Department of Catering Science and Hotel Management

Board of Studies Meeting

The minutes of the 22nd meeting of Board of Studies held on 28.10.2026 in B-1 1103-Training Restaurant lab at 01:30 pm.

Members Present:

S. No.	Name	Category
1.	Mr. R. Prasanth	Chairman
2.	Dr. T.Milton, Principal & Professor, Saveetha School of Hospitality and Tourism, Chennai.	University Nominee
3.	Mr. V N Balraj Head Of the Department Asan Memorial College of Arts and Science, Chennai.	Subject Expert
4.	Mr.Nabeel A.R Assistant Registrar Examinations, Evaluation. Gardn city University, Bengaluru	Subject Expert
5.	Mr. Murugesan.V Group Executive Chef, Ikon by Annapoorana, Coimbatore.	Industrial Expert
6.	Mr.Nathish.S Guest house in charge, Dr.N.G.P Arts and Science College, Coimbatore	Alumni
7.	Mr.M.Venkateswaran	Member
8.	Mr. M. Santhosh	Member
9.	Ms. J.Sujakannu	Member
10.	Dr. N. Kuppuchamy	Co-opted Member
11.	Dr. A. Hazel Verbina	Co-opted Member
12.	Ms. R. Madhumithra	Student Representative

The HOD and Chairman of the Department of Catering Science and Hotel Management welcomed and introduced all the members and requested them for support and contribution for the development of academic standard and enrichment of the syllabus.

Further, the chairman informed about the absence of the following member to attend the meeting and requested to grant leave of absence.

1. Mr. Nabeel A.R-Subject Expert

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

Item 22.1: *To review and approve the minutes of the previous meeting held on* **01.04.2026**

The chairman of the Board presented the minutes of the previous meeting held on **01.04.2026** 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 01.04.2026

Item 22.2: *To consider and approve the syllabi for II semester for the students admitted in UG during the academic year 2026-27.*

The chairman presented the detailed syllabus for II Semester for the students admitted in UG during the academic year 2026-27.

The members deliberated in detail about the modification required. After discussion it is unanimously decided to adopt the following changes.

Course Code	Course	Change and reason
26CHU2CA	Basic Commodities and Kitchen Operations	Dr. Milton suggested to include types of milk in the unit-II. As part of dairy products. To inculcate the types of milk used in cookery as it has different qualities and outcome for each type used in food preparation.

Resolution:

Resolved to approve the above modification and adopt the revised syllabus for students admitted for the academic year 2026-27.

Item 22.3: *To consider and approve the syllabus for the IV semester for the students admitted in UG for the academic year 2025-26.*

The chairman presented the detailed syllabus for the *IV* semester for the students admitted during the academic year 2025-26.

The members deliberated in detail about the modification required. After discussion it is unanimously decided to adopt the following changes

Course Code	Course	Change and reason
25CHU4SP	Bakery and Confectionery	Mr. V. N. Balraj suggested including sponges in the practical component of Unit I. To Inculcate the topic sponges as it serves as the base product for making various other bakery products.

Resolution:

Resolved to approve the above modification and adopt the revised syllabus for students admitted for the academic year 2025-2026.

Item 22.4: *To Consider and approve the syllabus for the VI semester for the students admitted during the academic year 2024-2025.*

The chairman presented the detailed syllabus for the VI semester for the students admitted during the academic year 2024-2025.

The members deliberated in detail about the modification required. After discussion it is unanimously decided to adopt the following changes

Changes Made:

Code	Course	Reason
24CHU6CM	Cold Kitchen and Continental Cookery	Mr. Murugesan V suggested inclusion of FSSAI along with HACCP as it relates to food safety and storage standards in Unit -5. To Inculcate the topic HACCP as it is mandatory for student to enter into sectors like Airlines.

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

Resolution:

Resolved to approve the syllabus for the Semester for the students admitted for the academic year 2024-2025.

Item 22.5: *To approve the panel of examiners for question paper setting and evaluation of answer scripts for the Even semester of the academic year 2026 - 2027.*

The Chairman presented the panel of examiners for question paper setting and evaluation of answer scripts for the odd semester of the academic year 2026 - 27.

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 2026 - 27.

Item 22.6: *To consider and approve the any other item brought forward by the chairman and the members of the board.*

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. R. Prasanth, Head and Chairman - Catering Science and Hotel Management.

Date: 28-10-2026

(Mr. R. Prasanth)

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

Syllabus revision

Faculty: Basic Applied Science **Department: B.Sc. Catering science and hotel management**
Semester: II
Course Code/ Name: 26CHU2CA/ Core III: Basic Commodities and Kitchen Operations

Unit	Existing	Changes
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, methods of cooking sugar, Various uses of sugar. Importance of gluten, Manufacturing of butter, cream and all dairy products	No Changes
II	**Dairy Products:** Milk: Introduction, Processing of milk - Pasteurization, Homogenization. Skimmed, and Condensed, Nutritive Value. Cream: Introduction, Types of Cream. Cheese: Introduction, Types of Cheese, Classifications 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.	Types of Milk – Skimmed, Whole milk, toned milk. Double toned milk, Standardized milk. Full cream milk. Organic milk, Lactose milk. Lactose-Free milk
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.	No Changes
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. Importance of Molecular Gastronomy–Description. Fusion cuisine - Meaning, Methods followed in fusion foods.	No Changes
V	**Kitchen Organization and Layout** General layout of the kitchen in various organizations, Types of kitchen Layout, Layout of receiving areas, Island type and shore	No Changes

	type, advantages and limitations, 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	

PERCENTAGE OF SYLLABUS REVISED: 10 %

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 Applied Science **Department: B.Sc. Catering science and hotel management**

Semester: IV

Course Code/ Name: 25CHU4SP / SEC PRACTICAL II: BAKERY AND CONFECTIONERY – II

Existing		Changes
Unit I	**Sponges**	
Sponges -Basic preparation methods- types of sponges-Faults and Their Causes-Petit fours meaning -Steps involved in preparing large cakes, Wedding cakes, birthday cakes, gateaux basic preparation.		No Changes
Practical		
1	Crisp crusted Bread, Muffins, Jam rolls,	Vanilla sponge.
2	White bread, Dry fruit cup cake,	Orange sponge.
Unit II	**Cakes**	
Cake making methods- cake formula balance- common faults in cakes, Characteristics of cake- Cake Decoration-Color- design-templates- texture- equipment- wedding cake proportion.		No Changes
Practical		
3	Danish pastry, Butter cookies, Chocolate chip cookies	
4	Bread rolls, melting marvels, Vanilla sponge.	
5	Dough nuts, Wheat Cookies, Orange sponge.	
Unit III	**Icings**	
Icings- Different types of Icings and Recipes- casting moulds-monogram-lettering- stencils- modern cake decoration with royal icing, Glazes meaning, Preparation method, - Fillings Types and their uses.		No Changes
Practical		
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**	
Chocolate and Sugar Confectionery, Types of Chocolate, Baked Meringue, Liqueur Chocolate, toffees and boiled sweets, fudges, toffee, pulled sugar and blown sugar, pastillage, Sugar Stages, preparation of syrups.		No Changes

Preparation of chocolates from cocoa bean, Types of Chocolates – White and bitter, Tempering of chocolates.		
Practical		
9	Mushroom puff rolls, coffee mousse, Plum cakes.	
10	Brioche, Jam bun, Swiss rolls.	
Unit V	**Hot and Cold Sweets**	
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.		No Changes
Practical		
11	Fruit Pies, Veg Tarts, Vanilla Bavarian.	
12	Rusk, dropped cookies, honey cake.	

PERCENTAGE OF SYLLABUS REVISED: 5%

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 Applied Science **Department: B.Sc. Catering science and hotel management**
Semester: VI
Course Code/ Name: 24CHU6CM / Core Practical -X: Cold Kitchen and Continental Cookery

Unit	Existing	Changes
I	**Larder Section** 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 Continenta l menu consisting of 6 dishes from the following courses mentioned below: Hors-doeuvre - Simple or Compound	No Changes
II	**Cold Preparations** Aspic and gelee – Meaning and preparation Chaud-Froids - Meaning and preparation of Chaud-Froid sauce. Panada- Meaning and Types. Terrines and Pates - Meaning and preparation of Pates, Galantine – Meaning Mousse & Mousseline – Meaning Processed whole meats Ham - Basic preparation techniques (Curing, Drying, smoking) Bacon – Meaning and types. **Practical Contents:** 4.Soup 5.Egg 6 .Pasta/rice/ Fish	No Changes
III	**Cold Kitchen** Brines – Types, preparation, curing - methods Marinades – Types and uses. Difference between Brines, cures & marinades. Quenelles, Parfaits, Roulades – meaning & preparation. Salads – Meaning, points to be remembered, Composition of a salad, types (Simple, mixed and combinations), selection and presentation of a salad, salad dressings Garnishes: Importance of garnishes, examples of garnish for soup, fish, meat, salad sweet and dessert.	No Changes

	Practical Contents: 7.Mutton/Veal/Beef/Pork Poultry/Furred game. 8. Feathered game, Potatoes	
IV	**Store Management** 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. Roti 10. Vegetables/Salads	No Changes
V	**Storing control** Storing control – Introduction - condition of facilities and equipment (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:** 10. Sweet 11. Savoury 12. Dessert	FSSAI - Meaning and uses in food industry.

PERCENTAGE OF SYLLABUS REVISED: 5%

COURSE FOCUS ON:

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

ATTENDANCE OF THE TWENTY SECOND BOARD OF STUDIES MEETING

Faculty: Basic and Applied Sciences
Name of the Board: Catering Science & Hotel Management
Venue: Training Restaurant Lab
Date: 28/10/2026 **Time:** 01:30 PM

The following members were present for the board of studies meeting

S.NO	NAME	DESIGNATION	SIGNATURE
1.	Mr.R. Prasanth Assistant Professor & Head Dept. of CS & HM Dr.N.G.P. ASC	Chairman	28.10.26
2.	Dr. T. Milton, Professor and Principal Saveetha School of Hospitality and Tourism, Thandalam, Chennai	V C Nominee	PRESENT
3.	Mr. V N Balraj Head of the Department Asan Memorial College of Arts and Science,Chennai	Subject Expert	PRESENT
4.	Mr. Nabeel A R Assistant Registrar-Examinations, Evaluation, Garden city University Bengaluru,	Subject Expert	ABSENT
5.	Mr. Murugesan.V Group Executive Chef, Ikon by Annapoorana, Coimbatore	Industrial Expert	PRESENT
6.	Mr.Nathish.S Guest house in charge, Dr.N.G.P Arts and Science College, Coimbatore	Alumni	28/10/26
7.	Dr.N.Kuppuchamy Associate Professor & Head Dept. of Tamil Dr.N.G.P. ASC	Co-opted Member	28/10/26
8.	Dr.A.Hazel Verbina Professor & HOD Dept. of English Dr.N.G.P. ASC	Co-opted Member	28/10/26

9.	Mr. M. Santhosh Assistant Professor Dept. of CS & HM Dr.N.G.P. ASC	Member	28/10/26
10.	Mr. M. Venkateswaran Assistant Professor (SG) Dept. of CS & HM Dr.N.G.P. ASC	Member	28/10
11.	Ms. J. Sujakannu Assistant Professor Dept. of CS & HM Dr.N.G.P. ASC	Member	28/10
12.	Ms. R.Madhumithra III B.Sc. CS & HM	Student Representative	R. Madhu.

Date: 28.10.2026

28.10.26
(Mr.R.Prasanth)
Chairman, BoS- CS & HM

BoS Chairman/HoD
Department of Catering Science & Hotel Mgt.
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