	<p align="center">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 A++ Grade (3rd Cycle- 3.64 CGPA) Dr. N.G.P.-Kalapatti Road, Coimbatore-641043, Tamil Nadu, India Web: www.drnpgpasc.ac.in Email: info@drnpgpasc.ac.in Phone: +91-422-2369100</p>	<p align="center">BoS</p>
		16th

Board of Studies Meeting

Department of Catering Science and Hotel Management

The minutes of the 16th meeting of Board of Studies held on 19.10.2023 at 3.30 pm at the B1-1103 – Training Restaurant Lab.

Members Present:

S.No.	Name	Category
1	Mr.S.Vijayakumar	Chairman
2	Dr. R. Kannan	University Nominee
3	Dr. Sherry Abraham	Subject Expert
4	Dr. S.Uma Mageshwari	Subject Expert
5	Mr. Thariq Hussain	Industrial Expert
6	Mr.J.Hariprasath	Meritorious Alumni
7	Mr.V.S.S.Srinivasan	Member
8	Mr.M.Venkateswaran	Member
9	Dr.N.Kuppuchamy	Co-opted Member
10	Dr.R. Vithya Prabha	Co-opted Member
11	Dr. J. Rengaramanujam	Co-opted Member
12	Dr. S. Mohan	Co-opted Member
13	Dr.A. Nirmala	Co-opted Member
14	Dr.T. Snehalatha	Co-opted Member
15	Mr. B. Guhan.	Student Representative

The HoD and Chairman of the Department of Catering Science and Hotel Management welcomed and introduced all the members and appreciated them for their continuous support, contribution for the development of academic standard and enrichment of the syllabus.

Further, Chairman informed the inability of the following members to attend the meeting in person and requested to attend the meeting through online.

1. Dr. R. Kannan - University Nominee
2. Dr. Sherry Abraham - Subject Expert
3. Dr. S.Uma Mageshwari - Subject Expert

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

Item 16.1

To review and approve the minutes of the previous meeting held on 12.06.2023.

The chairman of the Board presented the minutes of the previous meeting held on **12.06.2023** and requested the members to approve. After brief discussion the following resolution was passed

Resolution:

Resolved to approve the minutes of the previous meeting held on 12.06.2023.

Item 16.1(a): To consider and approve the syllabi for II semester for the students admitted during the academic year 2023-24.

The chairman presented the detailed scheme and syllabus for the II semester for the students admitted from the academic year 2023-24 onwards. The details of changes made also presented as follows.

Changes Made:

B.Sc. Catering Science and Hotel Management		
Course	Code	Reason
Core: Basic Commodities and Kitchen Operations	232CH1A2CA	Unit - III and Unit - IV: Few contents were introduced based on the new emerging trend.

New Courses Introduced:

Course	Code	Reason
-	-	-

Courses Removed: NIL

Course	Code	Reason
-	-	-

IDC Offered

Course	Code	Department
Hotel Accounting	235PA1A2IC	Commerce Accounting and Taxation
Applications of Computers	234CG1A2IP	Cognitive System

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

Resolution:

Resolved to approve the syllabus for the II semester for the students admitted from the academic year 2023-24 onwards.

Item 16.1(b): To consider and approve the changes, if any, in the syllabi for IV semester for the students admitted during the academic year 2022-23.

The Chairman presented the detailed syllabus for the IV semester for the students admitted from the academic year 2022-23 onwards. The details of changes made also presented as follows:

Changes Made:

B.Sc. Catering Science and Hotel Management		
Course	Code	Reason
Core: Food and Beverage Service	222CH1A4CA	Two topics were included in Unit – I as it is very much important in food and beverage service in restaurants.
Core Practical: International Cuisine	222CH1A4EP	Unit I: The topic added is very important to categorize the culinary regions of China and Unit – V: the basic pasta preparation is included as it is important in Continental cuisine.

New Courses Introduced:

Course	Code	Reason
-	-	-

Courses Removed: NIL

Course	Code	Reason
-	-	-

IDC Offered

Course	Code	Department
Entrepreneurial Development	226BM1A4IB	Management Studies
Food Safety and Microbiology	223MB1A4IA	Microbiology

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

Resolution:

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

Item 16.2: To approve the panel of examiners for question paper setting and evaluation of answer scripts for the even semester of the academic year 2023-24.

The Chairman presented the panel of examiners for question paper setting and evaluation of answer scripts for the even semester of the academic year 2023-24.

Resolution:

Resolved to approve the panel of examiners for question paper setting and evaluation of answer scripts for the even semester of the academic year 2023-2024.

Item 16.3: To consider and approve any other item brought forward by the Chairman and the members of the board.

No other item was brought forward.

Finally the Chairman thanked all the members for their cooperation and contribution in enriching the syllabus with active participation in the meeting and sought the same spirit in the future also. The meeting was closed with formal vote of thanks proposed by Mr. S.Vijayakumar, Head and Chairman- Catering Science and Hotel Management BoS.

Syllabus Revision

Faculty: Basic and Applied Sciences

Name of Board: Catering Science
and Hotel Management

Semester: IV

Course Code / Name: 222CH1A4EP: International Cuisine (Embedded)

Unit	Existing	Changes
I	<p>Unit I Chinese, Srilankan, Thai cuisine</p> <p>Chinese cuisine - Characteristics, ingredients used, equipments used. Dishes with recipes – Chicken noodle soup, Wontons, Sweet and sour Pork, Chicken in garlic sauce, Chow mein, Chop suey, Hakka noodles, Chinese fried rice.</p> <p>Srilankan cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Idde Appung, Kirihoti, Ceylon chicken curry, Moju, Kalu dodol.</p> <p>Thai cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Thai prawn curry, Panang Mu, Squid Pad Ki Mao, Mushroom stir fry -Thai style.</p> <p>Practical Contents:</p> <ol style="list-style-type: none"> 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 	Culinary regions of China
II	<p>Unit II Malaysian, Indonesian, Japanese cuisine</p> <p>Malaysian cuisine - Characteristics, ingredients used, equipments used, Dishes with Recipes – Rendang, Nasi Goreng, Lontong, Ketupat, Ikan Bakar.</p> <p>Indonesian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Ajam Dalam Kelapa (Chicken in coconut), Adobo, Ajap Djahe, Tahitian Chicken Saute.</p> <p>Japanese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tamago Suimono (Egg soup), Tempura(Fried fish), Suki Yaki.</p> <p>Practical Contents:</p> <ol style="list-style-type: none"> 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 	Nil
III	<p>Unit III Italian, Spanish, Russian cuisine</p> <p>Italian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Zuppa Pavese, Prawn Risotto, Spaghetti with meat balls, Amaretti, Potato Croquettes, Osso Bucco.</p> <p>Spanish cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Gazpacho, Tortillas, Sardinas Fritas (Fresh fried sardines), Pelota, Spanish rice, Churros (Fried batter).</p> <p>Russian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Caviar with eggs, Studen, Caucasian Salad, Armenian soup, Beef Stroganoff.</p> <p>Practical Contents:</p> <ol style="list-style-type: none"> 7. Demonstration on Italian dishes 8. Formulate a set of menu consisting of 5 dishes from Spain 	<ol style="list-style-type: none"> 1. Meaning of pasta 2. Preparation of basic pasta

IV	<p>Unit IV Greek, Mexican, American cuisine</p> <p>Greek cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Soupa Avgolemono, Psari Plaku (Baked fish), Lamb Kebab, Chicken pilaf, Cabbage Dolmos, Tzaziki.</p> <p>Mexican cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Avacado Tacos, Chicken Burritos, Mexican rice, Mexican bean salad.</p> <p>American cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tomato Juice Cocktail, Chicken Gumbo Soup, Devilled crab, Tuna Puffs, Boston baked beans, Apple crisp.</p> <p>Practical Contents:</p> <p>9. Formulate a set of menu consisting of 5 dishes from Greece</p> <p>10. Demonstration on Mexican dishes</p>	Nil
V	<p>Unit V Portugese, Scandinavian, German cuisine</p> <p>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.</p> <p>Scandinavian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Grapefruit with shrimps, White Coleslaw, Kaldormor, Danish Parsley Chicken, Chocolate Chiffon Pudding.</p> <p>German cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Kartoffel suppe, Fish balls with spinach, Stuben Kuecken, Apfelstrudel.</p> <p>Practical Contents:</p> <p>11. Formulate a set of menu consisting of 5 dishes from Portugal</p> <p>12. Formulate a set of menu consisting of 5 dishes from Germany</p>	Nil

PERCENTAGE OF SYLLABUS REVISED : 8 %

COURSE FOCUS ON:

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

Syllabus Revision

Faculty: Basic and Applied Sciences

**Name of Board: Catering Science
and Hotel Management**

Semester: IV

Course Code / Name: 222CH1A4CA: Food and Beverage Service

Unit	Existing	Changes
I	Unit I Classification of Alcohols 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.	Nil
II	Unit II Classification of wines Wines: Meaning, classification of wines production (Red, white, rose sparkling wine Production, Aromatized & herbal wines: Meaning & production factors influencing the quality of the wine.	Nil
III	Unit III Wines of France and Germany 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.	Nil
IV	Unit IV Wines of the world 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.	Nil
V	Unit V Aperitifs and digestives Vermouth - Meaning, types, production & styles. Cider & Perry - Meaning, production & styles. Aperitifs & Digestives - Meaning of Calvados, 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, Drambuie, Glavya, Gold wasser, grand marnier, Kahlua, Sambuca, Tia Maria, Vander hum.	1. Production methods for liquers. 2. Food and wine harmony

PERCENTAGE OF SYLLABUS REVISED : 6 %

COURSE FOCUS ON:



Skill Development



Entrepreneurial Development



Employability



Innovations



Intellectual Property Rights



Gender Sensitization



Social Awareness/ Environment



Constitutional Rights/ Human Values/ Ethics

Syllabus Revision

Faculty: Basic and Applied Sciences

Name of Board: Catering Science
and Hotel Management

Semester: II

Course Code / Name: 232CH1A2CA: Basic Commodities And Kitchen Operations

Unit	Existing	Changes
I	Unit I Basic Commodities 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.	Nil
II	Unit II Commodities Milk: Introduction, Processing of milk - Pasteurization, Homogenization, Milk - Skimmed and Condensed, Nutritive Value. Cream- Introduction, Types of Cream. Cheese- Introduction, Types of Cheese, Classification of Cheese, Uses of Cheese Butter- Introduction, Types of Butter. Yoghurt - Types. Herbs - Uses of herbs. Soya Paneer- Meaning and uses. Spirulina - Meaning and uses.	Nil
III	Unit III Basic Indian Cookery Condiments & Spices - Introduction to Indian food. Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names). Masalas Blending of spices and concept of masalas, Different masalas used in Indian cookery • Wet masalas • Dry masalas, Composition of different masalas, Varieties of masalas available - (Dry masalas - Aamchoori masala, Garam masala, Chaat masala, Chana masala, Kebab masala, Rasam masala, Kolhapuri masala, Amritsari masala, Khada masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala. Basic Indian Gravies - Recipes.	Nil
IV	Unit IV Methods of Cooking Food Transference of heat to food by radiation, conduction and convection. Magnetron waves-meaning, Boiling, poaching, stewing, braising, steaming, baking, Broiling, roasting, grilling, frying, paper bag, microwave, 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.	1. Fusion cuisine - Meaning 2. Methods followed in fusion foods
V	Unit V Kitchen Organization and Layout 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.	1. Types of kitchen Layout. 2. Island type and shore type - advantages and limitations

PERCENTAGE OF SYLLABUS REVISED : 8%

COURSE FOCUS ON:



Skill Development



Entrepreneurial Development



Employability



Innovations



Intellectual Property Rights



Gender Sensitization



Social Awareness/ Environment



Constitutional Rights/ Human Values/ Ethics



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BoS

16th

ATTENDANCE OF THE SIXTEENTH BOARD OF STUDIES MEETING

Faculty: Basic and Applied Sciences

Name of the Board: Catering Science & Hotel Management

Venue: Training Restaurant Lab

Date: 19.10.2023

Time: 3:30 PM

The following members were present for the board of studies meeting


S.NO	NAME	DESIGNATION	SIGNATURE
1.	Mr.S.Vijayakumar Assistant Professor(SG)& Head Dept. of CS & HM Dr.N.G.P. ASC	Chairman	<i>S. Vijayakumar</i> 19/10/2023
2.	Dr. R. Kannan Professor and Research Guide Centre for Tourism and Hotel Management Madurai Kamaraj University Madurai	V C Nominee	PRESENT (ONLINE)
3.	Dr. Sherry Abraham Assistant Professor Department of Tourism Studies Pondicherry University Puducherry	Subject Expert	PRESENT (ONLINE)
4.	Dr. S.Uma Mageshwari Professor Dept. of Food Service Mgt and Dietetics Avinashilingam University Coimbatore	Subject Expert	PRESENT (ONLINE)
5.	Mr. Thariq Hussain Training Manager The Residency Towers Coimbatore	Industrial Expert	PRESENT (ONLINE)
6.	Mr.J.Hariprasath The Baker Boys - Cake Shop PN Road Tirupur	Alumni	<i>[Signature]</i>
7.	Dr.N.Kuppuchamy Associate Professor & Head Dept. of Tamil Dr.N.G.P. ASC	Co-opted Member	<i>[Signature]</i> 19/10/23
8.	Dr.R. Vithya Prabha Professor & Head Dept. of English Dr.N.G.P. ASC	Co-opted Member	<i>[Signature]</i> 19/10/23




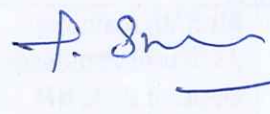


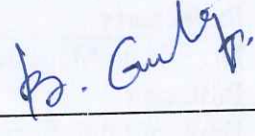


Dr. NGPASC

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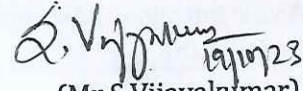
B.Sc. CS & HM (Students admitted during the AY 2023-24)

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		<p align="center">16th</p>

9.	Dr. J. Rengaramanujam Professor & Head Department of Microbiology	Co-opted Member	
10.	Dr. S. Mohan Assistant Professor(SG) & Head Dept. of Management Studies Dr.N.G.P. ASC	Co-opted Member	
11.	Dr.A. Nirmala Professor & HOD i/c Dept. of Cognitive System Dr.N.G.P. ASC	Co-opted Member	
12.	Dr.T. Snehalatha Professor & Head Dept. of Commerce A & T Dr.N.G.P. ASC	Co-opted Member	
13.	Mr.V.S.S.Srinivasan Assistant Professor(SG) Dept. of CS & HM Dr.N.G.P. ASC	Member	
14.	Mr.M.Venkateswaran Assistant Professor(SG)& Head Dept. of CS & HM Dr.N.G.P. ASC	Member	
15.	Mr. B. Guhan. III B.Sc. CS & HM	Student Representative	

Date: 19.10.2023




 (Mr.S.Vijayakumar)
 Chairman, BoS, CS & HM
 BoS Chairman/HOD
 Department of Catering Science & Hospitality
 Dr. N. G. P. Arts and Science College
 Coimbatore - 641 048

