



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

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
Approved by Government of Tamil Nadu & Accredited by NAAC with 'A++' Grade (3rd Cycle-3.64 CGPA)
Dr. N.G.P.-Kalapatti Road, Coimbatore-641 048, Tamil Nadu, India.
Website: www.drngpasc.ac.in | Email: info@drngpasc.ac.in. | Phone: +91-422-2369100

BoS

21st

Department of Catering Science and Hotel Management Board of studies Meeting

The minutes of the 21st meeting of Board of Studies held on 01.04.2026 at 10.30 a.m. at
B-1 block 1103-Training Restaurant lab.

Members Present:

S. No.	Name	Category
1.	Mr. R. Prasanth Head, Department of Catering Science and Hotel Management Dr. N.G.P. Arts and Science College, Coimbatore.	Chairman
2.	Dr. T. Milton, Principal & Professor, Saveetha School of Hospitality and Tourism, Chennai.	VC Nominee
3.	Mr. Nabeel A.R Assistant Registrar Examinations, Evaluation. Gardn city University, Bengaluru.	Subject expert
4.	Mr. Murugesan. V Group Executive Chef, Ikon by Annapoorna, Coimbatore.	Industry expert
5.	Mr. M. Venkateswaran	Internal Member
6.	Mr. M. Santhosh	Internal Member
7.	Dr. N. Kuppuchamy	Co-opted Member
8.	Dr. A. Hazel Verbina	Co-opted Member

The Chairman and HoD of the Department of Catering Science and Hotel Management welcomed and introduced all the members and requested for their support and 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 and requested to grant leave of absence.

1. Mr. V N Balraj - Subject Expert
2. Mr. Nathish.S -Alumni
3. Mr. Harris Haggai- Student Representative

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

Item 21.1: *To review and approve the minutes of the previous meeting held on 10.11.2025.*

The chairman of the Board presented the minutes of the previous meeting held on 10.11.2025 and requested the members to approve. After brief discussion the following resolution was passed

Resolution:

Resolved to approve the 20th minutes of the previous meeting held on 10.11.2025

Item 21.2: *To review and approve the regulation, scheme and syllabus for the I Semester for the students admitted in UG from the academic year 2026-27.*

The chairman presented the detailed syllabus of I semester for the students admitted 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.

Changes Made:

Course Code	Course	Changes and Reason
25CHU1CB	Basics of Food and Beverage Service	Dr. Milton. T suggested including the topic digital menus in the unit – 4, Semester-I.

New Course Introduced:

Course Code	Course	Changes and Reason
26CHU4IA	Applied Nutrition for Caterers	Based on the suggestions of Mr. Nabeel A.R. it was decided to introduce the Applied Nutrition for Caterers paper based on the current trend and requirement in the semester -IV.

Courses Removed/Replaced:

Old Course Code	Course Name	Status and Reason
25CHU4IA	Entrepreneurial Development	Based on the suggestions of Dr. Milton. T the entrepreneurship in hospitality industry is already covered in the paper Food & Beverage Management (DSE-III) in semester -VI

New Course Introduced:

Course Code	Course	Changes and Reason
26CHU6SA	Soft Skills	Member Mr. Balraj V N suggested to add soft skills for final year students to help them in their interviews and future. (IDC-IV) in the semester IV

Courses Removed/Replaced:

Old Course Code	Course Name	Status and Reason
25CHU6CA 25CHU6CP	Food and beverage service Operations (Theory) & (Practical)	Based on the suggestions of Mr. Balraj VN the papers Food & Beverage service operations (Theory) & (Practical) are combined together as single embedded paper. In the semester VI.

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

Resolution:

Resolved to approve the I semester syllabus and scheme for the UG students admitted during the academic year 2026-27.

Item 21.3: *To review and approve the scheme and syllabus for the III Semester for students admitted in UG from the academic year 2025-26.*

The Chairman presented the detailed Syllabi of III 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.

B.Sc. Catering Science and Hotel Management		
Course Code	Course	Change and reason
Semester-III		
25CHU3CM	Indian Regional Cuisine	Mr. Murugesan V suggested including a topic Kongunadu cuisine in the unit- 4

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

Resolution:

Resolved to approve the III semester syllabus for the students admitted in UG for the academic year 2025-2026.

Item 21.4: *To review and approve the scheme and syllabus for the V Semester for students admitted in UG from the academic year 2024-25.*

The chairman presented the detailed syllabus of V semester for the students admitted during the academic year 2024-25. The members deliberated in detail about the modification required.

After discussion it is unanimously decided to adopt the following changes for the academic year 2024-2025.

B.Sc. Catering Science and Hotel Management		
Code	Course	Reason
24CHU5CA	Travel and tourism management	Mr. Nabeel A.R suggested to include Tourism destination of India in Travel and tourism management in V semester.

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

Resolution:

Resolved to approve the V semester syllabus for the students admitted during the academic year 2024-25.

Item 21.5: *To review and approve the syllabus for the generic elective course offered in the semester V for the students admitted during the academic year 2024-25.*

The chairman presented the detailed syllabus of the generic elective course offered in the semester V for the students admitted during the academic year 2024-25. The members deliberated in detail about the modification required. After discussion it is unanimously decided to adopt the same syllabus without any changes.

Generic Elective Offered:

Course Code	Course
24MTU5GA	Basics of Cookery

After discussion the following resolution was passed without any changes and modifications.

Resolution:

Resolved to approve the syllabus of Generic elective course offered in the V semester for the students admitted during the academic year 2024-25.

Item 21.6: *To consider and approve the NPTEL courses suggested by the chairman and board members.*

S. No	Name of the Course	Duration	Credits	NCRF Level
1.	Institutional Food Service Management	12 Weeks	3	6.0
2.	Advances in Tourism Marketing	10 Weeks	3	6.5
3.	Research Methodology for Tourism & Hospitality Management	8 Weeks	2	4.5, 7.0
4.	Food Science Essentials: Bridging Scientific Principles and Indian Knowledge Systems in Culinary Traditions	4 weeks	1	4.5, 7.0

Resolution:

Resolved to approve the suggested NPTEL courses.

Item 21.7: *To review and approve the Syllabus for Self-study paper offered in III Semester for UG students.*

The Chairman presented the syllabus for self-study paper offered by the department of Catering Science and Hotel Management.

Course code	Course
25CHUSSA	Hotel Engineering
25CHUSSB	Food Preservation

Resolution:

Resolved to approve the syllabus for the students admitted for the academic year 2025-26.

Item 21.8: To review and approve the Student Skill Development Course (SSDC) to be offered during the academic year 2026-27.

The board members discussed the proposal to offer students skill development course (SSDC) on Chocolate and Sugar Art and HACCP, along with domain specific skill courses, (mandatory for program completion as per regulation 6 for the academic year 2026-2027)

Sem-III	SSDC	Chocolate and Sugar Art
Sem-IV	SSDC	Food Safety (HACCP)

Resolution:

Resolved to approve the Student Skill Development Course (SSDC) during the academic year 2026-27.

Item 21.9: To review and approve the Domain-Specific Skill Courses to be offered during the academic year 2026-27

Board member Dr. Milton suggested the following courses as *Domain-Specific Skill Courses*:

Sem-II	Skill Course	Front office- Front office sale and upselling techniques
Sem-V	Skill Course	Plating skills & Tandoori Cooking

Resolution:

Resolved to approve the above Domain-Specific Skill Courses for the academic year 2026-27.

Item 21.10: To approve the panel of examiners.

The Chairman presented the panel of examiners for question paper setting, question paper scrutiny and conduct of practical and theory examination are to be submitted to CoE for exam related work.

Resolution:

Resolved to approve the panel of examiners for question paper setting and evaluation of answer scripts for the odd semester during the academic year 2026-27.

Item 21.11: Any other Item.

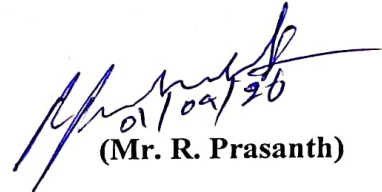
One of the board member Mr. Nabeel suggested to give internship at the end of each semester during the holidays for better understanding of the field.

Resolution:

Resolved to consider the suggestions provided by the Board members and to implement the same in the academic year 2026-27.

Finally, the Chairman thanked all the members for their cooperation and contribution in enriching the syllabus with active participation in the meeting. The meeting was closed with formal vote of thanks proposed by the chairman.

Date: 01/04/2026


01/04/26
(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: BAS

Board: CS&HM

Semester: I

Course Code/ Name: 26CHUICB - Core II: Basics of Food and Beverage Service

Unit	Existing	Changes
I	Introduction to catering – Different types of catering establishments, Classification of Commercial, Residential/Non-residential, Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc. scope for caterers in the industry, relationship of catering industry with other industries. Status of a waiter/waitress in the catering industry. Attributes of a waiter. Personal hygiene, punctuality, personality, attitude towards guests, appearance, salesmanship and sense of urgency.	
II	Staff organization – The principal 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 F&B. 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	
III	Operating equipment - Classification of crockery, cutlery, glassware, hollowware, flatware, special equipment – Upkeep and maintenance of equipment. Ancillary departments - Pantry, still room, silver room, wash-up and hot plate. Restaurant service: Misen scene, Misen place. Points to be remembered while laying a table, dos and don'ts in a restaurant, dummy waiter and its uses during service.	
IV	Menu Planning Origin of menu, functions of menu, types of menus, other types of menus, menu of instructional catering, cyclic menu, French classical menu appetizers soup, egg/pasta, fish, entrée, joint, sorbet, roast, vegetables, sweets, cheese/savory, fruits, coffee, Planning of simple menus; food and their usual accompaniments,	Digital menus-types, POS, challenges and limitations, future trends in digital menus.
V	Room service Introduction location and equipment required for room service, room service equipment, room service tray, trolley. Room service procedure, Mise	

<p>en place activities, order tacking 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, replenishment of supplies, satisfaction of guest.</p>	
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PERCENTAGE OF SYLLABUS REVISED: 5%

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

Syllabus Revision

Faculty: BAS

Board: CS & HM

Semester: III

Course Code/ Name: 25CHU3CM CORE PRACTICAL -V: INDIAN REGIONAL CUISINE

Unit	Existing	Changes
I	<p>Introduction to Regional Indian Cuisine, Heritage of Indian cuisine, Factors affecting eating habits in different parts of the country, Cuisine and its highlights of different states/regions/Staple diets, regional cuisines of India, method of cooking, equipment and utensils used in the kitchen. Basic Indian gravies.</p> <p>Uttar Pradesh Cuisine - Introduction, ingredients, masalas, methods of cooking and specialty dishes- Bati chokha, Bedhai, Pedha, Petha, Tehri, Barkan ki longe, Galaouti kabab, Bhindi ka salan, Dum aloo, Chaat aloo puri, VegKofta Curry, Gujiya - (Only names no recipes).</p> <p>Madhya Pradesh Cuisine - Introduction, ingredients, masalas, methods of cooking and dishes- Poha, Dal Bafla, Seekh Kebab, Bhutteakees, Bhopali Gosht Korma, Palak puri, Chakki ki shak, Malpua, Jalebi - (Only names no recipes).</p>	
II	<p>Goan Cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Special dishes of Goa - Goan Fish Curry, Cafreal, Zacuti, Prawn orly, Mutton Vindaloo, Caldine curry - (Only names no recipes).</p> <p>Maharastra Cuisine - Characteristics, ingredients, masalas, methods of cooking and important dishes-Pohe (pohay), Misal pav, Pithla bhakri, Sabudana khichdi, Malvani Chicken, Kheema Pav, Kolambi Pulao, Amrakhand, Bharli vangi, Aamli, Rassa - (Only names no recipes).</p> <p>Gujarathi Cuisine - Characteristics, ingredients, masalas, methods of cooking and specialty dishes- Khandvi, Gujrati samosa, Aam shrikhand, Kadhi, Dhokla, Bardoli khichidi, Dal dokli, Bajri No Rotio, Basundi, Biranj, Dal Vada, Shrikhand - (Only names no recipes).</p>	
III	Punjabi cuisine - Ingredients, masalas, Methods	

	<p>of cooking, Characteristics. Important dishes – Butter chicken, Shakkarpara, Lassi, Chole, Chole bhatura, Sarson ka saag, Gobiishalgam, Gajaar achaar, Gajar Ka Halwa - (Only names no recipes)</p> <p>Kashmiri Cuisine - Ingredients, masalas, methods of cooking, characteristics. Important dishes– Rogan Josh, Modur pulao, Yakhni or yoghurt lamb curry, Dum Aloo, Kashmiri mujigaad, Aab gosht, Goshtaba - (Only names no recipes).</p> <p>Rajasthani Cuisine - Introduction, ingredients, masalas, methods of cooking and important dishes– Dal batichurma, Mohan thal, Laal maas, Mava khichdi, Mirchi bada, Kalakand, Pyaj ki kachori - (Only names no recipes).</p>	
IV	<p>Tamilnadu Cuisine – Characteristics, ingredients, masalas, methods of cooking and important dishes– Chettinaatukozhi curry, EnnaiKathrikai kulambu, Chettinad Vella Kurma, Nandu Varuval, Vathakulambu, Ambur Biriyani, Adhirasam - (Only names no recipes).</p> <p>Kerala Cuisine – Characteristics, ingredients, masalas, methods of cooking and specialty dishes – Pathiri, Kaalan, Avail, Appam & Mutton Stew, Idiyappam, Meen Pollichadhu, Naadankozhivaruthathu, Malabar Chicken Biriyani, Ada Pradhaman. - (Only names no recipes).</p> <p>Karnataka Cuisine - Introduction, ingredients, masalas, methods of cooking and special dishes of Karnataka– Neer dosa, Korri Gassi, Kundapurakolisaaru, Mysore masala dosa, Allugeddu, Coorghpandi curry, Haalbai, MysorePak - (Only names no recipes).</p> <p>Andhra Cuisine - Characteristics, ingredients, masalas, methods of cooking and important dishes – Pulihora, Chepa pulusu, Gongura pickle, Pesarattu, Andhra chicken biryani, Gutti nankayakoora, punugulu, GolichinaMamsam - (Only names no recipes).</p>	Kongunadu (Coimbatore, Erode)
V	<p>Tandoori cooking - Seasoning of tandoori pot, Tandoori marination - Objectives and importance, tandoori masalas, tandoori preparations with recipes.</p> <p>Indian Breads – Introduction, recipes – Naan, Pulkha, Paratha, Kulcha, Makki Ki Roti, Stuffed Paratha, Bhatura.</p>	

<p>Famous Indian Sweets – Introduction, recipes - Gulab Jamun, Rasagulla, Rasamalai, Thirunelveli Halwa, Jangry, Ladoo. Recipes of Indian Snacks – Samosa, Pav Bhaji, Bhel Puri, Pani Puri, Alu Bonda, Etc.</p> <p>Indian breakfast - Introduction to Indian breakfast and recipes from regional states - rava dosa, pulihora recipe, dal dhokla, dadpepohe, pudina rice, hariyali sabudana khichdi, masala poori, vegetable idli, vada curry, akki roti, masala dosa.</p>	
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PERCENTAGE OF SYLLABUS REVISED: 5%

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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 checked="" type="checkbox"/>	Gender Sensitization
<input type="checkbox"/>	Social Awareness/ Environment	<input type="checkbox"/>	Constitutional Rights/ Human Values/ Ethics

Syllabus Revision

Faculty: BAS

Board: CS & HM

Semester: V

Course Code/ Name: 24CHU5CA TRAVEL AND TOURISM MANAGEMENT

Unit	Existing	Changes
I	Introduction to Tourism Definition and Tourism through Centuries, Ancient, Medieval and Modern History of Tourism – Factors influencing the Growth of Tourism in India and Global - Significance of Tourism (Social, Economic and Cultural).	
II	Forms of tourism Definition of Travel, Traveler, Visitor, Excursionist, Tourist, Picnic – Concept, Leisure and Business – Forms of Tourism – International, Inbound, Outbound, Domestic, National and Business, Leisure, Heritage and Cultural, Sustainable, Educational, Ecotourism, Adventure, Religious, Medical, Cruise and other forms	
III	Tourism an Overview Components (5 A's Attraction, Accessibility, Accommodation, Amenities and Activities) – Characteristics of Tourism (Intangibility, Perishability, Variability, Heterogeneous, Multitude of Industry, Competitiveness/Flexibility).	
IV	Introduction to Tourism Industry India and International – Travel Agency, Tour Operators, Accommodation Industry, Souvenir Industry, Shopping, Transportation (Air, Water, Land) – Role of Transportation in Tourism (Airlines, Railways, Cruises, Coaches, Car Rentals) – Tourism in Tamil Nadu Overview.	
V	Special Interest Tourism Definition -Adventure tourism- Beach and Island tourism- Health tourism- Wildlife tourism- Sports tourism.	Tourism destination of India

PERCENTAGE OF SYLLABUS REVISED: 10%

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
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		21 st

ATTENDANCE OF THE SEVENTEENTH BOARD OF STUDIES MEETING

Faculty: Basic and Applied Sciences

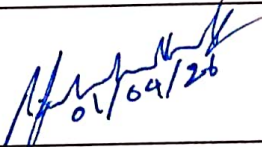

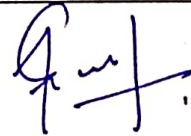
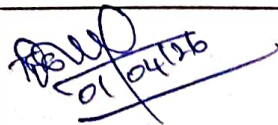
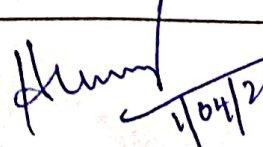
Name of the Board: Catering Science & Hotel Management

Venue: Training Restaurant Lab

Date: 01/04/2026

Time: 10:30 AM

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	 01/04/26
2.	Dr. T. Milton, Professor and Principal Saveetha School of Hospitality and Tourism, Thandalam, Chennai	V C Nominee	PRESENT (ONLINE)
3.	Mr. V N Balraj Head Of the Department Annai Fathima College of Arts and Science Madurai	Subject Expert	ABSENT PRESENT (ONLINE)
4.	Mr. Nabeel A R Assistant Registrar-Examinations, Evaluation, Garden 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	ABSENT
7.	Dr.N.Kuppuchamy Associate Professor & Head Dept. of Tamil Dr.N.G.P. ASC	Co-opted Member	 01/04/26
8.	Dr.A.Hazel Verbina Professor & HOD Dept. of English Dr.N.G.P. ASC	Co-opted Member	 1/04/26



Dr.NGPASC

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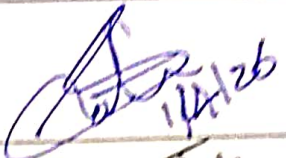



Dr. N.G.P. ARTS AND SCIENCE COLLEGE

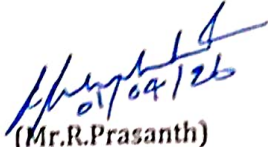
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BoS

21st

9.	Mr. M. Santhosh Assistant Professor Dept. of CS & HM Dr.N.G.P. ASC	Member	
10.	Mr. M. Venkateswaran Assistant Professor (SG) & Head Dept. of CS & HM Dr.N.G.P. ASC	Member	
11.	Mr. Harish Haggal.N III B.Sc. CS & HM	Student Representative	- ABSENT -

Date: 01.04.2026


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

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



Dr.NGPASC

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