellowships	1

Credit shall be awarded for achievements of the student during the period of study only.

GUIDELINES

Proficiency in foreign language

A pass in any foreign language in the examination conducted by an authorized agency.

Proficiency in Hindi

A pass in the Hindi examination conducted by Dakshin Bharat Hindi Prachar Sabha.

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

Self study Course

A pass in the self study courses offered by the department.

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

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.

CA/ICSI/CMA(Foundations)

Qualifying foundation in CA/ICSI/CMA / etc.

Sports and Games

The Student can earn extra credit based on their Achievement in sports in University/ State / National/ International.

Publications / Conference Presentations (Oral/Poster)

Research Publications in Journals

Oral/Poster presentation in Conference

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.

(**Evaluation will be done internally**)

Innovation / Incubation / Patent / Sponsored Projects / Consultancy

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

Representation in State/ National level celebrations

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

Awards/ Recognitions/fellowships

Regional/ State / National level awards/ Recognitions/Fellowships

100 % CIA Courses :

- **AECC**
- **AEEC**

S.No	Type of Course
1	Environmental Studies (AECC)
2	Human Rights and Women's Rights, Basic Tamil /Advanced Tamil (AECC)
3	Innovation &IPR/ Innovation, IPR and Entrepreneurship(AECC)
4	Generic Elective (AEEC)

Modalities for Implementing Internal Assessment Marks:

- Student pertaining to 2022 Batch (2022-25) UG programme for the above mentioned courses shall secure a minimum of 40% out of the maximum marks in the continuous internal assessment (CIA) i.e., 20 marks out of 50 marks.

- Students who have not acquired the minimum marks shall be allowed to reappear to improve their marks in the exam components only within the time duration of the programme, in the forthcoming semesters.

Distribution of Internal Marks for AECC & AEEC (Theory)

S.No.	Particulars	Distribution of Marks
1	CIA I (2.5 Units) (On completion of 45th working day)	15
2	Model (All 5 Units) (On completion of 85th working day)	15
3	Assignment	05
4	Attendance	05
5	Library Usage	05
6	Skill Enhancement *	05
	Total	**50**

Distribution of Internal Marks for Generic Elective (AEEC) (Practical)

S.No.	Particulars	Distribution of Marks
1	CIA -I (1-5 Exercise)	5
2	CIA-II (6-10 Exercise)	5
3	Class Participation	10
4	Practical Record	10
5	Test-III & Viva –Voce(10+10)	20
	Total	**50**

Question paper pattern AECC & AEEC

Test	MARKS	DESCRIPTION	TOTAL	Remarks
CIA Test I **1 Hour** **First 2.5 Units**	50 x 1 = 50 Marks	MCQ	50 Marks	Marks secured will be Converted to 15 marks
CIA test II/ Model test **1 Hour** **All five Units**	50 x 1 = 50 Marks	MCQ	50 Marks	Marks secured will be Converted to 15 marks

Question paper pattern		Total Marks - 50	
Basic Tamil		**Advanced Tamil**	
Section -A		**Section -A**	
Choose the correct answer	**10**x2=20	**Choose the correct answer**	**10**x1=10
Section -B		**Section -B**	
True or false	10x2=20	**Fill in the blanks**	10x2=20
Section -C		**Section -C**	
Answer in one page	1x10=10	**Write an essay in two pages**	2x10=20

Question paper pattern for all other courses falling under Part I to Part III

CIA Test : [1 ½ Hours-2.5 Units] - 25 Marks

SECTION	MARKS	DESCRIPTION	TOTAL	Remarks
Section – A	8 x 0.5 = 04 Mark	MCQ	25 Marks	Marks secured will be converted to 15 marks
Section - B	3 x 3 = 09 Mark	Answer ALL Questions Either or Type ALL Questions Carry Equal Marks		
Section - C	2 x 6 = 12 Mark			

Model Test: [3 Hours-5 Units] - 50 Marks

SECTION	MARKS	DESCRIPTION	TOTAL	Remarks
Section – A	5 x 1 = 05 Marks	MCQ	50 Marks	Marks secured will be converted to 15 marks
Section - B	5 x 3 = 15 Marks	Answer ALL Questions (Either or Type Questions) Each Questions Carry Equal Marks		
Section - C	5 x 6 = 30 Marks			

End Semester Examination: [3 Hours-5 Units] - 50 Marks

SECTION	MARKS	DESCRIPTION	TOTAL
Section – A	5 x 1 = 05 Marks	MCQ	50 Marks
Section - B	5 x 3 = 15 Marks	Answer ALL Questions (Either or Type Questions) Each Questions Carry Equal Marks	
Section - C	5 x 6 = 30 Marks		

Course Code	Course Name	Category	L	T	P	Credit
221TL1A1TA	TAMIL- I : IKKALA ILAKKIYAM	LANGUAGE- I	4	1	-	03

PREAMBLE

This course has been designed for students to learn and understand

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு நாகரீகம், 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	வாழ்க்கைத் திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத் திறனை ஊக்குவித்தல்	K3
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K4
CO3	பாட இணைச்செயல்பாடுகள் (Co-curricular activities)	K4
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K5

MAPPING WITH PROGRAMME OUTCOMES

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

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A1TA	TAMIL- I: IKKALA ILAKKIYAM	SEMESTER I

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I **மறுமலர்ச்சிக் கவிதைகள்** 13 h

1. இலக்கிய வரலாறு - மறுமலர்ச்சிக் கவிஞர்களின் தமிழ்ப்பணிகள்
2. பாரததேசம் - பாரதியார்
3. படி - பாரதிதாசன்
4. தமிழரின் பெருமை - நாமக்கல் கவிஞர்
5. தமிழ்க் கொலை புரியாதீர் - புலவர் குழந்தை
6. திரைத்தமிழ்

அ) 'விஞ்ஞானத்த வளர்க்கப் போறண்டி' எனத் தொடங்கும் பாடல் - உடுமலை நாராயண கவி

ஆ) 'சும்மா கிடந்த நிலத்தை' எனத் தொடங்கும் பாடல் - பட்டுக்கோட்டை கல்யாண சுந்தரனார்

இ) 'சமரசம் உலாவும் இடமே' எனத் தொடங்கும் பாடல் - மருதகாசி

ஈ) 'உன்னை அறிந்தால்' எனத் தொடங்கும் பாடல் - கண்ணதாசன்

Unit II **புதுக்கவிதைகள்** 13 h

1. இலக்கிய வரலாறு - புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும்
2. கடமையைச் செய் - மீரா
3. மலையாளக் காற்று - சிற்பி
4. ஒப்பிலாத சமுதாயம் - அப்துல் ரகுமான்
5. கன்னிமாடம் - மு.மேத்தா
6. கரிக்கிறது தாய்ப்பால் - ஆரூர் தமிழ்நாடன்
7. ஐந்தாம் வகுப்பு 'அ' பிரிவு - நா. முத்துக்குமார்
8. ஹைகூ கவிதைகள் - 10 கவிதைகள்

Unit III **பெண்ணியம்** 09 h

1. தொலைந்து போனேன் - தாமரை

2. நீரில் அலையும் முகம் - அ. வெண்ணிலா

3. தற்காத்தல் - பொன்மணி வைரமுத்து

4. ஏனிந்த வித்தியாசங்கள் ? - மல்லிகா

5. புதையுண்ட வாழ்க்கை - சுகந்தி சுப்ரமணியன்

Unit IV சிறுகதைகள் 15 h

1. இலக்கிய வரலாறு - சிறுகதையின் தோற்றமும் வளர்ச்சியும்

2. கனகாம்பரம் - கு.ப.ராஜகோபாலன்

3. ஆற்றங்கரைப் பிள்ளையார் - புதுமைப்பித்தன்

4. பொம்மை - ஜெயகாந்தன்

5. காய்ச்சமரம் - கி. ராஜநாராயணன்

6. காட்டில் ஒருமான் - அம்பை

7. வேட்கை - சூர்யகாந்தன்

Unit V பயிற்சிப் பகுதி 10 h

அ. இலக்கணம்

1. வல்லின ஒற்று மிகும், மிகா இடங்கள் - ஒற்றுப்பிழை நீக்கி எழுதுதல்

2. ர,ற - ல,ழ,ள - ண,ந,ன வேறுபாடு - ஒலிப்பு நெறி, சொற்பொருள் வேறுபாடு அறிதல்)

ஆ. படைப்பாக்கம்

1. கவிதை - எழுதுதல் (15 வரிகள் முதல் 30 வரிகள் வரை)

2.சிறுகதை - எழுதுதல் (குறைந்தது 3 பக்கங்கள்)

Text Book

1 தமிழ் மொழிப்பாடம் - 2022-2023, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் – 641048, வெளியீடு: நியூ செஞ்சுரி புக் ஹவுஸ், 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 இணையதள முகவரி: https://www.tamilvu.org

Dr.N.G.P. Arts and Science College
APPROVED

BoS- 13th	AC - 13th	GB - 18th
5/09/2022	6/09/2022	10/09/2022

Course Code	Course Name	Category	L	T	P	Credit
221TL1A1HA	HINDI- I: MODERN LITERATURE	LANGUAGE-1	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature
- 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	✓			✓	✓
CO2	✓	✓			✓
CO3	✓		✓	✓	✓
CO4	✓		✓		✓
CO5	✓	✓	✓		✓

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A1HA	HINDI- I: MODERN LITERATURE	SEMESTER I

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I 13 h

गद्य - नूतन गद्य संग्रह (जय प्रकाश)पाठ 1- रजियापाठ 2- मक्रीलपाठ 3- बहता पानी निर्मला पाठ 4- राष्ट्रपिता महात्मा गाँधी

Unit II 13 h

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

Unit III 12 h

व्याकरण : शब्द विचार (संज्ञा, सर्वनाम,विशेषण)

Unit IV 12 h

अनुच्छेद लेखन

Unit V 10 h

अनुवाद अभ्यास-III (केवल अंग्रेजी से हिन्दी में) (पाठ 1 to 10)

Text Books

1 प्रकाशक: सुमित्र प्रकाशन 204 लीला अपार्ट्मेंट्स, 15 हेस्टिंग्स रोड'अशोक नगर इलाहाबाद-211001

2 प्रकाशक: गोविन्द प्रकाशनसदर बाजार, मथुरा उत्तरप्रदेश-281001

3 पुस्तक: व्याकरण प्रदिप – रामदेवप्रकाशक: हिन्दी भवन 36 टेगोर नगर इलाहाबाद-211024

4 पुस्तक: व्याकरण प्रदिप – रामदेवप्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024

5 प्रकाशक: दक्षिण भारत प्रचार सभा चेनैई -17

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BoS- 13th	AC - 13th	GB - 18th
5/08/2022	6/09/2022	10/09/2022

Course Code	Course Name	Category	L	T	P	Credit
221TL1A1MA	MALAYALAM- I: MODERN LITERATURE	LANGUAGE-I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
- the competency in translating simple Malayalam 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 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	✓			✓	✓
CO2	✓			✓	✓
CO3	✓	✓	✓	✓	✓
CO4	✓		✓	✓	✓
CO5	✓	✓	✓		✓

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A1MA	MALAYALAM- I: MODERN LITERATURE	SEMESTER I

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I **Novel** 14 h

Pathummayude Adu

Unit II **Novel** 10 h

Pathummayude Adu

Unit III **Short Story** 14 h

Nalinakanthi

Unit IV **Short Story** 10 h

Nalinakanthi

Unit V **Practical Application** 12 h

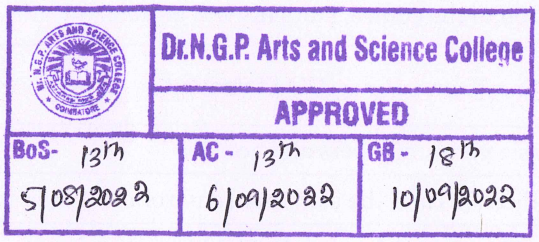
Expansion of ideas, General Essay and Translation

Text Books

1. Vaikkam Muhammed Basheer, "Pathummayude Adu" (NOVEL), DC Books & Kottayam
2. T.Padmanabhan, "Nalinakanthi" (Short Story), DC Books & Kottayam.

References

1. Malayala Novel Sahithyam.
2. Malayala Cherukatha Innale Innu.



Course Code	Course Name	Category	L	T	P	Credit
221TL1A1FA	FRENCH- I: GRAMMAR, TRANSLATION AND CIVILIZATION	LANGUAGE - I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the 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
- 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	Apply the adjectives and the classroom environment in France	K2
CO3	Evaluate the Plural, Articles and the Hobbies	K3
CO4	Measure the Cultural Activity in France	K3
CO5	Select 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	✓		✓		✓
CO2	✓				✓
CO3	✓	✓	✓	✓	✓
CO4	✓		✓		✓
CO5	✓		✓		✓

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A1FA	FRENCH- I: GRAMMAR, TRANSLATION AND CIVILIZATION	SEMESTER I

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
• Saluer • Enter en contact • avec quelqu'un. • Se presenter. • S'excuser	En cours de cuisine, premiers contacts avec les members d'un groupe	• Comprendre des personnes qui se saluent. • Ēchanger pour entrer en contact, se présenter, saluer, s'excuser. • Communiquer avec *tu* ou *vous*. • Comprendre les consignes de classe • Ēpeler son nom et son prénom. Computer jusqu'à 10.

Unit II Enchanté I Page 20 12 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
• Demander de se presenter. • Présenter quelqu'un.	Dans la classe de français, se presenter et remplir une fiche pour le professeur.	• Comprendre les informations essentielles dans un échange en milieu professionnel. • Ēchanger 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
• Exprimer ses gouts.	Dans un café, participer à une soirée de rencontres rapides et remplir de taches d'appréciation.	• Dans une soirée de recontres rapid comprendre des personnes qui échangent sur elles et sur leurs goût • Comprendre une personne qui parler des goûts de quelqu'un d'autre.

Unit IV J'adore I Page 30 14 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
• Présenter quelqu'un	Dans un café, participer à une soirée de rencontres rapides et remplir de taches d'appréciation	• 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		
Demander à quelqu'un de faire quelque chose. Demander poliment. Parler d'actions passes. Tu veux bien?	Organiser un programme d'activités pour accueillir une personne importante.	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.

Unit V Practical Application 10 h

Make in Own Sentences

Text Book

1 Regine Merieux, Yves Loiseau, "LATITUDES - 1" (Page No: 9-55) (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.

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221EL1A1EA	PROFESSIONAL ENGLISH- I	SEMESTER I

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I Genre Studies 10 h

Nissim Ezekiel: The Worm- Author's Biography- title indications- outline- paraphrasing the poem- context of poem- form- poetic devices- enjambment- techniques– Annotations

NiyiOsundare: Our Earth Will Not Die- Author's Biography- title indications- outline- paraphrasing the poem- context of poem- form- poetic devices- enjambment- techniques– Annotations

A. G. Gardiner: On Superstitions- Author's biography- Narrative structure- Exploration of the text- passage analysis- insight of ideas- cohesion and context- style- language techniques- Annotations

Nancy Bella: Clever Thief- Author's Biography- Plot Summary- Detailed summary and Analysis- Themes- Important Quotations-Characters- Description - analysis- Terms- Symbols- Critical analysis

H. G. Wells: The Truth about Pyecraft- Author's Biography-narrative structure- passage analysis- insight of ideas- cohesion and context- style- language techniques

Unit II Listening Skills 12 h

Listening vs. hearing- Types of listening, Tips to enhance Listening Skills, Non-verbal and Verbal signs of active listening - Comprehensive Listening - Listening to pre-recorded audios on speeches, interviews and conversations - Listening Activities- Listening and responding to complaints (formal situation), Listening to problems and offering solutions (informal)

Unit III Speaking Skills 14 h

Formal occasions- Introducing oneself, Introducing others, Enquiries and Seeking permission, Making short presentations - Informal occasions- Requests, Offering help, Congratulating, Farewell party, graduation speech -Giving instructions to do a task and to use a device, Giving and asking directions

Unit IV Reading Skills 10 h

Study Skills: Skimming and Scanning- Reading different kinds of texts- Types of reading-Developing a good reading speed, reading aloud, Referencing skill - Word Power (Denotation and Connotation) - Reading comprehension, Data interpretation –Charts, Graphs, Advertisements

Unit V Writing Skills 12 h

Sentence patterns, Note- making and note taking-Strategies - Paragraph writing: Structure and Principles - Academic Writing - Formal and Informal Letters, Report, Book /Movie Review

Text Books

1. Gardiner, A. G. 1926. Alpha of the Plough: Second series, J.M. Dent & Sons Ltd., London, United Kingdom. pg.no-151-156. (Unit I)
2. Ezekiel, Nissim. "The Worm," Crazy Romantic Love, www. mianmawaisarain.live/2020/05/poem-worm-nissim-ezekiel.html. Accessed 3 Aug. 2022. (Unit I)
3. <http://livros01.livrosgratis.com.br/ln000835.pdf />(Unit I)
4. Mithra,S.M. 1919. Hindu Tales from the Sanskrit, Macmillan & Co Ltd., London, United Kingdom. pg.no-127-142. (Unit I)
5. Nation, I. S. P and Jonathan Newton. 2009. Teaching ESL/EFLListening and Speaking. Routledge, New York, United States. (Unit II)
6. Prabha, Dr. R. Vithya & S. Nithya Devi. 2019. Sparkle. (1st Edn.) McGraw - Hill Education, Chennai, India. (Unit III– V)

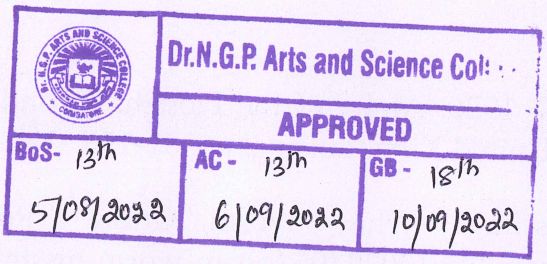
References

1. Our Earth Will Not Die By NiyiOsundare." Studocu.Com, studocu.com/in/document/bangalore-university/bachelor-of-computer-applications/1586771577-our-earth-will-not-die/27675462. Accessed 3 Aug. 2022.

2. OnSuperstitions."THEHISTORIAN,thehistorian1947.wordpress.com/2019/03/08/on-superstitions-by-a-g-gardiner. Accessed 3 Aug. 2022.

3. Swales, John M. & Feak, Christine B. 2012. Academic Writing for Graduate Students: Essential Tasks and Skills, University of Michigan Press, Michigan.

4. Rudzka, Brygida -Ostyn, 2003. Word Power: Phrasal Verbs and Compounds: A Cognitive Approach, Mouton de Gruyter, New York, United States.



Course Code	Course Name	Category	L	T	P	Credit
222CH1A1CA	BASICS OF FOOD PRODUCTION	CORE	2	-	-	2

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	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability		Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A1CA	BASICS OF FOOD PRODUCTION	SEMESTER I

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Food Production 5 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 - 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 5 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, Sources of fats and oils.

Unit III Preparation of Ingredients 4 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, Jardinniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization - Methods of mixing food: Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping and Whisking.

Unit IV Basics of Continental Cookery 5 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,

Types of sauces- Basic mother sauces - Recipes, few derivatives for each.

Unit V Egg and Meat Cookery 5 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: 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- Role of tenderizers in meat.

Text Books

1 Krishna Arora, 2009, "Theory of Cookery", 4th Edition, Frank Brothers Publishers.

2 Parvinder S. Bali., 2021, "Food Production Operations", 3rd Edition, Oxford University Press Publishers Ltd.

References

1 David Foskett, Ronald Kinton & Victor Cesrani, 2019, "Practical Cookery", 14th Edition, Hodder Starghton Publishers.

2 Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", Volume I, 6th Edition, Orient Longman Publishers.

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222CH1A1CP	CORE PRACTICAL: BASICS OF FOOD PRODUCTION	SEMESTER I

Total Credits: 2
Total Instructions Hours: 48 h

S.No	Contents
1	Basic Hygiene practices to be observed in the Kitchen - Safety practices to be observed in the kitchen - First aid for cuts and burns - Proper usage of a kitchen knife and hand tools. Understanding the usage of small kitchen equipments.
2	Identification of raw materials - Cuts of vegetables: Julienne, Jardinière, Mignonnette, Dices, Cubes, Macédoine, Paysanne, Shred, Concasse, Mirepoix - Cuts of chicken - Cuts of fish.
3	Methods of cooking vegetables: Boiling (Potatoes, Beans, Cauliflower), Frying (Aubergines, Potatoes), Steaming (Cabbage), Baking (Potatoes, Turnips), Braising (Onion, Leeks, Cabbage).
4	Demonstration of basic Indian masalas & gravies.
5	Formulate ten sets of menu consisting of five dishes from the following courses. Indian rice preparations Indian dhal preparations Indian snacks preparations Indian breads & gravies Pulaos & Biryanis Indian vegetable preparations Indian meat preparations Indian sweet preparations

Note: Ten sets of menu consisting of five courses should be formulated and practiced per semester.

References

1 Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", Volume I, 6th Edition, Orient Longman Publishers.

2 Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume II, 6th Edition, Orient Longman Publishers.

3 Krishna Arora, 2009, "Theory of Cookery", 6th Edition, Frank Brothers Publishers.

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Course Code	Course Name	Category	L	T	P	Credit
222CH1A1CQ	CORE PRACTICAL : BASICS OF FOOD AND BEVERAGE SERVICE	CORE	2	-	4	4

PREAMBLE

This course has been designed for students to learn and understand

- To understand the basic concept of food and beverage service, different types of catering organizations and its classifications
- To know the different of types of restaurants, the roles and responsibilities of different staff and to compile
- To Explain the different types of catering establishments, the roles of service staff 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, the roles of service staff	K2
CO2	Understand the different staffs, their roles and responsibilities, classify the different types of restaurants.	K1, K2
CO3	Understand the different types of operating equipments, the co-ordination of food and beverage department with other departments	K3
CO4	Explain the different types of menu, classification of food with its usual accompaniments and service methods.	K2,K3
CO5	To understand the role of room service department in the hotel.	K2

MAPPING WITH PROGRAMME OUTCOMES

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

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A1CQ	CORE PRACTICAL: BASICS OF FOOD AND BEVERAGE SERVICE	SEMESTER I

Total Credits: 4

Total Instruction Hours: 72 h

Syllabus

Unit I Introduction to Catering 14 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, attitude towards guests, appearance, salesmanship and sense of urgency.

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

Unit II Staff Organization and Types of Restaurants 15 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

5 Carrying a light tray.

6 Carrying a heavy tray.

7 Carrying glasses.

8 Handling cutlery and crockery

Unit III Operating Equipments and Ancillary Departments 14 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: Mis-en place, Mis-en scene - Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.

9 Manipulating service spoon and fork. .

10 Service of water.

11 Arrangement of sideboard

Unit IV Menu Planning 15 h

Origin of menu - Functions of menu - Types of menu - Other types of menu - Menu of institutional 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.

12 Table d'hôte cover laying.

13 A la carte cover laying

Unit V Room Service 14 h

Introduction location and equipments required for room service, room service equipments, room service tray, trolley - Room service procedure - Mis-en-place activities, order taking for room service, execution of room service orders, collecting the order and carrying to the room. Briefing, service of lunch and dinner, service of alcoholic beverages ,organizing private parties, placing fruit basket and cookies platter . In room facility, replacement of supplies, satisfaction of guest

14 Practice of simple menu compilation

Text Books

1. Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", 6th Edition, ELST Publishers Ltd.
2. R.Singaravelavan, 2016, "Food & Beverage Service", 2nd Edition, Oxford University Press Publishers.

References

1. Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott, 2008, "Food and Beverage Management", 4th Edition, Elsevier India Publishers Pvt. Ltd.
2. Sudhir Andrews, 2013, "Food & Beverage Service Training Manual", 3rd Edition, Tata Mc Graw – Hill Publishers

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Course Code	Course Name	Category	L	T	P	Credit
222CH1A1CR	HOUSEKEEPING OPERATIONS	CORE	2	-	4	4

PREAMBLE

This course has been designed for students to learn and understand

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

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the organisation structure of housekeeping department	K1, K2
CO2	Know about the functions of housekeeping department.	K1, K2
CO3	Choose housekeeping cleaning equipments, cleaning agents, and classification of polishes.	K2, k3
CO4	Understand the types of cleaning and maintenance of guest rooms.	K2, k3
CO5	Understand about interior designing, budgeting for housekeeping expenses.	K2

MAPPING WITH PROGRAMME OUTCOMES

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

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A1CR	HOUSEKEEPING OPERATIONS	SEMESTER I

Total Credits: 4

Total Instruction Hours: 72 h

Syllabus

Unit I Housekeeping Department - Introduction 14 h

Meaning and definition - Importance of housekeeping - Organisation structure of housekeeping department - Duties and responsibilities of the housekeeping personnel - Attributes of housekeeping staff - Layout of housekeeping department - Coordination with other departments - Daily routines and shift timings.

1 Identification of cleaning equipment – Selection, use, mechanism, care and maintenance.

2 Identification of cleaning agents – Classification, use and care.

Unit II Housekeeping Control Desk and Hotel Guestrooms 14 h

Housekeeping control desk – Introduction - Forms & formats - Records and registers - keys – types and control of keys; Inter departmental co-ordination with more emphasis on front office, the engineering and the maintenance; security and other departments - Hotel Guestrooms: Introduction - Importance of the room to a guest - Types of guest rooms - Layout of guest rooms - Guest room supplies - Guest amenities - Lost and found.

3 Thorough cleaning of various surfaces/finishes.

4 Polishing (metal, leather, wood, plastic, etc.)

Unit III Housekeeping Inventories 15 h

Cleaning Equipments: Introduction - Types of cleaning equipments - storage, Distribution and control of cleaning equipment - Selection of cleaning equipments - Cleaning Agents: Water, detergents, abrasives, glass cleaner, disinfectants, and 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.

5 Bed making – Evening service.

6 Laundry – Basic principles of laundry, stain removal.

Unit IV Cleaning and Laundry Operations 15 h

Introduction: Principles of cleaning - Cleaning procedures - Frequency of cleaning, deep cleaning and spring cleaning. Cleaning and maintenance of guest rooms: Bed making procedure - Daily cleaning of a guest room - Cleaning of occupied room - Cleaning of bath room - Cleaning of vacated room - Cleaning of public area - Turndown service. Linen and laundry operations: Introduction - Activities in the linen rooms - Types of linens – Storage - Linen exchange procedure - Par stock - linen control. Laundry - Laundry equipments - laundry chemicals and laundering agents - dry cleaning - laundry process cycle - Guest laundry.

7 Room and public area inspection.

8 Flower arrangement.

Unit V Interior Designing and Contract Cleaning 14 h

Interior Designing: Introduction - Objectives of interior design - Element of design, light and light fitting - Floor- Types, colour and colour scheme - Supervision in housekeeping: Role of a supervisor - Guest room inspection - check- list - Inspection of VIP rooms - Handling guest complaints - Contract services in housekeeping - Contract specification - Advantages and disadvantages.

Budgeting for housekeeping expenses: Types of budget - Budget planning.

9 Duty rota preparation for housekeeping department.

Text Books

1 Raghubalan, Smritee Raghubalan. Hotel Housekeeping - Operations and Management - 3rd Edition, 2015, Oxford University Press.

2 S.K. Kausal, S.N.Gautam. Accommodation Operations Management, 1st Edition, 2008, Frank Bros & Co Publishers Ltd.

References

1 Sudhir Andrews, "Hotel Housekeeping Management and Operations", 1st Edition, 2017, McGraw Hill Education Publishers.

2 Sudhir Andrews, "Hotel Housekeeping: A Training Manual", 1st Edition, 2017, McGraw Hill Education Publishers.

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Course Code	Course Name	Category	L	T	P	Credit
223MB1A1AA	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	Infer on Natural resources and its conservation	K2
CO3	Apply the knowledge on Biodiversity and its conservation	K3
CO4	Relate effects, causes and control of air, water, soil and noise pollution etc.,	K2
CO5	Build awareness about sustainable development and Environmental protection	K2

MAPPING WITH PROGRAMME OUTCOMES

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

✓	Skill Development		Entrepreneurial Development
✓	Employability		Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

223MB1A1AA	ENVIRONMENTAL STUDIES	SEMESTER I

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Environmental studies & Ecosystems 5 h

Introduction to Environmental studies& Ecosystems: Multidisciplinary nature of environmental studies; components of environment – atmosphere, hydrosphere, lithosphere and biosphere. Scope and importance; Concept of sustainability and sustainable development. Ecosystem- Structure and function of ecosystem; Energy flow in an ecosystem: food chain, food web and ecological succession.

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

Natural Resources: Renewable and Non-renewable Resources: 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). Energy resources: Renewable and non-renewable energy sources, use of alternate energy sources, growing energy needs.

Unit III Biodiversity and Conservation 5 h

Biodiversity and Conservation: 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.

Unit IV Environmental Pollution, Environmental Policies & Practices 5 h

Environmental Pollution, Environmental Policies & Practices: 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; Prevention & Control of Pollution Act – Air & Water. Wildlife Protection Act; Forest Conservation Act;

Unit V Human Communities and the Environment& Field Work 4 h

Human Communities and the Environment& Field Work: Human population and growth: Impacts on environment, human health and welfares. Environmental ethics: Role of Indian and other religions and cultures in environmental conservation. Environmental communication and public awareness. Visit to an area to document environmental assets; river/forest/flora/fauna, etc. Population explosion – Family Welfare Programmes. Role of Information Technology in Environment and human health. Role of the Colleges, Teachers and Students in village adoption towards clean, green and make in villages in various aspects.

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.

References

1 Gleeson, B. and Low, N. (eds.) 1999. Global Ethics and Environment, London, Routledge

2 Gleick, P.H. 1993. Water in Crisis. Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press

3 Groom, Martha J. Gary K. Meffe, and Carl Ronald carroll. Principles of Conservation Biology. Sunderland: Sinauer Associates, 2006

4 Grumbine, R. Edward, and Pandit, M.K. 2013. Threats from India's Himalaya dams. Science, 339: 36-37.

5 McCully, P.1996. Rivers no more: the environmental effects of dams(pp. 29-64). Zed Books

6 McNeil, John R. 2000. Something New Under the Sun: An Environmental History of the Twentieth Century

7 Odum, E.P., Odum, h.T. & Andrews, J.1971. Fundamentals of Ecology. Philadelphia: Saunders.

5/08/2022
BoS Chairman/HoD
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Dr.V. Rajendran CHAIRMAN

Course Code	Course Name	Category	L	T	P	Credit
221TL1A2TA	TAMIL - II: ARA ILAKKIYAM	LANGUAGE-I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடுநாகரீகம்,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) - மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K1
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K2
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K2
CO4	சூழலியல் ஆக்கம் (Ecology)	K3
CO5	மொழி அறிவு (Tamil knowledge)	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A2TA	TAMIL - II: ARA ILAKKIYAM	SEMESTER II

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I அற இலக்கியம் 13 h

1. இலக்கிய வரலாறு- பதிணென்கீழ்க்கணக்குநூல்கள்

2.திருக்குறள்

அ. அறன்வலியுறுத்தல்- அ. எண் 04

ஆ. நட்பாராய்தல் - அ. எண் 80

இ. நாடு- அ. எண் 74

ஈ. குறிப்பறிதல்- அ. எண் 110

Unit II அற இலக்கியம் 13 h

1. நாலடியார் - அறிவுடைமை

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

3. இனியவைநாற்பது- பூதஞ்சேந்தனார் - முதல் 10 பாடல்கள்

Unit III அறநெறிக் கட்டுரைகள் 09 h

1. இலக்கியவரலாறு - தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும்

2. கலைகள்-உ.வே.சா

3. சங்க நெறிகள்- வ.சுப.மாணிக்கம்

Unit IV அறநெறிக் கட்டுரைகள் 15 h

1. வீர வணக்கம் - க.கைலாசபதி

2. தமிழர் பண்பாடு - டாக்டர் சோ.நா.கந்தசாமி

3. இணையத் தமிழ் வளர்ச்சி - முனைவர் ப.அர.நக்கீரன்

Unit V பயிற்சிப் பகுதி 10 h

1.இலக்கணம்-வழு, வழுவமைதி,வழாநிலை

2.அலுவலகம் சார்ந்த கடிதம் -விண்ணப்பங்கள், வேண்டுகோள்,முறையீடு

3.படைப்பாக்கம்-பொதுத்தலைப்பில் கட்டுரைகள் எழுதுதல்

Text Book

1 தமிழ் மொழிப்பாடம்-2022-2023,தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி,கோயம்புத்தூர். வெளியீடு: நியூ செஞ்சுரி புக் ஹவுஸ்,சென்னை. (Unit I to V)

References

1 பேராசிரியர் புலவர் சோம. இளவரசு,எட்டாம் பதிப்பு-2014,தமிழ் இலக்கிய வரலாறு- மணிவாசகர் பதிப்பகம்,சென்னை.

2 பேராசிரியர் முனைவர் பாக்கியமேரி,முதற் பதிப்பு- 2013,இலக்கணம்- இலக்கிய வரலாறு- மொழித்திறன்- பூவேந்தன் பதிப்பகம்,சென்னை. .

3 தமிழ் இணையக் கல்விக்கழகம் - TAMIL VIRTUAL ACADEMY
வலைதள முகவரி : https://www.tamilvu.org

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BoS- 14th 5.12.2022	AC - 14th 19.01.2023	GB - 19th 30.01.2023

Course Code	Course Name	Category	L	T	P	Credit
221TL1A2HA	HINDI - II: MODERN LITERATURE	LANGUAGE- I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature
- 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					
CO2	✓				
CO3					
CO4		✓			
CO5	✓				

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A2HA	HINDI – II: MODERN LITERATURE	SEMESTER II

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I 13 h

आधुनिकपद्य – शबरी(श्रीनरेशमेहता)

Unit II 13 h

उपन्यास: सेवासदन-प्रेमचन्द

Unit III 12 h

कहानी-किरीट- डा उषा पाठक / डा अचला पाण्डेय

पाठ 1.कफ़न, 3. चीफ़ की दावत

Unit IV 12 h

पत्र लेखन: (औपचारिक या अनौपचारिक)

Unit V 10 h

अनुवाद अभ्यास-III (केवल हिन्दी से अंग्रेजी में) (पाठ 1 to 10)

Text Books

1. प्रकाशक: लोकभारती प्रकाशन पहली मंजिल, दरबारी बिल्डिंग,महात्मा गाँधी मार्ग, इलाहाबाद. (Unit I)
2. प्रकाशक: सुमित्र प्रकाशन 204 लीला अपाट्मेंट्स, 15 हेस्टिंग्स रोड'अशोक नगर इलाहाबाद. (Unit II)
3. प्रकाशक: राधाकृष्ण प्रकाशन दिल्ली. (Unit III)
4. पुस्तक: व्याकरण प्रदिप – रामदेवप्रकाशक: हिन्दी भवन 36 इलाहाबाद. (Unit IV)
5. प्रकाशक: दक्षिण भारत प्रचार सभा चेनैई. (Unit V)

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BoS- 14th	AC - 14th	GB - 19th
5.12.2022	19.01.2023	30.01.2023

Course Code	Course Name	Category	L	T	P	Credit
221TL1A2MA	MALAYALAM - II: MODERN LITERATURE	LANGUAGE -I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
- the competency in translating simple Malayalam 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 fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Expose the knowledge writing critical views on fiction	K2
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A2MA	MALAYALAM- II: MODERN LITERATURE	SEMESTER II

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I **Novel** 12 h

Enmakaje: Chapter1- Chapter5

Unit II **Novel** 10 h

Enmakaje: Chapter 6- Chapter 10

Unit III **Novel** 12 h

Enmakaje: Chapter 11- Chapter 15

Unit IV **Autobiography** 14 h

NeermathalamPoothaKalam :Chapter 1- Chapter 10

Unit V **Autobiography** 12 h

NeermathalamPootha Kalam: Chapter 11- Chapter 20

Text Books

1. Ambika SuthanMangad, Enmakaje (Novel), DC Books Kottayam, Kerala, India. (Unit I to III)
2. Madhavikkutty, NeermathalamPootha Kalam (Autobiography), DC Books Kottayam, Kerala, India. (Unit IV & V)

References

1. MalayalaNovel Sahithyam, DC Books Kottayam, Kerala, India.
2. MalayalaSahithyaCharithram, National Books Kottayam, Kerala, India.

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BoS- 14th 5.12.2022	AC - 14th 19.01.23	GB - 19th 30.01.23

Course Code	Course Name	Category	L	T	P	Credit
221TL1A2FA	FRENCH- II: GRAMMAR, TRANSLATION AND CIVILIZATION	LANGUAGE- I	4	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the 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
- 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	Apply the adjectives and the classroom environment in France	K2
CO3	Select the Plural, Articles and the Hobbies	K2
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A2FA	FRENCH- II: GRAMMAR, TRANSLATION AND CIVILIZATION	SEMESTER II

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I 12 h

Proposer, accepter, refuserune invitation. Indiquer la date.	Organiserune soirée au cinéma avec des amis, par téléphone et par courriel.	Comprendreunemessage d'invitationsurunréponde urtéléphonique. Inviter quelqu'un accepter ourefuserl'invitation.

Unit II 12 h

Prendreet fixer un rendez-vous. Demander etindiquerl'heure.	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	Comprendre des personnes qui fixentunrendez-vous par téléphonique. Prendreun rendez-vous par telephone

Unit III 12 h

Exprimer son point de vuepositif et négatif. S'informersur le prix. S'informersur la quantitité. Exprimer la quantitité.	Engroupes, choisir un cadeau pour un ami.	Exprimer son point de vuesur des idées de cadeau. Faire des achatsdans un magasin

Unit IV 14h

Demander etindiquerune direction. Localiser (près de, en face de ….). Exprimerl'obligationl'Interdit.Conseiller.	Suivre un itinéraire à l'aided'indications par telephone et d'un plan. Par courrierélectronique, donner des informations et des conseils à un ami qui veut voyager.	Comprendre des indications de direction. Comprendre des indications de lieu. Comprendreune chanson. Comprendre de courts messages qui experiment l'obligationoul'interdiction. Donner des conseils à des personnesdans des situations données.

Unit V 10 h

Make in Own Sentences

Text Book

1 Regine Merieux, Yves Loiseau, "LATITUDES - 1" (Page No: 56-101) (Methode de Français), Goyal Publisher & Distributors Pvt.Ltd., 86 UB Jawahar Nagar (Kamala Nagar), New Delhi-7 Les Editions Dider, Paris, 2008-ImprimeenRoumanie par Canaleen Janvier 2012.(Unit I toIV)

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BoS- 14th 5.12.2022	AC - 14th 19.01.23	GB - 19th 30.01.23

Course Code	Course Name	Category	L	T	P	Credit
221EL1A2EA	PROFESSIONAL ENGLISH - II	LANGUAGE- II	4	-	1	3

PREAMBLE

This course has been designed for students to learn and understand

- the language for specific purposes through various literary manuscripts
- the process of communicative competences in academics through authentic contexts
- the different formats of business correspondence with lucidity and accuracy via various media

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Relate and appreciate the eminent writers works of various genres	K1
CO2	Infer and comprehend complex situational talks	K2
CO3	Identify formal and informal communicative context to speak fluently	K3
CO4	Construct the denotative and connotative meanings while reading specialized texts	K3
CO5	Develop the skill of writing through descriptions, narrations and essays	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221EL1A2EA	PROFESSIONAL ENGLISH - II	SEMESTER II

Total Credits: 3

Total Instruction Hours: 60 h

Syllabus

Unit I Genre Studies 12 h

John Keats: La Belle Dame Sans Merci - Author's Note - title indications- outline- paraphrasing the poem- context of poem- form- poetic devices- enjambment- techniques- Annotations

A.G. Gardiner: On Keyhole Morals- Author's Note- Title indications- Outline - Passage Analysis - context of the Prose - Narrative techniques- Style

Charles Lamb: A Dissertation upon Roast Pig- Author's Note - title indications- outline- paraphrasing the Essay- context of Essay- form-devices- Narrative techniques

John Galsworthy: The Silver Box- Author's Note- Plot Summary- Critical Analysis- Themes- Characters- Description - analysis- Terms- Symbols

Unit II Listening Skills 10 h

Listening to Talks/Lectures by Specialists on selected subject specific topics- Listening to Public Announcements- Listening to Instructions & Directions- Listening to Speeches- Listening to process/event descriptions to identify cause & effects

Unit III Speaking Skills 14 h

Small Talk- Mini Presentations and Making Recommendations- Group Discussions, Debates, and Expressing opinions through Role play– Picture Description- Giving Instruction to Use a Product- Presenting a Product- Summarizing a Lecture- Narrating Personal Experiences/ Events- Interviewing a Celebrity- Scientific Lectures- Educational Videos- Debates- Different Viewpoints on an Issue

Unit IV Reading Skills 12 h

Reading Biographies, Newspaper Reports, Technical Blogs- Reading Advertisements- Gadget Reviews - Newspaper Articles- Journal Reports- Reading Editorials & Blogs- Case Studies- Excerpts from Literary Texts

Unit V Writing Skills 12 h

Inferring & Interpreting- Predicting Reorganizing Material- Summary Writing Based on the Reading Passages- Writing – Emails & Essay Writing (Descriptive or narrative)- Grammar - Tenses- Question Types: Wh/ Yes or No/ and Tags

Text Books

1. <https://www.poetryfoundation.org/poems/44475/la-belle-dame-sans-merci-a-ballad/> (Unit I)
2. <https://sittingbee.com/on-keyhole-morals-a-g-gardiner/> (Unit I)
3. <https://www.gradesaver.com/charles-lamb-essays/study-guide/summary- a-dissertation-upon-roast-pig/> (Unit I)
4. <https://public-library.uk/ebooks/41/61.pdf- The Silver Box- John Galsworthy/> (Unit I)
5. Hart, Steve,AravindR.Nair, VeenaBhambhani. 2016. Embark: English for Undergraduates. Cambridge University Press, New Delhi, India. (Unit II)
6. Lakshminarayanan. 2012. A Course Book On Technical English. Scitech Publications Pvt. Ltd, New Delhi, India. (Unit III))
7. Raman, Meenakshi & Sangeeta Sharma. 2016. Technical Communication-Principles And Practice, Oxford University Press, New Delhi, India. (Unit IV)
8. Viswamohan, Aysha. 2017. English For Technical Communication (With CD), McGraw Hill (India) Private Limited, New Delhi, India.(Unit V)

References

1. Bajwa and Kaushik. 2010. Springboard to Success- Workbook for Developing English and Employability Skills. Orient Black Swan, Chennai, India.
2. Chellammal, V. 2003. Learning to Communicate. Allied Publishing House, New Delhi, India.
3. Krishnaswamy. N, Lalitha Krishnaswamy & B.S. Valke. 2015. Eco English, Learning English through Environment Issues. An Integrated, Interactive Anthology. Bloomsbury Publications, New Delhi, India.
4. Syamala. V. 2002. Effective English Communication for You. Emerald Publishers, Chennai, Tamil Nadu, India.

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BoS- 14th 5.12.2022	AC - 14th 19.01.23	GB - 19th 30.01.23

Course Code	Course Name	Category	L	T	P	Credit
222CH1A2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS	CORE	4	-	-	4

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.	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	✓	✓			
CO2	✓	✓			
CO3	✓	✓			
CO4	✓	✓	✓		
CO5	✓				

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS	SEMESTER II

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Basic Commodities 10 h

Flour: Structure of wheat, Types of wheat, Processing of wheat, Types of flours obtained from wheat, Types of flour, Characteristics of good quality flour, Uses of flour in food production, Cooking of flour (Starch), By-products of wheat - Sugar: Importance of sugar, Types of sugar, Cooking of sugar, Various uses of sugar.

Unit II Commodities 10 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. Soya Paneer- Meaning and uses. Spiriluna - Meaning and uses.

Unit III Basic Indian Cookery 9 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, Amritsari masala, Khada masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala. Basic Indian Gravies – Recipes.

Unit IV Methods of Cooking Food 10 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, Principles of each of the above. Types of fuels used in the kitchen, Care and precautions to be taken while cooking food, Selection of food for each type of cooking. Molecular Gastronomy – Description.

Unit V Kitchen Organization and Layout 9 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, Coordination of kitchen with other departments of the hotel. Kitchen stewarding: Importance of kitchen stewarding, Organization of the kitchen stewarding department, Equipments found in kitchen stewarding department, Co-operation with other departments.

Text Books

1 Parvinder S. Bali. , 2014, "Food Production Operations" 2nd Edition, Oxford University Press Publishers Ltd.

2 Krishna Arora. 2011, "Theory of Cookery" 4th Edition, Frank Brothers Publishers.

References

1 David Foskett, Ronald Kinton & Victor Cesrani. 2004, "Practical Cookery" 10th Edition, Hodder Starghton Publishers.

2 David Foskett, Ronald Kinton & Victor Cesrani. 2001, "Theory of Catering " 9th Edition, Hodder Starghton Publishers.

3 Thangam E.Philip. 2010, "Modern cookery for teaching and trade"(volume I) 6th Edition, Orient Longman Publishers.

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BoS- 14th 5.12.2022	AC - 14th 19.01.23	GB - 19th 30.01.23

222CH1A2CP	CORE PRACTICAL: CONTINENTAL COOKERY	SEMESTER II

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
3	Basic Western Cuisine
a	STOCKS - White vegetable stock, Brown chicken stock, White chicken stock, White fish stock, Brown mutton stock.
b	SAUCES - Bechamel sauce, Veloute sauce, Hollandaise sauce, Mayonnaise sauce, Tomato sauce, Espagnole sauce.
c	SOUPS / SALADS - Consomme Royale', Consomme Julienne', Crème de Tomate', Minestrone Soup, Crème Crecy, Crème de Champignons, Crème ST. Germain, Puree de Carottes, Puree de Tomates.
d	EGG COOKERY - Scrambled egg, Omelette, Omelette aux Champignons, Omelette Parmentier, Omelette a' la Lyonnaise, French Omelette, Poached eggs, Hard boiled eggs, Soft boiled eggs, Oeuf Farcis, Oeufs au Gratin, Oeufs Parmentier
e	PASTAS - Spaghetti a la creole, Spaghetti Tetrazzini Armando, Macaroni a' la Napolitaine, Macaroni a I'Italienne, Gnocchi Romane, Macaroni a' la Creole, Macaroni avec Sauce Champignons, Nouilles Vertes
f	FISH COOKERY- Fish Colbert, Poisson au Vin Blanc, Poisson Grille', Salade de Poisson, Poisson Wiesbaden, Poisson Orientale, Poisson Newburg, Poisson Bonne Femme, Poisson Provencale, Poisson Duglere', Poisson aux Aubergines, Poisson Mayonnaise.
g	POULTRY - Poulet Saute', Poulet Saute' aux Champignons, Poulet Saute' Chasseur, Poulet Saute' Forestiere, Poulet Saute' a l' Indienne, Poulet Saute' Lyonnaise, Poulet Saute' Parmentier, Poulet Saute' Mexicaine, Poulet Saute' Portugaise, Fricassee de Volaille, Goulash de Poulet
h	MEAT - Gigot d' Agneau Roti, Selle d' Agneau Roti, Gigot a' la Boulangere, Gigot a' la Soubise, Gigot de Mouton Braise.

i VEGETABLES - Chou-Fleur au Gratin, Chou-Fleur a la Polonaise, Chou-Fleur a la milanaise, Carottes a' la Crème, Aubergines Frites, Aubergines a l'Egyptienne, Pommes Allumettes, Pommes Chips, Pommes Croquettes

j HOT/COLD DESSERTS - Caramel Custard, Fruit Salad with Custard Sauce, Banana Fritters, Fruit Trifle, Carrot Pudding, Bread Pudding, Lemon Souffle, Chocolate Pudding, Souffle' au Caramel, Souffle a l' Ananas, Pouding Saxon

Note: Compile a 5 course menu with the above mentioned dishes. Minimum 8 practicals to be conducted.

References

1 Thangam E.Philip. Modern cookery for teaching and trade (volume I) - 6th Edition, 2010, Orient Longman Publishers.

2 Thangam E.Philip. Modern cookery for teaching and trade (volume II) - 6th Edition, 2010, Orient Longman Publishers.

3 David Foskett, Ronald Kinton & Victor Cesrani. Practical Cookery- 10th Edition, 2004, Hodder Starghton Publishers.

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Course Code	Course Name	Category	L	T	P	Credit
225AT1A2IA	HOTEL ACCOUNTING	IDC	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- the basic concepts of accounting.
- the preparation of final accounts.
- the front office accounting.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	understand the rules of accounting to pass Journal entries and prepare Ledger accounts.	K2
CO2	analyze the financial statement.	K3
CO3	use the related banking forms.	K3
CO4	prepare the Cost Sheet for catering business.	K3
CO5	execute the Hotel Front Office Accounts.	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON:

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

225AT1A2IA	HOTEL ACCOUNTING	SEMESTER II

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Book Keeping 10 h

Fundamentals of Book Keeping - Objectives - Importance - Concepts and Conventions of Accounting - Types of Accounting - Journal - Ledger - Subsidiary Books: Purchase Book - Sales Book - Purchase Return Book - Sales Return Book - Cash Book:Single Column Cash Book – Double Column Cash Book- Triple Column Cash Book - Petty Cash Book.

Case Study on Accounting Concepts.

Unit II Final Accounts 10 h

Preparation of Trial balance - Differences between Trading and Profit and Loss Account - Preparation of Final Accounts: Trading, Profit and Loss Account and Balance Sheet with Simple Adjustments.

Unit III Banking 9 h

Banking- Introduction - Pass book and Cash book - Cheque: Salient features of a Cheque – Kinds ofCheque-Crossing-Types of Crossing–Material Alteration - Filling up of Demand Draft, Pay-in -Slips, Drawing, Endorsing and Crossing of Cheque.

Case Study on Cheque.

Unit IV Cost Accounting 10 h

Cost Accounting - Meaning - Definition - Preparation of Cost Sheet - Stock Levels - Methods of Valuing Material Issues : Last in First Out - First in First Out - Simple Average Method - Economic Order Quantity. Accounting Machines and their importance in Catering Business.

Case Study on Cost Sheet.

Unit V Hotel Front Office Accounting 9 h

Hotel Front Office Accounting: Types of Accounts - Vouchers - Registration Card - Reservation Form - Amendment Slip - Cancellation Slip - Folios - Ledger. Front Office Accounting Cycle: Creation of Accounts - Maintenance of Accounts - Settlement of Accounts. Night Auditing Process.

Note: Distribution of Marks- Problems 80% and Theory 20%

Case Study (Examined Internal only)

Text Books

1 Reddy T.S. and Murthy A., 2020,"Advanced Accountancy ",Second Revised Edition., Margham Publications, Chennai..

2 Reddy.T.S., and Hari Prasad Reddy.Y, 2020,"Cost Accounting", Margham Publications, Chennai.

References

1 Pillai. R.S.N Bagavathi.V and Uma.S. 2012,"Fundamentals of Advanced Accounting", (Volume I), Third Revised Edition, Sultan Chand & Company Ltd, New Delhi.

2 Varshney, 2015, "Banking Theory, Law and Practice,"Sultan & Chand Ltd, New Delhi.

3 Jain S.P and Narang K.L. 2014,"Cost Accounting", Kalyani Publishers, New Delhi.

4 Jatashankar R.Tewari, 2016, "Hotel Front Office Operations and Management", Oxford University Press, Chennai.

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Course Code	Course Name	Category	L	T	P	Credit
224CG1A2IP	IDC PRACTICAL :APPLICATIONS OF COMPUTERS	IDC PRACTICAL	2	-	4	4

PREAMBLE

This course has been designed for students to learn and understand

- The fundamentals of computer
- The Basic operations of word processing and excel
- The techniques in PowerPoint presentations and Access

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the fundamentals of computer	K1
CO2	Describe different formatting techniques of Word documents	K2
CO3	Illustrate formulas for different calculations using Excel	K3
CO4	Apply design presentations using PowerPoint	K3
CO5	Create and format tables, forms by using Access	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability		Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

224CG1A2IP	IDC PRACTICAL : APPLICATIONS OF COMPUTERS	SEMESTER II

Total Credits: 4

Total Instruction Hours: 72 h

Syllabus

Unit I Introduction to computers 11 h

Introduction to Computers: Characteristics, History, Generations, Classifications, Applications - Hardware and Software, Operating Systems, Computer Languages. Office tools: Introduction- Word, Excel, Power Point, Access. Managing Document Files-Saving Document file, Opening Document File, Creating New Document file, Printing Document File, Controlling Page Setup in Office Programs, Closing and Quitting the Document.

1 Creating new document file

2 Usage of shortcut keys

Unit II Word Processing 15 h

Introduction to Word: Editing a Document, Move and Copy Text, Formatting Text and Paragraph, Finding and Replacing Text, All about Borders, Shading and Color, Wrapping a Text around Graphics and Text Boxes, Arranging Text in Newspaper-Style Columns. Working with Table: Creating Table, Entering and Editing Table Data, Formatting a Table, Mail Merge.

3 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.

4 Paragraph indenting and spacing, bullets and numbering, spelling and Grammar check, inserting a picture from clip art, auto shapes, and word art.

5 Table manipulation- creating tables, inserting, deleting rows and columns, changing width, height and table borders.

6 Mail merge concept, printing formats

Unit III Excel 16 h

Excel basics: Entering Data into cells, Editing and Erasing Data, Working with Ranges, Excel Formulas and Functions- Formula Basics, Using Functions. Inserting

and Deleting rows and columns, Graphically representing data: Charts and Graphs-Picking a Chart Type, Reviewing the Chart Type , Printing and Saving Charts, Customizing Charts: Adding and Editing Titles, Legends, and Data Labels.

7 Entering the data, changing the fonts, changing row heights and column width, formatting the data, sorting the data.

8 Formula processing- creating simple formula, using functions (ABS, SQRT, LEN, SUM, ROUND, AVG, COUNT, CONCATENATE, FIND)

9 Inserting and formatting charts, inserting pictures, printing formats.

Unit IV PowerPoint 15 h

Creating a PowerPoint Presentation: Creating, Viewing, Inserting, Deleting, Rearranging and Copying Slides, Entering and Formatting the Text. Animated Slide Presentation, Including Graphs, Charts, Tables and Columns in slides, Getting Fancy with Sound and Video, Showing a Presentation-Giving a presentation, Printing a presentation, Using slide Transitions.

10 Creating simple presentations, saving, opening and existing presentation, creating a presentation using Auto content wizard and template.

11 Using various auto- layouts, charts, table, bullets and clip art.

12 Viewing an existing document in various views-outline view, slide view, slide show view, slide sorter view and note pages view

Unit V Access 15 h

Access: Creating a Database, Opening a Database, ways of viewing a Table, Designing and Refining a Database Table-Creating, Moving, Copying, Deleting and Renaming Fields, Finding and Replacing Data in Database Table, Filtering to Find Data.

13 Create a database using Access

14 Generate a Report

Text Books

1 Stephen L. Nelson, 2003, "The Complete Reference Office 2000", Edition III, Tata Mc Graw Hill, New Delhi.

References

1 R.K. Taxali, 2006, "PC Software for Windows", Edition IX, Tata Mc Graw Hill, New Delhi.

2 Toyce Cox & Polley Urban, 2005, "Quick Course MS Office", Edition IV, Galgotia Publishers Pvt. Ltd.

3 Craig Mc Mustry, 2006, "MS Windows Communication Foundation", Edition IV, Pearson Edition.

4 Jennifer Ackerman Kettell, Guy Hart-Davis, Curt Simmons,2003," Microsoft Office 2003: The Complete Reference", McGraw-Hill, New Delhi.

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221TL1A2AA	PART-IV : BASIC TAMIL	SEMESTER II

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

இளங்கலை 2022 – 23ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது

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

(பருவத் தேர்வு இல்லை)

Syllabus

Unit I தமிழ் மொழியின் அடிப்படைக் கூறுகள் 05 h

எழுத்துகள் அறிமுகம்

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

Unit II சொற்களின் அறிமுகம் 05 h

1.பெயர்ச்சொல்

2.வினைச்சொல் – விளக்கம் (எ.கா.)

3.பயிற்சி

Unit III குறிப்பு எழுதுதல் 05 h

1. பெயர், முகவரி, பாடப்பிரிவு , கல்லூரியின் முகவரி

2. தமிழ் மாதங்கள்(12), வாரநாட்கள்(7)

3. எண்கள் (ஒன்று முதல் பத்து வரை), வடிவங்கள், வண்ணங்கள்

Unit IV குறிப்பு எழுதுதல் 05 h

1. ஊர்வன, பறப்பன, விலங்குகள்

2.மனிதர்களின் உறவுப்பெயர்கள்

3. ஊர்களின் பெயர்கள் (எண்ணிக்கை 10)

Unit V பயிற்சிப் பகுதி 04 h

பயிற்சிப் பகுதி (உரையாடும் இடங்கள்)

வகுப்பறை, பேருந்து நிலையம், சந்தை – பேசுதல், எழுதுதல்.

Notes:

அக மதிப்பீட்டுத் தேர்வு - வினாத்தாள் அமைப்பு முறை **மொத்த மதிப்பெண்கள் - 50**

பகுதி – அ

சரியான விடையைத் தேர்வு செய்தல் 10x2=20

பகுதி – ஆ

சரியா? தவறா? 10x2=20

பகுதி – இ

ஒரு பக்க அளவில் விடையளிக்க 1x10=10

குறிப்பு:

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

Text Book

1 அடிப்படைத் தமிழ் - 2022-2023, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் – 641048, வெளியீடு: நியூ செஞ்சுரி புக் ஹவுஸ், சென்னை. (Unit I to IV)

References

1 ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம், சென்னை.

2 தமிழ் இணையக் கல்விக்கழகம் - TAMIL VIRTUAL ACADEMY
வலைதள முகவரி : https://www.tamilvu.org.

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BoS- 14th 5.12.2022	AC - 14th 19.01.23	GB - 19th 30.01.23

221TL1A2AB	PART - IV : ADVANCED TAMIL	SEMESTER II

Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2022– 2023 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது

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

(பருவத் தேர்வு இல்லை)

Syllabus

Unit I கவிதைகள் 06 h

1தமிழ்நாடு - பாரதியார்

2.மனதில் உறுதி வேண்டும் - பாரதியார்

3. இன்பத்தமிழ் - பாரதிதாசன்

4.வேலைகளல்ல வேள்விகள் - தாராபாரதி

5.தமிழா! நீ பேசுவது தமிழா! - காசியானந்தன்

6. நட்புக் காலம் (10 கவிதைகள்) - அறிவுமதி கவிதைகள்

Unit II கட்டுரை 05 h

கட்டுரைத் தொகுப்பு - நல்வாழ்வு - டாக்டர் மு.வரதராசன்

1. நம்பிக்கை
2. புலனடக்கம்
3. பண்பாடு

Unit III இலக்கணம் 04 h

1.வல்லினம் மிகும் மற்றும் மிகா இடங்கள்

2. ர,ற,ல,ழ,ள,ந,ண,ன – வேறுபாடு அறிதல்

Unit IV கடிதங்கள் 05 h

1. பாராட்டுக் கடிதம்
2. நன்றிக் கடிதம்
3. அழைப்புக் கடிதம்
4. அலுவலக விண்ணப்பங்கள்

Unit V பயிற்சிப் பகுதி 04 h

படைப்பாக்கப் பகுதி

பொதுத் தலைப்புகளில் கவிதை, கட்டுரை எழுதச் செய்தல்

Notes

அக மதிப்பீட்டுத் தேர்வு - வினாத்தாள் அமைப்பு முறை — மொத்த மதிப்பெண்கள் - 50

பகுதி – அ

சரியான விடையைத் தேர்வு செய்தல் — 10x1=10

பகுதி – ஆ

கோடிட்ட இடங்களை நிரப்புக. — 10x2=20

பகுதி – இ

இரண்டு பக்க அளவில் விடையளிக்க — 2x10=20

குறிப்பு:

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

Text Book

1 சிறப்புத் தமிழ் - 2022-2023, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர். வெளியீடு: நியூ செஞ்சுரி புக் ஹவுஸ், சென்னை. (Unit- I to IV)

References

1 பேராசிரியர் புலவர் சோம. இளவரசு, எட்டாம் பதிப்பு. 2014. தமிழ் இலக்கிய வரலாறு – மணிவாசகர் பதிப்பகம், சென்னை.

2 டாக்டர் மு.வரதராசன். 2010. நல்வாழ்வு, பாரி நிலையம், சென்னை.

3 பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு. 2013. இலக்கணம் - இலக்கிய வரலாறு - மொழித்திறன் - பூவேந்தன் பதிப்பகம், சென்

4 தமிழ் இணையக் கல்விக்கழகம் - TAMIL VIRTUAL ACADEMY. வலைதள முகவரி : https://www.tamilvu.org

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Course Code	Course Name	Category	L	T	P	Credit
225CR1A2AA	HUMAN RIGHTS AND WOMEN'S RIGHTS	AECC	2	-	-	2

PREAMBLE

This course has been designed for students to learn and understand

- Concepts of Human Rights.
- human Right Violations and Redressal Mechanism.
- rights to Women and Child.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the Basic concepts of Human Rights	K1
CO2	Describe the Fundamental Rights	K2
CO3	Relate Human Right Violations and Redressal Mechanism.	K3
CO4	State the Rights to Women and Child	K2
CO5	Apply Civil and Political Rights of Women	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON:

	Skill Development		Entrepreneurial Development
	Employability		Innovations
	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

225CR1A2AA	HUMAN RIGHTS AND WOMEN'S RIGHTS	SEMESTER II

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Human Rights 04 h

Meaning - Definition - Nature - Content - Legitimacy of Human Rights - Origin and Development of Human Rights - Theories – Principles of Magna Carta – Modern Movements of Human Rights – The Future of Human Rights.

Unit II Human Rights in India 05 h

The Constitution of India – Fundamental Rights – Right to Life and Liberty – Directive Principles of State Policy – Fundamental Duties – Individual and Group Rights – Other facets of Human Rights – Measures for Protection of Human Rights in India.

Unit III Human Right Violations and Redressal Mechanism 05 h

Human Rights – Infringement of Human Right by State Machinery and by Individual – Remedies for State action and inaction – Constitutional Remedies – Public Interest Litigation (PIL) - Protection of Human Rights Act, 1993 – National Human Rights Commission – State Human Rights Commissions – Constitution of Human Right Courts.

Unit IV Rights to Women and Child 05 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 - Constitutional Rights – Personal Laws - Protection of children against Sexual Offences Act 2012 (POCSO).

Unit V Civil and Political Rights of Women 05 h

Right of Inheritance - Right to live with decency and dignity - The Married women's Property Act 1874 - 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.

Text Books

1 Lalit Parmar, 1998, "Human Rights", Anmol Publications Pvt. Limited, New Delhi.

2 Krishna Pal Malik, 2009, "Women & Law ", Allahabad Law University, New Delhi.

References

1 Mandagadde Rama Jois, 2015, "Human Rights", Bharatiya Values, Bharatiya Vidya Bhavan Publications, Mumbai.

2 Paras Diwan and Piyush Diwan, 1994, "Women and Legal Protection", South Asia Books, Andhra Pradesh.

3 Venkataram and Sandhiya. N, 2001, "Research in Value Education", APH Publishing Corporation, New Delhi.

4 Anand A S, 2008, "Justice for Women: Concerns and Expressions", Universal Law Publishing Co., New Delhi.

5/12/2022

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

Dr.N.G.P. Arts and Science College
APPROVED

BoS- 14th	AC - 14th	GB - 15th
5.12.2022	19.01.23	30.01.23

Academic Council
Dr.V. Rajendran
CHAIRMAN
Dr.N.G.P. Arts and Science College

Course Code	Course Name	Category	L	T	P	Credit
221TL1A3TA	TAMIL - III	LANGUAGE - I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடுநாகரீகம், 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) - மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K1
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K2
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K2
CO4	சூழலியல் ஆக்கம் (Ecology)	K3
CO5	மொழி அறிவு(Tamil knowledge)	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A3TA	TAMIL - III	SEMESTER III

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I காப்பியங்கள் 10 h

1. சிலப்பதிகாரம் – வழக்குரை காதை

2. மணிமேகலை – ஆதிரை பிச்சையிட்ட காதை

Unit II காப்பியங்கள் 10 h

1. கம்பராமாயணம் - கும்பகர்ணன் வதைப்படலம்: பா. எண் : 60 முதல் – 100 வரை

2. பெரிய புராணம் - அதிபத்த நாயனார் புராணம்

Unit III சிற்றிலக்கியங்கள் 10 h

1.திருக்குற்றாலக்குறவஞ்சி - வசந்தவல்லி பந்தாடிய சிறப்பு (6: 4 கண்ணிகள்)

2.கலிங்கத்துப்பரணி- களம் பாடியது: போர்க்களக் காட்சி- பா.எண்: 472 முதல்- 502 வரை

Unit IV இலக்கிய வரலாறு 10 h

1.காப்பியங்களின் தோற்றமும் வளர்ச்சியும்

2.சிற்றிலக்கியங்களின் தோற்றமும் வளர்ச்சியும்

3.நாடகத்தின் தோற்றமும் வளர்ச்சியும்

Unit V இலக்கணம் & பயிற்சிப் பகுதி 08 h

அ. இலக்கணம்

1.'பா' வகைகள் : வெண்பா, ஆசிரியப்பா, கலிப்பா, வஞ்சிப்பா - பொது இலக்கணம் மட்டும்.

2. அணி: உவமையணி, உருவக அணி, இல்பொருள் உவமையணி விளக்கம், உதாரணம்.

ஆ. பயிற்சிப் பகுதி

1. வாசகர் கடிதம் : நாளிதழ்,வானொலி,செய்தி ஊடகங்களுக்கு

விமர்சனம் எழுதுதல்

2.திரைக்கதை : மத்திய மற்றும் மாநில அரசு விருது பெற்ற தமிழ்த் திரைப்படங்கள் மட்டும்

Text Book

1 தமிழ் மொழிப்பாடம் - 2022-2023, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என். ஜி. பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர். வெளியீடு: நியூ செஞ்சுரி புக் ஹவுஸ், சென்னை. (Unit I to V)

References

1 பேராசிரியர் புலவர் சோம. இளவரசு, எட்டாம் பதிப்பு - 2014, தமிழ் இலக்கிய வரலாறு- மணிவாசகர் பதிப்பகம், சென்னை.

2 பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு- 2013, இலக்கணம் - இலக்கிய வரலாறு - மொழித்திறன் - பூவேந்தன் பதிப்பகம், சென்னை. .

3 தமிழ் இணையக் கல்விக்கழகம் - TAMIL VIRTUAL ACADEMY. வலைதள முகவரி: https://www.tamilvu.org

Course Code	Course Name	Category	L	T	P	Credit
221TL1A3HA	HINDI - III	LANGUAGE- I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature
- 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	Expose the knowledge writing critical views on fiction	K2
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A3HA	HINDI - III	SEMESTER III

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I 10 h

पद्य – काव्य पराशर (भोलानाथ)

(प्राचीन- कबीर, तुलसी, सुर, मीरा, आधुनिक- मैथिलीशरण गुप्त, अरूण कमल)

Unit II 10 h

हिन्दी साहित्य का इतिहास: (साधारण ज्ञान)

Unit III 10 h

अलंकार:अनुप्रास,यमक, श्लेष, वक्रोक्ति, उपमा,रूपक

Unit IV 10 h

संवाद लेखन

Unit V 08 h

अनुवाद अभ्यास-III (केवल हिन्दी से अंग्रेजी में)

(पाठ 10 to 20)

Text Books

1. प्रकाशक: जवाहर पुस्तकालय सदर बाजार, मथुरा उत्तर प्रदेश-281001 (Unit I)
2. आचार्य रामचन्द्र शुक्ल लोकभारती प्रकाशन इलाहाबाद. (Unit II)
3. प्रकाशक: विनोद पुस्तक मंदिर आगरा-282002 (Unit III)
4. पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024 (Unit IV)
5. प्रकाशक: दक्षिण भारत प्रचार सभा चेनैई -17 (Unit V)

Course Code	Course Name	Category	L	T	P	Credit
221TL1A3MA	MALAYALAM - III	LANGUAGE- I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
- the competency in translating simple Malayalam 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 fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Expose the knowledge writing critical views on fiction	K2
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A3MA	MALAYALAM - III	SEMESTER III

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I **Poetry** 10 h

Kumaranasan

Unit II **Poetry** 10 h

Kumaranasan

Unit III **Poetry** 10 h

Kumaranasan

Unit IV **Poetry** 10 h

Vayalar Ramavarma

Unit V **Poetry** 08 h

Vayalar Ramavarma

Text Books

1 Kumaranasan. 1998. Chinthavishtayaya Sitha. DC Books Kottayam, Kerala, India. (Unit I to III)

2 Ayisha (Poem), National Book Stall Kottayam, Kerala, India. (Unit IV & V)

Reference

1 Dr.M.Leelavathy. Kavitha Sahithya Charithram. Sahithya Academy Thrissur, Kerala, India.

Course Code	Course Name	Category	L	T	P	Credit
221TL1A3FA	FRENCH - III	LANGUAGE- I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the 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
- 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	Apply the adjectives and the classroom environment in France	K2
CO3	Select the Plural, Articles and the Hobbies	K2
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A3FA	FRENCH - III	SEMESTER III

Total Credits: 3
Total Instruction Hours: 48 h

Syllabus

Unit I 10 h

° Décrireun lieu. ° Situer	A partird'unerecherche de documents, composer une presentation touristique pour un magazine ou un site internet.	Comprehendre la description d'un lieu. Décrireunevilleouunerégionq u'onaime. Interrogersur la situation of d'un lieu. Comprendre des indications sur la fréquenced'actions.	Comprendreune presentation de catalogue touristique. Comprendre des pictogrammes. Comprendre la description d'un lieu et d'une situation precise dans un message électronique.

Unit II 10 h

Se situerdans le temps.	A partird'unerecherc he de documents, composer une presentation touristique pour un magazine ou un site internet.	Comprehendre la description d'un lieu. Décrireunevilleouunerégio nqu'onaime. Interrogersur la situation of d'un lieu. Comprendre des indications sur la fréquenced'actions.	Comprendreune presentation de catalogue touristique. Comprendre des pictogrammes. Comprendre la description d'un lieu et d'une situation precise dans un message électronique.

Unit III 10 h

Raconter. ° Décrire les étapesd'une action.	Raconterune scene insolite à l'oreal et à l'écrit.	Comprehendre le récit d ún voyage. Raconterses actions quotidiennes.	Ecrire une biographie a partir d'eléments écrits.

Unit IV 10 h

Exprimer l'intensité et la quantité. ° Interroger.	Raconterune scene insoliteà l'oreal et à l'écrit.	Comprehendre le récit d ún voyage. Raconterses actions quotidiennes.	Ecrire une biographie a partir d'eléments écrits.

Unit V 08 h

Make in Own Sentences based on the above Lessons

Text Book

1 LATITUDES 1 (Méthode de français) Pages from 102-127, Author : Regine Mérieux, Yves Loiseau (Unit I to IV)

Course Code	Course Name	Category	L	T	P	Credit
221EL1A3EA	PROFESSIONAL ENGLISH - III	LANGUAGE- II	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the basics of English grammar and specific usage
- the importance of the vocabulary and use in different contexts
- the necessity of communication and composition writing skills

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Infer the specific usage of while-listening process	K2
CO2	Organize the various abilities and sub-skills involved in reading	K3
CO3	Utilize the importance of speaking skills and developing it through various practices	K3
CO4	Assume the sentence construction and paragraph development	K4
CO5	Acquire all-round mature outlook to function effectively in different context	K4

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221EL1A3EA	PROFESSIONAL ENGLISH - III	SEMESTER III

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I Listening and Reading 09 h

Listening in casual conversation, Small group and Conference setting - Listening for Factual Information, Detail and Situation - Developing Listening skills- Why do we avoid Listening- Poor Listening - Disadvantages - Poor listening vs Effective Listening - Basics of Reading- efficient and inefficient readers- Advantages – Benefits and Effective reading and comprehension skills- Need for Developing Efficient Reading skills- Four Basic steps of Effective Reading - Stumbling blocks in becoming an effective Reader- Improving Vocabulary power- Strategies for Comprehending and Retaining content- Effective Note Taking while Reading

Unit II Speaking 11 h

Purpose of General Conversations- Advantages, features of a good conversation- Tips for improving conversation- public speaking- importance of public speaking- Benefits, Tips, Overcoming fear of public speaking- Preparatory steps - Structuring the contents- Audience Awareness- Mode of Delivery

Unit III Writing Skills 10 h

CV and Job Applications- How to make your letter stand out?- Employers expectation - Organize the material – Useful suggestions- Cover Letter- Content to be included – Tone of the letter - Report Writing- importance – features- Types – main parts – Feasibility report– Accident report- Scientific report- Memos – Introduction – Structure- Proposal Writing- Key factors- Types- Contents- Format- Evaluation

Unit IV Effective Skills in Language 10 h

Using Word's Effectively- Mastering Spelling Techniques- Structuring Phrases and Clauses- Writing Effective Sentences– Building Effective paragraphs- Revising, Editing and Proof reading

Unit V Soft Skills 08 h

Introduction- What are soft skills?- Importance of soft skills- Attributes- Social soft skills- Thinking- Negotiating- Exhibiting- Identifying- Improving- Will formal training enhance your soft skills? - Soft Skills training -Train Yourself- Practicing soft skills- Measuring attitude – Self-Discovery: Importance of knowing yourself- Process - SWOT analysis – Benefits – Usage – SWOT Analysis grid

Text Books

1. Camp and Satterwhite. 1998. College English and Communication. 7th Edition Glencoe Mchrawttill Publishers, New York, Unites States of America. (Unit I, II, III)
2. Kumar, Sanjay and Lata Pushp. 2018. Language and Communication Skills for Engineers. First Edition, Oxford University Press, India. (Unit I, II, III)
3. Mohan, Krishna and Banerji, Meera. 2009. Developing Communication skills. 2nd Edition, Macmillcan, India. (Unit I, II, III, IV)
4. Alex. Soft Skills. 2009. S. Chand Publishing, New Delhi, India. (Unit V)

References

1. Ghosh, B.N. Editor. 2017. Managing Soft Skills for Personality Development. McGraw- Hill Education, Chennai, India.
2. Miles Craven. 2008. Cambridge English Skills Real Listening and Speaking. First Edition, Cambridge University Press, United Kingdom.
3. Mishra, Gauri and Ranjana Kaul.2016. Language Through Literature. Primus Books, India.
4. Pillai G, Radhakrishna. 2000. English for Success. Emerald Publishers, Chennai, India.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A3CA	RESTAURANT SERVICE AND OPERATIONS	CORE	3	-	-	3

PREAMBLE

This course has been designed for students to learn and understand

- The classification of types of breakfasts.
- 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	K1
CO2	Understand about the different types of non alcoholicbeverages.	K1
CO3	To understand the different types of service procedure forlunch dinner	K2
CO4	Understand the service procedure of different courses, Record keeping	K2
CO5	Understand the service procedure of room service, Lounge service, Afternoon tea service and Reception tea service.	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability		Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A3CA	RESTAURANT SERVICE AND OPERATIONS	SEMESTER III

Total Credits: 3

Total Instruction Hours: 36 h

Syllabus

Unit I Types of breakfast and styles of service 7 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. Indian breakfast- types and service.

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 7 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 8 h

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

Unit IV Sequence of food and beverage service 7 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's 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 7 h

Floor / Room service - Meaning, Full & Partial room service, Breakfast service in room, tray & trolley ser-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 Singaravelavan.R, 2011, " Food & Beverage Service", 1st Edition, Oxford University Press Publishers.

2 Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, " Food & Beverage Service", 6th Edition VI, ELST Publishers Ltd.

References

1 John Fuller & A.J. Currie, 2002, "The Waiter", 1st Edition, Sterling Book HousePublishers. Mumbai.

2 Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008, "Food and Beverage Management", 4th Edition, Elsevier India Publisher Pvt. Ltd.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A3CP	INDIAN REGIONAL CUISINE	CORE	3	-	4	5

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	✓	✓	✓		
CO2	✓	✓	✓		
CO3	✓	✓	✓		
CO4	✓	✓	✓		
CO5	✓	✓			

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A3CP	CORE PRACTICAL : INDIAN REGIONAL CUISINE	SEMESTER III

Total Credits: 5

Total Instruction Hours: 84 h

Syllabus

Unit I Introduction to Indian cuisine 17 h

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 longe, 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).

1 Demonstration on Indian chaats.

2 Demonstration on Pulaos and Biryanis.

3 Formulate a set of menu consisting of 5 dishes from Karnataka.

4 Formulate a set of menu consisting of 5 dishes from Rajasthan.

Unit II West Indian Cuisine 17 h

Goan Cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Special dishes of Goa – Goan Fish Curry, Cafreal, Zacuti, Prawn orly, Mutton Vindaloo, Caldine curry - (Only names no recipes).

Maharastra 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).

5 Formulate a set of menu consisting of 5 dishes from Goa.

6 Formulate a set of menu consisting of 5 dishes from Gujarath.

7 Formulate a set of menu consisting of 5 dishes from AndhraPradesh.

8 Demonstration on Indian Sweets.

Unit III North Indian Cuisine 16 h

Punjabi cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Important dishes – Butter chicken, Shakkarpara, Lassi, Chole, Chole bhatura, Sarson ka saag, Gobi i 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).

Rajasthani Cuisine - Introduction, ingredients , masalas , methods of cooking and important dishes– Dal bati churma, Mohan thal, Laal maas, Mava khichdi, Mirchi bada, Kalakand, Pyaj ki kachori - (Only names no recipes).

9 Formulate a set of menu consisting of 5 dishes from Punjab.

10 Formulate a set of menu consisting of 5 dishes from Kashmir.

11 Formulate a set of menu consisting of 5 dishes from Rajasthan.

Unit IV South Indian Cuisine 17 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 Biriyani, 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 Biriyani, 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).

12 Formulate a set of menu consisting of 5 dishes from Tamilnadu.

13 Formulate a set of menu consisting of 5 dishes from Kerala.

Unit V Special foods of India 17 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",1st Edition.

2 Shehzd Husain & Rafi Fernandez, 2002, "Complete Book of Indian Cooking", 1st Edition, Anness Publishers Limited

References

1 Mridula Baljekar, 2002, "Ultimate Indian Cook book", 1st Edition I, Om Book Service Publishers.

2 Thangam E.Philip, 2014, "Modern Cookery for Teaching and Trade (Volume - II)", 6th Edition, Orient Longman Publishers.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A3CQ	FRONT OFFICE OPERATIONS	CORE	2	-	4	4

PREAMBLE

This course has been designed for students to learn and understand

- The origin of the hospitality industry.
- The organization of the front office department and the different types of rooms.
- The different functional areas of a front office department.

COURSE OUTCOMES

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

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

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development		Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A3CQ	FRONT OFFICE OPERATIONS	SEMESTER III

Total Credits: 4

Total Instruction Hours: 72 h

Syllabus

Unit I Introduction to Hotel Industry 14 h

Introduction to Hotel Industry: Hospitality and its Origin/History. -Classification of Hotels based on Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service, Management and Affiliation.-Types of Rooms and Room Rates Single, Double, twin, suites, etc.-Types of room tariff: Rack rate, discounted rates. Types of Meal plan used in the hotel industry.

1 Check-in and check-out procedures.

2 Telephone handling skills, social skills.

3 Reservation procedure, identification of rooms through the use of conventional and destiny charts.

Unit II Front Office Organization 15 h

Front Office Organization: Organizational / Hierarchy Chart. - Duties and Responsibilities of F.O Persons. - Front office functional areas. - Information and Bell desk operation -Introduction of Bell desk -Functions of Bell desk [Scanty, Left Luggage procedure]. - Front Office Cashier: Introduction, Duties of a Front Office Cashier. - Budget – Types of budget, Budgetary control.

4 Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier.

5 Dealing with guest mail and messages, hotel mail, staff mail.

6 Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.

Unit III Reservations 14 h

Reservations: Importance & Functions of Reservation sections, - Modes of reservations. - Types of reservation [confirmed, Guaranteed, etc. - Central Reservation System. - Global Distribution System, Inter-Sell agencies, CRS, Reservation through the internet. - Registration: Introduction to the Registration section. - Steps of registration [with or without reservation]. - Pre- registration activities..

7 Handling guest complaints and solving problems.

8 Places of interest in and around Tamilnadu. General awareness about the places of interest in India.

Unit IV Front office Guest Security & Safety 15 h

Front office Guest Security & Safety - Introduction to security systems, Control of room keys. Fire safety- Classification of fire, procedure in the event of fire, Accidents – Accidents in hotels, Accident report. - Guest complaints – Types of guest complaints, Handling guest complaints. - Guest Check out. - Departure procedure, Departure procedure in fully automated system. - Potential check-out problems and solutions.

9 General awareness of capitals, currencies and airlines of countries.

10 Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person.

Unit V Cash & Accounts 14 h

Cash & Accounts - Introduction to cash, Functions of cash sections. - Various modes of payment by the guest. - Types of cash Settlement. - Types of credit settlements. - The Night Audit - Importance & functions of night audit, Night audit process. - Meaning and preparation of transcript.

11 Modes of bill settlement.

Text Books

1 Jatashankar R. Tewari, 2009, "Hotel Front Office Operations and Management", 1st Edition, Oxford University Press.

2 Sudhir Andrews, 2005, "Hotel front office Training Manual", 1st Edition, Mc Graw Hill Education Publishers Private Limited.

References

1 Sue Baker, Pam Bradley & Jeremy Huyton, 2003, "Principles of Hotel Front Office Operations", 2nd Edition, Thomson Asia Pvt. Ltd.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A3SA	BAKERY AND CONFECTIONERY - I	SEC	2	-	-	2

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	✓	✓	✓	✓	✓
CO2		✓	✓	✓	✓
CO3	✓	✓	✓	✓	✓
CO4	✓	✓	✓		
CO5	✓	✓	✓		✓

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A3SA	BAKERY AND CONFECTIONERY - I	SEMESTER III

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Raw Materials & equipments used 4 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. Differences between bakery and confectionery.

Unit II Yeast dough products 5 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 5 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 5 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 5 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 Confectionery". 2nd Edition, PHI Learning Pvt. Ltd.

2 John Kingslee, 2006, "A Professional Text to Bakery and Confectionery". 1st Edition, New Age International Pvt. Ltd.

References

1 John Campbell, David Foskett & Victor Ceserani, 2008, "Practical cookery", 11th Edition, ELST Publishers Pvt. Ltd.

2 Wayne Gisslen, 2000, "Professional Baking", 5th Edition, John Wiley and Sons Publishers.

222CH1A3SP	SEC PRACTICAL - I : BAKERY AND CONFECTIONERY -I	SEMESTER III

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 Confectionery".2nd Edition , PHI Learning Pvt. Ltd.
2. John Kingslee, 2006, "A Professional Text to Bakery and Confectionery",1st Edition , New Age International Pvt. Ltd.
3. Wayne Gisslen, 2000, "Professional Baking"5th Edition, John Wiley and Sons Publishers.

222CH1ASSA	SELF STUDY : HOTEL ENGINEERING	SEMESTER III

Total Credit: 1

Syllabus

UNIT I Maintenance

Maintenance: Introduction -Role & Importance of maintenance department in the hotel. - Organization chart of maintenance department, duties and responsibilities of maintenance department.

UNIT II Electricity

Electricity: Introduction. - Electric wires and types of wiring - Types of lighting, different lighting devices. - Calculation of electric energy consumption of equipment, and safety precautions to be observed while using electric appliances. - Safety in handling electrical equipment.

UNIT III Water systems

Water systems: Introduction, - Water distribution system in a hotel, -Hardness of water, water softening, Base Exchange method. - Hot water supply system in hotels. - Flushing system, water taps, traps and closets.

UNIT IV Gas

Gas: - Introduction. - Heat terms and units; method of transfer. - LPG and its properties; principles of Bunsen burner, precautions to be taken while handling gas, - low and high-pressure burners and their corresponding heat output. - Gas bank, location, different types of manifolds

UNIT V Contract maintenance

Contract maintenance: Introduction. - The necessity of contract maintenance, advantages and disadvantages of contract maintenance. -Essential requirements of a contract, types of contract. - Procedure for inviting and processing tenders, negotiating and finalizing.

Text Books

1. Sujit Ghosal, 2011, " Hotel Engineering", 1st Edition, Oxford University Press Publishers.

References

https://hmhub.in/1st-sem-hotel-engg-notes.

222CH1ASSB	SELF STUDY : FOOD PRESERVATION	SEMESTER III

Total Credit: 1

Syllabus

Unit I Basic considerations in Food Preservation

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

Unit II Preservation of foods by low temperatures

Preservation of foods by low temperatures:

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

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

Unit III Preservation of foods by high temperatures

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

Unit IV Preservation by Water removal

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

Unit V Principles of Food Preservation

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

Text Books

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

References

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

12/06/2023
BoS Chairman/HoD
Department of Catering Science & Hotel Mgt.
Dr. N. G. P. Arts and Science College
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Dr.N.G.P. Arts and Science College
APPROVED
BoS- 15th 12/06/2023 | AC - 15th 14/07/2023 | GB - 20th 5/08/2023

Academic Council
Dr.N.G.P. Arts and Science College
CHAIRMAN

Course Code	Course Name	Category	L	T	P	Credit
221TL1A4TA	TAMIL - IV	LANGUAGE- I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு நாகரீகம், 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	வாழ்க்கைத் திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத் திறனை ஊக்குவித்தல்	K3
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K4
CO3	பாட இணைச்செயல்பாடுகள் (Co-curricular activities)	K4
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K5

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A4TA	TAMIL - IV	SEMESTER IV

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I **எட்டுத்தொகை** 10 h

1. நற்றிணை – குறிஞ்சித் திணை
   I.பா.எண் : 01 – கபிலர்
   II.பா.எண் : 88 – நல்லந்துவனார்
   III.பா.எண் : 102 – செம்பியனார்
2. குறுந்தொகை – முல்லைத்திணை
   I.பா.எண் : 65 – கோவூர்கிழார்
   II. பா.எண் : 167 – கூடலூர்கிழார்

   மருதத்திணை
   I.பா.எண் : 08 – ஆலங்குடி வங்கனார்
   II.பா.எண் : 61 – தும்பிசேர்கீரனார்
   III.பா.எண் :196 – மிளைக் கந்தன்

   நெய்தல் திணை
   I.பா.எண் : 57 – சிறைக்குடி ஆந்தையார்

Unit II **எட்டுத்தொகை** 08 h

1. கலித்தொகை – பாலைக்கலி
   I.பா.எண் : 09 – பெருங்கடுங்கோ
2. அகநானூறு – மருதத்திணை
   I.பா.எண் : 86 – நல்லாவூர்கிழார்
3. புறநானூறு - I.பா.எண் : 188 – பாண்டியன் அறிவுடை நம்பி
   II.பா.எண் : 192 – கணியன் பூங்குன்றனார்
   III.பா.எண் : 279 – ஒக்கூர் மாசாத்தியார்
   IV.பா.எண் : 312 – பொன்முடியார்

Unit III **பத்துப்பாட்டு** 10 h

1. பட்டினப் பாலை – கடியலூர் உருத்திரங் கண்ணனார் -1முதல் 218 வரிகள் வரை மட்டும்.

Unit IV **இலக்கிய வரலாறு** 10 h

1. எட்டுத் தொகை நூல்கள்
2. பத்துப்பாட்டு நூல்கள்

Unit V **இலக்கணம் மற்றும் திறனாய்வுப் பகுதி** 10 h

I.இலக்கணம்
   1. அகத்திணை – அன்பின் ஐந்திணை - விளக்கம்
   2. புறத்திணை – 12 திணைகள் - விளக்கம்

II.பயிற்சிப் பகுதி
சங்கப் பாடல்கள் குறித்து திறனாய்வு செய்தல்

Note: பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது

Text Book

செய்யுள் திரட்டு - மொழிப் பாடம் - 2022- 23

1 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, வெளியீடு : நியூ செஞ்சுரி புக் ஹவுஸ், சென்னை – 600 098. (Unit I- V)

References

1 பேராசிரியர் புலவர் சோம. இளவரசு, எட்டாம் பதிப்பு -2014, தமிழ் இலக்கிய வரலாறு - மணிவாசகர் பதிப்பகம், சென்னை.

2 பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு- 2013, இலக்கணம் -இலக்கிய வரலாறு - மொழித்திறன் -பூவேந்தன் பதிப்பகம், சென்னை.

3 தமிழ் இணையக் கல்விக்கழகம்.<http://www.tamilvu.org/>

Course Code	Course Name	Category	L	T	P	Credit
221TL1A4HA	HINDI - IV	LANGUAGE- I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature
- 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	Expose the knowledge writing critical views on fiction	K2
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A4HA	HINDI- IV	SEMESTER IV

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I 10 h

नाटक

Unit II 10 h

एकांकी

Unit III 10 h

काव्य मंजरी

Unit IV 10 h

सूचना लेखन

Unit V 08 h

अनुवाद अभ्यास- III

Text Books

1. लडाई – सर्वेश्वरदयाल सक्सेना प्रकाशक: वाणी प्रकाशन 21-A, दरियागंज नई दिल्ली-110002. (Unit I)
2. एकांकी पंचामृत – डॉ राम कुमार (भोर और तारा छोड़कर) प्रकाशक: जवाहर पुस्तकालय सदर बाजार, मथुरा उत्तर प्रदेश-281001. (Unit II)
3. काव्य मंजरी- (डा मुन्ना तिवारी) मैथिलीशरण गुप्त- मनुष्यता, जयशंकर प्रसाद- बीती विभावरी जागरी सूर्यकान्त त्रिपाठी निराला- तोडती पत्थर और भिक्षुक. (Unit III)
4. सूचना लेखन पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद -211024. (Unit IV)
5. अनुवाद अभ्यास (केवल अंग्रेजी से हिन्दी में) (पाठ 10 to 20) प्रकाशक: दक्षिण भारत प्रचार सभा चेनैई -17 (पाठ10 to 20). (Unit V)

Course Code	Course Name	Category	L	T	P	Credit
221TL1A4MA	MALAYALAM- IV	LANGUAGE - I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the writing ability and develop reading skill
- the various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
- the competency in translating simple Malayalam 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 fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Expose the knowledge writing critical views on fiction	K2
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUS ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A4MA	MALAYALAM- IV	SEMESTER IV

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I **Drama** 10 h

Saketham- Sreekandan Nair

Unit II **Drama** 10 h

Saketham- Sreekandan Nair

Unit III **Drama** 10 h

Saketham- Sreekandan Nair

Unit IV **Screen Play** 10 h

Perumthachan- Vasudevan Nair

Unit V **Screen Play** 08 h

Perumthachan- Vasudevan Nair

Text Books

1. Nair, Sreekandan C.N. 2023. Saketham, Drama. DC Books Kottayam, Kerala, India. (Unit I to III)
2. Nair, Vasudevan M.T. 1994. Perumthachan- Screenplay. DC Books Kottayam, Kerala, India. (Unit IV & V)

Reference

1. Sankarapillai. 2005. Malayala Nataka Sahithya Charithram, Kerala Sahithya Akademi Publishers, Kerala, India.

Course Code	Course Name	Category	L	T	P	Credit
221TL1A4FA	FRENCH- IV	LANGUAGE- I	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the 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
- 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	Apply the adjectives and the classroom environment in France	K2
CO3	Select the Plural, Articles and the Hobbies	K2
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221TL1A4FA	FRENCH- IV	SEMESTER IV

Total Credits: 3
Total Instruction Hours: 48 h

Syllabus

Unit I 10 h

°Décrirequelqu'un. ° Comparer	En milieu professional, recruiter quelquún et justifier sonchoix.	S'exprimersur les styles de vêtemantReconnaitre des personnes à partit de descriptions.	Comprendre la description de personnesdans un extrait de roman.

Unit II 10 h

ExprimerPaccordou le désaccord. ° Se situerdans le temps.	En milieu professional, recruiter quelquún et justifier sonchoix.	Décrire des personnes. Comprendre des personnes qui experiment leur accord ouleurdésaccord.	Comprendre des différences de points de vueexprimétesdans de message électronique. Raconterunsourvenir.

Unit III 10 h

° Parlerde Pavenir.	Discuter de l'organisation d'un voyage de groupepuisprépar erune fiche projet et la templit.	Comprendreune chanson. Echangersursesprojets de vacancy	Comprendre le message d'une carte d'anniversaire

Unit IV 10 h

° Exprimer des souhaits. °Décrirequel qu'u n	Discuter de l'organisation d'un voyage de groupepuisprépar erune fiche projet et la templit.	Discuter du programme de la soire à venir. Addresser des souhaits à quelqu'un.	Comprendre le message d'une carte d'anniversaire

Unit V 08 h

Make in Own Sentences based on the above Lessons

Text Book

1 LATITUDES 1 (Méthode de français) Pages from 128-151, Author : RegineMérieux, Yves Loiseau(Unit I to IV)

Course Code	Course Name	Category	L	T	P	Credit
221EL1A4EA	PROFESSIONAL ENGLISH - IV	LANGUAGE- II	3	1	-	3

PREAMBLE

This course has been designed for students to learn and understand

- the skill-based learning for better communication
- the prevalent issues logically and present coherently
- the ideas accurately and clearly

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Develop the ability to appreciate ideas and think critically	K1
CO2	Integrate academic success into practical life skills	K2
CO3	Express challenges of a competitive environment and select the profession that best suits them	K2
CO4	Discuss with confidence in conversations, to initiate, sustain and close a conversation	K3
CO5	Identify a sense of social commitment	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

221EL1A4EA	PROFESSIONAL ENGLISH - IV	SEMESTER IV

Total Credits: 3

Total Instruction Hours: 48 h

Syllabus

Unit I Career 08 h

Leadership- Everyday leadership- Everyday leaders motivation- Qualities of a good leader- Professionalism- Creativity- Practical Application- Ways to become more creative- Six Thinking hats techniques

Unit II Art of Promoting 11 h

Selling your skills- Neuromarketing as a tool for influencing leaders- Using neuromarketing and psychology to get ahead- Recruiters and Clients decision making skills- Three steps to use neuromarketing for a successful life- Attention- storytelling- Perception and reputation- Recognize opportunities and openings before the competition- observation– Matching yourself with your leaders

Unit III Facing Challenges 10 h

Introduction-Panicky people- Negative people- Positive people- Facing challenges and taking initiatives – Importance of youth to face challenges and take initiative Benefits of Facing challenges- Facing challenges in life

Unit IV Effective Decision Making 10 h

Decision Making Process- Methods of Decision Making- Steps in DM- Theoretical Approaches to individual Decision Making- Optimizing Decision Theory- The Subjective Expected Utility Model- Steps to Effective Decision- Making- Effective Decision Making in Terms- Methods for team decision making- Confusion and decision making- Decision making styles

Unit V Practising Corporate Social Responsibility (CSR) 09 h

Corporate Social Responsibility (CSR)- definitions- Goal- Areas- Need- Benefits - Argument in favour/against of CSR- Factors that promote CSR – Limitations for implementing- India and Corporate Social Responsibility- Activities carried out by Companies in India- List of projects for funding under CSR- Implementation of CSR commitments

Text Books

1. Sharma, Prashant. 2022. Soft Skills. BPB Publications, 3rd Edition, New Delhi, India. (Unit I & II)
2. Alex. 2013. Managerial Skills. S. Chand Publishing, New Delhi, India. (Unit III to V)
3. Alex. 2009. Soft Skills. S. Chand Publishing, New Delhi, India. (Unit II)
4. E H McGrath S J. 2011. Basic Managerial Skills for All, 9th Edition, New Delhi, India. (Unit III)

References

1. Adair J. 1986. Effective Team Building: How to make a winning team. Pan Books, London, United Kingdom.
2. Dhanavel S P. 2010. English and Soft Skills, Orient Blackswan, Hyderabad, India.
3. Singh S R. 2011. Soft Skills. APh Publishing Corporation, New Delhi, India.
4. Lakshminarayanan K R, Murugavel T. 2015. Managing Soft Skills. Scitch Publications, Chennai, India.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A4CA	FOOD AND BEVERAGE SERVICE	CORE	2	-	-	2

PREAMBLE

This course has been designed for students to learn and understand

- the Classification of alcoholic beverages.
- 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	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	understand about the different types of wine and its characteristics.	K1,K2, K3
CO3	understand about the different wines from France and Germany, its characteristics and its regions.	K1, K2
CO4	understand about the different wines from Italy, food and wine pairing.	K1, K2
CO5	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	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A4CA	FOOD AND BEVERAGE SERVICE	SEMESTER IV

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Classification of Alcohols 5 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 5 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 4 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 5 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 5 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, Production methods for liquers, Food and wine harmony.

Text Books

1 R.Singaravelavan, 2011, "Food & Beverage Service", 1st Edition, Oxford University Press Publishers.

2 Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", 6th Edition, ELST Publishers Ltd.

References

1 John Fuller, 2010, "Modern restaurant Service – A manual for students and Practitioners", 1st Edition, Hutchinson Publishers.

2 John Cousins & Andrew Durkan, 2000, "The Students Guide to Food and Drink", 1st Edition, Hodder & Stoughton Publishers.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A4EP	INTERNATIONAL CUISINE	CORE	2	-	4	4

PREAMBLE

This course has been designed for students to learn and understand

- about Asian cuisine, and methods of cooking.
- about the characteristics of international cuisines.
- 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	✓			✓	✓
CO2	✓			✓	✓
CO3	✓	✓			
CO4	✓	✓	✓	✓	✓
CO5	✓		✓	✓	✓

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A4EP	INTERNATIONAL CUISINE	SEMESTER IV

Total Credits: 4

Total Instruction Hours: 72 h

Syllabus

(Embedded)

Unit I Chinese, Srilankan, Thai cuisine 14 h

Chinese cuisine - Characteristics, ingredients used, equipments used, Culinary regions of China, Dishes with recipes – Chicken noodle soup, Wontons, Sweet and sour Pork, Chicken in garlic sauce, Chow mein, Chop suey, Hakka noodles, Chinese fried rice.

Srilankan cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Idde Appung, Kirihoti, Ceylon chicken curry, Moju, Kalu dodol.

Thai cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Thai prawn curry, Panang Mu, Squid Pad Ki Mao, Mushroom stir fry

Thai style.

Practical Contents:

1 Formulate a set of menu consisting of 5 dishes from Srilanka.

2 Formulate a set of menu consisting of 5 dishes from Thailand.

3 Demonstration on Chinese dishes.

Unit II Malaysian, Indonesian, Japanese cuisine 15 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.

Practical Contents:

4 Formulate a set of menu consisting of 5 dishes from Malaysia

5 Formulate a set of menu consisting of 5 dishes from Indonesia

6 Formulate a set of menu consisting of 5 dishes from Japan

Unit III Italian, Spanish, Russian cuisine 14 h

Italian cuisine - Characteristics, ingredients used, equipments used, Meaning of pasta, Preparation of basic pasta, Dishes with recipes - Zuppa Pavese, Prawn Risotto, Spaghetti with meat balls, Amaretti, Potato Croquettes, Osso Bucco.

Spanish cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Gazpacho, Tortillas, 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.

Practical Contents:

7 Demonstration on Italian dishes.

8 Formulate a set of menu consisting of 5 dishes from Spain

Unit IV Greek, Mexican, American cuisine 15 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.

Practical Contents:

9 Formulate a set of menu consisting of 5 dishes from Greece

10 Demonstration on Mexican dishes

Unit V Portugese, Scandinavian, German cuisine 14 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.

Practical Contents:

11 Formulate a set of menu consisting of 5 dishes from Portugal

Formulate a set of menu consisting of 5 dishes from Germany

Text Books

1 David Foskett, Ronald Kinton & Victor Cesrani, 2004, "Practical Cookery", 10th Edition, Hodder Starghton Publishers.

2 Josephine Bacon, Hermes, 2009, "African and Middle Eastern cook Book", 2nd Edition, Hermes House Publishers.

References

1 Lesley Chamberlain, 2006, "Russian, German and Polish: Food and Cooking", 1st Edition, Hermes House Publishers.

2 Purobi Babbar, 1995, "Flavours of China", 1st Edition, Vakils, Feffer and Simons Publishers Ltd.

Course Code	Course Name	Category	L	T	P	Credit
223MB1A4IB	FOOD SAFETY AND MICROBIOLOGY	IDC	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- the micro-organisms, which involve in our daily foods and its actions.
- the uses and hazards of the micro-organisms.
- about food hygiene regulations.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	understand the basic introduction to food safety, food hazards and risks and to explain the basic principles and implementation of HACCP, ISO 22000 and Food Safety Act.	K3
CO2	understand the concept of Microbiology and to describe the classification of Micro-organisms and to familiarize the basic characteristics, beneficial and harmful effect of Bacteria, Yeast and Mold.	K2,K3
CO3	recognise the concept of hygiene with an emphasis on food contamination and food preservation.	K3
CO4	Compare and understand food borne diseases, infection and intoxification.	K3
CO5	provide knowledge on the concept of food Hygiene regulation.	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability		Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

223MB1A4IB	FOOD SAFETY AND MICROBIOLOGY	SEMESTER IV

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Food Safety 9 h

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

Unit II Micro- organisms 10 h

Introduction to microbiology: Relation of microbiology to hygiene – classification of micro – organisms. Factors affecting the growth of micro – organism.

Bacteria: Basic characteristics, beneficial and harmful effect of bacteria. Yeast: Basic characteristics, beneficial and harmful effect of yeast.

Mold: Basic characteristics, beneficial and harmful effect of fungi Effects of fermentation in foods and alcohol.

Unit III Food Hygiene and Preservation 10 h

Food hygiene, personal hygiene & General hygiene : Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables & fruits, cereals, dairy products, fish – shellfishes.

Food preservation- principles, high temperature and low temperature preservatives.

Clinical Hygiene – Post Covid Procedure.

Unit IV Diseases caused by Micro-organisms 9 h

Food borne diseases: types (infections and intoxications) Infections – Salmonellosis, Escherichia coli

Intoxications – botulism, Staphylococcus

Common diseases caused by food borne pathogens, Preventive measures.

Unit V Food hygiene regulations 10 h

Food hygiene regulation: Equipment – requirement for food premises.

Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing.

Text Books

1 Nicholas Johns, 1991, "Managing Food Hygiene", 1st Edition, Macmillan Publications.

2 W.C.Fraizer and D.C.Westhoff, 2008, "Food microbiology",4th Edition, Tata Mac Graw Hill.

References

1 Jay.J, 2004, "Modern Food Microbiology", 7th Edition, Springer.

Course Code	Course Name	Category	L	T	P	Credit
226BM1A4IB	ENTREPRENEURIAL DEVELOPMENT	IDC	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- The concepts of entrepreneurship.
- The entrepreneurial development programmes.
- The preparation of Project report, sources of finance and institutional support to entrepreneur.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Define the concept of entrepreneurship and various role played by an entrepreneur in the emerging world.	K1
CO2	Summarize the entrepreneurship development programmes.	K2
CO3	Develop the contents of a project report.	K3
CO4	List the source of finance for a project.	K4
CO5	Identify the institutional support to entrepreneurs.	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

226BM1A4IB	ENTREPRENEURIAL DEVELOPMENT	SEMESTER IV

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.

Case Study on Role of Entrepreneurship in Economic Development

Unit II Entrepreneurship Development Programmes 10 h

Entrepreneurship Development Programmes : Need - Objectives – Course Contents – Phases - Evaluation.

Case Study on Entrepreneurship Development Programmes

Unit III Project 9 h

Meaning of Project – Project Identification – Project Selection - Project Formulation – Project Appraisal Methods - Contents of a Project Report.

Case Study on Project Appraisal

Unit IV Source of Finance 10 h

Source of Finance for a Project - Institutional Finance to Entrepreneurs - IFCI - IDBI - SIDBI - TIIC - Commercial Banks.

Unit V Institutional Support to Entrepreneurs 09 h

Institutional Support to Entrepreneurs – DIC- NSIC - SISI - SIDCO - KVIC - MSME - FSSAI

Note: Case Studies Related to the Above Topics to be Discussed (Examined Internal only)

Text Books

1 Khanka.S.S, 2012, "Entrepreneurial Development", 4th Edition, 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 P. Saravanavel & P. Sumathi, 2020, "Entrepreneurial Development", 1st Edition, Margham Publications, Chennai.

2 Jayashree Suresh 2018, "Entrepreneurial Development", 5th Edition, Margham Publication, Chennai.

3 Anilkumar.S, Poornima.S.C, Mini K Abraham, 2017, "Entreprenuership Development", New Age International (P) Ltd., New Delhi.

4 Vasant Desai, 2013, "The Dynamics of Entrepreneurial Development and Management", Himalaya Publishing House, New Delhi.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A4EQ	BAKERY AND CONFECTIONERY - II	SEC PRACTICAL	2	-	4	4

PREAMBLE

This course has been designed for students to learn and understand

- about the sponge and cake preparation
- about the sugar and chocolate confectionery and icing
- about 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	understand the basic preparation methods of sponges - Types of sponges- Petit fours - Preparation of syrups & Glaces.	K1
CO2	Learn the classification of cake making methods - cake formula balance- common faults in cakes, Cake decoration- colour- design- templates- texture- equipment- wedding cake preparation.	K1
CO3	acquire the knowledge about the icings, fillings and glazes - Different types of icings. Glazes and their uses.	K2
CO4	Know the preparation of chocolate and sugar confectionery, liqueur chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles	K2
CO5	classify and explain about hot sweets, cold sweets and savoury goods.	K2

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights		Gender Sensitization
	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

222CH1A4EQ	BAKERY AND CONFECTIONERY - II	SEMESTER IV

Total Credits: 4

Total Instruction Hours: 72 h

Syllabus

(Embedded)

Unit I Sponges 11 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.

Practical Contents:

1 Crisp crusted Bread, vanilla cookies, Muffins.

2 white bread,Chocolate chip cookies, Dry fruit cup cake.

Unit II Cakes 15 h

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

Practical Contents:

3 Danish pastry, Butter cookies, Vanilla sponge.

4 Bread rolls, melting marvels, Orange sponge.

5 Dough nuts, Wheat Cookies, Jam rolls.

Unit III Icings 16 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.

Practical Contents:

6 Croissants, Piping Biscuits, Sweet crust Pastry.

7 Puff Pastry, Fruit flan, Chocolate sponge.

8 Egg Puff, Baked Custard, Flan Fruit.

Unit IV Chocolate & sugar confectionery 15 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.

Practical Contents:

9 Mushroom puff rolls, coffee mousse, Plum cakes.

10 Brioche, Jam bun, Swiss rolls.

Unit V Hot and Cold Sweets 15 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.

Practical Contents:

11 Fruit Pies, Veg Tarts, Vanilla Bavarian.

12 Rusk, Dropped cookies, honey cake.

Text Books

1 Wayne Gisslen, 2000, "Professional Baking", 5th Edition, John Wiley and Sons Publishers.

References

1 John Campbell, David Foskett & Victor Cesrani, 2008, "Practical cookery", 11th Edition, ELST Publishers Pvt. Ltd.

2 John Kingslee, 2006, "A Professional Text to Bakery and Confectionery", 1st Edition, New Age International Pvt. Ltd.

3 Yogambal Ashokkumar, 2012, "Textbook of Bakery and Confectionery", 2nd Edition, PHI Learning Pvt. Ltd.

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222CH1A5TA	INDUSTRIAL EXPOSURE TRAINING	SEMESTER V

Total Credits: 12
Total Instructions Hours: Nil

PREAMBLE:

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

CONTENTS

Description

Basic framework

The stages in Industrial Training Report Work are given below:

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

Format of the Training Report

Introduction to the place where the hotel is situated.

Introduction to the hotel

Departments of the hotel

About the training & the learning's

Conclusion

CIA Marks Distribution:

A minimum of two reviews have to be done, one after thirty days of completion of their training and the second review after sixty days of the training. 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	-	5 Marks
		50 Marks

End Semester Examination:

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

Record Work and Presentation - 40 Marks

Viva-Voce Examination - 10 Marks (Jointly given by the external and internal examiner)

50 Marks

Course Code	Course Name	Category	L	T	P	Credit
222CH1A5CA	TRAVEL AND TOURISM MANAGEMENT	CORE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- the growth of tourism and forms of tourism.
- the components of tourism and tourism products.
- about the travel agencies and special interest tourism

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the factors influencing the growth of tourism in India and the global - significance of tourism.	K1
CO2	Explain about the different forms of tourism.	K2
CO3	Understand the different components of tourism and the tourism products.	K2
CO4	Explain the different transportation sectors and travel agencies.	K2
CO5	Understand the types of special interest tourism.	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A5CA	TRAVEL AND TOURISM MANAGEMENT	SEMESTER V

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Introduction to Tourism 10 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 10 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 9 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 9 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 10 h

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

Text Books

1 A.K.Bhatia, 2007, "The Business of Tourism Concepts and Strategies", 2nd Edition, Sterling Publications, New Delhi.

2 Swain and Mishra, 2011, "Principles of Tourism", 1st Edition, Oxford University Press, New Delhi.

References

1 Ballabh. A, 2005, "Fundamentals of Travel and Tourism", 1st Edition, Akansha Publishing House, New Delhi.

2 Pran Seth, 2008, "Successful Tourism Management Vol. 1 & 2", 1st Edition, Sterling Publishers, New Delhi.

3 Buhalis, D & Costa.C, 2006, "Tourism Management Dynamics", 1st Edition, Rutledge, UK.

222CH1A5CP	CORE PRACTICAL: TRAINING SELF-ASSESSMENT PRACTICAL	SEMESTER V

Total Credits: 3
Total Instructions Hours: Nil

PREAMBLE:

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

CONTENTS

Description

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

CIA Marks Distribution:

A minimum of two reviews have to be done, one after thirty days of completion of their training and the second review after sixty days of the training. 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	-	20 Marks
		50 Marks

End Semester Examination:

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

Presentation	-	40 Marks
Viva-Voce Examination	-	10 Marks (Product will be examined and evaluated by the external and internal examiner)
		50 Marks

222CH1A5CQ	CORE PRACTICAL : FOOD AND BEVERAGE SERVICE	SEMESTER V

Total Credits: 3
Total Instructions Hours: 72 h

S.No	Contents
1	Review of previous practical syllabus.
2	Compiling of menu with wine suggestion
3	Receiving the guests, presenting the menu, taking orders.
4	Service of Hors d'oeuvre.
5	Service of soup, fish, and pastas.
6	Service of main course
7	Service of salads
8	Service of sweet.
9	Service of Cheese.
10	Service of non – alcoholic drinks, tea, and coffee
11	Continental breakfast cover and tray set up.
12	English breakfast cover and tray set up
13	Taking orders through telephone for room service.
14	Service of Cigar and Cigarettes

References

1. Singaravelavan.R, 2016, "Food & Beverage Service", 2nd Edition, Oxford University Press Publishers.
2. Dennis Lillicrap, John A. Cousins & Robert Smith, 2014, "Food & Beverage Service", 9th Edition, ELST Publishers Ltd.
3. Sudhir Andrews, 2007, "Food & Beverage Service Training Manual",3rd Edition, Tata Mc Graw – Hill Publishers

Course Code	Course Name	Category	L	T	P	Credit
222CH1A5DA	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	✓			✓	✓
CO2	✓	✓		✓	
CO3	✓	✓		✓	✓
CO4	✓			✓	✓
CO5	✓	✓		✓	✓

COURSE FOCUSES ON

✓	Skill Development		Entrepreneurial Development
✓	Employability	✓	Innovations
	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A5DA	ROOM DIVISION MANAGEMENT	SEMESTER V

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Room Division Management 10 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.

Odd Cupboard items", "Single lady amenities" and "The Procedure for collecting guest laundry from guest.

Unit II Room Division Communication 9 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, meaning of transcript, preparation and its uses, 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's 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, 2016, "Hotel Front Office Operations and Management", 2nd Edition, Oxford University Press.

2 Sue Baker, Pam Bradley & Jeremy Huyton, 2003, "Principles of Hotel Front Office Operations", 2nd Edition, Thomson Asia Pvt Ltd.

References

1 Sudhir Andrews, 2017, "Hotel front office Training Manual", 3rd Edition, Mc Graw Hill Education Publishers Private Limited.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A5DB	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	✓	✓	✓		
CO2	✓	✓	✓		
CO3	✓	✓	✓		
CO4	✓	✓	✓	✓	
CO5	✓	✓	✓		

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A5DB	FOOD AND BEVERAGE MANAGEMENT	SEMESTER V

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, Function prospectus and 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 and buffets.

Food consultancy - Introduction, meaning, stage by stage process of consulting, category of clients, market study and analysis, requirement for outlet in terms of manpower, equipment, space, budget and conditions of licensing and expected ROI

Text Books

1 Bernard Davis & Sally stone, 2005, "Food & Beverage Management", 3rd Edition, ELBS Publishers.

2 Singaravelavan.R, 2016, "Food & Beverage Service", 2nd Edition, Oxford University Press Publishers.

References

1 S.K.Bhatnagar, 2009, "Managing Food and Beverage Operations", 1st Edition, Frank Brothers and Company Publishers.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A5DC	TOURISM MARKETING MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- the basic concept of tourism organization.
- the role of marketing in tourism.
- the role of communication in travel, modern mass media techniques

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the basic tourism components, history, elements, types, types of travel agencies.	K1
CO2	Understand the origin, functions, tourism resources, architectural heritages and its salient features.	K1
CO3	Understand the need for marketing in tourism and special features of tourism marketing process.	K1, K2
CO4	Explain the different types of transportation, special packages, reservation procedures, cargo handling, role of tourism organizations, marketing strategies.	K1, K2
CO5	Understand the role of communication in travel, modern mass media techniques; understand the use of computer technology in tourism.	K1, K2

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A5DC	TOURISM MARKETING MANAGEMENT	SEMESTER V

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Tourism/ Traveler 10 h

Tourism/Traveler – Definition, tourism components, history of tourism, elements of tourism, types of tourism, growth and development of tourism, travel agency and tour operation, concept, types of travel agencies; future prospects of travel agency system. The Indian travel agents and tour operators - An overview.

Unit II Tourism Organization 9 h

Tourism organization – Origin, functions, natural tourism resources in India, Cultural tourism resources in India, architectural heritages, and tourism product – Its salient features.

Unit III Need for marketing in Tourism 9 h

Need for marketing in Tourism – Defining tourism marketing- special features of tourism marketing- marketing process- marketing research – market segmentation. Market targeting - tourism promotion - advertising. Public relation technique.

Unit IV Transportation 10 h

Transportation –Airlines, rail transport, roadways, waterways – special packages, reservation procedures, cargo handling, role of IATA, ICAO and other agencies, marketing strategies of air transport, Passports: types, Types of visa, Immigration laws.

Unit V Role of communication in travel 10 h

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

Text Books

1. Sudhir Andrews, 2007, "Introduction to Tourism & Hospitality Industry" 1st Edition, Tata McGraw-Hill Publishing Company Ltd.
2. A.K.Bhatia, 2004,"International Tourism Management", 1st Edition, Sterling Publishers Private Limited.

References

1. Sudhir Andrews, 2007, "Introduction to Tourism & Hospitality Industry", 1st Edition, Tata McGraw-Hill Publishing Company Ltd.
2. Pran Nath Seth, 2006, "Successful Tourism Management" Volume - I, 5th Edition, Sterling Publishers Private Limited.
3. Pran Nath Seth, 2006, "Successful Tourism Management" Volume - II, 5th Edition, Sterling Publishers Private Limited.

222CH1A5GA	BASICS OF COOKERY	SEMESTER V

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.

IV Basic commodities 5 h

Cereals – Various types of cereals.

Fats – Various types of fats.

Oils - Various types of oils.

Milk - Various types of milk.

Cream - Various types of creams.

Types of flour used in cookery.

Types of wheat flours used in cooking.

Unit V Preparation of Ingredients 4 h

Preparation of Ingredients: Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardinniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization.

Methods of mixing food.

Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping, and Whisking.

Text Books

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

2 Krishna Arora. 2009. Theory of Cookery. (Edition VI), Frank Brothers Publishers.

References

1 Parvinder S. Bali. 2009. Food Production Operations. (Edition I), Oxford University Press.

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

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17/04/2024

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6CP	COLD KITCHEN AND CONTINENTAL COOKERY	CORE	4	-	4	5

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.	K2, K3
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	✓	✓			
CO2	✓	✓			
CO3	✓	✓			
CO4	✓	✓			
CO5	✓	✓			

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A6CP	COLD KITCHEN AND CONTINENTAL COOKERY	SEMESTER VI

Total Credits: 5

Total Instruction Hours: 84 hrs

Syllabus
(Embedded)

Unit I Larder Section 17 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. Forcemeats – Meaning and Types (Campagne, Straight method, Gratin – style, Mousseline-style, Emulsion forcemeat). Sausages – Meaning, Types and components of sausages. Casings - Meaning, Types.

Practical Contents:

1. Demonstration of the following: Vegetable carving, fruit carving and butter carving.
2. Demonstration of the following: Salads and Sandwiches.
3. To formulate sets of Continental menu consisting of 6 dishes from the following courses mentioned below: Hors-doeuvre - Simple or Compound

Unit II Cold Preparations 17 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.

Practical Contents:

4 Soup

5 Egg

6 Pasta/rice/ Fish

Unit III Cold Kitchen 17 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 (Simple, mixed and combinations), selection and presentation of a salad, salad dressings Garnishes: Importance of garnishes, examples of garnish for soup, fish, meat, salad, sweet and dessert.

Practical Contents:

7 Mutton/Veal/Beef/Pork Poultry/Furred game .

8 Feathered game, Potatoes

Unit IV Store Management 17 h

Store Management

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

Types of records in stores.

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

Practical Contents:

9 Vegetables/Salads

10 Sweet

Unit V Storing control 16 h

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

HACCP – meaning and uses in food industry.

Arrangement of foods, rotation of stock

Location of storage facilities, security, dating and pricing. The storekeeper - Introduction, Duties.

Practical Contents:

11 Savoury and Dessert

Note: Demonstrations can be made commonly for all the students

Text Books

1 David Foskett, Ronald Kinton & Victor Cesrani, 2004, "Practical Cookery", 10th Edition, Hodder Starghton Publishers.

2 Josephine Bacon, Hermes, 2009, "African and Middle Eastern cook Book", 2nd Edition, Hermes House Publishers.

References

1 Lesley Chamberlain, 2006, "Russian, German and Polish: Food and Cooking", 1st Edition, Hermes House Publishers.

2 Purobi Babbar, 1995, "Flavours of China", 1st Edition, Vakils, Feffer and Simons Publishers Ltd.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6CQ	Advanced Food and Beverage Service	CORE	4	-	4	5

PREAMBLE

This course has been designed for students to learn and understand

- To enable the students to acquire knowledge about the advanced food and beverage service techniques.
- To gain the knowledge of organizing and managing function catering.
- To understand the gueridon service procedures.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the planning, organizing, and executing various types of banquets, including formal, semi-formal, and informal events.	K1,K2, K3
CO2	Understand about the factors such as space, layout, food presentation, and service.	K1,K2, K3
CO3	Able to execute outdoor catering events, considering factors such as venue selection, logistical considerations, and food safety..	K1, K2
CO4	Able to perform classic gueridon service techniques, including flambéing, carving, and plating.	K1, K2
CO5	Students will be able to manage and supervise banquet and outdoor catering operations, including staff scheduling, inventory control, and financial management and able to provide excellent customer	K1,K2, K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization

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222CH1A6CQ	Advanced Food and Beverage Service	**SEMESTER VI**

Total Credits: 5

Total Instruction Hours: 96 h

Syllabus

Unit I FUNCTION CATERING 5 h

BANQUETS

History- definition of banquets, Types & organization of Banquet Department, Staffs duties & responsibilities, booking procedure, Banquet menus, MICE concept, Banquet Sales and marketing.

Function Prospectus, limitation of ODC.

BANQUET PROTOCOL

Space Area requirement – Table plans/arrangement-Misc-en-place-Service, Toast & Toast procedure

Formal banquet -Seminar, corporate meetings, Trainings, state banquets

Semi-formal banquet- Institutional function, annual day function, honoured parties

Informal Banquet-Exhibition, Fashion shows, Trade Fair, Wedding, Reception, Cocktail parties. Convention.

1. Preparing duty rotas.
2. Banquets: Booking procedure
3. Preparing banquet menu.

Unit II Function Catering 19 h

BUFFET

Introduction, definition of buffet, Factors to plan buffets, Types of Buffet-Display-Sit down, Fork, Finger, Cold Buffet Breakfast Buffets, Equipment, Area requirement - Planning and organization - Sequence of food -Menu planning, Supplies, Checklist

4. Space area requirements
5. Table plans/Arrangements
6. Service toasting

Unit III MANAGERIAL & SUPERVISORY SKILLS 19 h

Legal Considerations, Health, safety and security, Liquor and other licensing Selling goods, avoiding discrimination and Data protection, Customer Relations-Minimizing Customer Relation Problems, Customer Satisfaction. Food & Beverage Pricing – Elements of cost, Pricing Policies and Pricing methods for food service operations.

7. Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering, etc)
8. Buffets: Area requirements
9. Planning & Organization.

Unit IV ODC (Out Door Catering) 20 h

Outdoor catering - Meaning, preliminary survey of the place – Space availability, water, provision of electricity, draining facility, Staffing, equipment requirement, feasibility of transportation, logistics, checklist, equipment purchase and hire,

10. Sequence of food (Indian & Continental)
11. Types of buffet display
12. Equipment supplies – Checklist

Unit V GUERIDON SERVICE 19 h

History of Gueridon-Definition-General consideration of operations, Advantages & Dis-advantages of gueridon service. Types of trolleys, care and maintenance of trolleys factor to create impulse buying-visual merchandising, open kitchen. Gueridon equipment, Gueridon ingredients.

13. Gueridon Service: Types of trollies
14. Gueridon equipment, Gueridon ingredients
15. Service of courses and dishes from gueridon.

Text Books

1 R.Singaravelavan, 2011, "Food & Beverage Service", 1st Edition, Oxford University Press Publishers.

2 Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", 6th Edition, ELST Publishers Ltd.

References

1 Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott, 2008, "Food and Beverage Management", 4th Edition, Elsevier India Publishers Pvt. Ltd.

2 Sudhir Andrews, 2013, "Food & Beverage Service Training Manual", 3rd Edition, Tata Mc Graw – Hill Publishers.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6SA	EVENT MANAGEMENT	SEC	4	-	3	4

PREAMBLE

This course has been designed for students to learn and understand

- To enable the students to acquire knowledge about the basics of event management.
- To get the concept of making cocktails and standardized recopies.
- 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	Introduce professional event management used in catering establishment.	K1, K2, K3
CO2	Develop the efficiency for preparing and designing, planning, budgeting events.	K1, K3
CO3	Facilitate the different Techniques, Selections, Coordination, Creativity, Marketing, Sponsorships in event management.	K1, K2, K3
CO4	Evoke the in-depth knowledge in Production of Special, Corporate events.	K1, K2
CO5	Impart knowledge on Interpersonal situations and Groups in organizations.	,K2, K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

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222CH1A6SA	EVENT MANAGEMENT	SEMESTER VI

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I **Introduction to event management** 11h

Introduction to event management, Definitions for events, Functions of event Management, Objectives of event management, role of the event manager, Creativity implications of events, categories of events - Non-corporate event types Concept and coordination, Control and culmination, Organizing food festival ,Close out of events, Cultural celebrations Arts and entertainment, Sport competitions, Achieving goals, growth, Educational, scientific, Recreational, Business and trade

Unit II **Planning an event** 9h

Program scripting, selecting a location, Social and business etiquette Speaking skills, public relation, Stage decoration, Team spirit, Time management,

Appropriate attire for the office formal, Respect other's time Respect common spaces, such as offices, bathrooms, kitchens, break room green room Treasure revenue, Create and manage budget, approve spending, Oversee all expenses Standards subcommittee, Communication sub-committee, Co-ordination among sub-committees.

Unit III **Implementing, Directing & controlling** 9 h

Designing (a) backdrop b) invitation card c) Publicity material d) Mementos.

Event decoration, Guest and celebrities' management, making press release, marketing communication, Media research &management - Participation according to the theme of the event, Advertising, sales promotion, sponsorship, Environmental impacts, Finding unlikely perspectives, Functions and Responsibilities of the committee.

Unit IV **MICE concept** 10 h

MICE - Meeting, Incentives, conventions and exhibition, Space planning, Tourism events Sporting events, Leisure events, organized presentation Environmental concerns of the exhibition space, Length of the exhibition Leading and coordination, evaluation and correction of deviations in the event plans Incentive travel incentive. Benefits of event planning, Power & lighting Sanitary facilities, Risk management, Promotional tools, conducting an environmental scan Steps in event management plan.

Unit V **Attributes of an event management staff** 10 h

Training in hospitality management-Psychological approach, Body language-physical Aspects manners and behavior, Aptitude & ethics, Facial expressions, body posture, gestures Eye movement, touch and the use of space, Physical behavior, Expressions, and mannerisms, posture and proximity, Sponsorship development plan, Event entertainment, Close-down, evaluation and legacy event evaluation techniques, Greening your event, Event day, Post-event.

Text Books

1. Successful Event Management - Anton Shone & Bryn Parry, Publisher: Cengage Learning Business Press; 2 Edition (April 22, 2004) Isbn-l 0: 1844800768
2. Management of Event Operations (Events Management) - Julia Turn, Philippa Norton, J.Nevan Wright, Publisher: Atlantic Publishing Company (Ft); Pap/Cdr Edition (January 8, 2007)

References

1. The Complete Guide to Successful Event Planning - Shannon Kilkenny, Publisher: Wiley & Sons, India (May 1992)
2. Professional Event Coordination (The Wiley Event Management Series) – Julia Rutherford Silvers and Joe Gold blatt, Publisher: Wiley, John & Sons, Incorporated

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6DA	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	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A6DA	HOSPITALITY MARKETING MANAGEMENT	SEMESTER VI

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 role of social media and latest trends in hospitality marketing

Unit V Pricing Strategies 10 h

Introduction, Factors affecting pricing decisions, Broad pricing strategies, Pricing techniques and procedures, segmented pricing, Revenue Management tools for hotels - channel manager, booking engine, central reservation systems.

Text Books

1 Sudhir Andrews, 2009. Sales and Marketing 1st Edition, Tata McGraw Hill Publishers. New Delhi..

References

1 Robert D. Reid & David C.Bojanic., 2012. Hospitality Marketing Management, 5th Edition, Wiley India Edition publishers Ltd.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6DB	BAR MANAGEMENT	CORE	4	-	-	4

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 gain the concept of making cocktails and standardized recopies.
- 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	K1,K2, K3
CO2	Understand the process of business planning in bar	K1,K2, K3
CO3	Know the procedure for maintaining different types of ledgers maintained in bar	K1, K2
CO4	Understand the procedure of purchasing, storing, issuing, and inventory control	K1, K2
CO5	Understand the method of preparation of cocktails and mocktails.	K1,K2, K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A6DB	BAR MANAGEMENT	SEMESTER VI

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I **Introduction to bar operation** 8 h

Introduction to bar operations- Organization chart,
Duties and responsibilities of bar staff, Qualities of a bartender, Role of a bar manager, Opening and closing duties of a bartender, bar layout, Design Space, bar equipments & types of bars.

Unit II **Promotion of a bar** 10 h

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

Unit III **Social concerns and responsibilities** 9 h

Law of responsible service of alcohol, legal age limit, bar functioning timing, safety regulation in bar, bar operation timings, Government permits, FL 3 bar licensing required to operate bar, Guest safety measures in bar, mandatory signage in the bar

Unit IV **Bar operation procedures** 10 h

Outdoor catering - Meaning, preliminary survey of the place – Space availability, water, provision of electricity, draining facility, Staffing, equipment requirement, feasibility of transportation, logistics, checklist, equipment purchase and hire,

Unit V **Cocktails** 11 h

Production of - vodka whisky, rum, gin vodka and tequila.
Definition, history of cocktails, components of a cocktail, classification of cocktails - methods and preparation of cocktails, common mixology terms. Classic cocktails-(Old fashion, martini, Margarita, Manhattan, daiquiri, mai tai, pimm's cup, whisky sour, side car, bloody mary, screw driver, tom Collins, tequila sun rise) contemporary cocktails(cosmopolitan, mojito, Moscow mule, pina colada, vodka martinis etc) Definition of molecular mixology and its application in cocktail preparation

Text Books

1 R. 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 Porty Outside", Publisher-Little Broun & Co

4 Metti. M.C.Anmol, Hotel Management Sales and Marketing Service

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6DC	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	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A6DC	TOURISM AND HOSPITALITY BUSINESS	SEMESTER VI

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" 1st Edition, Sterling Publishers Private Limited.
2. SudhirAndrews,2007, "Introduction to Tourism &Hospitality Industry" 1st Edition, Tata Mc Graw -hill Publishing company Ltd

References

1. A.K. Bhatia,2004, "International Tourism Management" 1st Edition, Sterling Publishers Private Limited.
2. Pran Nath Seth, 2006, "Successful Tourism Management - Volume I &II", 5th Edition, Sterling Publishers Private Limited.

Course Code	Course Name	Category	L	T	P	Credit
222CH1A6DD	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,K2, K3
CO2	Know about the working capital management.	K1,, K3
CO3	Understand the significance of investment management.	K1, K2
CO4	Understand the importance of financing decisions.	K1, K2
CO5	Acquire knowledge about leverage Analysis	,K2, K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A6DD	FINANCIAL MANAGEMENT	SEMESTER VI

Total Credits: 5

Total Instruction Hours: 48 h

Syllabus

Unit I Financial Management 10h

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

Unit II Working Capital Management 9h

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

Outdoor catering - Meaning, preliminary survey of the place – Space availability, water, provision of electricity, draining facility, Staffing, equipment requirement, feasibility of transportation, logistics, checklist, equipment purchase and hire,

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
222CH1A6DE	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.	K1,K2, K3
CO2	Understand about fast food market and changing pattern in fast food restaurants.	K1,K2, K3
CO3	Apply the various methods of service, billing methods.	K1, K2
CO4	Understand about service standards and handling service problems.	K1, K2
CO5	Know the list of fast food chains in the world	K1,K2, K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment	✓	Constitutional Rights/ Human Values/ Ethics

222CH1A6DE	FAST FOOD OPERATIONS	SEMESTER VI

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, planning of food production facilities and planning in fast foods.

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, change patterns, health concern. Food groups, fast nation, junk food, super size me, western pattern diet, chew on this, list of fast food restaurants, slow food.

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

Introduction to Worl'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

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
222CH1A6DF	HUMAN RESOURCE MANAGEMENT	DSE	4	-	-	4

PREAMBLE

This course has been designed for students to learn and understand

- the functions of human resource management.
- the 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 turn over–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	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	

COURSE FOCUSES ON

	Skill Development		Entrepreneurial Development
✓	Employability		Innovations
✓	Intellectual Property Rights	✓	Gender Sensitization
✓	Social Awareness/ Environment		Constitutional Rights / Human Values / Ethics

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222CH1A6DF	HUMAN RESOURCE MANAGEMENT	SEMESTER VI

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 Man power 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) 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, 1st Edition, Himalaya Publishing House.

References

1 Garry Dessler & Biju Varkkey, 2020. Human Resource Management, 16th Edition, Pearson Publishers Ltd

Course Code	Course Name	Category	L	T	P	Credit
225BI1A6AA	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 a 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		✓		✓	
CO2		✓		✓	
CO3		✓		✓	
CO4		✓		✓	
CO5		✓		✓	

Course Focuses on

✓	Skill Development	✓	Entrepreneurial Development
✓	Employability	✓	Innovations
✓	Intellectual Property Rights		Gender Sensitization
✓	Social Awareness/ Environment		Constitutional Rights/ Human Values/ Ethics

225BI1A6AA	INNOVATION AND IPR	SEMESTER VI

Total Credits: 2
Total Instruction Hours: 24 **h**

Syllabus

Unit I Introduction 5 h

Meaning of Creativity, Invention and Innovation - Types of Innovation - Relevance of Technology for Innovation - Need for Intellectual Property Right (IPR) - Kinds of IPR – National IPR Policy.

Unit II Patents 5 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: Patent Infringement the Apple vs Samsung.

Unit III Trademarks 5 h

Origin of Trade Marks System - Types - Functions - Distinctiveness and Trademarks - Meaning of Good Trademark - Rights granted by Registration of Trademarks - Infringement of trademark - Difference between Patents and Trademarks
Case Study: A trademark infringement the Coca-Cola Company vs Bisleri International Pvt. Ltd.

Unit IV Copyright 5 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: Vanilla Ice vs David Bowie & Queen.

Unit V Geographical Indications 4 h

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

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

Text Books

1. Nithyananda K. V. 2019, "Intellectual Property Rights Protection and Management India", First Edition, Cengage Learning India Private Limited, New Delhi.
2. Ghawlarhs, 2020, "Introduction to Intellectual Property Rights", CBS, New Delhi.

References

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

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