

# **Dr. N.G.P.ARTS AND SCIENCE COLLEGE (Autonomous)**

## **REGULATIONS 2019-20 for Under Graduate Programme (Outcome Based Education model with Choice Based Credit System)**

### **B.Sc. Catering Science and Hotel Management Degree**

(For the students admitted during the academic year 2019-20 and onwards)

#### **Programme: B.Sc. 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.

<b>PO Number</b>	<b>PO Statement</b>
<b>PO1</b>	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.
<b>PO2</b>	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.
<b>PO3</b>	Will be able to serve in the food service outlets like restaurants, banquets, bars, etc.
<b>PO4</b>	Will be able to work in the housekeeping department by the knowledge acquired during his period of study.
<b>PO5</b>	Will be able to handle guest and the problems in the front office department by the knowledge that is acquired during his course.



**Guidelines for Programmes offering Part I& Part II for Two Semesters:**

<b>Part</b>	<b>Subjects</b>	<b>No. of Papers</b>	<b>Credit</b>	<b>Semester No.</b>
<b>I</b>	Tamil / Hindi / French/Malayalam	2	2 x 3 = 6	I & II
<b>II</b>	English	2	2 x 3 = 6	I & II
<b>III</b>	Core (Credits 2,3,4 )	18-20	70	I to VI
	Inter Departmental Course (IDC)	4	16	I to IV
	Discipline Specific Elective (DSE)	3	3 x 4 =12	V
	Skill Enhancement Course(SEC)	4	4 x 3=12	III ,IV,V& VI
	Generic Elective(GE)	2	2 x 2=4	III & IV
	Lab on Project (LoP)	1	1	III to VI
<b>IV</b>	Environmental Studies(AECC)	1	2	I
	Value Education (VE) (Human Rights, Womens' Rights) (AECC)	2	4	II and III
	General Awareness(On-Line Exam) (AECC)	1	2	IV
	RM ( AECC)	1	2	VI
	Innovation, IPR, Entrepreneurship (AECC)	1	2	VI
<b>V</b>	Extension Activity NSS / Sports / Department Activity	-	1	I to VI
<b>TOTAL CREDITS</b>			<b>140</b>	<b>4000</b>



## CURRICULUM

### B. Sc. CATERING SCIENCE AND HOTEL MANAGEMENT PROGRAMME

Course Code	Course Category	Course Name	L	T	P	Exam (hours)	Max Marks			Credits
							CIA	ESE	Total	
First Semester										
Part - I										
191TL1A1TA	Language - I	Tamil-I	4	1	-	3	25	75	100	3
191TL1A1HA		Hindi-I								
191TL1A1MA		Malayalam-I								
191TL1A1FA		French – I								
Part - II										
191EL1A1EA	Language - II	English – I	4	-	1	3	25	75	100	3
Part - III										
192CH1A1CA	Core	Food Production - I	3	-	-	3	25	75	100	3
192CH1A1CB	Core	Food and Beverage Service - I	3	-	-	3	25	75	100	3
192CH1A1CP	Core Practical	Food Production & Patisserie - I	-	-	4	4	40	60	100	2
192CH1A1CQ	Core Practical	Food and Beverage Service - I	-	-	4	3	40	60	100	2
196BM1A1IA	IDC	Entrepreneurial Development	4	-	-	3	25	75	100	4
Part - IV										
193MB1A1AA	AECC - I	Environmental Studies	2	-	-	3	-	50	50	2
Total			20	1	9				750	22





Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Second Semester										
Part - I										
191TL1A2TA	Language - I	Tamil-II	4	1	-	3	25	75	100	3
191TL1A2HA		Hindi-II								
191TL1A2MA		Malayalam-II								
191TL1A2FA		French - II								
Part - II										
191EL1A2EA	Language - II	English - II	4	-	1	3	25	75	100	3
Part - III										
192CH1A2CA	Core	Food Production - II	3	-	-	3	25	75	100	3
192CH1A2CB	Core	Accommodation Operations - I	3	-	-	3	25	75	100	3
192CH1A2CP	Core Practical	Food Production & Patisserie - II	-	-	4	4	40	60	100	2
192CH1A2CQ	Core Practical	Accommodation Operations	-	-	4	3	40	60	100	2
194CS1A2IA	IDC	Computer Applications in Hotel Industry	4	-	-	3	25	75	100	4
Part - IV										
196BM1A2AA	AECC	Human Rights	2	-	-	3	-	50	50	2
Total			20	1	9				750	22



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Third Semester										
Part - III										
192CH1A3CA	Core	Food Production - III	4	-	-	3	25	75	100	4
192CH1A3CB	Core	Food and Beverage Service - II	4	-	-	3	25	75	100	4
192CH1A3CC	Core	Accommodation Operations - II	3	-	-	3	25	75	100	3
192CH1A3CP	Core Practical	Food Production & Patisserie - III	-	-	4	4	40	60	100	2
192CH1A3CQ	Core Practical	Food and Beverage Service - II	-	-	4	3	40	60	100	2
192CH1A3SA	SEC	Bakery and Confectionery-I	3	-	-	3	25	75	100	3
192CH1A3SP	SEC Practical	Bakery and Confectionery - I	-	-	4	3	40	60	100	2
	GE - I		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A3AA	AECC - III	Basic Tamil	2	-	-	3	-	50	50	2
191TL1A3AB		Advanced Tamil								
195CR1A3AA		Women's Rights								
Total			18	-	12				800	24



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fourth Semester										
Part - III										
192CH1A4CA	Core-VIII	Food Production - IV	4	-	-	3	25	75	100	4
192CH1A4CB	Core-IX	Food and BeverageService - III	3	-	-	3	25	75	100	3
192CH1A4CP	Core Practical - VII	Food Production &Patisserie - IV	-	-	4	4	40	60	100	2
195PA1A4IC	IDC- III	Hotel Accounting	4	-	-	3	25	75	100	4
193MB1A4IA	IDC - IV	Food Safety and Microbiology	4	-	-	3	25	75	100	4
192CH1A4SA	SEC - II	Bakery and Confectionery-II	3	-	-	3	25	75	100	3
192CH1A4SP	SEC Practical-II	Bakery and Confectionery-II	-	-	4	3	40	60	100	2
	GE -II		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A4AA	AECC -IV	Basic Tamil/	2	-	-	3	-	50	50	2
191TL1A4AB		Advanced Tamil/								
192PY1A4AA		General awareness								
Total			22	-	8				800	26



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max. Marks			Credits	
							CIA	ESE	TOTAL		
Fifth Semester											
Part – III											
192CH1A5CA	Core-X	Food Production - V	4	2	-	3	25	75	100	4	
192CH1A5CP	Core Practical-VIII	Food Production & Patisserie - V	-	-	5	4	40	60	100	2	
192CH1A5CQ	Core Practical -IX	Food and Beverage Service - III	-	-	5	3	40	60	100	2	
192CH1A5DA/ 192CH1A5DB/ 192CH1A5DC	DSE -I	Financial Management/ Food & Beverage Management/ Hospitality Marketing Management	4	-	-	3	25	75	100	4	
192CH1A5DD/ 192CH1A5DE/ 192CH1A5DF	DSE -II	Room Division Management/ Fast Food Operations/ Human Resource Management	4	-	-	3	25	75	100	4	
192CH1A5DG/ 192CH1A5DH/ 192CH1A5DI	DSE -III	Tourism and Hospitality Business/ Food Service Facility Planning/ Hotel Law	4	-	-	3	25	75	100	4	
192CH1A5LA	LoP	Lab on Project	-	-	-	-	50	-	50	1	
Part – IV											
192MT1A5AA	AECC -V	ResearchMethodology	2	-	-	-	-	-	50	2	
		Total	18	2	10				700	23	



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max. Marks			Credits
							CIA	ESE	TOTAL	
Sixth Semester										
Part - III										
192CH1A6TA	IT	Industrial Exposure Training Report	-	-	-	3	20	80	100	20
Part - IV										
195BI1A6AA	AECC -VI	Innovation and IPR	2	-	-	3	-	-	50	2
Part - V										
192CH1A6XA	-	Extension Activity	-	-	-	-	-	-	50	1
Total			2	-	-				200	23
Grand Total									4000	140



## DISCIPLINE SPECIFIC ELECTIVE

Students shall select the desired course of their choice in the listed elective course during Semester VI

### Semester V (Elective I)

#### List of Elective Courses

S. No.	Course Code	Name of the Course
1.	192CH1A6DA	Financial Management
2.	192CH1A6DB	Food & Beverage Management
3.	192CH1A6DC	Hospitality Marketing Management

### Semester V (Elective II)

#### List of Elective Courses

S. No.	Course Code	Name of the Course
1.	192CH1A6DD	Room Division Management
2.	192CH1A6DE	Fast Food Operations
3.	192CH1A6DF	Human Resource Management

### Semester V (Elective III)

#### List of Elective Courses

S. No.	Course Code	Name of the Course
1.	192CH1A6DG	Tourism and Hospitality Business
2.	192CH1A6DH	Food Service Facility Planning
3.	192CH1A6DI	Hotel Law



### GENERIC ELECTIVE COURSES (GE)

The following are the courses offered under Generic Elective Course

#### Semester III (GE-I)

S. No.	Course Code	Course Name
1.	192CH1A3GA	Basics of Cookery

#### Semester IV (GE-II)

S. No.	Course Code	Course Name
1.	192CH1A4GA	Travel and Tourism

### EXTRA CREDIT COURSES

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

S. No.	Course Code	Course Name
1.	192CH1ASSA	Food Preservation
2	192CH1ASSB	Event Management

### CERTIFICATE PROGRAMMES

The following are the programme offered to earn extra credits:

S. No.	Programme Code and Name	Course Code	Course Name
1.	2CH5A Certificate Course in Chinese Cooking	192CH5A1CP	Chinese Cooking
2.	2CH5B Certificate Course in South Indian Traditional Cooking	192CH5B1CP	South Indian Traditional Cooking



## MOOC (NPTEL/SWAYAM/ SPOKEN TUTORIAL)

The following are the online courses offered:

Please refer the following link to select the courses

[www.swayam.org](http://www.swayam.org)

[www.nptel.ac.in](http://www.nptel.ac.in)

[spoken-tutorial.org](http://spoken-tutorial.org)



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Course Code	Course Name	Category	L	T	P	Credit
192CH1A1CA	CORE: FOOD PRODUCTION- I	CORE	3	0	0	3

### PREAMBLE

This course has been designed for students to learn and understand

- To enable the students to understand the basic concepts of cooking.
- To provide adequate knowledge on the basic ingredients used in cooking.
- To understand 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

Pos/Cos	PO1	PO2	PO3	PO4	PO5	PO6
CO1	S	M	S	M	S	M
CO2	S	M	M	M	M	M
CO3	M	M	M	M	M	M
CO4	M	M	M	M	M	M
CO5	M	M	M	M	M	M



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Strong

M

Medium

L

Low

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192CH1A1CA	CORE: FOOD PRODUCTION- I	SEMESTER I
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**TotalCredits:** 3

**TotalInstructionsHours:** 3

### Syllabus

#### **Unit I** Introduction to Food production 6

(a) Cooking - Introduction, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and ChineseCuisine).

(b) Attitudes and behavior in thekitchen

(c) Personalhygiene

(d) Uniforms & protectiveclothing

(e) Different equipments used in foodproduction

(f) Safety procedure in handlingequipment

(g) Levels of skills and experiences

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 7

Foundation Ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.

Salt – Uses.

Liquid –Water, stock, milk, fruit juices, etc., uses of a liquid.

Flavourings and seasonings – Uses and examples.

Sweetening agents – Uses and examples.

Thickening agents - Uses and examples.

Fats and Oils – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, their sources.

#### **Unit III** Preparation of Ingredients 7

Cooking Food- Aims and Objectives.

Aims and objectives of cooking food.

Vegetable and fruit cookery



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Introduction – 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**

8

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

#### **Unit V Butchery Materials**

8

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

A. 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



## Text Books

- 1 Krishna Arora. 2009. Theory of Cookery. (Edition VI), Frank Brothers Publishers.
- 2 Parvinder s. Bali. 2014. Food Production Operations. (Edition II), Oxford University Press PublishersLtd.

## Reference Books

- 1 David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery. (Edition X), Hodder Starghton Publishers.
- 2 David Foskett, Ronald Kinton & Victor Cesrani. 2001. Theory of Catering. (Edition IX), Hodder StarghtonPublishers.
- 3 Thangam E.Philip. 2005. Modern cookery for teaching and trade (volume I). (Edition V), Orient LongmanPublishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A1CB	CORE:FOOD AND BEVERAGE SERVICE - I	CORE	3	-	3	3

### PREAMBLE

This course has been designed for students to learn and understand

- To understand the basic concept of different types of catering organizations its classification
- Different types of restaurants, roles and responsibilities of different staff
- To compile and 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 , role of the service staff	K1,K2
CO2	understand the different staffs, their roles and responsibilities, Classify about the different types of restaurants	K1, K2
CO3	understand about the different types of operating equipments, co- ordination of food and beverage staff with other staff	K3
CO4	Explaining the different types of menu and its classification, Food with its usual accompaniments and service method	K2,K3
CO5	Understand about the different styles of food and beverage service and to illustrates the pros and cons of different styles	K1,K2,K3

### MAPPING WITH PROGRAMME OUTCOMES

Co/PoS	PO1	PO2	PO3	PO4	PO5	PO6
CO1	S	S	S	S	S	S
CO2	S	S	S	S	S	S
CO3	S	S	S	S	M	S
CO4	S	S	S	S	S	M
CO5	S	S	S	S	S	S



192CH1A1CB	CORE: FOOD AND BEVERAGE SERVICE - I	SEMESTER I
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**TotalCredits:** 3  
**TotalInstructionsHours:** 3H

### Syllabus

#### **Unit I** Introduction to food and beverage service industry 8

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

#### **Unit II** Food and beverage service staffs of hotel 7

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

#### **Unit III** Food service equipments 7

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: Misen scene, Misen place. Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.

#### **Unit IV** Menu knowledge and planning 7

Origin of menu, functions of menu , types of menu, other types of menu, menu of instructional 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.

#### **Unit V** Styles of food service 7

Types of service: Different styles of service, factors influencing each type, table layout for different styles, advantages and disadvantages, styles of service often implemented these days.



## Text Books

- 1 Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd
- 2 Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata Mc Graw – Hill Publishers

## References

- 1 John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai
- 2 Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage Management. (Edition IV), Elsevier India Publishers Pvt. Ltd.



Course Code	Course Name	Category	L	T	P	Credit
196BM1A1IA	IDC: ENTREPRENEURIAL DEVELOPMENT	IDC	4	0	0	4

### PREAMBLE

This course has been designed for students to learn and understand

- To acquire the knowledge of Entrepreneurship.
- To energize the students to acquire knowledge on Entrepreneurial Development Programmes.
- Project management, Institutional support to entrepreneurial development.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Introduce the basic concept of entrepreneurship and the various role played by an entrepreneur in the emerging world.	K1
CO2	Foster the students in the areas of entrepreneurial growth and equip with different entrepreneurial development programme.	K2
CO3	Project management is a powerful discipline in the core areas of project life cycle and to know about the roles and responsibilities of a project manager.	K1
CO4	Understand the benefits of delivering the project identification and selecting the successful project with the various guidelines issued by the authorities.	K2
CO5	Classify the various sources of business finance and identify the different institutions that supporting entrepreneurs.	K3

### MAPPING WITH PROGRAMME OUTCOMES

COs	PO1	PO2	PO3	PO4	PO5	PO6
CO1	S	S	M	S	S	S
CO2	S	S	S	S	S	S
CO3	S	S	S	M	S	S
CO4	S	S	S	S	M	S
CO5	S	S	M	S	S	S



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M Medium

L Low

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<b>196BM1A1IA</b>	<b>IDC: ENTREPRENEURIAL DEVELOPMENT</b>	<b>SEMESTER I</b>
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**TotalCredits:** 4  
**TotalInstructionsHours:** 4H

### Syllabus

**Unit I** Entrepreneurship 10H

(Meaning of Entrepreneurship – characteristics- functions - types of entrepreneur - Intrapreneur - Role of entrepreneurship in economic development.

**Unit II** Entrepreneurship development programmes 10H

Entrepreneurship development programmes - need - objectives – course contents – phases- evaluation.

**Unit III** Project 9H

Meaning of project – project identification – project selection - project formulation – project appraisal methods- contents of a project report.

**Unit IV** Source of Finance 10H

Source of finance for a project -Institutional finance to Entrepreneurs- IDBI- IFCI- ICICI- SIDBI- TIIC

**Unit V** Institutional support to Entrepreneurs 9 H

Institutional support to Entrepreneurs – DIC- NSIC- SISI- SIDCO-KVIC



**Text Books**

- 1 Khanka.S.S, 2007. Entrepreneurial Development. S.Chand & Company Ltd. NewDelhi.
- 2 Gupta.C.B and Srinivasan.N.P,2015. Entrepreneurial Development. Sultan Chand and Sons, NewDelhi.

**Reference Books**

- 1 Choudhury.S, 2017. Project Management. Tata McGraw Hill Publishing Co. Ltd., NewDelhi.



192CH1A1CP	<b>CORE PRACTICAL: FOOD PRODUCTION &amp; PATISSERIE -I</b>	<b>SEMESTER I</b>
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**Total Credits:** 2  
**Total Instructions Hours:** 4

S.No	Contents
1	<p>Proper usage of a Kitchen Knife and Hand Tools.</p> <p>Understanding the usage of small equipment.</p> <p>Basic Hygiene practices to be observed in the Kitchen.</p> <p>Safety practices to be observed in the kitchen: First Aid for cuts and burns.</p> <p>Identification of Raw Materials.</p> <p>Proper usage of a Kitchen Knife and Hand Tools.</p> <p>Understanding the usage of small equipment.</p> <p>Basic Hygiene practices to be observed in the Kitchen.</p> <p>Safety practices to be observed in the kitchen: First Aid for cuts and burns.</p> <p>Identification of Raw Materials.</p> <p>VEGETABLES</p> <p>Varieties of Vegetables</p> <p>Classification</p> <p>Cuts of Vegetables: • Julienne • Jardinière • Mignonnette • Dices • Cubes • Macédoine • Paysanne • Shred • Concasse • Mirepoix</p> <p>Blanching of Tomatoes &amp; Capsicum</p> <p>Methods of Cooking Vegetables • Boiling (Potatoes, Beans, Cauliflower) • Frying (Aubergine, Potatoes) • Steaming (cabbage) • Baking (potatoes, turnip) • Braising (onion, leaks, cabbage)</p>
2	
3	<p>Cuts of chicken , Cut of meat - lamb, beef, Cuts of fish</p> <p>To Formulate Eight sets of menu consisting of five dishes from the following courses:</p>
4	<p>Indian rice preparations</p> <p>Indian dhal preparations</p> <p>Indian snacks preparations</p>



Indian breads & gravies  
Pulaos & Biryani  
Indian vegetable preparations  
Indian meat preparations  
Indian sweets

### Reference Books

1. Micheal T Madigan. 2014. Brock Biology of Microorganisms, 10th edition. Peareson Education. NewDelhi.
2. Jeffrey C Pommerville. 2010. Alcamo's Fundamentals of Microbiology, 9th Edition. Jones and BartlettPublishers.



192CH1A1CQ	<b>CORE PRACTICAL: FOOD AND BEVERAGE SERVICE - I</b>	<b>SEMESTER I</b>
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**Total Credits:** 2  
**Total Instructions Hours:** 4

S.No	Contents
1	Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments
2	Serviette folds
3	Laying and relaying of tablecloths
4	Cleaning and polishing / wiping of cutlery, crockery and glassware
5	Carrying a light tray, Carrying a heavy tray and Carrying glasses
6	Handling cutlery and crockery
7	Manipulating service spoon and fork
8	Service of water
9	Arrangement of sideboard
10	Table d'hôte cover laying
11	A la carte cover laying
12	Practice of simple menu compilation



Course Code	Course Name	Category	L	T	P	Credit
191TL1A2TA	தமிழ்த்தாள் - II	Theory	4	1	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- மொழிப் பாடங்களின் வாயிலாக தமிழரின் பண்பாடு, பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
- கலை மற்றும் மரபுகளை அறியச் செய்தல்
- மாணவர்களின் படைப்பாக்கத் திறன்களை ஊக்குவித்தல்

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவனின் செயலாக்கத்திறனை ஊக்குவித்தல்	K1,K2,K3
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K2,K4
CO3	பாட இணைச் செயல்பாடுகள் (Co-curricular activities)	K2,K3,K4
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K5, K6

### MAPPING WITH PROGRAMME OUTCOMES

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

S Strong

M Medium

L Low



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191TL1A2TA	தமிழ்த்தாள் - II	SEMESTER II
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Total Credits: 3  
Total Instruction Hours: 60 h

### Syllabus

**Unit I**      அற இலக்கியம்      12 h

1. திருக்குறள்

அ.அறன் வலியுறுத்தல் (அ. எண்: 04)

ஆ.நட்பாராய்தல் (அ. எண்: 80)

இ.சான்றாண்மை (அ. எண்: 99)

ஈ.குறிப்பறிதல் (அ. எண்: 110)

2. முதுரை - ஒளவையார் (10 பாடல்கள் - 6,7,9,10,14,16,17,23,26,30)

**Unit II**      அற இலக்கியம்      10 h

1. நாலடியார் - அறிவுடைமை

2.பழமொழி நானூறு - வீட்டு நெறி

3. கார்நாற்பது - தோழி பருவங்காட்டி தலைமகளை வற்புறுத்திய பாடல்கள்  
(1முதல் - 18பாடல்கள் )

**Unit III**      உரைநடை      10 h

1. பெற்றோர்ப் பேணல் - திரு.வி.க.

2. உள்ளம் குளிர்ந்தது - மு.வரதராசனார்

3. சங்கநெறிகள் - வ.சுப.மாணிக்கம்

**Unit IV**      உரைநடை      13 h

1.பெரியார் உணர்த்தும் சுயமரியாதையும் சமதர்மமும் - வே. ஆனைமுத்து

2. வீரவணக்கம் - கைலாசபதி

3.மொழியும்நிலமும் - எஸ். ராமகிருஷ்ணன்

**Unit V**      இலக்கிய வரலாறு, இலக்கணம் மற்றும் பயிற்சிப்பகுதி      15 h

அ.இலக்கிய வரலாறு

1. பதினெண் கீழ்க்கணக்கு நூல்கள்

2. தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும்

ஆ. இலக்கணம்

1. வழு, வழுவமைதி, வழாநிலை

இ. பயிற்சிப்பகுதி

1. நூல் மதிப்பீடு மற்றும் திரைக்கதை திறனாய்வு

2. தன்விவரக் குறிப்பு எழுதுதல்



## Text Books

- 1 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை மற்றும் அறிவியல் கல்லூரி (தன்னாட்சி) செய்யுள் மற்றும் உரைநடைத் திரட்டு. (முதல்பதிப்பு.) சென்னை: நியூ செஞ்சுரி பக்ஹவுஸ் (பி) லிட்.

## References

- 1 பேராசிரியர் புலவர் இளவரசு, சோம. (ஜூலை 2012). தமிழ் இலக்கிய வரலாறு. (எட்டாம் பதிப்பு) சென்னை: மணிவாசகர் பதிப்பகம்.
- 2 பேராசிரியர் முனைவர் பாக்கியமேரி (2013). இலக்கணம் இலக்கிய வரலாறு மொழித்திறன். (முதல் பதிப்பு) சென்னை பூவேந்தன் பதிப்பகம்.
- 3 தமிழ் இணையக் கல்விக்கழகம் <<http://www.tamilvu.org/>>





Course Code	Course Name	Category	L	T	P	Credit
191TL1A2HA	HINDI-II	Theory	4	1	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- To develop the writing ability and develop reading skill.
- To learn various concepts and techniques for criticizing literature
- To learn the techniques for expansion of ideas and translation process.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Learn the fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Apply the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Expose the power of creative reading	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



191TL1A2HA	HINDI-II	SEMESTER II
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**Total Credits: 3**

**Total Instruction Hours: 60 h**

### Syllabus

#### Unit I

15 h

आधुनिकपद्य – शबरी(श्रीनरेशमेहता)

प्रकाशक: लोकभारतीप्रकाशन

पहलीमंजिल, दरबारीबिल्डिंग,

महात्मागाँधीमार्ग, इलाहाबाद-211001

#### Unit II

15 h

उपन्यास: सेवासदन-प्रेमचन्द

प्रकाशक: सु मन्त्रप्रकाशन

204 लीलाअपार्टमेंट्स, 15 हेस्टिंग्सरोड

अशोकनगरइलाहाबाद-211001

#### Unit III

15 h

अनुवादअभ्यास-III (केवलहिन्दीसेअंग्रेजीमें)

(पाठ1 to 10)

प्रकाशक: द क्षणभारतप्रचारसभाचेनई-17

#### Unit IV

15 h

पत्रलेखन: (औपचारिकयाअनौपचारिक)



Course Code	Course Name	Category	L	T	P	Credit
191TL1A2FA	FRENCH- II	Theory	4	1	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- To Acquire Competence in General Communication Skills – Oral + Written – Comprehension & Expression
- To Introduce the Culture, life style and the civilization aspects of the French people as well as of France
- To help 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	To learn the adjectives and the classroom environment in France	K2
CO3	Learn the Plural, Articles and the Hobbies	K3
CO4	To learn the Cultural Activity in France	K3
CO5	To learn the Sentiments, life style of the French people and the usage of the conditional tense	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



191TL1A2FA	FRENCH- II	SEMESTER II
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**Total Credits: 3**

**Total Instruction Hours: 60 h**

### Syllabus

**Unit I – Super! 13 h**

• Compétence Culturelle

L'égalité homme/femme

Compétence De communication

INTERACTION:

Exprimer des sentiments, exprimer la joie, le plaisir, le bonheur

• RÉCEPTION ORALE:

Comprendre un jeu radiophonique

• RÉCEPTION ÉCRITE:

Comprendre des annonces

• PRODUCTION ÉCRITE:

Écrire des cartes postales •

Compétence grammaticale

Les noms de professions masculine/féminine

• Le verbe finir et les

Verbes du groupe

en-ir

• Le présent de l'impératif

• Savoir (présent)

• Le participe passé:

Fini, aimé, arrive, dit, écrit

• Quel(s), quelle(s)...

Interrogatif et Exclamatif

• À + infinitive

• Les articles: le, une, des

**Unit II Quoi? 13 h**

Compétence Culturelle



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Petits progrès Grand progrès

Compétence De communication

- INTERACTION:

Decrirequelque chose, unepersonne

- RECEPTION ORALE:

Comprendre un message publicitaire

- RÉCEPTION ÉCRITE:

Comprendre un dépliant touristique

- PRODUCTION

ÉCRITE: Écrire des petites annonces

Compétence grammatical

- On
- Plus, moins
- Le verbe aller:
- Present, impératif
- Aller + infinitive
- Le pluriel en -x

**Unit III** – Et après

12 h

Compétence Culturelle

Nouvelles du jour

Compétence De communication

INTERACTION:

Raconteur, situer un récit dans le temps

RÉCEPTION ORALE:

Comprendre une description

RÉCEPTION ÉCRITE:

Comprendre un test

PRODUCTION ÉCRITE:

écrire des cartes postales

Compétence grammaticale

L'imparfait:: quel-Quels forms pour introduire le récit: Il faisait, il y avait, il Était

Un peu, beaucoup, trop, Assez

Très

Le verbe venir:



Présent, impératif

En Suisse, au Maroc, aux Etats-Unis

#### **Unit IV** Maisoui!

12 h

Compétence Culturelle

La génération des 20-30 ans

Compétence De communication

INTERACTION:

Donner son opinion,

Expliquer pourquoi

RÉCEPTION ORALE:

Comprendre des informations à la radio

RÉCEPTION ÉCRITE:

Comprendre un texte informatif

PRODUCTION ÉCRITE:

écrire un mémo de protestation

Compétence grammaticale

Répondre, prendre:

Présent, impératif, part Passé

Parceque pourquoi

Tout/tous, toute/s

Tous/toutes les...

(répétition action)

#### **Unit V** Maisnon!

10 h

•Compétence Culturelle

De la ville à la campagne

Compétence De communication

INTERACTION:

Débat:: exprimer l'accord, exprimer le Désaccord

RECEPTION ORALE:

Comprendre un message sur un répondeur téléphonique

RÉCEPTION ÉCRITE:

Comprendre un témoignage

PRODUCTION ECRITE: Rédiger des petites Annonces immobilières

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Compétence grammaticale

Le verbe devoir: Présent et participe passé

Le verbe vivre, présent

Aller + infinitive

Venir + infinitive

Etre pour/contre

### Text Books

- 1 Marcella Di Giura Jean-Claude Beacco, Alors! New Delhi – 110007: Goyal Publishers Pvt Ltd 86, University Block Jawahar Nagar (Kamla Nagar).



Course Code	Course Name	Category	L	T	P	Credit
191TL1A2MA	MALAYALAM-II PROSE: NON-FICTION	Theory	4	1	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- To develop the writing ability and develop reading skill.
- To learn various concepts and techniques for criticizing literature.
- To learn the techniques for expansion of ideas and translation process.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Learn the fundamentals of novels and stories	K1
CO2	Understand the principles of translation work	K2
CO3	Apply the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Expose the power of creative reading	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**





191TL1A2MA	MALAYALAM-II PROSE: NON-FICTION	SEMESTER II
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**Total Credits:** 3  
**Total Instruction Hours:** 60 h

### Syllabus

<b>Unit I</b>	12 h
Biography	
<b>Unit II</b>	12 h
Biography	
<b>Unit III</b>	12 h
Travelogue	
<b>Unit IV</b>	12 h
Travelogue	
<b>Unit V</b>	12 h
Travelogue	

### Text Books

- 1 Unit III, IV & V: Pottakkadu, S.K. Kappirikalude Nattil. Kottayam: D.C. Books.
- 2 Bhatathirippadu, V.T. Kannerum Kinavum. Kottayam: D.C. Books.

### References

- 1 Dr. George, K.M.(). Jeevacharitrashithyam. (Edn.) Kottayam: N.B.S.
- 2 Dr. Naduvattom Gopalakrishnan. Jeevacharitrashithyam Malayalathil. Trivandrum: Kerala Bhasha Institute.
- 3 Dr. Vijayalam Jayakumar. Athmakathashithyam Malayalathil. (Kottayam: N.B.S.)
- 4 Prof. Ramesh Chandran. Sancharashithyam Malayalathil. (10 Edn.) Trivandrum: Kerala Bhasha Institute.



Course Code	Course Name	Category	L	T	P	Credit
191EL1A2EA	ENGLISH - II	Language - II	4	0	1	3

### PREAMBLE

This course has been designed for students to learn and understand

- To experience the effect of dialogue, the brilliance of imagery and the magnificence of varied genres
- To strengthen the student's English vocabulary and understanding of English sentence structure
- To communicate effectively and acquire knowledge on 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	Interpret skills in communication and to shape their attitude	K2
CO2	Develop oral and written language skills in a business context	K3
CO3	Analyze to gain key strategies and expressions for communicating with professionals	K4
CO4	Inspect the knowledge to the corporate needs	K4
CO5	Formulate Inter and Intrapersonal skills	K6

### MAPPING WITH PROGRAMME OUTCOMES

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

S

Strong

M

Medium

L

Low



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191EL1A2EA	ENGLISH - II	SEMESTER II
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**Total Credits: 3**

**Total Instructions Hours: 60**

### Syllabus

#### **Unit I** Technical English 10

Communication: Process- Methods- Channels- Barriers of Communications

Phonetics: Basics of phonetics - Consonants and Vowel sounds - Pronunciation Guidelines- Problem Sounds and Differences in Pronunciation

Reading Skills: Skimming and Scanning- Reading Different Kinds of Texts- Types- Developing a Good Reading Speed

Writing Skills: Note- Making and note taking, Summarizing and Paraphrasing- Paragraph Writing: Structure and principles

#### **Unit II** Business English 11

Structure and Planning of Letters: Elements of Structure- Forms of Layout- Style- Importance and Steps for Planning- Writing Business Letters

Quotation, Order and Tender: Inviting - Sending Quotation letter - Placing Orders- Inviting Tenders

E-mail Correspondence: Structure- Procedure- Style- Guidelines- Jargon and Acronyms- Security Precaution

Seminar and Meetings: Introduction- Organizing a Seminar- Sample Brochure- Conducting and Participating in a Meeting

#### **Unit III** Professional English 14

Report Writing: Importance- Process- Types- Structure

Memo: Importance- Structure

Notice, Agenda and Minutes: Meeting- Notice- Agenda- Minutes: Preparation- Structure- Delivery

Brochures: Purpose- Audience- Qualities

#### **Unit IV** Employment Communication 11

Resume Writing : Elements of Resume - difference between CV and Resume - Writing Job Application Art of Conversation: Small Talk- Body Language- Principles of Good Conversation Interview: Organizational role- Goals- Types- Interview Process



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## Group Discussion: Importance- Features- Strategies- Barriers

### Unit V Soft Skills

14

Self - Discovery and Goal Setting: Self - Discovery - What Comprises It?- Goals and Types- Benefits, Areas and Clarity of Goal Setting - Critical thinking

Positive Thinking (PT) and Attitude: Benefits of PT and Attitude- Develop Positive Attitude and Thinking- Drive out Negative Thinking and Attitude

Etiquettes and Manners: Home, Table and Business- Time Management: Nature and Characteristics- Objectives and Significance

Developing Emotional Intelligence (EI): Salient Features- Components of EI- Intrapersonal Development

### Text Books

- 1 Prabha, Dr. R. Vithya & S. Nithya Devi. 2019. Sparkle. (1st Edn.) McGraw - Hill Education. Chennai.
- 2 Rizvi, Ashraf. M. 2018. Effective Technical Communication. McGraw - Hill Education, Chennai.

### References

- 1 Ghosh, B.N. Editor. 2017. Managing Soft Skills for Personality Development. McGraw - Hill Education, Chennai.
- 2 Adams, Katherine L. and Gloria I. Galanes. 2018. Communicating in Groups- Applications and Skills. McGraw - Hill Education, Chennai.
- 3 Koneru, Aruna. 2017. Professional Communication. McGraw - Hill Education, Chennai.
- 4 Koneru, Aruna. 2011. English Language Skills. McGraw - Hill Education, Chennai.
- 5 Sharma, R.C. and Krishna Mohan. 2016. Business Correspondence and Report Writing. 5th Edn. McGraw - Hill Education, Chennai.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A2CA	CORE-III: FOOD PRODUCTION - II	Theory	3	0	0	3

### PREAMBLE

This course has been designed for students to learn and understand

- The basic commodities used in cooking and the concepts in Indian cooking.
- The different methods of cooking food.
- The organizational structure of a hotel kitchen.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the important commodities used in the kitchen.	K1
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K2
CO3	Learn the importance of Indian cooking, spices used and concept of masalas.	K2
CO4	Understand and apply the different methods of cooking for different dishes.	K2, K3
CO5	Learn the organizational structure of the hotel and different designations in kitchen and stewarding department.	K2

### MAPPING WITH PROGRAMME OUTCOMES

COs	PO1	PO2	PO3	PO4	PO5	PO6
CO1	S	M	S	M	S	S
CO2	S	M	M	M	M	M
CO3	M	M	M	M	M	M
CO4	M	M	M	S	M	M
CO5	M	S	M	M	M	M



192CH1A2CA	CORE-III: FOOD PRODUCTION - II	SEMESTER II
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**Total Credits: 3**

**Total Instructions Hours: 36**

### Syllabus

#### **Unit I** Basic Commodities 6

Flour - Structure of wheat, Types of Wheat, Types of flours obtained from wheat, Types of Flour, Uses of Flour in Food Production, Cooking of Flour (Starch), By-products of wheat

Sugar- Importance of Sugar, Types of Sugar, Cooking of Sugar – various, Uses of Sugar.

#### **Unit II** Commodities 7

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.

#### **Unit III** Basic Indian Cookery 7

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. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala.

#### **Unit IV** Methods of Cooking Food 8

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, pot roasting – explanation with examples. Principles of each of the above. Care and precautions to be taken,



Selection of food for each type of cooking.

**Unit V** Kitchen Organization and Layout

7

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.

Kitchen stewarding: Importance of kitchen stewarding, Organization of the kitchen stewarding department, equipments found in kitchen stewarding department.

Co-operation with other departments.



## Text Books

- 1 Parvinder S. Bali. 2014. Food Production Operations. (Edition II), Oxford University Press Publishers Ltd.
- 2 Krishna Arora. 2009. Theory of Cookery. (Edition VI), Frank Brothers Publishers.

## Reference Books

- 1 David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery. (Edition X), Hodder Starghton Publishers.
- 2 David Foskett, Ronald Kinton & Victor Cesrani. 2001. Theory of Catering. (Edition IX), Hodder Starghton Publishers.
- 3 Thangam E.Philip. 2005. Modern cookery for teaching and trade (volume I). (Edition V), Orient Longman Publishers.





Course Code	Course Name	Category	L	T	P	Credit
192CH1A2CB	CORE-IV: ACCOMMODATION OPERATIONS - I	Theory	3	0	0	3

### PREAMBLE

This course has been designed for students to learn and understand

- The basic concepts of Front office operations.
- The basics of housekeeping operations.
- The activities carried out in the front office and housekeeping departments.

### 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 classifications of hotels and categories of rooms and room tariff.	K1
CO2	Identify and know the different organization hierarchy of the front office and housekeeping departments and reservation process.	K2
CO3	Learn the process of registration in the front office and key handling procedures and know the guest safety and security based activities.	K2, K3
CO4	Know the different cleaning equipments, classification of polishes, and cleaning of different surfaces	K2
CO5	Learn the cleaning and maintenance of guest rooms and housekeeping inventories.	K3

### MAPPING WITH PROGRAMME OUTCOMES

COs	PO1	PO2	PO3	PO4	PO5	PO6
CO1	S	M	S	M	S	S
CO2	S	M	M	M	M	M
CO3	M	M	M	M	M	M
CO4	M	S	M	S	M	M
CO5	M	M	M	M	M	M



192CH1A2CB	CORE-IV: ACCOMMODATION OPERATIONS - I	SEMESTER II
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**Total Credits: 3**

**Total Instructions Hours: 36**

### Syllabus

#### **Unit I** Introduction to Hotel Industry 6

Hospitality and its Origin/History

Classification of Hotels based on Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service, Management and Affiliation

Types of Rooms and Room Rates

Single, Double, twin, suites, etc

Types of room tariff: Rack rate, discounted rates, etc.

Types of Meal plan used in the hotel industry.

#### **Unit II** Front Office Organization and Reservations 7

Organizational / Hierarchy Chart, Duties and Responsibilities of F.O Persons.

Front office functional areas.

Importance of Housekeeping, Responsibility of the Housekeeping department. Organisation structure of Housekeeping department. Personal Attributes of Housekeeping staff. Layout of Housekeeping department.

Functions of Bell desk [Scanty, Left Luggage procedure].

Reservations

Importance & Functions of Reservation sections, modes of reservations.

Types of reservation [confirmed, Guaranteed, etc]

Computer Based reservation System

Global Distribution System, Inter-Sell agencies, CRS, Reservation through the internet.

#### **Unit III** Registration and Checkout of guest 7

Introduction to the Registration section.

Steps of registration [with or without reservation].

Pre- registration activities.



Dr. N. G. P. A. S. C.

Front Office Guest Security & Safety - Introduction to security systems, Control of

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room keys. Mobiles for keyless entry. Fire safety- Classification of fire, procedure in the event of fire, Accidents – Accidents in hotels, Accident report.

Guest complaints – Types of guest complaints, Handling guest complaints

Guest Check out

Departure procedure, Departure procedure in fully automated system.

Potential check-out problems and solutions.

Cash & Accounts - Introduction to cash, Functions of cash sections.

Various modes of payment by the guest.

Types of cash Settlement.

Types of credit settlements.

#### **Unit IV** Housekeeping Inventories

8

Cleaning Equipments: Introduction, Types of Cleaning equipment's, Storage, Distribution, Cleaning Agents: Water, Detergents, Abrasives, Glass Cleaner, Disinfectants, 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.

#### **Unit V** Maintenance of guest rooms and Housekeeping Inventories

7

Hotel Guestrooms: Guest room supplies, Guest Amenities. Lost and found.

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.

Principles of Cleaning, Cleaning procedures, Frequency of cleaning - Deep cleaning and spring cleaning.

Cleaning Equipments: Introduction, Types of Cleaning equipments, Storage, Distribution, and control of Cleaning Equipment, Selection of Cleaning Equipments.



## Text Books

- 1 Jatashankar R. Tewari. 2009. Hotel Front Office Operations and Management. (Edition I), Oxford University Press.
- 2 Raghubalan, SmriteeRaghubalan. Hotel Housekeeping - Operations and Management -Oxford University Press.

## Reference Books

- 1 John C.Branson & Margaret Lennaux - Hotel, Hostel and Hospital Housekeeping -- Edward Arnold.
- 2 S.K. Kausal, S.N.Gautam. Accommodation Operations Management, Frank bros & Co publishers' ltd.
- 3 <https://hoteltechreport.com/guest-experience/keyless-entry>



192CH1A2CP	CORE PRACTICAL - III: FOOD PRODUCTION & PATISSERIE - II	SEMESTER II
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**Total Credits:** 2  
**Total Instructions Hours:** 48

S.No	Contents
1	Individual practical for students-10 sets of menu
2	Demonstration classes & simple application by students Basic Western Cuisine
3	STOCKS
4	SAUCES
5	SOUPS / SALADS
6	EGG COOKERY
7	PASTAS
8	FISH COOKERY
9	POULTRY
10	MEAT
11	VEGETABLES
12	HOT/COLD DESSERTS



192CH1A2CQ	CORE PRACTICAL - IV: ACCOMMODATION OPERATIONS	SEMESTER II
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**Total Credits: 2**  
**Total Instructions Hours: 48**

S.No	Contents
1	Bed making – Evening service.
2	Thorough cleaning of various surfaces/ finishes.
3	Check-in and check-out procedures
4	Polishing (metal, leather, wood, plastic etc.)
5	Telephone handling skills, social skills
6	Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier.
7	Handling guest complaints and solving problems.
8	Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.
9	Flower arrangement.
10	Room and Public area inspection.



Course Code	Course Name	Category	L	T	P	Credit
194CS1A2IA	IDC - II : COMPUTER APPLICATIONS IN HOTEL INDUSTRY	Theory	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The principles of computer applications in hotel industry.
- The basic computer uses in hotels

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the basics and usage of MS Word.	K1
CO2	Apply different formatting techniques of MS Word documents.	K2
CO3	Use the different formulas for different calculations using MS Excel.	K2, K3
CO4	Create and design presentations using MS - Powerpoint.	K2
CO5	Create and format tables, forms by using MS - Access	K2

### MAPPING WITH PROGRAMME OUTCOMES

COs	PO1	PO2	PO3	PO4	PO5	PO6
CO1	S	M	S	M	S	M
CO2	S	M	M	M	M	M
CO3	M	S	M	M	M	M
CO4	M	M	M	S	S	M
CO5	M	M	M	M	M	M

S Strong

M Medium

L Low



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194CS1A2IA	IDC - II : COMPUTER APPLICATIONS IN HOTEL INDUSTRY	SEMESTER II
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**Total Credits: 4**

**Total Instructions Hours: 48**

### Syllabus

#### Unit I Introduction to computers

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

#### Unit II Microsoft word Document

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

#### Unit III MS-Excel

MS-Excel: Excel basics: Entering Data into cells, Editing and Erasing Data, Working with Ranges, Excel Formulas and Functions- Formula Basics, Using Functions. Inserting and Deleting rows & columns, Graphically representing data: Charts & Graphs-Picking a Chart Type, Reviewing the Chart Type , Printing and Saving Charts, Customizing Charts: Adding and Editing Titles, Legends, and Data Labels.

#### Unit IV MS-PowerPoint

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

#### Unit V MS-Access

MS-Access: Creating a Database, Opening a Database, Ways of Viewing a Table, Designing and Refining a Database Table-Creating, Moving, Copying, Deleting and





Renaming Fields, Finding & Replacing Data in Database Table, Filtering to Find Data.

### Text Books

- 1 Stephen L. Nelson. 2003. The Complete Reference Office 2000. (Edition III), Tata Mc Graw Hill Company.
- 2 R.K. Taxali. PC Software for Windows. 2006. (Edition IX), Tata Mc Graw Hill Company.

### Reference Books

- 1 Toyce Cox & Polley Urban. 2005. Quick Course MS Office. (Edition IV), Galgotia Publishers Pvt. Ltd.
- 2 Craig Mc Mustry. 2006. MS Windows Communication Foundation. (Edition IV), Pearson Edition



Course Code	Course Name	Category	L	T	P	Credit
196BM1A2AA	AECC : HUMAN RIGHTS	AECC	2	-	-	2

### PREAMBLE

This course has been designed for students to learn and understand

- To study how human values and personality traits help to develop the characteristics of each individual
- Understanding the moral values towards the enrichment of the society
- Identify the impact of ethics and values on the global development of the current scenario

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the concept of human values, personality traits and character formation.	K2
CO2	Acquire the knowledge through value education towards national and global development.	K1
CO3	Introduce the basic concepts of conflict, emotions and adolescent emotions.	K1
CO4	Illustrate the techniques in therapeutic measures like yoga and meditation.	K2
CO5	Learn the concepts of human rights, rights for women and children and domestic violence.	K3

### MAPPING WITH PROGRAMME OUTCOMES

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



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**S Strong**  
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**M Medium**

**L Low**

B.Sc. CS & HM (Students admitted during the AY 2019-20)

196BM1A2AA	AECC : HUMAN RIGHTS	SEMESTER II
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**Total Credits: 2**

**Total Instruction Hours: 24 h**

### Syllabus

**Unit I** Introduction to human values 05 h

Concept of Human Values - Value Education Towards Personal Development - Aim of education and value education - Evolution of value oriented education - Concept of Human values - Types of values - Components of value education - Personal Development: Self analysis and introspection - Sensitization towards gender equality - Physically challenged - Intellectually challenged - Respect to age - Experience - Maturity - Family members - Neighbours - Co-workers - Character Formation towards Positive Personality: Truthfulness - Constructivity - Sacrifice - Sincerity - Self Control - Altruism - Tolerance - Scientific Vision.

**Unit II** Value education and Social values 05 h

Value Education Towards National and Global Development National and International Values: Constitutional or national values - Democracy - Socialism - Secularism - Equality - Justice - Liberty - Freedom and fraternity -Social Values - Pity and probity - Self control - Universal brotherhood - Professional Values - Knowledge thirst - Sincerity in profession - Regularity - Punctuality and faith - Religious Values - Tolerance - Wisdom - Character - Aesthetic values - Love and appreciation of literature and fine arts and respect for the same - National Integration and international understanding.

**Unit III** Global Development on Ethics and Values 04 h

Impact of Global Development on Ethics and Values: Conflict of cross-cultural influences - Mass media - Cross-border education - Materialistic values - Professional challenges and compromise - Modern Challenges of Adolescent Emotions and behave or Sex and spirituality: Comparison and competition - Positive and negative thoughts - Adolescent Emotions - Arrogance - Anger - Sexual instability - Selfishness - defiance.

**Unit IV** Yoga and Meditation 05 h

Therapeutic Measures: Control of the mind through - Simplified physical exercise - Meditation - Objectives - Types - Effect on body - Mind - Soul - Yoga - Objectives - Types - Asanas - Activities: Moralisation of Desires -Neutralisation of Anger - Eradication of Worries - Benefits of Blessings.

**Unit V** Human Rights and Rights of Women and Children 05 h

Human Rights - Concept of Human Rights - Indian and International Perspectives  
Evolution of Human Rights - Definitions under Indian and International  
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documents - Broad classification of Human Rights and Relevant Constitutional Provisions - Right to Life - Liberty and Dignity - Right to Equality - Right against Exploitation - Cultural and Educational Rights - Economic Rights - Political Rights - Social Rights - Human Rights of Women and Children - Social Practice and Constitutional Safeguards - Female Foeticide and Infanticide - Physical assault and harassment - Domestic violence - Conditions of Working Women - Institutions for Implementation - Human Rights Commission - Judiciary - Violations and Redressal Violation by State - Violation by Individuals - Nuclear Weapons and Terrorism Safeguards.

## References

1. Brain Trust Aliyar, 2008, Value Education for health, happiness and harmony. Vethathiri publications, Erode.
2. Grose. D. N, 2005, A text book of Value Education. Dominant Publishers and Distributors, New Delhi.
3. Yogesh Kumar Singh & Ruchika Nath, 2005, Value Education, P. H Publishing Corporation, New Delhi.
4. Venkataram & Sandhiya. N, 2001, Research in Value Education, APH Publishing Corporation, New Delhi.
5. Seetharam. R. (Ed), 1998, Becoming a better Teacher Madras Academic Staff College.
6. Brain Trust Aliyar, 2004, Value Education for Health, Happiness and Harmony. Vethathiri publications, Erode.
7. Swami Vivekananda, 2008, Personality Development. Advaita Ashrama, Kolkata.
8. Dey A. K, 2002, Environmental Chemistry. New Delhi - Vile Dasaus Ltd



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Third Semester										
192CH1A3CA	Core	Food Production -III	4	-	-	3	25	75	100	4
192CH1A3CB	Core	Food and Beverage Service - II	4	-	-	3	25	75	100	4
192CH1A3CC	Core	Accommodation Operations - II	3	-	-	3	25	75	100	3
192CH1A3CP	Core Practical	Food Production & Patisserie - III	-	-	4	4	40	60	100	2
192CH1A3CQ	Core Practical	Food and Beverage Service - II	-	-	4	3	40	60	100	2
192CH1A3SA	SEC	Bakery and Confectionery-I	3	-	-	3	25	75	100	3
192CH1A3SP	SEC Practical	Bakery and Confectionery-I	-	-	4	3	40	60	100	2
	GE		2	-	-	2	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A3AA	AECC - III	Basic Tamil	2	-	-	3	-	50	50	2
191TL1A3AB		Advanced Tamil								
195CR1A3AA		Women’s Rights								
Total			18	-	12				800	24

### EXTRA CREDIT COURSES

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

S. No.	Course Code	Course Name
1	192CH1ASSA	Food Preservation
2	192CH1ASSB	Event Management



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3CA	FOOD PRODUCTION - III	CORE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The importance of Indian Regional cuisine.
- The various ingredients used in each state wise cuisine.
- The different methods of cooking styles applied in regional cuisine.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Learn the highlights of dishes from different states, regions and staple diets, various methods of cooking with dishes.	K2
CO2	Understand the methods of cooking applied western regions of India like Goa, Maharashtra, Gujarat cuisine, etc and its feature.	K1, K2
CO3	Learn the regional cuisines of Punjab, Kashmir, Rajasthan cuisines, etc	K2, K3
CO4	Understand the methods of cooking applied western regions of India like Tamil Nadu, Kerala, Karnataka, Andhra cuisines, etc and its features.	K2, K3
CO5	Learn the importance of Tandoori cooking, Indian breads, Indian sweets and Indian breakfast recipes from various states.	K2

### MAPPING WITH PROGRAMME OUTCOMES

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



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**M**

**Medium**

**L**

**Low**

B.Sc. CS & HM (Students admitted during the AY 2019-20)

192CH1A3CA	FOOD PRODUCTION - III	SEMESTER III
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### Syllabus

#### **Unit I** Introduction to Indian cuisine 10 h

Introduction to Regional Indian Cuisine, Heritage of Indian cuisine, Factors affecting eating habits in different parts of the country, Cuisine and its highlights of different states/regions/Staple diets, regional cuisines of India, method of cooking, equipment and utensils used in the kitchen. Basic Indian gravies.

Uttar Pradesh Cuisine - Introduction, ingredients , masalas , methods of cooking and specialty dishes- Bati chokha, Bedhai, Pedha, Petha, Tehri, Barkan ki longi, Galaouti kabab, Bhindi ka salan, Dum aloo, Chaat aloo puri, Veg Kofta Curry, Gujiya - (Only names no recipes).

Madhya Pradesh Cuisine - Introduction, ingredients , masalas , methods of cooking and dishes- Poha, Dal Bafla, Seekh Kebab, Bhutteka kees, Bhopali Gosht Korma, Palak puri, Chakki ki shak, Malpua, Jalebi - (Only names no recipes).

#### **Unit II** West Indian Cuisine 9 h

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

Maharashtra Cuisine - Characteristics, ingredients , masalas , methods of cooking and important dishes-Pohe (pohay), Misal pav, Pithla bhakri, Sabudana khichdi, Malvani Chicken, Kheema Pav, Kolambi Pulao, Amrakhand, Bharli vangi, Aamli, Rassa - (Only names no recipes).

Gujarathi Cuisine - Characteristics, ingredients , masalas , methods of cooking and specialty dishes- Khandvi, Gujrati samosa, Aam shrikhand, Kadhi, Dhokla, Bardoli khichidi, Dal dokli, Bajri No Rotio, Basundi, Biranj, Dal Vada, Shrikhand - (Only names no recipes).

#### **Unit III** North Indian Cuisine 9 h

Punjabi cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Important dishes - Butter chicken, Shakkarpara, Lassi, Chole, Chole bhatura, Sarson ka saag, Gobi shalgam, Gajaar achaar, Gajar Ka Halwa - (Only names no recipes)

Kashmiri Cuisine - Ingredients, masalas, methods of cooking, characteristics. Important dishes- Rogan Josh, Modur pulao, Yakhni or yoghurt lamb curry, Dum Kashmiri muji gaad, Aab gosht, Goshtaba - (Only names no recipes).



thani Cuisine - Introduction, ingredients , masalas , methods of cooking and important dishes- Dal bati churma, Mohan thai, Laaf maas, Mava khichdi, Mirchi

bada, Kalakand, Pyaj ki kachori - (Only names no recipes).

#### **Unit IV** South Indian Cuisine

11 h

Tamilnadu Cuisine - Characteristics, ingredients , masalas , methods of cooking and important dishes- Chettinaatu kozhi curry, Ennai Kathrikai kulambu, Chettinad Vella Kurma, Nandu Varuval, Vathakulambu, Ambur Biriyan, Adhirasam - (Only names no recipes).

Kerala Cuisine - Characteristics, ingredients , masalas , methods of cooking and specialty dishes - Pathiri, Kaalan, Avail, Appam & Mutton Stew, Idiyappam, Meen Pollichadhu, Naadan kozhi varuthathu, Malabar Chicken Biriyan, Ada Pradhaman. - (Only names no recipes).

Karnataka Cuisine - Introduction, ingredients , masalas , methods of cooking and special dishes of Karnataka- Neer dosa, Korri Gassi, Kundapura koli saaru, Mysore masala dosa, Allugeddu, Coorgh pandi curry, Haalbai, Mysore Pak -(Only names no recipes).

Andhra Cuisine - Characteristics, ingredients , masalas , methods of cooking and important dishes - Pulihora, Chepa pulusu, Gongura pickle, Pesarattu, Andhra chicken biryani, Gutti nankaya koora, punugulu, Golichina Mamsam - (Only names no recipes).

#### **Unit V** Special foods of India

9 h

Tandoori cooking - Seasoning of tandoori pot, Tandoori marination - Objectives and importance, tandoori masalas, tandoori preparations with recipes.

Indian Breads - Introduction, recipes - Naan , Pulkha, Paratha, Kulcha, Makki Ki Roti, Stuffed Paratha, Bhatura.

Famous Indian Sweets - Introduction, recipes - Gulab Jamun, Rasagulla, Rasamalai, Thirunelveli Halwa, Jangry, Ladoo. Recipes of Indian Snacks - Samosa, Pav Bhaji, Bhel Puri, Pani Puri, Alu Bonda, Etc.

Indian breakfast - Introduction to Indian breakfast and recipes from regional states - rava dosa, pulihora recipe, dal dhokla, dadpe pohe, pudina rice, hariyali sabudana khichdi, masala poori, vegetable idli, vada curry, akki roti, masala dosa.





## Text Books

- 1 J. Indersingh Kalraj Prashad, 2004. Cooking With Indian Master,(Edition I)
- 2 Thangam E.Philip, 2005. Modern cookery for teaching and trade.(volume I) (Edition V), Orient Longman Publishers.

## References

- 1 Shehzd Husain & Rafi Fernandez. 2002. Complete Book of Indian Cooking. (Edition I ), Anness Publishers Limited.
- 2 MridulaBaljekar. 2002. Ultimate Indian Cook book. ( Edition I), Om Book service Publishers.
- 3 ThangamE.Philip, 2014. Modern cookery for teaching and trade. (volume II) (Edition VI), Orient Longman Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3CB	FOOD AND BEVERAGE SERVICE - II	CORE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The classification of types of breakfasts.
- To classify the different types of nonalcoholic beverages and cheese
- The procedure of serving the guest

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Explain the types of breakfast, the sequential service, and billing methods	K3
CO2	Understand about the different types of non alcoholic beverages.	K2
CO3	To understand the different types of service procedure for lunch dinner	K3
CO4	Understand the service procedure of different courses, Record keeping	K2,K3
CO5	Understand the service procedure of room service, Lounge service, Afternoon tea service and Reception tea service.	K2,K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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192CH1A3CB	FOOD AND BEVERAGE SERVICE - II	SEMESTER III
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### Syllabus

#### **Unit I**      Types of breakfast and styles of service 8 h

Breakfast: Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental, English breakfast, American Breakfast, Indian breakfast and house breakfast. Order taking procedures: In-person, telephone and door hangers.

Checking, Control and Billing-Introduction and Checking system. Types of checking and check copies, triplicate systems, checking for wines & other drinks. The Bill-methods of making a bill & setting the account

#### **Unit II**      Types of non-alcoholic beverages 10 h

Classification of beverages: Types of beverages, preparation of common non-alcoholic beverages & its - Origin & Manufacture - Types & Brands Examples tea, coffee, milk based drinks, juice, squash and aerated water, other bar non-alcoholic drinks used in dispense and main bar.

#### **Unit III**      Food service procedure 10 h

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

#### **Unit IV**      Sequence of food and beverage service 10 h

Service of soup, service of fish, service of main course, service of sweets , service of cheese, service of savory, service of dessert and service of coffee after meal. do; and don'ts during the service

Simple control system - kot/bill control system, making bill, cash handling equipment, record keeping.

#### **Unit V**      Room service, tea service and lounge service 10 h

Floor / Room service - Meaning, Full & Partial room service, Breakfast service in room, tray & trolley set-up for room service.

Lounge service - Meaning, organization of lounge service.

Afternoon tea service - Means for high tea & afternoon tea, order of service.

Don'ts of Tea Service - Meaning & procedure.



## Text Books

- 1 R.Singaravelavan. 2011. Food & Beverage Service. (Edition I), Oxford University Press Publishers.
- 2 Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd

## References

- 1 John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai.
- 2 Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage Management. (Edition IV), Elsevier India Publisher Pvt. Ltd.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3CC	ACCOMMODATION OPERATIONS - II	CORE	3	-	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- The functions and importance of different sections of the front office
- The concept and importance of safety awareness and first aid and the special provisions provided.
- The laundry section of the hotel and its functions

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the functions and importance of different sections of the front office	K2
CO2	Know about the recent trends in the hospitality industry	K2
CO3	Understand the concept and importance of safety awareness and first aid.	K3
CO4	Learn about the laundry section of the hotel and its function	K2
CO5	Understand the Special Provisions for the differently abled, Safety, security & comfort.	K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



<b>192CH1A3CC</b>	<b>ACCOMMODATION OPERATIONS - II</b>	<b>SEMESTER III</b>
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**Total Credits: 3**

**Total Instruction Hours: 36 h**

### **Syllabus**

**Unit I**      Front Office Functions & Importance 6 h

Front Office: Functions and its importance, Different sections of the front office department and their importance - Reservation, Reception, Concierge, Bell desk, Lobby, Telephones, Cashier. Inter and intra-department coordination.

**Unit II**      Emerging Trends in Hotels 7 h

Smart rooms, Smart controls, Technology for energy conservation, Mobiles for keyless entry, Personalized services for travelers, Health and wellness offerings, Online portals for room reservation, Green practices, Service automation (check-in, check-out), Guest apps, Tech lounges, Social listening.

**Unit III**      Safety Awareness and First Aid 7 h

Safety Awareness and First Aid: Concept and Importance, Safety: Accidents, Fires (Cause, Procedure, Accident report form), Security: Security of Guest/Staff/Public areas/Rooms/Back office areas, First Aid: Concept and Emergency Procedures (Heart Attack, Fits, Burns, Fainting, Fractures, Scalds, Artificial respiration).

**Unit IV**      Laundry Management 8 h

Laundry Management: In-house Laundry vs contract Laundry: merits & demerits, Layout, Laundry Flow process, Equipment (Washing machine, Hydro extractor, Tumbler, Calendar/Flat work Iron, Hot head/Steam press, Cooler press, Pressing tables), Stains and Stain removal, Laundry detergents.

**Unit V**      Special Provisions, Safety, security & comfort 7 h

Special Provisions for Handicapped Guests: Guest room - added features and modifications, Public Areas: Wash - rooms, restaurants, main entrance etc. added features and modifications. Situation Handling/Service Design, for typical Market Segment.

(Safety, security & comfort): Airlines crew guest rooms, Single lady guests, Children, Typical house-keeping complaints, situations handling, Interdepartmental coordination specially with Room-service, Maintenance, Telephone, security and front desk.



## Text Books

- 1 Jatashankar R. Tewari. 2009. Hotel Front Office Operations and Management. (Edition I), Oxford University Press.
- 2 Raghubalan, SmriteeRaghubalan. Hotel Housekeeping – Operations and Management –Oxford University Press.

## References

- 1 John C.Branson & Margaret Lennaux - Hotel, Hostel and Hospital Housekeeping -- Edward Arnold.
- 2 S.K. Kausal, S.N.Gautam. Accommodation Operations Management, Frank bros & Co publishers' ltd.
- 3 <https://hoteltechreport.com/guest-experience/keyless-entry>



192CH1A3CP	<b>CORE PRACTICAL : FOOD PRODUCTION&amp; PATISSERIE - III</b>	<b>SEMESTER III</b>
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**Total Credits:** 2  
**Total Instructions Hours:** 48 h

**S.No****PRACTICALS**

- 1 Formulate a set of menu consisting of 5 dishes from Tamilnadu
- 2 Formulate a set of menu consisting of 5 dishes from Kerala
- 3 Formulate a set of menu consisting of 5 dishes from Goa
- 4 Demonstration on Indian chaats
- 5 Formulate a set of menu consisting of 5 dishes from Andhra Pradesh
- 6 Formulate a set of menu consisting of 5 dishes from Gujarath
- 7 Demonstration on Pulaos and Biryani
- 8 Formulate a set of menu consisting of 5 dishes from Punjab
- 9 Formulate a set of menu consisting of 5 dishes from Kashmir
- 10 Formulate a set of menu consisting of 5 dishes from Rajasthan
- 11 Demonstration on Indian Sweets
- 12 Formulate a set of menu consisting of 5 dishes from Karnataka

**Note:** Out of 12 – 10 Mandatory

**References**

- 1 Krishna Gopal Dubey. 2011. The Indian cuisine. (Edition I), PHI learning Publishers Private Ltd.
- 2 Vimla Patil. 2008. Food Heritage of India. (Edition II), Vakils Feffer and Simons Publishers.
- 3 J. Inder singh Kalraj Prashad. 2004. Cooking With Indian Masters. (Edition I), Publisher – Allied publications.





192CH1A3CQ	<b>CORE PRACTICAL : FOOD AND BEVERAGE SERVICE - II</b>	<b>SEMESTER III</b>
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**Total Credits:** 2  
**Total Instructions Hours:** 48h

S.No	PRACTICALS
1	Practice of simple menu compilation.
2	Receiving the guests, presenting the menu, taking orders.
3	Service of Hors d'oeuvre.
4	Service of soup, fish, and pastas.
5	Service of main course
6	Service of salads
7	Service of sweet.
8	Service of Cheese.
9	Service of non – alcoholic drinks, tea, and coffee
10	Continental breakfast cover and tray set up.
11	English breakfast cover and tray set up
12	Taking orders through telephone for room service.

**Note:** Out of 12 - 10 Mandatory

### References

- 1 Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd.
- 2 Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata Mc Graw – Hill Publishers
- 3 Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata Mc Graw – Hill Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A3SA	BAKERY AND CONFECTIONERY-I	SEC	3	-	-	3

### PREAMBLE

This course has been designed for students to learn and understand

- To understand the basic materials used in the bakery, yeast dough production and cookies production.
- To know the cake preparation methods and its faults.
- To understand the Role of icing in bakery product.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the role of raw materials used in Bakery and identify the equipments & types of oven used in bakery	K1
CO2	Understand about the Yeast dough, Types of dough, Bread faults and their causes	K1
CO3	Explaining the meaning of biscuits and preparation Cookies Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons	K1, K2
CO4	Understand the different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste_ preparation	K1, K2
CO5	Understand the Pies, Rolling pie dough and lining pans, preparation of fillings for pies.	K1,K2

### MAPPING WITH PROGRAMME OUTCOMES

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



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**Strong**  
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**M**

**Medium**

**L**

**Low**

B.Sc. CS & HM (Students admitted during the AY 2019-20)

<b>192CH1A3SA</b>	<b>BAKERY AND CONFECTIONERY-I</b>	<b>SEMESTER III</b>
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**Total Credits: 3**

**Total Instruction Hours: 36 h**

### **Syllabus**

**Unit I**      Raw Materials & equipments used      7 h

Raw materials used in Bakery and their role – flour, sugar, fat, raising agents, flavouring agents, nuts & fruits, equipments & types of oven used in bakery, Temperature for different products.

**Unit II**      Yeast dough products      7 h

Yeast dough, Types of dough, steps in Yeast dough production, types of dough making process, Controlling fermentation, Bread faults and their causes, recipes for doughnuts, hard rolls, white bread, croissant, etc

**Unit III**      Cookies      7 h

Biscuits- meaning and preparation Cookies\_ Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons, wafers and lace cookies, assorted cookies, baked meringues- procedure for making meringues.

**Unit IV**      Paste and its types      7 h

Different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste\_ preparation, faults and products of the above pastes, Strudel& phylo- preparation.

**Unit V**      Pies      8 h

Pies- Introduction, production of pies. Rolling pie dough and lining pans, preparation of fillings for pies. Production of fruit pies and common problems with fruit pies, preparation of cream and chiffon. Common problems. Tarts and tartlets- procedure for making tarts shells, variations.



## Text Books

- 1 Yogambal Ashokkumar. 2012. Textbook of Bakery and Confectionary. (Edition II), PHI Learning Pvt. Ltd.
- 2 John Kingslee. 2006. A Professional Text to Bakery and Confectionary. (Edition I), New Age International Pvt. Ltd.

## References

- 1 John Campbell, David Foskett & Victor Ceserani. 2008. Practical cookery. (Edition XI), ELST Publishers Pvt. Ltd.
- 2 Wayne Gisslen. 2000. Professional Baking. (Edition V), John Wiley and Sons Publishers.



192CH1A3SP	SEC PRACTICAL : BAKERY AND CONFECTIONERY -I	SEMESTER III
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Total Credits: 2  
Total Instructions Hours: 48 h

S.No	PRACTICALS
1	Sweet Bun, Vanilla cookies, Pineapple tartlets
2	Doughnuts, Melting marvels, Tart
3	Bread rolls - hard & soft rolls, Coconut cookies, veg Puffs
4	Croissants, chocolate cookies, Egg puff
5	Wheat bread, marble cookies, chicken puff rolls
6	Whole wheat bread, cashew cookies, Banana custard flan
7	Baba and Savarin, Butter cookies, Dry fruit pies
8	Danish pastry, Chocó chip cookies, Chiffon pies
9	Brioche, Butter short bread, Sweet puff
10	Veg Pizza, Cream biscuit, Veg phillo
11	Bread sticks , Salt biscuits, cream horns
12	Chelsea bun, Whole wheat biscuits, Onion Puff

**Note:** Out of 12 - 10 Mandatory

### References

- 1 Yogambal Ashokkumar. 2012. Textbook of Bakery and Confectionary. (Edition II), PHI Learning Pvt. Ltd.
- 2 John Kingslee. 2006. A Professional Text to Bakery and Confectionary. (Edition I), New Age International Pvt. Ltd.
- 3 Wayne Gisslen. 2000. Professional Baking. (Edition V), John Wiley and Sons Publishers.



192CH1A3GA	BASICS OF COOKERY	SEMESTER III
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Total Credits: 2

Total Instruction Hours: 24 h

### Syllabus

**Unit I** Introduction to Cooking 5 h

Aims and Objectives of Cooking

Aims and Objectives of cooking food.

Methods of Cooking Food

Transference of heat to food by radiation, conduction and convection. Boiling, poaching, stewing, braising, steaming, baking, roasting, grilling, frying, microwave, pot roasting – explanation with examples.

**Unit II** Classification of cooking materials and their uses 5 h

Foundation ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.

b) Thickening agents.

c) Raising agents – Functions of raising agents, chemical raising agents and yeast.

d) Salt – Uses.

e) Liquid – Water, stock, milk, fruit juices, etc., uses of a liquid.

f) Flavourings and seasonings – Uses and examples.

g) Sweetening agents – Uses and examples.

**Unit III** Basic Principles of Food Production 5 h

i) Vegetable and Fruit Cookery – Introduction, Classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Classification of fruits, Uses of fruit in cookery.

Basic Indian Cookery

i) Condiments & Spices- Introduction to Indian food, Spices used in Indian cookery, Role of spices in Indian cookery.

ii) Masalas- Introduction, Blending of spices and concept of dry and wet masalas (Dry masalas – Aamchoori masala, garam masala, chaat masala, chana masala, kebab masala, rasam masala, Kolhapuri masala. Wet masalas – sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala. Pastes used in cookery – Types, uses and storage.



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IV COIMBATORE, INDIA Basic commodities

B.Sc. CS & HM (Students admitted during the AY 2019-20) 5h

Cereals – Various types of cereals.

Fats – Various types of fats.

Oils - Various types of oils.

Milk - Various types of milk.

Cream - Various types of creams.

Types of flour used in cookery.

Types of wheat flours used in cooking.

## **Unit V**      Preparation of Ingredients

4 h

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

Methods of mixing food.

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

## **Text Books**

- 1      Thangam E.Philip. 2005. Modern cookery for teaching and trade (volume I). (Edition V), Orient Longman Publishers.
- 2      Krishna Arora. 2009. Theory of Cookery. (Edition VI), Frank Brothers Publishers.

## **References**

- 1      Parvinder S. Bali. 2009. Food Production Operations. (Edition I), Oxford University Press.
- 2      David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery. (Edition X), Hodder Starghton Publishers.



<b>192CH1ASSA</b>	<b>SELF STUDY : FOOD PRESERVATION</b>	<b>SEMESTER III</b>
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**Total Credits: 1**

### **Syllabus**

#### **Unit I** Basic considerations in Food Preservation

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

#### **Unit II** Preservation of foods by low temperatures

Preservation of foods by low temperatures:

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

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

#### **Unit III** Preservation of foods by high temperatures

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

#### **Unit IV** Preservation by Water removal

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

#### **Unit V** Principles of Food Preservation

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





## Text Books

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

## References

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



<b>192CH1ASSB</b>	<b>SELF STUDY: EVENT MANAGEMENT</b>	<b>SEMESTER III</b>
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**Total Credits: 1**

## **Syllabus**

### **Unit I      Resorts Management**

Concepts of resorts management – planning – marketing – maintaining and development of resorts, Types of resorts – major players in resort industry in India – Sterling group, Mahindra group, etc., Introduction to Conventions, Exhibitions and Meetings (MICE), components of the conference market. Introduction to convention venues – Characteristics of conferences and conventions.

### **Unit II      Conferences and Conventions**

The nature of conference markets – the demand for conference facilities. The economic and social significance of conventions. The impacts of conventions on local and national communities demographic trends – geographical distribution. An international market perspective. An introduction to planning professional meets. Management of conference at site. Role of Travel agency in the management conference.

### **Unit III      Contract Events**

Contract negotiations: The law of professional Meeting and convention check list. Development of convention – hotel sales and marketing plan – hotel convention service management.

### **Unit IV      Organization and Marketing**

Practices in Event management – Organizing and Planning events – customer care management – starting and managing event business – Event Marketing – Marketing Equipments & tools – Event coordination

### **Unit V      Travel Industry Fairs**

Travel Industry Fairs - Benefits of Fairs – marketing tour brochures through fairs. ITB – WTM – BTF – TTW – PATA TRAVEL MART.



## Text Books

- 1 A.K. Bhatia, Event Management - Sterling Publishers Pvt.Ltd.Delhi.
- 2 Anton Shone & Bryn Parry, Successful Event Management.

## References

- 1 Avrich,Barry, Event and Entertainment Marketing – Vikas Publishers, Delhi.
- 2 Panwar J.S, Marketing in the New Era – Sage Publishers, Delhi



191TL1A3AA	பகுதி - 4 : அடிப்படைத்தமிழ்தாள் : 1(Basic Tamil )	SEMESTER III
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019-20ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது (10 மற்றும் 12 - ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம் பயிலாதவர்களுக்கு) (பருவத் தேர்வு உண்டு )

அலகு : 1 தமிழ் மொழியின் அடிப்படைக் கூறுகள் 12 h

அ) எழுத்துகள் அறிமுகம் :

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

ஆ) சொற்களின் அறிமுகம்: பெயர்ச்சொல், வினைச்சொல் - விளக்கம் (எ.கா.)

அலகு : 2 குறிப்பு எழுதுதல் 12 h

1. பெயர், முகவரி, பாடப்பிரிவு , கல்லூரியின் முகவரி
2. தமிழ் மாதங்கள்(12), வாரநாட்கள்(7),
3. எண்கள் (ஒன்று முதல் பத்து வரை), வடிவங்கள், வண்ணங்கள்
4. ஊர்வன, பறப்பன, விலங்குகள், மனிதர்களின் உறவுப்பெயர்கள்
5. ஊர்களின்பெயர்கள் (எண்ணிக்கை 10)
6. பயிற்சிப் பகுதி (உரையாடும் இடங்கள்) : வகுப்பறை, பேருந்து நிலையம், சந்தை

வினாத்தாள் அமைப்பு முறை -

மொத்த மதிப்பெண்கள் - 50

சரியான விடையைத் தேர்வு செய்தல்	பகுதி -அ	10x2=20
அரைப்பக்க அளவில் விடையளிக்க	பகுதி -ஆ	03x5=15
இரண்டு பக்க அளவில் விடையளிக்க	பகுதி-இ	01x15=15

குறிப்பு:

- அனைத்து அலகுகளில் இருந்தும் வினாக்கள் அமைதல் வேண்டும்
- பகுதி ஆ மற்றும் இ -க்கான வினாக்கள் இது அல்லது அது என்ற அடிப்படையில் அந்தந்த அலகுகளில் அமைதல் வேண்டும்



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B.Sc. CS & HM (Students admitted during the AY 2019-20)

### Text Books

- 1 அடிப்படைத் தமிழ். 2019. தொகுப்பு : தமிழ்த் துறை, டாக்டர் என். ஜி.பி. கலை மற்றும் அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக் ஹவுஸ்(பி)லிட். சென்னை

### References

- 1 ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம்
- 2 வலைதள முகவரி : <http://tamilvu.org>



191TL1A3AB	பகுதி - 4 : சிறப்புத் தமிழ் தாள் : 1 (Advanced Tamil )	SEMESTER - III
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019- 2020 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது (10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம் பயின்றவர்களுக்கு உரியது)(பருவத் தேர்வு உண்டு )

அலகு - 1 மரபுக் கவிதைகள் 05 h

அ) பாரதியார் கவிதைகள்

- தமிழ்நாடு
- மனதில் உறுதி வேண்டும்
- வருகின்ற பாரதம் (பா.எண்.5-8)

ஆ) பாரதிதாசன் கவிதைகள்

- இன்பத்தமிழ்
- நீங்களே சொல்லுங்கள்
- வாளினை எட்டா!

இ) தாராபாரதி கவிதைகள்

- வேலைகளல்ல வேள்விகள்

அலகு - 2 புதுக்கவிதைகள் 05 h

- கம்பன் கவியரங்கக் கவிதை - மு.மேத்தா
- தமிழா! நீ பேசுவது தமிழா! - காசியானந்தன்
- நட்புக் காலம் (10 கவிதைகள்) - அறிவுமதி கவிதைகள்

அலகு - 3 இலக்கணம் 04 h

- வல்லினம் மிகும் மற்றும் மிகா இடங்கள்
- ர, ற, - ல, ழ, ள - ந, ண, ன - ஒலிப்பு நெறி, பொருள் வேறுபாடு அறிதல்

அலகு - 4 கடிதங்கள் எழுதுதல் 05 h

- பாராட்டுக் கடிதம்
- நன்றிக் கடிதம்
- அழைப்புக் கடிதம்
- அலுவலக விண்ணப்பங்கள்

அலகு - 5 பாடம் தழுவிய வரலாறு 05 h

- பாரதியாரின் இலக்கியப் பணி
- பாரதிதாசனின் இலக்கியப்பணி
- மரபுக்கவிதை, புதுக்கவிதை - விளக்கம்



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வினாத்தாள் அமைப்பு முறை -	மொத்த மதிப்பெண்கள் - 50
சரியான விடையைத் தேர்வு செய்தல்	பகுதி -அ 10x1=10
அரைப்பக்க அளவில் விடையளிக்க	பகுதி -ஆ 05x3=15
இரண்டு பக்க அளவில் விடையளிக்க	பகுதி-இ 05x5=25

#### குறிப்பு:

- பகுதி -அ அனைத்து அலகுகளில் இருந்தும் இரண்டு வினாக்கள் அமைதல் வேண்டும்
- பகுதி ஆ மற்றும் இ -க்கான வினாக்கள் இது அல்லது அது என்ற அடிப்படையில் அந்தந்த அலகுகளில் அமைதல் வேண்டும்

#### Text Books

- 1 சிறப்புத் தமிழ் . 2019. தொகுப்பு: தமிழ்த் துறை, டாக்டர் என். ஜி.பி. கலை மற்றும் அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக் ஹவுஸ்(பி)லிட். சென்னை

#### References

- 1 புலவர் சோம. இளவரசு - 2014. இலக்கிய வரலாறு, மணிவாசகர் பதிப்பகம், சென்னை - 108
- 2 வலைதள முகவரி : <http://tamilvu.org>



<b>195CR1A3AA</b>	<b>WOMEN'S RIGHTS</b>	<b>SEMESTER III</b>
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**Total Credits: 2**

**Total Instruction Hours: 24h**

### **Syllabus**

#### **Unit I Rights to Infant & Child 4 h**

Issues for women in India- Law relating to Female infanticide-Rights to the survival of a child-Child Labour- Child trafficking –Child Marriage- Protection of Children against Sexual Offences Act 2012 (POCSO)

#### **Unit II Rights to women 5 h**

Matrimonial protection-Protection against dowry-Protection to pregnancy-Sexual offences-Law relating to work Place- Directive principles of Constitution (Article 39 a, d, e & Article 42, 43 & 46) - Trafficking of women

#### **Unit III Laws for Senior Citizen women 5 h**

Constitutional Rights –Personal Laws- The Tamil Nadu Maintenance and Welfare of Parents and Senior Citizens Rules in 2009- The National Council for Older person- Government Provisions for elderly persons

#### **Unit IV Civil and Political Rights of Women 5 h**

Right of inheritance-Right to live with decency and dignity-The Married women's Property Act 1874-Personal law women's right to property-Women Reservation Bill-National Commission for Women-Political participation Pre independent political participation of women-Participation of Women in post independent period

#### **Unit V International convention on Womens' Right 5 h**

Convention on the Elimination of All Forms of Discrimination against Women(CEDAW)-United Nations population Fund(UNFPA)-Protocol to the African Charter on the rights of women in Africa-Convention on the Nationality of Married women-Convention on the political rights of women- Inter-American convention on granting of civil and political rights for women-Universal declaration of Human rights





## Text Books

- 1 Women & Law(2009)-Krishna Pal Malik-Allahabad Law University, Delhi

## References

- 1 Women's Human Rights in India(2019)-Christian Foster and Jaya Sagade- Routledge India  
Justice for Women: Concerns and Expressions (2008)-Anand AS –Universal Law
- 2 Publishing Co.



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max Marks			Credits
							CIA	ESE	Total	
Fourth Semester										
Part - III										
192CH1A4CA	Core-VIII	Food Production - IV	4	-	-	3	25	75	100	4
192CH1A4CB	Core-IX	Food and BeverageService - III	3	-	-	3	25	75	100	3
192CH1A4CP	Core Practical - VII	Food Production &Patisserie - IV	-	-	4	4	40	60	100	2
195PA1A4IC	IDC- III	Hotel Accounting	4	-	-	3	25	75	100	4
193MB1A4IA	IDC - IV	Food Safety and Microbiology	4	-	-	3	25	75	100	4
192CH1A4SA	SEC - II	Bakery and Confectionery-II	3	-	-	3	25	75	100	3
192CH1A4SP	SEC Practical-II	Bakery and Confectionery-II	-	-	4	3	40	60	100	2
	GE -II		2	-	-	3	-	50	50	2
	LoP	Lab on Project	-	-	-	-	-	-	-	-
Part - IV										
191TL1A4AA	AECC -IV	Basic Tamil/	2	-	-	3	-	50	50	2
191TL1A4AB		Advanced Tamil/								
192PY1A4AA		General awareness								
Total			22	-	8				800	26



Course Code	Course Name	Category	L	T	P	Credit
192CH1A4CA	FOOD PRODUCTION - IV	CORE	4	0	0	4

### PREAMBLE

This course has been designed for students to learn and understand

- To learn more about Asian cuisine, and methods of cooking.
- To provide the knowledge about the characteristics of international cuisines.
- To know about the ingredients used and its preparation methods.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Know about the characteristics, ingredients used, equipments used in Chinese cuisine, Srilankan cuisine and Thai cuisine.	K2, K3
CO2	Learn about the characteristics, ingredients used, equipments used in Malaysian cuisine, Indonesian cuisine and Japanese cuisine	K2, K3
CO3	Explain the characteristics, ingredients used, equipments used in Italian cuisine, Spanish cuisine and Russian cuisine	K2, K3
CO4	Know about the Characteristics, ingredients used, equipments used in Greek cuisine, Mexican cuisine and American cuisine.	K2, K3
CO5	Characteristics, ingredients used, equipments used in Portugese cuisine, Scandinavian cuisine and German Cuisine.	K2, K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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*B.Sc. CS & HM (Students admitted during the AY 2019-20)*

<b>192CH1A4CA</b>	<b>FOOD PRODUCTION - IV</b>	<b>SEMESTER IV</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

#### **Unit I** Chinese, Srilankan, Thai cuisine 10 h

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.

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

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

Thai style.

#### **Unit II** Malaysian, Indonesian, Japanese cuisine 10 h

Malaysian cuisine - Characteristics, ingredients used, equipments used, Dishes with Recipes – Rendang, Nasi Goreng, Lontong, Ketupat, Ikan Bakar.

Indonesian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Ajam Dalam Kelapa (Chicken in coconut), Adobo, Ajap Djahe, Tahitian Chicken Saute.

Japanese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tamago Suimono (Egg soup), Tempura(Fried fish), Suki Yaki.

#### **Unit III** Italian, Spanish, Russian cuisine 9 h

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

Spanish cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Gazpacho, Tortillas, Sardinas Fritas (Fresh fried sardines), Pelota, Spanish rice, Churros (Fried batter).

Russian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes – Caviar with eggs, Studen, Caucasian Salad, Armenian soup, Beef Stroganoff.



**Unit IV** Greek, Mexican, American cuisine

10 h

Greek cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Soupa Avgolemono, Psari Plaku (Baked fish), Lamb Kebab, Chicken pilaf, Cabbage Dolmos, Tzaziki.

Mexican cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Avacado Tacos, Chicken Burritos, Mexican rice, Mexican bean salad.

American cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Tomato Juice Cocktail, Chicken Gumbo Soup, Devilled crab, Tuna Puffs, Boston baked beans, Apple crisp.

**Unit V** Portugese, Scandinavian, German cuisine

9 h

Portugese cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Ovos Duros a Portuguesa, Lobster a Portuguesa, Chicken a Portuguesa, Pudim de Noses, Fio de Ovos, Saurbraten.

Scandinavian cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Grapefruit with shrimps, White Coleslaw, Kaldormor, Danish Parsley Chicken, Chocolate Chiffon Pudding.

German cuisine - Characteristics, ingredients used, equipments used, Dishes with recipes - Kartoffel suppe, Fish balls with spinach, Stuben Kuecken, Apfelstrudel.



## Text Books

- 1 Purobi Babbar, 1995, "Flavours of China", Edition I, Vakils, Feffer and Simons Publishers Ltd.
- 2 Josephine Bacon, Hermes, 2006, "African and Middle Eastern cook Book", Edition I, Hermes House Publishers.

## References

- 1 Lesley Chamberlain, 2006, "Russian, German and Polish: Food and Cooking", Edition I, Hermes House Publishers.
- 2 Emi Kazuko, 2006, "Complete Book of Japanese Cooking", Edition I, Hermes House Publishers.
- 3 Mary Frey Ray, Evelyn Jones Lewis, 1988, "Exploring Professional Cooking", Edition I, Tata Mc Graw Hill Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A4CB	FOOD AND BEVERAGE SERVICE - III	CORE	3	0	0	3

### PREAMBLE

This course has been designed for students to learn and understand

- To understand the Classification of alcoholic beverages.
- To understand the production process of different types of wines
- Classification of wines and that are used in different countries with their laws

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	To understand about the different types of alcoholic beverages and its characters, beer manufacturing procedure and explain about the different spirit calculation methods.	K1,K2, K3
CO2	To understand about the different types of wine and its characteristics	K1,K2, K3
CO3	To understand about the different wines from France and Germany, its characteristics and its regions.	K1, K2
CO4	To understand about the different wines from Italy, about the food and wine pairing.	K1, K2
CO5	To understand about production of vermouth, cider Perry and the types of liqueurs	K1,K2, K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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*B.Sc. CS & HM (Students admitted during the AY 2019-20)*

<b>192CH1A4CB</b>	<b>FOOD AND BEVERAGE SERVICE - III</b>	<b>SEMESTER IV</b>
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**Total Credits: 3**

**Total Instruction Hours: 36 h**

### **Syllabus**

**Unit I**      Classification of Alcohols      7 h

Alcoholic beverage - Meaning, classification of alcoholic beverages.

Beer - Manufacturing process, types of beer, sizes of draught beer containers, beer mixed drinks. Spirit strength calculation methods (sikes, Gay Lussac and US).

Spirit production methods - pot still and patent still.

**Unit II**      Classification of wines      7 h

Wines: Meaning, classification of wines production (Red, white, rose sparkling wine Production, Aromatized & herbal wines: Meaning & production factors influencing the quality of the wine.

**Unit III**      Wines of France and Germany      8 h

Wines of France: Classification of French wines, important communes & their wines of Bordeaux, Burgundy, Alsace, Loire and Champagne.

Champagne: Importance, production method, styles of champagne and bottle sized - Terms.

Wines of Germany: Classification of German wines wine producing regions & wines of Germany.

**Unit IV**      Wines of the world      7 h

Wines of Italy: classification of Italian wines, and wine producing regions. Famous wines of Italy.

Wines of South Africa, California, Australia, Spain, Portugal - Regions and famous wines. Production & styles of Sherry, Port, Madeira, Marsala. Indian Wines: Production of wines, Brands of Indian wines.





**Unit V**      **Aperitifs and digestives**

7 h

Vermouth - Meaning, types, production & styles.

Cider & Perry - Meaning, production & styles.

Aperitifs & Digestives - Meaning of Calvodos, Applejack, Poire Williams, Kirsch, Slivovitz, Framboise, Marc.

Liqueurs - Meaning, colour, flavour & country of origin of Absinthe, Advocaat, Abricotine, Anisette, Aurum, Benedictine, Chartreuse, Cointreau Crème de menthe, crème de mokka, all curacaos, Dram buie, Glavya, Gold wasser, grand marnier, Kahlua, Sambuca, Tia Maria, Vander hum.

**Text Books**

- 1     Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", Edition VI, ELST Publishers Ltd.
- 2     R.Singaravelavan, 2011, "Food & Beverage Service", Edition I, Oxford University Press Publishers.

**References**

- 1     John Fuller, 2010, "Modern restaurant Service – A manual for students and Practitioners", Edition I, Hutchinson Publishers.
- 2     John Cousins & Andrew Durkan, 2000, "The Students Guide to Food and Drink", Edition I, Hodder & Stoughton Publishers.
- 3     John Cousins & Andrew Durkan, 1998, "The Beverage Book", Edition I, Hodder & Stoughton Publishers.



192CH1A4CP	<b>CORE PRACTICAL : FOOD PRODUCTION&amp; PATISSERIE - IV</b>	<b>SEMESTER IV</b>
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**Total Credits:** 2  
**Total Instructions Hours:** 48 h

S.No	PRACTICALS
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	Formulate a set of menu consisting of 5 dishes from Malaysia
4	Demonstration on Chinese dishes
5	Formulate a set of menu consisting of 5 dishes from Indonesia
6	Formulate a set of menu consisting of 5 dishes from Japan
7	Demonstration on Italian dishes
8	Formulate a set of menu consisting of 5 dishes from Spain
9	Formulate a set of menu consisting of 5 dishes from Greece
10	Formulate a set of menu consisting of 5 dishes from Portugal
11	Demonstration on Mexican dishes
12	Formulate a set of menu consisting of 5 dishes from Germany

**Note:** Out of 12 – 10 Mandatory

## References

- 1 David Foskett, Ronald Kinton & Victor Cesrani, 2004, “Practical Cookery”, 10<sup>th</sup> Edition, Hodder Starghton Publishers.
- 2 Arvind Saraswat, 2001, “Professional chef: The Art of Fine Cooking”, 5<sup>th</sup> Edition, UBS Publishers Private Ltd.
- 3 Chairmaine Solomon, Lansdowne, “Complete Asian cook book”.



Course Code	Course Name	Category	L	T	P	Credit
195PA1A4IC	HOTEL ACCOUNTING	IDC	4	0	0	4

### PREAMBLE

This course has been designed for students to learn and understand

- To introduce fundamental accounting issues and procedures required in hotels, restaurants and clubs.
- To learn accounting aspect of the information on cost, performance, expenses, revenues, results and their preparation.
- To provide relevant knowledge to future hotel managers

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Know the concepts, conventions and rules of accounting to pass journal entries and prepare ledger accounts.	K1
CO2	Obtain knowledge to prepare final accounts of a company	K2
CO3	Understand about Banking and its negotiable instruments of Banking.	K2
CO4	Obtain knowledge to know the cost accounting, Methods of Pricing of Stock Issues	K3
CO5	To know about Hotel Front Office Accounting	K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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*B.Sc. CS & HM (Students admitted during the AY 2019-20)*

<b>195PA1A4IC</b>	<b>HOTEL ACCOUNTING</b>	<b>SEMESTER IV</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

**Unit I** Book Keeping 10 h

Fundamentals of Book Keeping - Objectives - Importance - Accounting Concepts and Conventions - Types of Accounting - Journal - Ledger - Subsidiary books - Purchase Book - Sales Book - Purchase Return Book - Sales Return Book - Cash Book

**Unit II** Final Accounts 10 h

Preparation of Trial balance - Preparation of Final Accounts - Trading and Profit & Loss Account - Balance Sheet with Simple Adjustments.

**Unit III** Banking 9 h

Banking- Introduction - Pass book - Cheque - Salient features of a Cheque - Kinds of Cheque - Crossing - Types of Crossing - Material Alteration.

**Unit IV** Cost Accounting 10 h

Cost Accounting - Meaning - Definition - Preparation Cost Sheet - Stock Levels - Methods of Pricing of Stock Issue: LIFO - FIFO - EOQ. Accounting Machines and their importance in Catering Business.

**Unit V** Hotel Front Office Accounting 9 h

Hotel Front Office Accounting: Types of Accounts - Vouchers - Folios - Ledger. Front Office Accounting Cycle: Creation of Accounts- Maintenance of Accounts - Settlement of Accounts. Night Auditing Process.

**Note:** Distribution of Marks between problems and theory shall be 80% and 20%.



## Text Books

- 1 Vinayakam. N, Mani P.L, and Nagarajan K.L, 2003, "Principles of Accountancy", Sultan Chand & Company Ltd., New Delhi. (Unit: I and II)
- 2 Jain S P and Narang K L, 2000, "Cost accounting", Kalyani publishers, New Delhi. ( Unit: IV)

## References

- 1 Varshney, 2007, “Banking Theory, Law and Practice” - Sultan & Chand Ltd, New Delhi. (Unit: III)
- 2 Jatashankar R. Tewari, 2016, "Hotel Front Office Operations and Management", Oxfrd University Press, Chennai. (Unit: V)



Course Code	Course Name	Category	L	T	P	Credit
193MB1A4IA	FOOD SAFETY AND MICROBIOLOGY	IDC	4	0	0	4

### PREAMBLE

This course has been designed for students to learn and understand

- To know about the micro-organisms, which involve in our daily foods and its actions
- To learn about the uses and hazards of the micro-organisms
- To have a knowledge about food hygiene regulations.

### COURSE OUTCOMES

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

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



### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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*B.Sc. CS & HM (Students admitted during the AY 2019-20)*

193MB1A4IA	FOOD SAFETY AND MICROBIOLOGY	SEMESTER IV
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**Total Credits:** 4

**Total Instruction Hours:** 48 h

### Syllabus

#### **Unit I** Food Safety 7 h

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

#### **Unit II** Micro- organisms 8 h

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

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

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

Mold: Basic characteristics, beneficial and harmful effect of fungi

Effects of fermentation in foods and alcohol.

#### **Unit III** Food Hygiene and Preservation 8 h

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

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

Clinical Hygiene – Post Covid Procedure.

#### **Unit IV** Diseases caused by Micro-organisms 8 h

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

Intoxications – botulism, Staphylococcus

Common diseases caused by food borne pathogens, Preventive measures





**Unit V** Food hygiene regulations

8 h

Food hygiene regulation: Equipment – requirement for food premises.

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

**Text Books**

- 1 Nicholas Johns, 1991, "Managing Food Hygiene", Edition I, Macmillan Publications.
- 2 W.C.Fraizer/D.C.Westhoff, 2008, "Food microbiology", Edition IV, Tata MacGraw Hill.

**References**

- 1 Jay.J, 2004, "Modern Food Microbiology", Edition VII, Springer.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A4SA	BAKERY AND CONFECTIONERY-II	SEC	3	0	0	3

### PREAMBLE

This course has been designed for students to learn and understand

- To understand the sponge and cake preparation
- To learn the sugar and chocolate confectionery and icing
- To know the preparation of hot and cold sweets.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	To understand the basic preparation methods of sponges - Types of sponges- Petit fours - Preparation of syrups & Glaces.	K1
CO2	Classification of Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour- design- templates- texture- equipment- wedding cake preparation.	K1
CO3	To acquire the knowledge about the Icings, Fillings and Glazes - Different types of Icings. Glazes and their uses.	K1,K2
CO4	To know the preparation of Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles	K1,K2
CO5	Classify and explain about Hot sweets, Cold sweets and Savoury goods.	K1,K2



### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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<b>192CH1A4SA</b>	<b>BAKERY AND CONFECTIONERY-II</b>	<b>SEMESTER IV</b>
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**Total Credits: 3**

**Total Instruction Hours: 36 h**

### **Syllabus**

**Unit I**      Sponges 7 h

Sponges -Basic preparation methods- types of sponges- petit fours-preparation of syrups & glaces -steps involved in preparing large cakes- Wedding cakes, birthday cakes, gateaux basic preparation

**Unit II**      Cakes 7 h

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

**Unit III**      Icings 7 h

Icings, Fillings and Glazes\_ Different types of Icings, - casting moulds- monogram- lettering- stencils- modern cake decoration with royal icing, Fillings and Glazes and their uses.

**Unit IV**      Chocolate & sugar confectionery 7 h

Chocolate and Sugar Confectionery, Liqueur Chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles .

Preparation of chocolates from cocoa bean, Types of Chocolates – White and bitter, Tempering of chocolates.

**Unit V**      Hot and Cold Sweets 8 h

Hot sweets-Charlottes, fritters, pancakes, puddings, dumplings., Cold sweets-Bavarois, mousse, fruit dessert - method of preparation. Savoury goods- basic preparation- toppings- fillings- piping- examples of piping equipment & procedures.



## Text Books

- 1 Wayne Gisslen, 2000, "Professional Baking", Edition V, John Wiley and Sons Publishers.
- 2 John Campbell, David Foskett & Victor Ceserani, 2008, "Practical cookery", Edition XI, ELST Publishers Pvt. Ltd.

## References

- 1 John Kingslee, 2006, "A Professional Text to Bakery and Confectionery", Edition I, New Age International Pvt. Ltd.
- 2 Yogambal Ashokkumar, 2012, "Textbook of Bakery and Confectionery", Edition II, PHI Learning Pvt. Ltd.



192CH1A4SP	SEC PRACTICAL: BAKERY AND CONFECTIONERY - II	SEMESTER- IV
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Total Credits: 2

Total Instructions Hours: 48 h

S.No	List of Experiments
1	Crisp crusted Bread, vanilla cookies, Muffins
2	white bread, Chocolate chip cookies, Dry fruit cup cake
3	Danish pastry, Butter cookies, Vanilla sponge
4	Bread rolls, melting marvels, Orange sponge
5	Dough nuts, Wheat Cookies, Jam rolls
6	Croissants, Piping Biscuits, Sweet crust Pastry
7	Puff Pastry, Fruit flan, Chocolate sponge
8	Egg Puff, Baked Custard, Flan Fruit
9	Mushroom puff rolls, coffee mousse, Plum cakes
10	Brioche, Jam bun, Swiss rolls
11	Fruit Pies, Veg Tarts, Vanilla Bavarian
12	Rusk, Dropped cookies, honey cake

## References

- 1 Wayne Gisslen, 2000, "Professional Baking", Edition V, John Wiley and Sons Publishers.
- 2 John Campbell, David Foskett & Victor Ceserani, 2008, "Practical cookery", Edition XI, ELST Publishers Pvt. Ltd.
- 3 John Kingslee, 2006, "A Professional Text to Bakery and Confectionery", Edition I, New Age International Pvt. Ltd.
- 4 Yogambal Ashokkumar, 2012, "Textbook of Bakery and Confectionery", Edition II, PHI Learning Pvt. Ltd.



192CH1A4GA	TRAVEL AND TOURISM	SEMESTER IV
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**Total Credits: 2**

**Total Instruction Hours: 24 h**

### Syllabus

#### **Unit I** Introduction to Tourism 5 h

Definition and Tourism through Centuries, Ancient, Medieval and Modern History of Tourism – Factors influencing the Growth of Tourism in India and Global – Significance of Tourism (Social, Economic and Cultural).

#### **Unit II** Forms of Tourism 5 h

Definition of Travel, Traveler, Visitor, Excursionist, Tourist, Picnic – Concept, Leisure and Business – Forms of Tourism – International, Inbound, Outbound, Domestic, National and Business, Leisure, Heritage and Cultural, Sustainable, Educational, Ecotourism, Adventure, Religious, Medical, Cruise and other forms.

#### **Unit III** Tourism an Overview 5 h

Components (5 A's Attraction, Accessibility, Accommodation, Amenities and Activities) – Characteristics of Tourism (Intangibility, Perishability, Variability, Heterogeneous, Multitude of Industry, Competitiveness/Flexibility).

#### **Unit IV** Introduction to Tourism Industry 5 h

India and International – Travel Agency, Tour Operators, Accommodation Industry, Souvenir Industry, Shopping, Transportation (Air, Water, Land) – Role of Transportation in Tourism (Airlines, Railways, Cruises, Coaches, Car Rentals) – Tourism in Tamil Nadu Overview.

#### **Unit V** Special Interest Tourism 4 h

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



## Text Books

- 1 Bhatia, A.K, 2007, "The Business of Tourism Concepts and Strategies", Edition I, Sterling Publications, New Delhi.
- 2 Swain and Mishra, 2011, "Principles of Tourism", Edition I, Oxford University Press, New Delhi.

## References

- 1 Ballabh. A, 2005, "Fundamentals of Travel and Tourism", Edition I, Akansha Publishing House, New Delhi.
- 2 Pran Seth, 2008, "Successful Tourism Management Vol. 1 & 2", Edition I, Sterling Publishers, New Delhi.
- 3 Buhalis, D & Costa.C, 2006, "Tourism Management Dynamics", Edition I, Rutledge, UK.
- 4 Cooper, Fletcher et al, 1993, "Tourism Principles and Practices", Edition I, Pitman.





191TL1A4AA	பகுதி - 4 : அடிப்படைத்தமிழ் - தாள் : II (Basic Tamil )	SEMESTER IV
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019-20ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது  
(10 மற்றும் 12 – ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம் பயிலாதவர்களுக்கு)  
(பருவத் தேர்வு உண்டு )

அலகு : 1

12 h

நீதி நூல்கள்

- I.ஆத்திசூடி - “அறம் செய விரும்பு” முதல் “ஒளவியம் பேசேல்”வரை -12 பாடல்கள்  
II.கொன்றைவேந்தன் - “அன்னையும் பிதாவும் முன்னறி தெய்வம்” முதல்  
“எண்ணும் எழுத்தும் கண் எனத் தகும்” வரை -7 பாடல்கள்

III.திருக்குறள் - 6 பாடல்கள்

1. அகர முதல .....1
2. மனத்துக் கண்.....34
3. இனிய உளவாக .....100
4. தீயவை தீய பயத்தலான்.....202
5. கற்க கசடற .....391
6. கண்ணொடு கண்ணினை.....1100

அலகு : 2

12 h

I. எளிய நீதிக்கதைகளும் வாழ்க்கை முறைகளும்

1. நீதிகாத்த மன்னன்
2. சிங்கமும் முயலும்
3. புத்திசாலி உழவனும் போக்கிரிப் பூதமும்
4. தேனீயும் புறாவும்
5. முயல் கூறிய தீர்ப்பு

II. தமிழகப் பண்பாடுகள்

1. தமிழர் விழாக்கள் - பொங்கல், ஆடிப்பெருக்கு
2. தமிழர் கலைகள் - தெருக்கூத்து, ஓவியம், சிற்பம்
3. தமிழர் விளையாட்டுகள்- ஏறுதழுவுதல், சடுகுடு



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COIMBATORE | INDIA

B.Sc. CS &amp; HM (Students admitted during the AY 2019-20)

### III . பயிற்சிப் பகுதி

1. படத்திற்கு ஏற்ற சொற்களை எழுதுதல்.
2. சொற்களைத் தொடராக்குதல்.
3. பொருத்துதல்,
4. உரையாடல் பகுதி

**Note:** பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது

வினாத்தாள் அமைப்பு முறை - மொத்த மதிப்பெண்கள் - 100

பகுதி - அ

சரியான விடையைத் தேர்வு செய்தல் 10x2=20

பகுதி - ஆ

சரியா? தவறா? தேர்ந்தெடுத்து எழுதுக . 10x2=20

பகுதி - இ

ஒரு பக்க அளவில் விடையளிக்க 03x20=60

குறிப்பு:

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

### Text Books

- 1 அடிப்படைத்தமிழ் - 20-21. தொகுப்பு : தமிழ்த்துறை , டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக ஹவுஸ்(பி)லிட். சென்னை-600 098

### References

- 1 ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம்
- 2 வலைதள முகவரி : <http://tamilvu.org>



191TL1A4AB	பகுதி - 4 : சிறப்புத்தமிழ் - தாள் : II (Advanced Tamil )	SEMESTER - IV
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Total Credits: 2

Total Instruction Hours: 24 h

இளங்கலை 2019- 2020 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது  
(10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம் பயின்றவர்களுக்கு உரியது  
(பருவத் தேர்வு உண்டு )

அலகு - 1

05 h

திருக்குறள்

I அறத்துப்பால்

1. இனியவை கூறல் - அதிகார எண் : 10
2. அடக்கமுடைமை - அதிகார எண் : 13

II பொருட்பால்

1. கல்வி - அதிகார எண் : 40
2. உழவு - அதிகார எண் : 104

III இன்பத்துப்பால்

1. தகையணங்குறுத்தல் - அதிகார எண் : 109
2. பிரிவாற்றாமை - அதிகார எண் : 116

அலகு - 2

05 h

கட்டுரைத் தொகுப்பு

I நல்வாழ்வு - டாக்டர் மு.வரதராசன்

1. நம்பிக்கை
2. புலனடக்கம்
3. பண்பாடு

II இளைஞர்களின் ஒளிமயமான எதிர்காலத்திற்கு - கு.வெ. பாலசுப்பிரமணியம்

1. காலக்கணக்கு
2. நற்பழக்கமே செல்வம்

அலகு - 3

05 h

I காப்பியங்கள் - குறிப்பு எழுதுதல்

1. சிலப்பதிகாரம்
2. மணிமேகலை
3. கம்பராமாயணம்
4. பெரியபுராணம்



**II ஊடகம் - காட்சி ஊடகங்கள்**

1. தொலைக்காட்சி
2. திரைப்படம்
3. இணையம்
4. முகநூல்
5. கீச்சகம்
6. கட்செவி அஞ்சல்

அலகு - 4

05 h

**இலக்கணம் - வழக்கறிதல்**

1. இயல்பு வழக்கு
2. தகுதி வழக்கு

அலகு - 5

04 h

**I படைப்பாற்றல் பகுதி**

கவிதை,கட்டுரை எழுதச்செய்தல் - பொதுத் தலைப்பு

**II பயிற்சிப் பகுதி**

தமிழில் தட்டச்சு செய்தல் - யூனிகோடு எழுத்துருவில்.

**Note:** பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது

வினாத்தாள் அமைப்பு முறை - மொத்த மதிப்பெண்கள் - 100

பகுதி -அ

சரியான விடையைத் தேர்வு செய்தல்

10x2=20

பகுதி -ஆ

கோடிட்ட இடங்களை நிரப்புக

10x2=20

பகுதி -இ

இரண்டு பக்க அளவில் விடையளிக்க

4x15=60

**குறிப்பு :**

- அனைத்து அலகுகளில் இருந்தும் இரண்டு வினாக்கள் அமைதல் வேண்டும்
- பகுதி இ -க்கான வினாக்கள் இது அல்லது அது என்ற வகையில் அந்தந்த அலகுகளிலிருந்து அமைதல் வேண்டும்.



Dr.NGPASC

COIMBATORE | INDIA

B.Sc. CS & HM (Students admitted during the AY 2019-20)

## Text Books

- 1 சிறப்புத்தமிழ் 20-21. தொகுப்பு : தமிழ்த் துறை , டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, நியூ செஞ்சுரி புக் ஹவுஸ்(பி) லிட். 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 வலைதள முகவரி : <http://tamilvu.org>



<b>192PY1A4AA</b>	<b>AECC : GENERAL AWARENESS</b>	<b>SEMESTER IV</b>
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**Total Credits:** 2  
**Total Instructions Hours:** 24 h

<b>S.No</b>	<b>Contents</b>
1	Current Events
2	General Science
3	Geography of India
4	Tamil and Other Literature
5	Inventions and Discoveries
6	Numerical and Mental Aptitude
7	Verbal and Non Verbal Reasoning
8	Socio- Culture and Heritage of India
9	Indian Economy and Political System
10	History of India and Freedom Struggle

### References

- 1 Majid Hussain, Arora N D, 2019, "General Studies -TNPSC Group -I ", G.K.Publications (P) Ltd. New Delhi
- 2 Aggarwal R S, 2014, "Verbal and Non Verbal Reasoning" S Chand & Company, New Delhi
- 3 Competition Success Review, Competitive Success Publisher, New Delhi
- 4 Pratiyogita Darpan, Pratiyogita Darpan Publishers, Agra.



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max. Marks			Credits
							CIA	ESE	TOTAL	
Fifth Semester										
Part – III										
192CH1A5CA	Core-X	Food Production - V	4	2	-	3	25	75	100	4
192CH1A5CP	Core Practical-VIII	Food Production & Patisserie - V	-	-	5	4	40	60	100	2
192CH1A5CQ	Core Practical -IX	Food and Beverage Service - III	-	-	5	3	40	60	100	2
192CH1A5DA/ 192CH1A5DB/ 192CH1A5DC	DSE -I	Financial Management/ Food & Beverage Management/ Hospitality Marketing Management	4	-	-	3	25	75	100	4
192CH1A5DD/ 192CH1A5DE/ 192CH1A5DF	DSE -II	Room Division Management/ Fast Food Operations/ Human Resource Management	4	-	-	3	25	75	100	4
192CH1A5DG/ 192CH1A5DH/ 192CH1A5DI	DSE -III	Tourism and Hospitality Business/ Food Service Facility Planning/ Hotel Law	4	-	-	3	25	75	100	4
192CH1A5LA	LoP	Lab on Project	-	-	-	-	50	-	50	1
Part – IV										
192MT1A5AA	AECC -V	ResearchMethodology	2	-	-	-	-	-	50	2
		Total	18	2	10				700	23



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5CA	FOOD PRODUCTION - V	CORE	4	2	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The Larder department or the Garde manger and its activities.
- The Charcuterie, whole processed meats and its garnishes.
- The Purchasing, receiving and storing of various food products.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Define Larder kitchen, its layout, functions, duties and responsibilities, equipments and understand about Charcuterie.	K2
CO2	Understand about the different Cold Preparations - Galantines and Processed whole meats .	K1, K2
CO3	Learn about the products from cold kitchen - brines, marinades and salad preparations and garnishes.	K2, K3
CO4	Understand about Store Management, its functions and types records in stores in a hotel.	K2, K3
CO5	Know about Storing control - facilities, equipments storage of foods, cleanliness and safety of storage areas, HACCP and the duties of a storekeeper.	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**





<b>192CH1A5CA</b>	<b>FOOD PRODUCTION - V</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 72 h**

### **Syllabus**

#### **Unit I      Larder Section      15 h**

Larder: Essential of larder control, Importance and functions of larder in main kitchen, Duties and responsibilities of Larder chef, Equipments and tools used in Larder, layout of larder.

Charcuterie

Charcuterie – Meaning, Charcuterie products.

Force meats – Meaning and Types (Campagne, Straight method, Gratin – style, Mousseline-style, Emulsion forcemeat).

Sausages – Meaning, Types and components of sausages. Casings - Meaning, Types

#### **Unit II      Cold Preparations      14 h**

Cold Preparations

Aspic and gelee – Meaning and preparation

Chaud-Froids - Meaning and preparation of Chaud-Froid sauce. Panada- Meaning and Types

Terrines and Pates - Meaning and preparation of Pates, Galantine - Meaning

Mousse & Mousseline – Meaning

Processed whole meats

Ham - Basic preparation techniques (Curing, Drying, smoking) Bacon – Meaning and types

#### **Unit III      Cold Kitchen      15 h**

Cold Kitchen

Brines – Types, preparation, curing - methods Marinades – Types and uses

Difference between Brines, cures & marinades. Quenelles, Parfaits, Roulades – meaning & preparation

Salads – Meaning, points to be remembered, Composition of a salad, types



(Simple, mixed and combinations), selection and presentation of a salad, salad dressings.

Garnishes: Importance of garnishes, examples of garnish for soup, fish, meat, salad, sweet and dessert.

#### **Unit IV**      Store Management

14 h

##### Store Management

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

Types of records in stores.

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

#### **Unit V**      Storing control

14 h

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

HACCP – meaning and uses in food industry.

Arrangement of foods, rotation of stock

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



## Text Books

- 1 Parvinder S. Bali., 2012, "International Cuisine and Food Production Management", 1st Edition, Oxford University Press Publishers.
- 2 David Foskett, Ronald Kinton & Victor Cesrani, 2001, "Theory of Catering", 9th Edition, Hodder Starghton Publishers.

## References

- 1 Bernard Davis & Sally Stone, 2005, "Food & Beverage Management", 3rd Edition, ELBS Publishers.
- 2 Arvindsaraswat, 2001, "Professional chef: The Art of Fine Cooking", 5th Edition, UBS Publisher Private Ltd.
- 3 Wayne Gisslen, 2001, "Professional cooking", 6th Edition, John Wiley and sons.
- 4 Jerald w. Chesser, 2003, "The Art and science of Culinary preparation", 1st Edition, The Educational Institute of the American Culinary Federation.



192CH1A5CP	CORE PRACTICAL : FOOD PRODUCTION AND PATISSERIE - V	SEMESTER V
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Total Credits: 2  
Total Instructions Hours: 60h

**S.No****Contents**

DEMONSTRATION ON THE FOLLOWING:

- 1 Vegetable carving, Fruit carving, Butter carving
- 2 Salads and Sandwiches
- 3 Aspic Jelly, Force meat, Panada - Preparation and presentation

CONTINENTAL CUISINE (INDIVIDUAL)

- 4 To formulate sets of menu consisting of 6 dishes from the following courses mentioned below:  
Hors-d'oeuvre - Simple or Compound
- 5 Soup
- 6 Egg
- 7 Pasta/rice/ Fish
- 8 Mutton/Veal/Beef/Pork Poultry/Furred game
- 9 Feathered game, Potatoes
- 10 Vegetables/Salads
- 11 Sweet
- 12 Savoury
- 13 Dessert

**Note:** Demonstrations can be made commonly for all the students.



## References

- 1 David Foskett, Ronald Kinton & Victor Cesrani. 2004. Practical Cookery. (Edition X), Hodder Starghton Publishers.
- 2 Thangam E. Philip. 2014. Modern cookery for teaching and trade (volume II). (Edition VI), Orient Longman Publishers.
- 3 Arvind Saraswat. 2001. Professional chef: The Art of Fine Cooking. (Edition V), UBS Publishers Private Ltd.
- 4 Lesley Chamberlain. 2006. Russian, German and Polish: Food and Cooking. (Edition I), Hermes House Publishers.



192CH1A5CQ	CORE PRACTICAL : FOOD AND BEVERAGE SERVICE - III	SEMESTER V
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Total Credits: 2  
Total Instructions Hours: 60h

S.No	Contents
1	Preparing duty rotas.
2	Banquets: Booking procedure
3	Preparing banquet menus
4	Space area requirements
5	Table plans/ Arrangements
6	Service toasting
7	Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering, etc)
8	Buffets: Area requirements
9	Planning & Organization
10	Sequence of food (Indian & Continental)
11	Types of buffet display
12	Equipment supplies - Checklist.
13	Gueridon Service: Types of trollies
	Gueridon equipment
14	Gueridon ingredients
15	Service of courses and dishes from gueridon.



## References

- 1 Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd.
- 2 Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata McGraw – Hill Publishers.
- 3 R.Singaravelavan. 2011. Food & Beverage Service. (Edition I), Oxford University Press Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DA	FINANCIAL MANAGEMENT	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The conceptual framework of financial management.
- The applications of financial management.
- The different decision making processes.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the meaning and concepts of financial management.	K1
CO2	Know about the working capital management.	K2
CO3	Understand the significance of investment management.	K2
CO4	Understand the importance of financing decisions.	K3
CO5	Acquire knowledge about leverage Analysis	K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**





<b>192CH1A5DA</b>	<b>FINANCIAL MANAGEMENT</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

**Unit I** Financial Management 10 h

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

**Unit II** Working Capital Management 9 h

Working Capital Management - Concepts, components, Determinants and need of Working Capital. Computation of Working Capital for a Company.

**Unit III** Investment Decisions 9 h

Investment Decisions – Meaning, significance, techniques of investment decisions- Highlights of Capital Budgeting - Dividend policy – Forms of Dividend- Types of Dividend Policies - Factors determining dividend.

**Unit IV** Financing Decision 10 h

Financing Decision -Sources of Finance (Brief Study only) - Capital structure – meaning, designing capital structure, Optimal Capital Structure, factors determining capital structure - Capital Structure Theories – Net Income Approach, NOI, MM and Traditional –capital gearing.

**Unit V** Leverage Analysis 10 h

Leverage Analysis: Developing the Concept of Leverage in Finance. Computation and inferences of Degree of Operating Leverage, Financial Leverage and Combined Leverage.



## Text Books

- 1 Prasanna Chandra .2007. Financial Management. (Edition VII), Tata McGraw-Hill Publishing Co. Ltd. New Delhi.
- 2 Khan.M.Y and Jain.P.K. 2011. Financial Management: Text and Problems. (Edition VI),Tata McGraw-Hill Co. Ltd. New Delhi.

## References

- 1 Bhabatosh Banarjee. 2015. Fundamentals of Financial Management. (Edition II), PHI Publishers, New Delhi.
- 2 James C Van Horne. 2008. Fundamentals of Financial Management. (Edition XIII), PHI Publishers, New Delhi.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DB	FOOD AND BEVERAGE MANAGEMENT	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The functions and constraints of managing food and beverage.
- About the cost factors involved in Food and Beverage.
- The procedures in storing, issuing, function catering, management, etc.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the functions, responsibilities, constraints and objectives of F&B department and the meal and drink experience.	K1
CO2	Understand about the purchasing and receiving of food and beverages with standard purchase specifications.	K1
CO3	Understand about the Storing, issuing and controlling of food and beverages.	K1, K2
CO4	Know about the elements of cost and Variance analysis.	K1, K2
CO5	Know about Function catering, Banquets, Banquet protocols, Informal banquet and Buffets.	K1, K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



<b>192CH1A5DB</b>	<b>FOOD AND BEVERAGE MANAGEMENT</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

#### **Unit I Food & Beverage Management 10 h**

Introduction - Food & Beverage function - Responsibilities & objectives of F&B department - Constraints of food & beverage management - Cost & market orientation (Cost structure & profitability, demand for product, capital intensity, nature of the product). The meal / drink experience: Food & drink, variety in menu choice, level of service, value for money, interior design, atmosphere & mood, expectation & identification, location / accessibility and staff.

#### **Unit II Purchasing 10 h**

The nature of purchasing - The main duties of purchase manager -Importance of purchase functions - The purchasing procedure - The selection of a supplier - supplier rating - Aids to purchasing - The purchasing of food & beverages - Standard purchase specification: Meaning & objective - The purchase specification for food & beverages.

Receiving: Objective - Receiving procedure - Receiving of expensive commodities - Returnable containers - Blind receiving - Dispatch to stores or user department - Clerical procedures & forms used.

#### **Unit III Storing and Issuing 9 h**

Storing & issuing of food & beverages. Stock taking of food & beverages - Stock turnover - Stock levels. Food control: Objectives of food cost control - The essentials of a control system - Calculation of food cost - Methods of food control - Food. Control check list - Obstacles to food cost control.Beverage

Control: Objectives of beverage control - Calculation of beverage cost - Methods of beverage control - Beverage control checklist.

#### **Unit IV Elements of cost 9 h**

Elements of cost: Cost defined, basic concepts of profit, control aspect, pricing aspects. Cost dynamics: Fixed & variable costs - Break even charts - Turn over & unit costs.

Variance analysis: Standard cost - Standard costing - Cost Variances - Material Variances - Overhead variances - Labour variances - Fixed overhead variances - Sales variance.



**Unit V**      Function catering and Banquets

10 h

Function catering, Banquets - History, Types, Organization of Banquet department, Duties & responsibilities Sales, Booking procedure, Banquet menus.

Banquet protocol

Space Area requirement, Table plans/arrangement, Misc-en-place, Service, Toasting.

Informal banquet

Reception, Cocktail parties, Convention, Seminar, Exhibition, Fashion shows, Trade Fair, Wedding, Outdoor catering.

Buffets

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

**Text Books**

- 1 Bernard Davis & Sally stone. 2005. Food & Beverage Management. (Edition III), ELBS Publishers.
- 2 R.Singaravelavan. 2011. Food & Beverage Service. (Edition I), Oxford University Press Publishers.

**References**

- 1 S.K.Bhatnagar. 2009. Managing Food and Beverage Operations. (Edition I), Frank Brothers and Company Publishers.
- 2 Mohinder Chand, 2009. Managing Hospitality Operations (Edition I). Anmol Publications Pvt. Ltd.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DC	HOSPITALITY MARKETING MANAGEMENT	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The knowledge about Hospitality customers.
- The concepts about Hospitality products, services and sales.
- About the Hospitality products promotion and pricing strategies.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the Customer behavior Decision-Making in Hospitality.	K2
CO2	Know about the Hospitality products and services and get knowledge in Branding, Product –service dynamics.	K1, k2
CO3	Understand about Hospitality Sales and Selling Principles.	K2, K3
CO4	Understand about Hospitality Promotion through Marketing and Marketing Communication System.	K2, K3
CO5	Know about Pricing Strategies, Pricing Techniques and procedures	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



192CH1A5DC	<b>HOSPITALITY MARKETING MANAGEMENT</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

**Unit I** Behaviour of Hospitality customers 10 h

Introduction, factors influencing customer behavior, Decision- Making model, Problem-solving Process, Organizational buyer behavior.

**Unit II** Hospitality products and services 10 h

Introduction, Dimensions of a Hospitality product, marketing strategies for products, Product positioning, product differentiation, branding, customer benefit strategy, Hospitality service dynamics, product-service dynamics.

**Unit III** Hospitality Sales 9 h

Introduction, Sales objectives, sales Force Strategy, Sales Force Structure, Selling Principles, Steps for effective selling, Managing the sales force, in house selling.

**Unit IV** Hospitality Promotion 9 h

Hospitality Promotion: Introduction, Hospitality communication channels, Hospitality Marketing Communication System, Promotional objectives, buying influences in Hospitality Services, Promoting products and services, Digital Marketing and online marketing in hospitality industry.

**Unit V** Pricing Strategies 10 h

Introduction, Factors affecting pricing decisions, Broad pricing strategies, Pricing techniques and procedures, segmented pricing, Revenue Management.



## Text Books

- 1 Sudhir Andrews, 2009. Sales and Marketing (Edition I), Tata McGraw Hill Publishers. New Delhi.

## References

- 1 Robert D. Reid & David C.Bojanic., 2012. Hospitality Marketing Management, (Edition V) Wiley India Edition publishers Ltd.





Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DD	ROOM DIVISION MANAGEMENT	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The room division management and different guest services.
- The communication process in room divisions and yield management.
- The performance of the hotel and understand the room tariff fixation.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about the room division management and different guest services.	K1
CO2	Learn about the communication process in room divisions and interdepartmental communication	K1, K2
CO3	Explain the basics of room division accounting and night auditing	K2, K3
CO4	Evaluate the performance of the hotel and understand the room tariff fixation.	K2
CO5	Understand the concepts of yield management and forecasting.	K2

### MAPPING WITH PROGRAMME OUTCOMES

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



**Strong**

**M**

**Medium**

**L**

**Low**

<b>192CH1A5DD</b>	<b>ROOM DIVISION MANAGEMENT</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

#### **Unit I      Room Division Management      9 h**

Room Division Management: Introduction, Organization of Hotel, Organization Chart of Room Division. Duties and Responsibilities of Room Division Department staffs.

Guest Services: Various Guest Services- Handling Guest Mail, Message Handling, Guest paging, Safe Deposit Locker, Guest Room Change Procedure, Left Luggage Handling Procedure, Wakeup call.

#### **Unit II      Room Division Communication      10 h**

Room Division Communication: Introduction to communication, Communication Process, Seven Cs of Communication, Importance of Communication, Types of Communication-Oral Communication, Written Communication, Non-Verbal Communication.

Interdepartmental Communication: Housekeeping, Food and Beverage service, Sales and Marketing Department, Engineering and Maintenance, Security, Human Resource, Banquets.

#### **Unit III      Room Division Accounting      9 h**

Room Division Accounting: Introduction, Types of Accounts, Types of Vouchers, Guest Folios, Cash and Credit control.

Night Auditing: Introduction, Night Auditor, Duties of Night Auditor, Night Audit Process, Preparing Reports, Updating System.

#### **Unit IV      Evaluating Hotel Performance      10 h**

Evaluating Hotel Performance: Methods of Measuring Hotel Performance, Occupancy Ratio, Average Daily Rate, Average Room Rate per guest, Revenue per Available Room.

Room Tariff: Introduction, Room Tariff Fixation, Cost Based pricing, Rule of Thumb Approach, Hubbart Formula, Market based Pricing.



**Unit V**      Yield Management

10 h

Yield Management: Introduction, Element of Yield Management, Benefits of Yield management, Yield management Strategies, Challenges or problems in Yield Management.

Forecasting: Introduction, Benefits of Forecasting, Forecasting room availability

**Text Books**

- 1     Jatashankar R.Tewari, 2009. Hotel Front Office Operations and Management, (Edition I), Oxford University Press.
- 2     Sue Baker, Pam Bradley & Jeremy Huyton, 2003. Principles of Hotel Front Office Operations. (Edition II), Thomson Asia Pvt Ltd.

**References**

- 1     Sudhir Andrews. 2008. Front Office Management & Operations, (Edition I), Tata Mc-Graw- Hill



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DE	FAST FOOD OPERATIONS	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The concept of fast food and fast food outlets.
- The management, its operations and its selling techniques, etc.
- The idea about business opportunities in Fast Food outlets.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Define fast food operations and its functions.	K2
CO2	Understand about fast food market and changing pattern in fast food restaurants.	K1, K2
CO3	Apply the various methods of service, billing methods.	K2
CO4	Understand about service standards and handling service problems.	K2, K3
CO5	Know the list of fast food chains in the world	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



<b>192CH1A5DE</b>	<b>FAST FOOD OPERATIONS</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

#### **Unit I      Fast food Operations      9 h**

Introduction to fast food operations & management:

The fast food business: A brief history, types of operation, consumer pattern. Managing fast food operation.

Management - Concept, practical approach, marketing and control.

#### **Unit II      Social concern and Management      9 h**

Fast Food - Definitions, responsibilities in today's fast food market, Off-hour sale, Service to different age group, changing patterns, health concern. Food groups, fast nation, junk food, super size me, western pattern diet, chew on this, list of fast food restaurants, slow food.

#### **Unit III      Operation      10 h**

Types of equipment, A guest oriented approach, method of service, billing methods, planning of menu. Product control, cash control, role of international popular cuisine in fast food. Filling stations, street vendors and concessions cuisine, variants. Door Delivery of Foods.

#### **Unit IV      Selling Techniques      10 h**

A service orientation, establishing service standards, basic selling procedure, handling service problems, techniques & strategies.

#### **Unit V      International Fast Food Chains      10 h**

World's Top International fast food chains - Subway, McDonald's, Burger King, KFC, Starbucks, Papa John's, Noodles and Company, Pizza Hut, Taco Bell, Dairy Queen - Introduction.



## Text Books

- 1 Bay Book, Fast Food, Bay Books Publisher
- 2 Metti. M.C.Anmol, 2008, Hotel Management Sales and Marketing Service.

## References

- 1 Lea R. Dopson, John, Food And Beverage Cost Control, Publisher-Wiley & Son
- 2 Andres F. Smith – Encyclopedia of Junk Food And Fast Food- Green Wood Publishing.
- 3 Katie Brown, Outdoor Entertaining: Taking The Party Outside, Publisher-Little Broun & Co.
- 4 <https://www.soegjobs.com/top-fast-food-chains-world/>



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DF	HUMAN RESOURCE MANAGEMENT	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The functions of human resource management
- Manpower planning for an establishment and the actions carried out.
- About the performance appraisal of the labour.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the meaning, nature and functions of HR department, The role of HR Manager, organization of HR Department - HR policies and procedures.	K1
CO2	Outline the concept of manpower planning, recruitment and selection, tests and interviews – placement and induction.	K1
CO3	Learn about performance appraisal, job evaluation, promotion and to identify the approaches of good human relations - job satisfaction, labour turnover - Punishment.	K1
CO4	Explain about the wages and salary administration and to compare the labour welfare and social security - safety, health & security - retirement benefits to employees.	K1, K2
CO5	Understand about the industrial relations, Trade unionism, Grievance handling and Managing conflicts.	K1, K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



<b>192CH1A5DF</b>	<b>HUMAN RESOURCE MANAGEMENT</b>	<b>SEMESTER V</b>
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**Total Credits: 4**

**Total Instruction Hours: 48 h**

### **Syllabus**

#### **Unit I      Human Resource Management      10 h**

Human Resource Management - Meaning, nature, scope, and objective - Functions of Human Resource Department - The role of HR Manager - Organization of HR Department - HR policies & procedures.

#### **Unit II      Manpower planning      9 h**

Manpower planning - Concept, organization and practice, Manpower planning techniques - Short term and long term planning. Recruitment and Selection - Job analysis - Description - Job specification - Selection Process - Tests and Interviews – Placement and Induction.

#### **Unit III      Performance appraisal      10 h**

Performance appraisal - Job evaluation and merit rating - Promotion - Transfer and demotion - Human relations - Approaches to good human relations - Job satisfaction - morale and discipline -. Labour turnover – Punishment.

#### **Unit IV      Wages and salary administration      10 h**

Wages and salary administration - Development of sound compensation structure. Direct and indirect costs, Fringe benefits, CTC (Cost to Company) Concepts and its implications - Regulatory provisions - Incentive system - Labour welfare and social security - Safety, health and security - retirement benefits to employees.

#### **Unit V      Industrial relations      9 h**

Industrial relations - Trade unionism - Grievance handling - Developing Grievance Handling System - Managing conflicts - Collective bargaining and workers participation.





## Text Books

- 1 C.B. Mamoria, 1984. Personnel Management, (Edition I), Himalaya Publishing House.

## References

- 1 Garry Dessler & Biju Varkkey, 2020. Human Resource Management, (Edition XVI), Pearson Publishers Ltd.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DG	TOURISM AND HOSPITALITY BUSINESS	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- About the business of tourism and role of tourism planning and marketing processes.
- The future trends in travel and tourism.
- The aid of hotel technology for the current tourism trend.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about Tourism business, its definitions, categories of business travel, business tourism market and incentive travel.	K1
CO2	Outline the planning for tourism, its need and its types, market analysis.	K1
CO3	Know about the types of hotel rooms, globalization professionalism and future trends in tourism.	K1, K2
CO4	Understand the future trends in travel and the difference between services and physical products and customer relationship management.	K1, K2
CO5	Explain the hotel technologies and global distribution systems, outline web marketing, its elements.	K1, K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



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192CH1A5DG	TOURISM AND HOSPITALITY BUSINESS	SEMESTER V
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**Total Credits:** 4

**Total Instruction Hours:** 48 h

### Syllabus

#### **Unit I** Tourism business 10 h

Tourism business : Defining business travel, categories of business travel, business tourism market, the structure of the market, incentive travel, defining incentive, travel as an incentive, marketing objectives, destination choice, decision makers, computer appointment scheduling, types of events, events and tourism, environment, economics.

#### **Unit II** Planning and Environment 10 h

Planning and Environment: Planning for tourism, need for planning, integrated planning, assessment of tourist demand and supply, establishing objectives, preparation of a master plan, territorial planning, basic infrastructure, financial planning, human resource planning, monitoring progress, marketing and promotion, planning processes, market analysis, environmental planning.

#### **Unit III** Future Tourism Trends 9 h

Future tourism trends: Introduction, neo tourism, new initiatives in tourism. Future trends in hospitality – transformation of hospitality industry, markets of the future, reservations of the future, hotel rooms of the future, surge of hotel technology, innovations of the future, future dining trends- globalization. Virtual Tour - Introduction.

#### **Unit IV** Future Travel Trends 9 h

Future travel trends – Introduction, space travel, sea travel, air travel. The future guest – Introduction, profile of gen-Y. Guest service – Introduction, difference between services and physical products, understanding customer's needs and wants. Customer relationship management.

#### **Unit V** Hotel Technology and Global Distribution Systems 10 h

Hotel technology and global distribution systems – Travel technology, Global Distribution Systems. Web marketing – The internet marketing, web marketing, and advantages of web marketing, addressability, interactivity, flexibility, accessibility, service improvements, cost savings. Elements of website marketing – website marketing planning and strategies, website design, website promotion, importance of websites today.



## Text Books

- 1 A.K.Bhatia. 2007. The Business of Tourism Concepts and Strategies. (Edition I), Sterling Publishers Private Limited.
- 2 Sudhir Andrews, 2007. Introduction to Tourism & Hospitality Industry. First edition. Tata McGraw-hill Publishing company Ltd.

## References

- 1 A.K.Bhatia. 2004. International Tourism Management. (Edition I), Sterling Publishers Private Limited.
- 2 PranNath Seth. 2006. Successful Tourism Management Volume I & II. (Edition V), Sterling Publishers Private Limited.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DH	FOOD SERVICE FACILITY PLANNING	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The concepts of planning a food service area.
- The different concepts of planning process
- The various requirements of the food service outlets.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Explain about the characteristics of food service facility planning	K1,K2,K3
CO2	Understand the process of planning and the procedure of preparing prospectus.	K2,K3
CO3	Explain the procedure of planning a function, workflow in kitchen and planning of atmosphere.	K2,K3
CO4	Understand about the concept of work place design and different equipment requirements and its customization.	K4
CO5	Know about the space requirement in service area and planning of lay out.	K5

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



192CH1A5DH	FOOD SERVICE FACILITY PLANNING	SEMESTER V
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**Total Credits:** 4

**Total Instruction Hours:** 48 h

### Syllabus

#### **Unit I** Food Service Facilities Planning 10 h

Food service facilities planning:

Introduction, Design & layout.

Planning:

Characteristics, scope, objectives, facilitating production, materials handling, space utilization, maintenance and cleaning, cost control, investment in equipment; labour utilization, supervision, flexibility.

#### **Unit II** The Planning Process 10 h

Preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, developing preliminary plans, preparation of final plans, preparing specifications, bidding & awarding contracts, constructions.

Preparing the prospectus

Importance, customer & user characteristics, development of the menu, service, atmosphere, and operational characteristics. The feasibility study: Importance, the market survey, site analysis, cost estimates, operating capital, projected income.

#### **Unit III** Function Planning 9 h

Functions, concepts of flow, functional requirements, receiving, storage, preparation, cooking, baking, serving, dishwashing, pot & pan washing, waste disposal, other requirements.

Planning the atmosphere:

Atmosphere & mood, color, lighting, acoustics, noise and music, climate control, furnishings, exterior design.

#### **Unit IV** Work Place Design 9 h

Work place design:

Developing work places, work place environment, concepts of motion economy, materials handling, designing safe work places.



Equipment requirements:

Methods, equipments check list, broilers, griddles, ovens, ranges, steam- jacketed kettles, steamers, ware washing equipments. Waste disposals, equipment selection.

## **Unit V      Space Requirements**

10 h

Space Requirements:

Introduction, space estimates, total facility size, dining areas, production areas, space calculations, receiving area, storage areas, serving areas dining areas.

Layout facilities:

Space arrangement, flow, other criteria for layout, layout configurations, relationship charts for layout, layout guides, layout of storage areas, layout of main cooking areas, layout of preparation areas, layout of serving areas, layout of dishwashing areas.

## **Text Books**

- 1 S.K.Bhatnagar. 2009. Managing Food and Beverage Operations. (Edition I), Frank Brothers and Company Publishers.
- 2 Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage Management. (Edition IV), Elsevier India Publisher Pvt. Ltd.

## **References**

- 1 Mohini Sethi & Surject Malhan. 2006. Catering Management - An Integrated Approach. (Edition II), New Age International Publishers.
- 2 David Foskett, Ronald Kinton & Victor Cesrani. 2001. Theory of Catering. (Edition IX), Hodder Starghton Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192CH1A5DI	HOTEL LAW	DSE	4	-	-	4

### PREAMBLE

This course has been designed for students to learn and understand

- The concepts of Food laws and legislation
- The legislation of liquors and food industries.
- The laws relating to the hospitality industry.

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Know about the Indian Contract Act.	K2
CO2	Understand about the Food Legislation.	K2, K3
CO3	Understand about the Liquor Legislation.	K2, K3
CO4	Know about the Industrial Legislation	K3
CO5	Learn about the Laws Relating To Hospitality, Environment Protection Act and Shops and Establishment Act	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**





192CH1A5DI	HOTEL LAW	SEMESTER V
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**Total Credits:** 4

**Total Instruction Hours:** 48 h

### Syllabus

#### **Unit I**      The Indian Contract Act 10 h

Definition of Contract- Essential elements of a valid contract- Classification of contracts- voidable contract- void contract illegal agreement-Express contract- Implied contract- Executed contract- Executory contract. Offer- Definition- essentials of a valid offer- When does an offer come to an end. Acceptance- essentials of valid acceptance- Communication of offer acceptance revocation- when complete.

#### **Unit II**      Food Legislation 10 h

Principles of food laws- Acts regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential Commodities Act, ISU, AGMARK.

#### **Unit III**      Liquor Legislation 10 h

Types of licenses, drinking in the licensed premises and different types of permits. Liquor control act, distinction between guest and bar, guest relationship, by laws as affecting catering establishments, (to be discussed in detail).

#### **Unit IV**      Industrial Legislation 9 h

Factories Act, Payment of Wages Act, Industrial Disputes Act, Apprentices Act, Provident Fund Act, Trade Unions Act (each Act to be discussed in brief with particular reference to hotel industry).

#### **Unit V**      Laws Relating to Hospitality 9 h

Laws relating to Hospitality- Hygiene, Sanitation and Adulteration, Food adulteration - laws for prevention of it in India - ISI standard, prevention of food adulteration act, AGMARK.

Environment Protection Act

Powers of the central Government, prevention and control of environment pollution



## Shops and Establishment Act

Introduction-definition-adult-family-commercial establishment-employer-employee-exemption-registration-daily and Weekly working hours- overtime-annual leave with wages. Consumer protection councils, procedure for redressal of grievances.

### Text Books

- 1 E.Dharmaraj, 2008. Food and Hotel Legislation and Policies, (Edition I), New Age International publishers.

### References

- 1 Amitabh Devendra, 2013. Hotel Law. (Edition I), Oxford University Press Publishers.



Course Code	Course Name	Category	L	T	P	Credit
192MT1A5AA	RESEARCH METHODOLOGY	AECC	2	-	-	2

### PREAMBLE

This course has been designed for students to learn and understand

- the art of using different research methods and techniques
- planning and writing of research proposals and dissertations, as well as a thesis
- the necessity for research ethics and guidelines to pursue research

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	learn the basics of the research methods and techniques	K1
CO2	remember the hypothesis, laws related to research problem	K1
CO3	understand the limitations of experimentation in research	K2
CO4	illustrate the concept of interdisciplinary and multidisciplinary research	K3
CO5	analyze the ethics and responsibilities of research	K3

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



<b>192MT1A5AA</b>	<b>RESEARCH METHODOLOGY</b>	<b>SEMESTER V</b>
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**Total Credits: 2**

**Total Instruction Hours: 24 h**

### **Syllabus**

**Unit I** Introduction to Research 4 h

Research: Introduction- Basic, Applied and Evaluation research – multidisciplinary and interdisciplinary Research – value of research skills – formulating a research problem – Research in relation to Teaching and Publishing

**Unit II** Hypotheses, Theories and Laws 6 h

Hypotheses – Theories – Laws. Scientific statements: their justification and acceptance: verification – Falsification – Acceptance – Peer review

**Unit III** Experimentation and research 5 h

The roles and limitations of experimentation – Experimentation and research – conducting experiments - validity and reliability in experimentation – Design of experiments

**Unit IV** Scientific method and Research Design 4 h

Introduction to Scientific method – Research Design - Components - research design and proposal -checklist in the preparation of proposals

**Unit V** Ethics and Responsibility in Scientific Research 5 h

Ethics – guidelines for Ethical practices in research - unethical to ethics in research - responsibility of Scientists and of Science as an Institution



## Text Books

- 1 PerterPruzan, (2016), Research Methodology: The Aims, Practices and Ethics of Science. Springer, Switzerland

## References

- 1 Thomas, C.G. (2015) Research Methodology and Scientific Writing. Ane Books Pvt. Ltd.: New Delhi.
- 2 Locharoenrat, K. (2017) Research Methodologies for Beginners. Pan Stanford Publishing: Singapore.
- 3 Ranjit Kumar, (2014) Research Methodology: A Step-by-Step Guide for Beginners. SAGE Publications Ltd.: Singapore.
- 4 Kothari, C.R. Garg, G. (2009) Research Methodology Methods and Techniques. New Age International Publishers, New Delhi..



Course Code	Course Category	Course Name	L	T	P	Exam (h)	Max. Marks			Credits	
							CIA	ESE	TOTAL		
Sixth Semester											
Part - III											
192CH1A6TA	IT	Industrial Exposure Training Report	-	-	-	3	20	80	100	20	
Part - IV											
195BI1A6AA	AECC	Innovation and IPR	2	-	-	3	-	-	50	2	
Part - V											
192CH1A6XA	-	Extension Activity	-	-	-	-	-	-	50	1	
Total			2	-	-				200	23	
Grand Total									4000	140	



<b>192CH1A6CT</b>	<b>INDUSTRIAL EXPOSURE TRAINING REPORT</b>	<b>SEMESTER - VI</b>
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**Total Credits: 20**

**Hours/ Week: 30**

### **PREAMBLE:**

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

### **CONTENTS**

Description

Basic framework

**The stages in Industrial Training Report Work are given below:**

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



### **Format of the Training Report**

Introduction to the place where the hotel is situated Introduction to the hotel

Departments of the hotel

About the trainings & the learning's

Conclusion

### **CIA Marks Distribution:**

A minimum of two reviews have to be done, one at the time finalizing the questionnaire/identifying the primary data and the second review at the time of commencement of report writing. They should be asked to present the work done to the respective guide in the two reviews. The guide will give the marks for CIA as per the norms stated below:

First Review	-	15 Marks
Second Review	-	15 Marks
Third Review	-	15 Marks
Work Diary	-	15Marks
		<hr/>
		60 Marks
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### **End Semester Examination:**

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

Record Work and Presentation	-	60 Marks
Viva-Voce Examination	-	20Marks (Jointly given by the external and internal examiner)
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		80 Marks
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Course Code	Course Name	Category	L	T	P	Credit
195BI1A6AA	INNOVATION AND IPR	AECC	2	-	-	2

### PREAMBLE

This course has been designed for students to learn and understand

- Basics of Intellectual Property Rights, Copy Right Laws Trade Marks and Patents
- Ethical and professional aspects related to intellectual property law context
- Intellectual Property(IP) as an career option

### COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the concept of Creativity, Invention and innovation	K2
CO2	Know the value , purpose and process of Patent	K2
CO3	Understand the basics of trademarks and industrial designs	K2
CO4	Acquire knowledge about copyright and copyright law	K2
CO5	Identify Geographical Indications	K2

### MAPPING WITH PROGRAMME OUTCOMES

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

**S Strong**

**M Medium**

**L Low**



195BI1A6AA	INNOVATION AND IPR	SEMESTER VI
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**Total Credits: 2**

**Total Instruction Hours: 24 h**

### Syllabus

**Unit I** Introduction 05 h

Meaning of Creativity, Invention and innovation - Types of Innovation - Relevance of Technology for Innovation - Introduction and the need for Intellectual Property Right (IPR) - Kinds of IPR - National IPR Policy.

**Unit II** Patents 05 h

Introduction and origin of Patent System in India- Conceptual Principles of Patent Law in India - Process for obtaining patent - Rights granted to a Patentee - Infringement of Patent.

Case Study: When Google was sued for Patent Infringement.

**Unit III** Trademarks 05 h

Origin of Trade Marks System - Types - Functions - Distinctiveness and Trademarks - Meaning of Good Trademark - Rights granted by Registration of Trademarks - Infringement of trademark.

Case Study: Trademark mismanagement by Cadbury's.

**Unit IV** Copyright 05 h

Introduction and Evolution of Copyright - Objectives and fundamentals of Copyright Law - Requirements for Copyrights - Works protectable under Copyrights - Authorship and Ownership - Rights of Authors and Copyright owners - Infringement of Copyright.

Case Study: Copyright Case of Napster and Grokster.

**Unit V** Geographical Indications 04 h

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

Case Study: The story of the Tirupati Laddu.

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



## Text Book

- 1 Nithyananda, K V. 2019, "Intellectual Property Rights" Protection and Management. India, IN: Cengage Learning India Private Limited.

## References

- 1 Ahuja, V K. 2017, "Law relating to Intellectual Property Rights" India, IN: Lexis Nexis.
- 2 Neeraj, P., &Khusdeep, D. 2014, "Intellectual Property Rights" India, IN: PHI learning Private Limited.
- 3 <http://www.bdu.ac.in/cells/ipr/docs/ipr-eng-ebook.pdf>.
- 4 <https://knowledgeatia.com/knowledgeate>

