



# 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 (3<sup>rd</sup> Cycle-3.64 CGPA)  
Dr. N.G.P. – Kalapatti Road, Coimbatore-641048, Tamil Nadu, India  
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## REGULATIONS 2023-24 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 2023-24 and onwards)

### Programme: Catering Science and Hotel Management

#### Eligibility

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

#### Programme Educational Objectives

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

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





### PROGRAMME OUTCOMES:

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

PO Number	PO Statement
PO1	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 2023-24 and onwards.

Part	Subjects	No. of Papers	Credit	Semester No.
<b>I</b> (12 Credits)	Tamil / Hindi / French/Malayalam	4	4 x 3 = 12	I to IV
<b>II</b> (12 Credits)	English	4	4 x 3 = 12	I to IV
<b>III</b> (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
<b>IV</b> (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) (AECC)	1	2	V
<b>V</b> (2 Credits)	NSS/NCC/YRC/RRC/Yoga/Sports/Clubs	-	2	I -II
<b>TOTAL CREDITS</b>			<b>142</b>	



Dr.NGPASC

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B.Sc. CS & HM(Students admitted during the AY 2023-24)



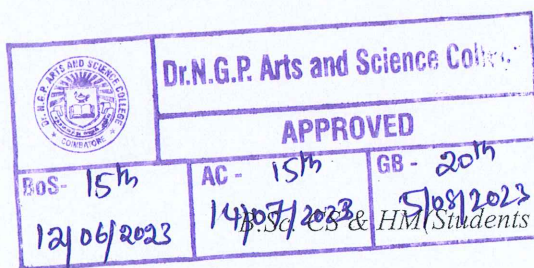
**CURRICULUM**  
**B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT**  
**A.Y:2023-24**

Course Code	Course Category	Course Name	L	T	P	Exam (hours)	Max Marks			Credits
							CIA	ESE	Total	
First Semester										
Part– I										
231TL1A1TA	Language-I	Tamil-I	4	1	-	3	25	75	100	3
231TL1A1HA		Hindi-I								
231TL1A1MA		Malayalam-I								
231TL1A1FA		French – I								
Part– II										
231EL1A1EA	Language-II	English- I	4	-	1	3	25	75	100	3
Part– III										
232CH1A1CA	Core-I	Basics of Food Production	2	-	-	3	25	75	100	2
232CH1A1CP	Core Practical-I	Basics of Food Production	-	-	4	4	40	60	100	2
232CH1A1CQ	Core Practical- II	Basics of Food and Beverage Service	2	-	4	3	40	60	100	4
232CH1A1CR	Core Practical-III	Housekeeping Operations	2	-	4	3	40	60	100	4
Part-IV										
233MB1A1AA	AECC-I	Environmental Studies	2	-	-	-	50	-	50	2
Part – V										
232CH1A1XA	Extension Activity	NSS/NCC/YRC/RRC/Yoga/Sports	-	-	-	-	50	-	50	1
Total			16	1	13				700	21

*S. V. J. Kumar*  
 12/06/2023  
 BoS Chairman/HoD  
 Department of Catering Science & Hotel Mgt.  
 Dr. N. G. P. Arts and Science College  
 Coimbatore - 641 042



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B.Sc. CS & HM Students admitted during this and subsequent years (2023-24)



CourseCode	Course Category	CourseName	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Second Semester										
Part-I										
231TL1A2TA	Language-I	Tamil- II	4	1	-	3	25	75	100	3
231TL1A2HA		Hindi – II								
231TL1A2MA		Malayalam–II								
231TL1A2FA		French–II								
Part– II										
231EL1A2EA	Language-II	English- II	4	-	1	3	25	75	100	3
Part–III										
232CH1A2CA	Core- II	Basic Commodities and Kitchen Operations	4	-	-	3	25	75	100	4
232CH1A2CP	Core Practical-IV	Continental Cookery	-	-	4	4	40	60	100	2
235PA1A2IC	IDC - I	Hotel Accounting	4	-	-	3	25	75	100	4
234CG1A2IP	IDC Practical-I	Applications of Computers	2	-	4	3	40	60	100	4
Part-IV										
231TL1A2AA	AECC-II	Basic Tamil	2	-	-	-	50	-	50	2
231TL1A2AB		Advance Tamil								
235CR1A2AA		Human Rights and Women’s Rights								
Part-V										
232CH1A2XA	Extension Activity	NSS/NCC/Y RC/RRC/ Yoga/Sports	-	-	-	-	50	-	50	1
Total			20	1	9				700	23





Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Third Semester										
Part-I										
231TL1A3TA	Language-I	Tamil - III	3	1	-	3	25	75	100	3
231TL1A3HA		Hindi - III								
231TL1A3MA		Malayalam - III								
231TL1A3FA		French - III								
Part-II										
231EL1A3EA	Language-II	English - III	3	1	-	3	25	75	100	3
Part-III										
232CH1A3CA	Core - III	Restaurant Service and Operations	3	-	-	3	25	75	100	3
232CH1A3CP	Core Practical - V	Indian Regional Cuisine	3	-	4	4	40	60	100	5
232CH1A3CQ	Core Practical - VI	Front Office Operations	2	-	4	3	40	60	100	4
232CH1A3SA	SEC - I	Bakery and Confectionery -I	2	-	-	3	25	75	100	2
232CH1A3SP	SEC Practical - I	Bakery and Confectionery –I	-	-	4	3	40	60	100	2
Total			16	2	12				700	22





Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fourth Semester										
Part-I										
231TL1A4TA	Language-I	Tamil - IV	3	1	-	3	25	75	100	3
231TL1A4HA		Hindi - IV								
231TL1A4MA		Malayalam - IV								
231TL1A4FA		French - IV								
Part-II										
231EL1A4EA	Language-II	English - IV	3	1	-	3	25	75	100	3
Part-III										
232CH1A4CA	Core - IV	Catering Operations	2	-	-	3	25	75	100	2
232CH1A4CP	Core Practical - VII	International Cuisine	2	-	4	4	40	60	100	4
233MB1A4IA	IDC - II	Food Safety and Microbiology	4	-	-	3	25	75	100	4
236BM1A4IB	IDC - III	Entrepreneurial Development	4	-	-	3	25	75	100	4
232CH1A4SP	SEC Practical - II	Bakery and Confectionery - II	2	-	4	3	40	60	100	4
Total			20	2	8				700	24





Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fifth Semester										
Part–III										
232CH1A5TA	IET	Industrial Exposure Training	-	-	-	3	40	60	100	12
232CH1A5CA	Core - V	Travel and Tourism Management	4	-	-	3	25	75	100	4
232CH1A5CP	Core Practical - VIII	Training Self-Assessment Practical	-	-	-	4	40	60	100	3
232CH1A5CQ	Core Practical - IX	Catering Operations	-	-	6	3	40	60	100	3
232CH1A5DA	DSE – I	Room Division Management	4	-	-	3	25	75	100	4
232CH1A5DB		Food and Beverage Management								
232CH1A5DC		Tourism Marketing Management								
Part – IV										
	GE		2	-	-	-	50	-	50	2
Total			10	-	6				550	28





Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Sixth Semester										
Part–III										
232CH1A6CP	Core Practical -X	Cold Kitchen andContinental Cookery	4	-	4	4	40	60	100	5
232CH1A6CQ	Core Practical – XI	Advanced Food and Beverage Service	4	-	4	3	40	60	100	5
232CH1A6SA	SEC – II	Event Management	4	-	-	3	25	75	100	4
232CH1A6DA	DSE – II	Hospitality Marketing Management	4	-	-	3	25	75	100	4
232CH1A6DB		Bar Management								
232CH1A6DC		Tourism and Hospitality Business								
232CH1A6DD	DSE – III	Financial Management	4	-	-	3	25	75	100	4
232CH1A6DE		Fast Food Operations								
232CH1A6DF		Human Resource Management								
Part – IV										
235BI1A6AA	AECC-III	Innovation & IPR	2	-	-		50	-	50	2
Total			22	-	08				550	24
*Grand Total									3900	142





## 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	232CH1A5DA	Room Division Management
2	232CH1A5DB	Food and Beverage Management
3	232CH1A5DC	Tourism Marketing Management

### Semester VI (Elective II)

#### List of Elective Courses

S.No.	Course Code	Name of the Course
1	232CH1A5DD	Hospitality Marketing Management
2	232CH1A5DE	Bar Management
3	232CH1A5DF	Tourism and Hospitality Business

### Semester VI (Elective III)

#### List of Elective Courses

S.No.	Course Code	Name of the Course
1	232CH1A6DA	Financial Management
2	232CH1A6DB	Fast Food Operations
3	232CH1A6DC	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	232CH1A5GA	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	232CH1ASSA	Hotel Engineering
2	232CH1ASSB	Food Preservation





## UG - REGULATION (R5)

(2023-24 and onwards)

### (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, Artificial Intelligence and Machine Learning and Cyber Security

**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 2023-26 refers to students belonging to a 3 year Degree programme admitted in 2023 and completing in 2026.

**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/Extracurricular 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 the 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 organised 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)	: 25 Marks
End Semester Exams (ESE)	: 75 Marks
Total	: 100 Marks

### i) Distribution of Internal Marks

S.No.	Particulars	Distribution of Marks
1	CIA I (2.5 Units) (On completion of 45 <sup>th</sup> working day)	5
2	Model ( All 5 Units) (On completion of 85 <sup>th</sup> working day)	5
3	Attendance	5
4	Library Usage	5
5	Skill Enhancement *	5
<b>Total</b>		<b>25</b>

### 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/term paper, 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 and assignment.

**Components for Skill Enhancement**

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

S.No.	Skill Enhancement	Description
1	Class Participation	<ul style="list-style-type: none"> <li>Engagement in class</li> <li>Listening Skills</li> <li>Behaviour</li> </ul>
2	Case Study Presentation/ Term Paper	<ul style="list-style-type: none"> <li>Identification of the problem</li> <li>Case Analysis</li> <li>Effective Solution using creativity/imagination</li> </ul>
3	Field Study	<ul style="list-style-type: none"> <li>Selection of Topic</li> <li>Demonstration of Topic</li> <li>Analysis &amp; Conclusion</li> </ul>
4	Field Survey	<ul style="list-style-type: none"> <li>Chosen Problem</li> <li>Design and quality of survey</li> <li>Analysis of survey</li> </ul>
5	Group Discussion	<ul style="list-style-type: none"> <li>Communication skills</li> <li>Subject knowledge</li> <li>Attitude and way of presentation</li> <li>Confidence</li> <li>Listening Skill</li> </ul>
6	Presentation of Papers in Conferences	<ul style="list-style-type: none"> <li>Sponsored</li> <li>International/National</li> <li>Presentation</li> <li>Report Submission</li> </ul>
7	Industry Visit	<ul style="list-style-type: none"> <li>Chosen Domain</li> <li>Quality of the work</li> </ul>





		<ul style="list-style-type: none"> <li>• Analysis of the Report</li> <li>• Presentation</li> </ul>
8	Book Review	<ul style="list-style-type: none"> <li>• Content</li> <li>• Interpretation and Inferences of the text</li> <li>• Supporting Details</li> <li>• Presentation</li> </ul>
9	Journal Review	<ul style="list-style-type: none"> <li>• Analytical Thinking</li> <li>• Interpretation and Inferences</li> <li>• Exploring the perception if chosen genre</li> <li>• Presentation</li> </ul>
10	e-content Creation	<ul style="list-style-type: none"> <li>• Logo/ Tagline</li> <li>• Purpose</li> <li>• Content (Writing, designing and posting in Social Media)</li> <li>• Presentation</li> </ul>
11	Model Preparation	<ul style="list-style-type: none"> <li>• Theme/ Topic</li> <li>• Depth of background Knowledge</li> <li>• Creativity</li> <li>• Presentation</li> </ul>
12	Seminar	<ul style="list-style-type: none"> <li>• Knowledge and Content</li> <li>• Organization</li> <li>• Understanding</li> <li>• Presentation</li> </ul>
13	Assignment	<ul style="list-style-type: none"> <li>• Content and Style</li> <li>• Spelling and Grammar</li> <li>• References</li> </ul>

ii) Distribution of External Marks (ESE)

Total	:	75
Written Exam	:	75

Marks Distribution for Practical course

Total	:	100
Internal	:	40
External	:	60





## i) Distribution of Internals Marks

S.No.	Particulars	Distribution of Marks
1	Experiments/Exercises	15
2	Test 1	10
3	Test 2	10
4	Observation Notebook	05

**Total** **40**

## ii) Distribution of Externals Marks

S.No.	Particulars	External Marks
1	Practical	40
2	Record	10
3	Viva- voce	10

**Total** **60**

Practical examination shall be evaluated jointly by Internal and External Examiners

## Mark Distribution for Project/ Internship/ Industrial Training

**Total : 100**  
**Internal : 40**  
**External : 60**

## i) Distribution of Internal Marks

S.No.	Particulars	Internal Marks
1	Review I	15
2	Review II	20
3	Attendance	5

**Total** **40**

## ii) Distribution of External Marks

S.No	Particulars	External Marks
1	Project Work /Internship /Industrial training Presentation	40
2	Viva -voce	20

**Total** **60**

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 4<sup>th</sup> 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 <b>V or VI semester</b>
			Course II	Option 1- Paper Title Option 2- Paper Title Option 3- Paper Title	
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 Curricular / 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)	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.

**CA/ICSI/CMA(Inter)**

Qualifying Inter in CA/ICSI/CMA / etc.

**Sports and Games**

Students can earn extra credit based on their achievements in sports in University/ State / National/ International levels.

**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 IV 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.

**Awards/Recognitions/Fellowships**

Regional/ State / National level awards/ Recognitions/Fellowships





## GUIDELINES

### 100 % CIA Courses:

- AECC
- AECC

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 (AECC)

### Modalities for Implementing Internal Assessment Marks:

- Student pertaining to 2023 Batch (2023-26) 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 & AECC

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
<b>Total</b>		<b>50</b>





**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
<b>Total</b>		<b>50</b>

**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	
<u>Basic Tamil</u>		<u>Advanced Tamil</u>	
Section -A		Section -A	
Choose the correct answer	10x2=20	Choose the correct answer	10x1=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 I : [1 ½ Hours-2.5 Units] - 25 Marks**

SECTION	MARKS	DESCRIPTION	TOTAL	Remarks
Section - A	8 x 0.5 = 04 Mark	MCQ	25 Mark	Marks secured will be converted To 5 mark
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			

**CIA II/Model: [3 Hours-5 Units] - 75 Mark**

SECTION	MARKS	DESCRIPTION	TOTAL	Remarks
Section - A	10 x 1 = 10 Mark	MCQ	75 Mark	Marks secured will be converted To 5 mark
Section - B	5 x 5 = 25 Mark	Answer ALL Questions (Either or Type Questions) Each Questions Carry Equal Mark		
Section - C	5 x 8 = 40 Mark			

**End Semester Examination: [3 Hours-5 Units] - 75 Mark**

SECTION	MARKS	DESCRIPTION	TOTAL
Section - A	10 x 1 = 10 Mark	MCQ	75 Mark
Section - B	5 x 5 = 25 Mark	Answer ALL Questions (Either or Type Questions) Each Questions Carry Equal Mark	
Section - C	5 x 8 = 40 Mark		





Course Code	Course Name	Category	L	T	P	Credit
231TL1A1TA	TAMIL - I	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	✓			✓	✓

#### COURSE FOCUSES ON

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





231TL1A1TA	TAMIL - I	SEMESTER I
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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



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B.Sc. CS &amp; HM(Students admitted during the AY 2023-24)



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

தமிழ் மொழிப்பாடம் - 2022-2023, தொகுப்பு: தமிழ்த்துறை, டாக்டர்

- 1 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>





Course Code	Course Name	Category	L	T	P	Credit
231TL1A1HA	HINDI - I	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	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

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





231TL1A1HA	HINDI - I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 60 h

## Syllabus

Unit I 13 h

गद्य – नूतन गद्य संग्रह (जय प्रकाश) पाठ 1- रजिया पाठ 2- मक्रील पाठ 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 अपार्टमेंट्स, 15 हेस्टिंग्स रोड अशोक नगर इलाहाबाद-211001
- 2 प्रकाशक: गोविन्द प्रकाशन सदर बाजार, मथुरा उत्तर प्रदेश-281001
- 3 पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 टेगोर नगर इलाहाबाद-211024
- 4 पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024
- 5 प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई -17





Course Code	Course Name	Category	L	T	P	Credit
231TL1A1MA	MALAYALAM- I	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	Apply creative ability	K3
CO5	Build 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





231TL1A1MA	MALAYALAM - I	SEMESTER I
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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
231TL1A1FA	FRENCH - I	LANGUAGE - I	4	1	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- the competence in general communication skills with oral, written and 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

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





231TL1A1FA	FRENCH - I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 60 h

## Syllabus

## Unit I Salut I Page 10

12 h

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

## Unit II Enchanté I Page 20

12 h

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

## Unit III J'adore I Page 30

12 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> <li>• Exprimer ses goûts.</li> </ul>	Dans un café, participer à une soirée de rencontres rapides et remplir de taches d'appréciation	<ul style="list-style-type: none"> <li>• Dans une soirée de rencontres rapid comprendre des personnes qui échangent sur elles et sur leurs goût</li> <li>• Comprendre une personne qui parler des goûts de quelqu'un d'autre</li> </ul>



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## Unit IV J'adore I Page 30

14 h

Objectifs de Communication	Tâche	Activités de réception et de production orale
<ul style="list-style-type: none"> <li>Présenter quelqu'un</li> </ul>	Dans un café, participer à une soirée de rencontres rapides et remplir de tâches d'appréciation	<ul style="list-style-type: none"> <li>Exprimer ses goûts</li> <li>Comprendre une demande laissée sur un répondeur téléphonique.</li> <li>Parler de ses projets de week-end</li> </ul>
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 passées. 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

- Regine Merieux, Yves Loiseau. 2012. LATITUDES – 1: Méthode de français (Page No: 9-55) Les Editions Dider, Paris, Imprime en Roumanie par Canale en Janvier





Course Code	Course Name	Category	L	T	P	Credit
231EL1A1EA	ENGLISH - I	LANGUAGE- II	4	-	1	3

### PREAMBLE

This course has been designed for students to learn and understand

- the effect of dialogue, imagery and varied genres
- any spontaneous spoken discourse and respond to them with proper sentence structure
- the transactional concept of English language

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Identify the various aspects in poetry	K2
CO2	Infer linguistic and non-linguistic features of the context for understanding and interpreting	K3
CO3	Construct sentences and convey messages effectively in real life situations	K3
CO4	Apply different reading strategies with varying speed	K3
CO5	Prepare modules with their own ideas and present them coherently in a grammatically correct form	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





231EL1A1EA	ENGLISH- I	SEMESTER I
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Total Credits: 3

Total Instruction Hours: 60 h

### Syllabus

#### Unit I Genre Studies 12 h

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

Niyi Osundare: 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- Annotation

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](http://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/EFL Listening 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 Niyi Osundare." Studocu.Com, [studocu.com/in/document/bangalore-university/bachelor-of-computer-applications/1586771577-our-earth-will-not-die/27675462](https://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, United States.
- 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
232CH1A1CA	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	✓	✓		✓	

### COURSE FOCUSES ON

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





232CH1A1CA	BASICS OF FOOD PRODUCTION	SEMESTER I
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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 - Flavours 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, Jardiniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization - Methods of mixing food: Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping and Whisking.

#### Unit IV Basics of Continental Cookery 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", 4<sup>th</sup> Edition, Frank Brothers Publishers.
- 2 Parvinder S. Bali., 2021, "Food Production Operations", 3<sup>rd</sup> Edition, Oxford University Press Publishers Ltd.

**References**

- 1 David Foskett, Ronald Kinton & Victor Cesrani, 2019, "Practical Cookery", 14<sup>th</sup> Edition, Hodder Starghton Publishers.
- 2 Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", Volume I, 6<sup>th</sup> Edition, Orient Longman Publishers.





232CH1A1CP	CORE PRACTICAL: BASICS OF FOOD PRODUCTION	SEMESTER I
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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.  
  
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 & Biryani  
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, 6<sup>th</sup> Edition, Orient Longman Publishers.
- 2 Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume II, 6<sup>th</sup> Edition, Orient Longman Publishers.
- 3 Krishna Arora, 2009, "Theory of Cookery", 6<sup>th</sup> Edition, Frank Brothers Publishers.





Course Code	Course Name	Category	L	T	P	Credit
232CH1A1CQ	BASICS OF FOOD AND BEVERAGE SERVICE	CORE PRACTICAL	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	✓	✓	✓		✓

### COURSE FOCUSES ON

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





232CH1A1CQ	BASICS OF FOOD AND BEVERAGE SERVICE	SEMESTER I
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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", 6<sup>th</sup> Edition, ELST Publishers Ltd.
- 2 R.Singaravelavan, 2016, "Food & Beverage Service", 2<sup>nd</sup> Edition, Oxford University Press Publishers.

## References

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





Course Code	Course Name	Category	L	T	P	Credit
232CH1A1CR	HOUSEKEEPING OPERATIONS	Core Practical	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		✓	✓	✓	✓

#### COURSE FOCUSES ON

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





232CH1A1CR	HOUSEKEEPING OPERATIONS	SEMESTER I
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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 – 3<sup>rd</sup> Edition, 2015, Oxford University Press.
- 2 S.K. Kausal, S.N.Gautam. Accommodation Operations Management, 1<sup>st</sup> Edition, 2008, Frank Bros & Co Publishers Ltd.

## References

- 1 Sudhir Andrews, "Hotel Housekeeping Management and Operations", 1<sup>st</sup> Edition, 2017, McGraw Hill Education Publishers.
- 2 Sudhir Andrews, "Hotel Housekeeping: A Training Manual", 1<sup>st</sup> Edition, 2017, McGraw Hill Education Publishers.





Course Code	Course Name	Category	L	T	P	Credit
233MB1A1AA	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	✓		✓		

### COURSE FOCUSES ON

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





233MB1A1AA	ENVIRONMENTAL STUDIES	SEMESTER I
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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.

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Dr.N.G.P. Arts and Science College		
APPROVED		
BoS- 15 <sup>th</sup> 12/06/2023	AC - 15 <sup>th</sup> 14/07/2023	GB - 20 <sup>th</sup> 5/08/2023



B.Sc. CS &amp; HM (Students admitted during the AY 2023-24)