

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

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
 Approved by Government of Tamil Nadu and Accredited by NAAC with 'A++' Grade (3rd Cycle-3.64 CGPA)
 Dr. N.G.P. – Kalapatti Road, Coimbatore-641048, Tamil Nadu, India
 Web: www.drngpasc.ac.in | Email: info@drngpasc.ac.in | Phone: +91-422-2369100

REGULATIONS 2024-25 for Under Graduate Programme (Outcome Based Education model with Choice Based Credit System)

B.Sc. Catering Science and Hotel Management

(For the students admitted during the academic year 2024-25)

Programme: Catering Science and Hotel Management

Eligibility

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

Programme Educational Objectives

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

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



PROGRAMME OUTCOMES:

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

PO Number	PO Statement
PO1	Will be able to understand about the basics which are very much necessary for working in all the departments of a hospitality industry. Will be able to gain knowledge about the aspects of cookery and to be skillful personnel to work in the different sections of the hotel kitchen.
PO2	Could be able to be a very good entrepreneur who can be successful in his career by the usage of his knowledge with a strong understanding about the basics.
PO3	Will be able to serve in the food service outlets like restaurants, banquets, bars, etc.
PO4	Will be able to work in the housekeeping department by the knowledge acquired during his period of study.
PO5	Will be able to handle guest and the problems in the front office department by the knowledge that is acquired during his course.



Credit distribution

For students admitted in AY 2024 – 25.

Part	Subjects	No. of Papers	Credit	Semester No.
I (12 Credits)	Tamil / Hindi / French/Malayalam	4	4 x 3 = 12	I to IV
II (12 Credits)	English	4	4 x 3 = 12	I to IV
III (108 Credits)	Core (Credits 2,3,4,5)	16-19	56	I to VI
	Inter Departmental Course (IDC)	4	16	I to IV
	Discipline Specific Elective (DSE)	3	3 x 4 =12	V & VI
	Skill Enhancement Course(SEC)	4	12	III, IV, V & VI
	Industrial Training	1	12	V
IV (8 Credits)	Environmental Studies(AECC)	1	2	I
	Basic Tamil/ Advance Tamil /Human Rights & Women's Rights(AECC)	1	2	II
	Innovation & IPR/Innovation, IPR & Entrepreneurship (AECC)	1	2	VI
	Generic Elective(GE) (AEEC)	1	2	V
V (2 Credits)	NSS/NCC/YRC/RRC/Yoga/Sports/Clubs	-	2	I -II
TOTAL CREDITS			142	



UG CURRICULUM

CATERING SCIENCE AND HOTEL MANAGEMENT
AY 2024-25

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credit
						Week	Total		CIA	ESE	Total	
First Semester												
Part– I												
24TLU1TA	Language - I	Tamil-I	4	1	-	5	60	3	25	75	100	3
24TLU1HA		Hindi-I										
24TLU1MA		Malayalam-I										
24TLU1FA		French – I										
Part– II												
24ELU1EA	Language - II	English- I	4	-	1	5	60	3	25	75	100	3
Part – III												
24CHU1CA	Core - I	Basics of Food Production	2	-	-	2	24	3	25	75	100	2
24CHU1CP	Core Practical - I	Basics of Food Production	-	-	4	4	48	4	40	60	100	2
24CHU1CM	Core Practical - II	Basics of Food and Beverage Service	2	-	4	6	72	3	40	60	100	4
24CHU1CN	Core Practical - III	Housekeeping Operations	2	-	4	6	72	3	40	60	100	4
Part – IV												
24MBU1AA	AECC - I	Environmental Studies	2	-	-	2	24	-	50	-	50	2
Part– V												
24CHU1XA	Extension Activity	NSS/NCC/YRC/R RC/Yoga/Sports	-	-	-	-	-	-	50	-	50	1
Total			16	1	13	30	360				700	21

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credit
						Week	Total		CIA	ESE	Total	
Second Semester												
Part – I												
24TLU2TA	Language - I	Tamil-II	4	1	-	5	60	3	25	75	100	3
24TLU2HA		Hindi-II										
24TLU2MA		Malayalam-II										
24TLU2FA		French – II										
Part – II												
24ELU2EA	Language - II	English- II	4	-	1	5	60	3	25	75	100	3
Part – III												
24CHUCA	Core- II	Basic Commodities and Kitchen Operations	4	-	-	4	48	3	25	75	100	4
24CHUCP	Core Practical-IV	Continental Cookery	-	-	4	4	48	4	40	60	100	2
24ATU2IA	IDC - I	Hotel Accounting	4	-	-	4	48	3	25	75	100	4
24CGU2IM	IDC Practical-I	Applications of Computers	2	-	4	6	72	3	40	60	100	4
Part – IV												
24TLU2AA	AECC-II	Basic Tamil	2	-	-	2	24	-	50	-	50	2
24TLU2AB		Advance Tamil										
24CRU2AA		Human Rights and Women’s Rights										
Part- V												
24CHU2XA	Extension Activity	NSS/NCC/Y RC/RRC/ Yoga/Sports	-	-	-	-	-	-	50	-	50	1
Total			20	1	9	30	360				700	23

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credit
						Week	Total		CIA	ESE	Total	
Third Semester												
Part-I												
24TLU3TA	Language-I	Tamil - III	3	1	-	4	48	3	25	75	100	3
24TLU3HA		Hindi - III										
24TLU3MA		Malayalam - III										
24TLU3FA		French - III										
Part-II												
24ELU3EA	Language-II	English - III	3	1	-	4	48	3	25	75	100	3
Part-III												
24CHU3CA	Core - III	Restaurant Service and Operations	3	-	-	3	36	3	25	75	100	3
24CHU3CM	Core Practical - V	Indian Regional Cuisine	3	-	4	7	84	4	40	60	100	5
24CHU3CN	Core Practical - I	Front Office Operations	2	-	4	6	72	3	40	60	100	4
24CHU3SA	SEC - I	Bakery and Confectionery - I	2	-	-	2	24	3	25	75	100	2
24CHU3SP	SEC Practical - I	Bakery and Confectionery –I	-	-	4	4	48	3	40	60	100	2
Total			16	2	12	30	360				700	22

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Fourth Semester												
Part-I												
24TLU4TA	Language-I	Tamil - IV	3	1	-	4	48	3	25	75	100	3
24TLU4HA		Hindi - IV										
24TLU4MA		Malayalam - IV										
24TLU4FA		French - IV										
Part-II												
24ELU4EA	Language-II	English - IV	3	1	-	4	48	3	25	75	100	3
Part-III												
24CHU4CA	Core - IV	Catering Operations	2	-	-	2	24	3	25	75	100	2
24CHU4CM	Core Practical- VII	International Cuisine	2	-	4	6	72	4	40	60	100	4
24MBU4IB	IDC - II	Food Safety and Microbiology	4	-	-	4	48	3	25	75	100	4
24BMU4IA	IDC - III	Entrepreneurial Development	4	-	-	4	48	3	25	75	100	4
24CHU4SM	SEC Practical- II	Bakery and Confectionery - II	2	-	4	6	72	3	40	60	100	4
Total			20	2	8						700	24

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Fifth Semester												
Part-III												
24CHU5TA	IT	Industrial Exposure Training	-	-	-	-	-	3	40	60	100	12
24CHU5CA	Core - V	Travel and Tourism Management	4	-	-	4	48	3	25	75	100	4
24CHU5CP	Core Practical - VIII	Training Self- Assessment Practical	-	-	-	-	-	4	40	60	100	3
24CHU5CQ	Core Practical - IX	Catering Operations	-	-	6	6	72	3	40	60	100	3
24CHU5DA	DSE – I	Room Division Management	4	-	-	4	48	3	25	75	100	4
24CHU5DB		Food and Beverage Management										
24CHU5DC		Tourism Marketing Management										
Part – IV												
24CHU5GA	GE		2	-	-	2	24	-	50	-	50	2
Total			10	-	6						550	28

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credit
						Week	Total		CIA	ESE	Total	
Sixth Semester												
Part-III												
24CHU6CM	Core Practical -X	Cold Kitchen and Continental Cookery	4	-	4	8	96	4	40	60	100	5
24CHU6CN	Core Practical - XI	Advanced Food and Beverage Service	4	-	4	8	96	3	40	60	100	5
24CHU6SA	SEC – II	Event Management	4	-	-	4	48	3	25	75	100	4
24CHU6DA	DSE – II	Hospitality Marketing Management	4	-	-	4	48	3	25	75	100	4
24CHU6DB		Bar Management										
24CHU6DC		Tourism and Hospitality Business										
24CHU6DD	DSE – III	Financial Management	4	-	-	4	48	3	25	75	100	4
24CHU6DE		Fast Food Operations										
24CHU6DF		Human Resource Management										
Part – IV												
24BIU6AA	AECC-III	Innovation & IPR	2	-	-	2	24		50	-	50	2
Total			22	-	08	30	360				550	24
*Grand Total											3900	142

DISCIPLINE SPECIFIC ELECTIVE

Students shall select the desired course of their choice in the listed elective course during Semesters V & VI

Semester V (Elective I)

List of Elective Courses

S. No.	Course Code	Name of the Course
1	24CHU5DA	Room Division Management
2	24CHU5DB	Food and Beverage Management
3	24CHU5DC	Tourism Marketing Management

Semester VI (Elective II)

List of Elective Courses

S. No.	Course Code	Name of the Course
1	24CHU6DA	Hospitality Marketing Management
2	24CHU6DB	Bar Management
3	24CHU6DC	Tourism and Hospitality Business

Semester VI (Elective III)

List of Elective Courses

S. No.	Course Code	Name of the Course
1	24CHU6DD	Financial Management
2	24CHU6DE	Fast Food Operations
3	24CHU6DF	Human Resource Management



GENERIC ELECTIVE COURSES (GE)

The following is the course offered under Generic Elective Course

Semester V

S. No.	Course Code	Course Name
1	24CHU5GA	Basics of Cookery

EXTRA CREDIT COURSES

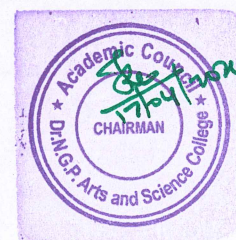
The following are the courses offered under self study to earn extra credits:

Semester III

S. No.	Course Code	Course Name
1	24CHUSSA	Hotel Engineering
2	24CHUSSB	Food Preservation

[Signature]
04.04.24
BoS Chairman/HoD
Department of Catering Science & Hotel Mgt.
Dr. N. G. P. Arts and Science College
Coimbatore – 641 048

 Dr.N.G.P. Arts and Science College		
APPROVED		
BoS- 17 th 4/04/2024	AC - 17 th 17/04/2024	GB -



Semester – I							
TAMIL - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1TA	TAMIL - I	LANGUAGE-I	48	12	-	3

Preamble	மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடுநாகரீகம், பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
	கலை மற்றும் மரபுகளை அறியச் செய்தல்
	மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்
Prerequisite	தமிழ் மொழி எழுதி படிக்கும் திறன்

Course Outcomes (Cos)		
CO.No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

Syllabus:

Unit	Content	Hrs	Resources
1	மறுமலர்ச்சிக் கவிதைகள் 1. இலக்கிய வரலாறு -மறுமலர்ச்சிக் கவிஞர்களின்தமிழ்ப்பணிகள் 2. பாரததேசம்- பாரதியார் 3. படி - பாரதிதாசன் 4. தமிழரின் பெருமை- நாமக்கல்கவிஞர் 5. தமிழ்க் கொலை புரியாதீர்- புலவர் குழந்தை 6. திரைத்தமிழ் அ) 'விஞ்ஞானத்த வளர்க்கப் போறண்டி' எனத்தொடங்கும் பாடல் - உடுமலை நாராயண கவி ஆ) 'சும்மா கிடந்த நிலத்தை' எனத்தொடங்கும் பாடல் - பட்டுக்கோட்டை கல்யாண சுந்தரனார் இ) 'சமரசம் உலாவும் இடமே' எனத்தொடங்கும் பாடல் -மருதகாசி ஈ) 'உன்னை அறிந்தால்' எனத்தொடங்கும் பாடல்- கண்ணதாசன்	13	தமிழ்மொழிப் பாடம் முதற்பருவம் 2024-2025 https://www.youtube.com/watch?v=Up55uhkk9zl
2	புதுக்கவிதைகள் 1. இலக்கிய வரலாறு- புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும் 2. கடமையைச் செய்- மீரா 3. ஓடு ஓடு சங்கிலி - சிற்பி பாலசுப்பிரமணியம் 4. ஒப்பிலாத சமுதாயம் - அப்துல் ரகுமான் 5. மரங்கள் - மு.மேத்தா 6. கரிக்கிறது தாய்ப்பால்- ஆரூர் தமிழ்நாடன் 7. ஐந்தாம் வகுப்பு 'அ' பிரிவு - நா. முத்துக்குமார் 8. ஹைகூ கவிதைகள் - 10 கவிதைகள்	13	தமிழ்மொழிப் பாடம் முதற்பருவம் 2024-2025 https://www.youtube.com/watch?v=dX9ZaNJMa co
3	பெண்ணியம் 1. தொலைந்து போனேன் - தாமரை 2. நீரில் அலையும் முகம் - அ. வெண்ணிலா 3. தற்காத்தல் - பொன்மணி வைரமுத்து 4. ஏனிந்த வித்தியாசங்கள் ? - மல்லிகா 5. புதையுண்ட வாழ்க்கை - சுசந்தி சுப்ரமணியன்	10	தமிழ்மொழிப்பாடம் முதற்பருவம் 2024-2025 https://www.youtube.com/watch?v=DLaBokqWE dg
4	1.இலக்கிய வரலாறு-சிறுகதையின் தோற்றமும் வளர்ச்சியும் 2. கனகாம்பரம்- கு.ப.ராஜகோபாலன் 3. கடிதம்- புதுமைப்பித்தன்	14	தமிழ்மொழிப் பாடம் முதற்பருவம்

	4. பொம்மை - ஜெயகாந்தன் 5. காய்ச்சமரம் - கி. ராஜநாராயணன் 6. காட்டில் ஒருமான் - அம்பை 7.வேட்கை - சூர்யகாந்தன்		2024-2025 https://www.youtube.com/watch?v=78u7iTN3OU 8
5	பயிற்சிப் பகுதி அ. இலக்கணம் 1. வல்லின ஒற்று மிகும், மிகா இடங்கள் - ஒற்றுப்பிழை நீக்கிஎழுதுதல் 2. ர,ற-ல,ழ,ள - ண,ந,னவேறுபாடு - ஒலிப்பு நெறி, சொற்பொருள் வேறுபாடு அறிதல் ஆ. படைப்பாக்கம் 1. கவிதை- எழுதுதல் (15 வரிகள் முதல் 30 வரிகள் வரை) 2.சிறுகதை - எழுதுதல் (குறைந்தது 3 பக்கங்கள்)	10	தமிழ்மொழிப் பாடம் முதற்பருவம் 2024-2025 https://www.youtube.com/watch?v=B3wfM0QL6 N8 https://www.youtube.com/watch?v=FchTlqAtwB U https://www.youtube.com/watch?v=gCP3gC-JQU4 JQU4 https://www.youtube.com/watch?v=p9QOHD12Y eo
	Total	60	

Text book	1.	தமிழ் மொழிப்பாடம் - 2024-2025தொகுப்பு: தமிழ்த்துறை, டாக்டர்என்.ஜி.பி. கலைஅறிவியல்கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு, தமிழ் இலக்கிய வரலாறு, எட்டாம் பதிப்பு - 2024, மணிவாசகர் பதிப்பகம், சென்னை - 600 108.
	2.	பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு - 2023, இலக்கணம், இலக்கியவரலாறு , மொழித்திறன் - பூவேந்தன் பதிப்பகம், சென்னை - 600 004.

Journal and Magazines	இலக்கியஇதழ்கள்
E-Resources and Website	https://www.tamilvu.org

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------





Semester – I							
HINDI – I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1HA	HINDI – I	LANGUAGE- I	48	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature
	The techniques for expansion of ideas and translation process
Prerequisite	To understand the language Hindi for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

Syllabus:

Unit	Content	Hrs	Resources
1	गद्य – नूतनगद्यसंग्रह (जयप्रकाश)पाठ1- रजियापाठ2- मक्रीलपाठ3- बहतापानीनिर्मला पाठ4- राष्ट्रपितामहात्मागाँधी	13	Text Book
2	कहानीकुंज- डॉ.वी.पी. 'अमिताभ'(पाठ 1-4)	13	Text Book
3	व्याकरण : शब्दविचार (संज्ञा, सर्वनाम,विशेषण)	12	Text Book
4	अनुच्छेदलेखन	12	Text Book
5	अनुवादअभ्यास-III (केवलअंग्रेजीसेहिन्दीमें) (पाठ1 to 10)	10	Text Book
	Total	60	

Text books	1.	प्रकाशक: सुमित्रप्रकाशन 204 लीलाअपार्टमेंट्स, 15 हेस्टिंग्सरोड' अशोकनगरइलाहाबाद-211001
	2.	प्रकाशक: गोविन्दप्रकाशनसदरबाजार, मथुराउत्तरप्रदेश-281001
	3.	पुस्तक: व्याकरण प्रदिप - रामदेवप्रकाशक: हिन्दी भवन 36 टेगोर नगर इलाहाबाद-211024
	4.	पुस्तक: व्याकरण प्रदिप - रामदेवप्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024
	5.	प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई -17
Reference Books		-

Journal and Magazines	-
E-Resources and Website	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------

Semester – I MALAYALAM- I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1MA	MALAYALAM- I	LANGUAGE- I	48	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
	The competency in translating simple Malayalam sentences into English and vice versa
Prerequisite	To understand the language Malayalam for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Apply creative ability	K3
CO5	Build the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

Syllabus:

Unit	Content	Hrs	Resources
1	Novel PathummayudeAdu	14	Text book
2	Novel PathummayudeAdu	10	Text book
3	Short Story Nalinakanthi	14	Text book
4	Short Story Nalinakanthi	10	Text book
5	Practical Application Expansion of ideas, General Essay and Translation	12	Text book
	Total	60	

Text books	1.	Vaikkam Muhammed Basheer, "PathummayudeAdu" (NOVEL), DC Books & Kottayam
	2.	T.Padmanabhan, "Nalinakanthi" (Short Story), DC Books & Kottayam.
Reference Books	1.	MalayalaNovel Sahithyam.
	2.	MalayalaCherukathaInnale Innu.

Journal and Magazines	-
E-Resources and Website	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------



Semester – I FRENCH - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1FA	FRENCH - I	LANGUAGE- I	48	12	-	3

Preamble	The competence in general communication skills with oral, written and comprehension & expression
	The culture, life style and the civilization aspects of the French people as well as of France
	The students to acquire competency in translating simple French sentences into English and vice versa
Prerequisite	To understand the language French for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the Basic verbs, numbers and accents	K2
CO2	Apply the adjectives and the classroom environment in France	K3
CO3	Select the Plural, Articles and the Hobbies	K3
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

Syllabus:

Unit	Content			Hrs	Resources
1	Objectifs de Communication • Saluer • Entrer en contact • avec quelqu'un. • Se présenter. • S'excuser	Tâche En cours de cuisine, premiers contacts avec les membres d'un groupe	Activités de réception et de production orale • Comprendre des personnes qui se saluent. • Échanger pour entrer en contact, se présenter, saluer, s'excuser. • Communiquer avec <i>tu</i> ou <i>vous</i>. • Comprendre les consignes de classe • Épeler son nom et son prénom. Computer jusqu'à 10	14	Text book Salut I Page 10
2	• Demander de se présenter. • Présenter quelqu'un	Dans la classe de français, se présenter et remplir une fiche pour le professeur.	• Comprendre les informations essentielles dans un échange en milieu professionnel. Échanger pour se présenter et présenter quelqu'un	12	Text book Enchanté I Page 20
3	• Exprimer ses goûts.	Dans un café, participer à une soirée de rencontres rapides et remplir de tâches d'appréciation	• Dans une soirée de rencontres rapides comprendre des personnes qui échangent sur elles et sur leurs goûts • Comprendre une personne qui parle des goûts de quelqu'un d'autre	14	Text book J'adore I Page 30
4	Demander à quelqu'un de faire quelque chose. Demander poliment. Parler d'actions passées. Tu veux bien?	Organiser un programme d'activités pour accueillir une personne importante	Comprendre une personne demande un service à quelqu'un. Demander à quelqu'un de faire quelque chose. • Imaginer et raconter au passé à partir de situations dessinées.	10	Text book Autoévaluation du module I Page 40 – Préparation au DELF A1 page 42 Tu veux bien page 46
5	Practical Application Make in Own Sentences			10	-
	Total			60	



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

Journal and Magazines	-
E-Resources and Website	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------



Semester – I

ENGLISH – I

Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24ELU1EA	ENGLISH - I	LANGUAGE- II	48	-	12	3

Preamble	This course has been designed for students to learn and understand - the effect of dialogue, imagery and varied genres - any spontaneous spoken discourse and respond to them with proper sentence structure - the transactional concept of English language
Prerequisite	Basic comprehension of Language Skills

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

Mapping with Program Outcomes:					
COs / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓		
CO2		✓	✓		
CO3	✓		✓	✓	✓
CO4		✓		✓	
CO5	✓		✓		✓



Syllabus

Unit	Content	Hours	E-Contents / Resources
I	Genre Studies Mathew Arnold: Dover Beach- Author's Biography- title indications- outline- paraphrasing the poem- context of poem- form- poetic devices- enjambment- techniques- Annotations Niyi Osundare: Our Earth Will Not Die- Author's Biography- title indications- outline- paraphrasing the poem- context of poem- form- poetic devices- enjambment- techniques- Annotations Charles Lamb: Christ's Hospital Five and Thirty Years Ago- Author's biography- Narrative structure- Exploration of the text- passage analysis- insight of ideas- cohesion and context- style- language techniques- Annotation James Hanson: A Famed Life - Ten Minute Comedy for Two Women - Author's Biography- Plot Summary- Detailed summary and Analysis- Themes- Important Quotations- Characters- Description - analysis- Terms- Symbols- Critical analysis Sheila Nayampalli Baruna: Alone - Author's Biography- narrative structure- passage analysis- insight of ideas- cohesion and context- style- language techniques	12	Text Book
II	Listening Skills Listening vs. hearing- Types of listening, Tips to enhance Listening Skills, Non-verbal and Verbal signs of active listening- Comprehensive Listening- Listening to pre-recorded audios on speeches, interviews and conversations- Listening Activities- Listening and responding to complaints (formal situation), Listening to problems and offering solutions (informal)	13	britishcouncil.org cambridgeenglish.org
III	Speaking Skills Formal occasions- Introducing oneself, Introducing others, Enquiries and Seeking permission, neural speaking -Making short presentations- Informal occasions- Requests, Offering help, Congratulating, Farewell party, graduation speech- Giving instructions to do a task and to use a device, Giving and asking directions	11	britishcouncil.org cambridgeenglish.org
IV	Reading Skills Study Skills: Skimming and Scanning- Reading different kinds of texts- Types of reading-Developing a good	12	britishcouncil.org cambridgeenglish.org

	reading speed, reading aloud, Referencing skill- Word Power (Denotation and Connotation) - Reading comprehension, Data interpretation –Charts, Graphs, Advertisements - Cognitive Skills- Inference Making - Interpretation		
V	Writing Skills Sentence patterns, Note- making and note taking- Strategies - Paragraph writing: Structure and Principles - Academic Writing - Formal and Informal Letters, Report, Book /Movie Review - Infographics Writing	12	britishcouncil.org cambridgeenglish.org
	Total	60	

Text Books	1.	https://www.poetryfoundation.org/poems/43588/dover-beach .
	2.	https://portal.abuad.edu.ng/lecturer/documents/1586771577our_earth_will_not_die.doc
	3.	http://l-adam-mekler.com/chucktwo.pdf .
	4.	https://offthewallplays.com/wp-content/uploads/2017/04/1_pdfsam_A-famed-life-full-with-title-page.pdf .
	5.	Nation, I. S. P and Jonathan Newton. 2009. Teaching ESL/EFL Listening and Speaking. Routledge, New York, United States of America.
	6.	Prabha, Dr. R. Vithya& S. Nithya Devi. 2019. Sparkle. (1st Edn.) McGraw - Hill Education, Chennai, India.
Reference Books	1.	Rudzka, Brygida -Ostyn, 2003. Word Power: Phrasal Verbs and Compounds: A Cognitive Approach, Mouton de Gruyter, New York, United States of America..
	2.	Swales, John M. & Feak, Christine B. 2012. Academic Writing for Graduate Students: Essential Tasks and Skills, University of Michigan Press, Michigan, United States of America.
	3.	Sen, Leena. 2007. Communication Skills, Second Edition, Prentice Hall India Learning Private Limited, New Delhi, India.
	4.	O. Greene, John. 2021. Essentials of Communication Skill and Skill Enhancement: A Primer for Students and Professionals, Routledge publishers, United Kingdom.

Journal and Magazines	https://academic.oup.com/journals
E-Resources and Website	https://learnenglish.britishcouncil.org/ https://www.cambridgeenglish.org/learning-english/activities-for-learners/
Learning Method	Chalk and Talk/Assignment/Seminar/ Interactive session
Focus of the Course	Skill Development/Employability

Semester - I
CORE-I: BASICS OF FOOD PRODUCTION

Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24CHU1CA	BASICS OF FOOD PRODUCTION	CORE	24	-	-	2

Preamble	This course has been designed for students to learn and understand • The basic concepts of cooking. • The basic ingredients used in cooking. • The basic principles involved in cooking.	
Prerequisite	Knowledge on basic ingredients and cooking	
Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom’s Taxonomy 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, preparation and 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 Program Outcomes:					
COs / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	



Syllabus

Unit	Contents	Hours	E-Contents / Resources
I	Introduction to Food Production Cooking - Introduction, Definition of cooking, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine) - Attitudes and behavior in the kitchen - Personal hygiene - Uniforms & protective clothing - Rice, Cereals & Pulses - Introduction, Difference between cereals and pulses, Pulses-examples, cooking of pulses, Varieties of rice and other cereals, cooking of rice.	5h	Text book
II	Cooking Materials 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, Sources of fats and oils.	5h	Text book
III	Preparation of Ingredients Aims and objectives of cooking food - Introduction to Vegetable and fruit cookery - Classification of vegetables - Pigments and colour changes - Effects of heat on vegetables - Classification of fruits with examples - Uses of fruit in cookery. Preparation of Ingredients: Washing, Peeling and scraping, paring, cutting (terms used in vegetable cutting), 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.	4h	Text book



IV	Basics of Continental Cookery Basic Principles of Food Production - Stocks: Meaning of stock, Uses, Care and precautions while making stocks, Types of stock, Preparation of stock, Recipes - Soups: Classification with examples, Basic recipes - Consommés, Garnishes and accompaniments - Sauces: Introduction, Importance of sauces in food preparation, Types of sauces- Basic mother sauces - Recipes, few derivatives for each.	5h	Reference Books and Youtube Videos
V	Egg and Meat Cookery Egg Cookery: Introduction, Uses of egg in cooking, Structure of an egg, Characteristics of fresh eggs, Selection of egg, Methods of cooking egg - Fish Cookery: Introduction to fish cookery, Classification of fish with examples, Cuts of fish, Selection of fish and shell fish, cooking of fish (effects of heat). - Meat Cookery: Introduction to meat cookery, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Cuts of chicken- Role of tenderizers in meat.	5h	Text book
	Total	24	

Text Books	1.	Krishna Arora, 2011, "Theory of Cookery", 4 th Edition, Frank Brothers Publishers.
	2.	Parvinder S. Bali, 2021, "Food Production Operations", 3 rd Edition, Oxford University Press Publishers Ltd.
Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani, 2022, "Practical Cookery", 14 th Edition, Hodder Starghton Publishers.
	2.	Thangam E.Philip, 2014, "Modern Cookery for Teaching and Trade", Volume I, 6 th Edition, Orient Longman Publishers.

Journal and Magazines	https://www.scribd.com/document/583634435/food-magazine
E-Resources and Website	https://pdfcoffee.com/p-d-f-quantity-food-production-operations-and-indian-cuisine-oxford-higher-education-full-books-by-parvinder-s-bali-pdf-free.html https://www.academia.edu/24733349/Parvinder_S_Bali_Quantity_Food_Production_Operations_and_Indian_Cuisine_Chapter_4_Planning_for_Volume_Catering_Teaching_Notes

Learning Method	Chalk and Talk/Assignment/Seminar, Group Discussions
------------------------	--

Focus of the Course	Skill Development, Employability, Entrepreneurial Development, Innovations, Intellectual Property Rights, Gender Sensitization, Social Awareness, Environment, Human Values/ Ethics.
----------------------------	--

24CHU1CP	CORE PRACTICAL: BASICS OF FOOD PRODUCTION	SEMESTER I
----------	--	-------------------

Total Credits: 2

Total Instructions Hours: 48 h

S.No	Contents
1	Basic Hygiene practices to be observed in the Kitchen - Safety practices to be observed in the kitchen - First aid for cuts and burns - Proper usage of a kitchen knife and hand tools. Understanding the usage of small kitchen equipments.
2	Identification of raw materials - Cuts of vegetables: Julienne, Jardinière, Mignonnette, Dices, Cubes, Macédoine, Paysanne, Shred, Concasse, Mirepoix - Cuts of chicken - Cuts of fish.
3	Methods of cooking vegetables: Boiling (Potatoes, Beans, Cauliflower), Frying (Aubergines, Potatoes), Steaming (Cabbage), Baking (Potatoes, Turnips), Braising (Onion, Leeks, Cabbage).
4	Demonstration of basic Indian masalas & gravies.
	Formulate ten sets of menu consisting of five dishes from the following courses.
	Indian rice preparations
	Indian dhal preparations
5	Indian snacks preparations
	Indian breads & gravies
	Pulaos & Biryani
	Indian vegetable preparations
	Indian meat preparations
	Indian sweet preparations

Note: Ten sets of menu consisting of five courses should be formulated and practiced per semester.



References

- 1 Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", Volume I, 6th Edition, Orient Longman Publishers.
- 2 Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", volume II, 6th Edition, Orient Longman Publishers.
- 3 Krishna Arora, 2009, "Theory of Cookery", 6th Edition, Frank Brothers Publishers.

Semester - I
CORE: BASICS OF FOOD AND BEVERAGE SERVICE

Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24CHU1CM	BASICS OF FOOD AND BEVERAGE SERVICE	CORE PRACTICAL	72	-	-	4

Preamble	This course has been designed for students to learn and understand - the basic concept of food and beverage service, different types of catering organizations and its classifications the different cleaning agents and equipments. - the different of types of restaurants, the roles and responsibilities of different staff. - the different types of catering establishments, the roles of service staff have a basic understanding about the menu.	
Prerequisite	Knowledge on basic foods and service.	
Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Explain the different types of catering establishments, the roles of service staff	K1, K2
CO2	Understand the different staffs, their roles and responsibilities, classify the different types of restaurants.	K1, K2
CO3	Understand the different types of operating equipments, the co-ordination of food and beverage department with other departments.	K2, K3
CO4	Explain the different types of menu, classification of food with its usual accompaniments and service methods.	K2, K3
CO5	Understand the role of room service department in the hotel.	K2

Mapping with Program Outcomes:

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



Syllabus

Unit	Contents	Hours	E-Contents / Resources
I	Introduction to Catering Introduction to catering - Different types of catering establishments - Classification of Commercial, Residential/ Non- residential, Welfare Catering, Industrial/ Institutional/ Transport such as air, road, rail, sea, etc. - Scope for caterers in the industry - Relationship of catering industry with other industries - Status of a waiter/ Waitress in the catering industry - Attributes of a waiter - Personal hygiene, punctuality, attitude towards guests, appearance, salesmanship and sense of urgency. Practical Contents: 1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments. 2. Serviette folds. 3. Laying and relaying of table cloths. 4. Cleaning and polishing / wiping of cutlery, crockery and glassware.	14h	Text book
II	Staff Organization and Types of Restaurants 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 Practical Contents: 5. Carrying a light tray. Polishing (metal, leather, wood, plastic, etc.) 6. Carrying a heavy tray. 7. Carrying glasses. 8. Handling cutlery and crockery.	15h	Text book



III	Operating Equipments and Ancillary Departments Operating equipments - Classification of crockery, cutlery, glassware, hollowware, flatware, Special equipments - Upkeep and maintenance of equipments. Ancillary departments - Pantry, still room, silver room, wash-up and hot-plate. Restaurant service: Mis-en place, Mis-en scene - Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service. Practical Contents: 9. Manipulating service spoon and fork. . 10. Service of water. 11. Arrangement of sideboard.	14h	Text book
IV	Menu Planning Origin of menu - Functions of menu - Types of menu - Other types of menu - Menu of institutional catering - cyclic menu - French Classical Menu: Appetizers, soup, egg/pasta, fish, entrée, joint, sorbet, roast, vegetables, sweets, cheese/savoury, fruits, coffee - Planning of simple menus; food and their usual accompaniments. Practical Contents: 12. Table d'hôte cover laying. 13. A la carte cover laying.	15h	Reference Books and Youtube Videos
V	Room Service Introduction location and equipments required for room service, room service equipments, room service tray, trolley - Room service procedure - Mis-en-place activities, order taking for room service, execution of room service orders, collecting the order and carrying to the room. Briefing, service of lunch and dinner, service of alcoholic beverages ,organizing private parties, placing fruit basket and cookies platter . In room facility, replacement of supplies, satisfaction of guest. Practical Contents: 14. Practice of simple menu compilation	14h	Text book
	Total	72	

Text Books	1.	Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", 6 th Edition, ELST Publishers Ltd.
	2.	R. Singaravelavan, 2016, "Food & Beverage Service", 2 nd Edition, Oxford University Press Publishers.
Reference Books	1.	Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott, 2008, "Food and Beverage Management", 4 th Edition, Elsevier India Publishers Pvt. Ltd.
	2.	Sudhir Andrews, 2013, "Food & Beverage Service Training Manual", 3 rd Edition, Tata Mc Graw - Hill Publishers

Journal and Magazines	https://www.scribd.com/document/583634435/food-magazine
E-Resources and Website	https://www.ihmnotes.in/assets/Docs/Books/Food_and_beverage_service.pdf

Learning Method	Chalk and Talk/Assignment/Seminar, Group Discussions
------------------------	--

Focus of the Course	Skill Development, Employability, Entrepreneurial Development, Innovations, Social Awareness, Environment
----------------------------	---

Semester - I
CORE-I: HOUSEKEEPING OPERATIONS

Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24CHU1CN	HOUSEKEEPING OPERATIONS	CORE PRACTICAL	72	-	-	4

Preamble	This course has been designed for students to learn and understand - the importance and functions of housekeeping. - the different cleaning agents and equipments. - The basic principles involved in cooking.	
Prerequisite	Knowledge on basic cleaning.	
Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the organisation structure of housekeeping department	K1, K2
CO2	Know about the functions of housekeeping department.	K1, K2
CO3	Choose housekeeping cleaning equipments, cleaning agents, and classification of polishes.	K2, K3
CO4	Understand the types of cleaning and maintenance of guest rooms.	K2, K3
CO5	Understand about interior designing, budgeting for housekeeping expenses.	K2

Mapping with Program Outcomes:					
COs / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓		✓	✓
CO2	✓	✓			✓
CO3	✓	✓	✓	✓	✓
CO4		✓	✓		✓
CO5		✓	✓	✓	✓

Syllabus

Unit	Contents	Hours	E-Contents / Resources
I	Housekeeping Department - Introduction Meaning and definition - Importance of housekeeping - Organisation structure of housekeeping department - Duties and responsibilities of the housekeeping personnel - Attributes of housekeeping staff - Layout of housekeeping department - Coordination with other departments - Daily routines and shift timings. Practical Contents: 1. Identification of cleaning equipment – Selection, use, mechanism, care and maintenance. 2. Identification of cleaning agents – Classification, use and care.	14h	Text book
II	Housekeeping Control Desk and Hotel Guestrooms Housekeeping control desk – Introduction - Forms & formats - Records and registers - keys – types and control of keys; Inter departmental co-ordination with more emphasis on front office, the engineering and the maintenance; security and other departments - Hotel Guestrooms: Introduction - Importance of the room to a guest - Types of guest rooms - Layout of guest rooms - Guest room supplies - Guest amenities - Lost and found. Practical Contents: 3. Thorough cleaning of various surfaces/finishes. 4. Polishing (metal, leather, wood, plastic, etc.)	14h	Text book
III	Housekeeping Inventories Cleaning Equipments: Introduction - Types of cleaning equipments - storage, Distribution and control of cleaning equipment - Selection of cleaning equipments - Cleaning Agents: Water, detergents, abrasives, glass cleaner, disinfectants, and laundry agents - Selection of cleaning agents, storage - Classification of polishes - Cleaning of different surfaces: Metal polishes, silver polish, copper, brass polishes, furniture polishes (wood), floor polishes,	15h	Text book

	leather polishes, water - based polishes, leather polishes, carpet cleaners Practical Contents: 5. Bed making – Evening service. 6. Laundry – Basic principles of laundry, stain removal.		
IV	Cleaning and Laundry Operations Introduction: Principles of cleaning - Cleaning procedures - Frequency of cleaning, deep cleaning and spring cleaning. Cleaning and maintenance of guest rooms: Bed making procedure - Daily cleaning of a guest room - Cleaning of occupied room - Cleaning of bath room - Cleaning of vacated room - Cleaning of public area - Turndown service. Linen and laundry operations: Introduction - Activities in the linen rooms - Types of linens - Storage - Linen exchange procedure - Par stock - linen control. Laundry - Laundry equipments - laundry chemicals and laundering agents - dry cleaning - laundry process cycle - Guest laundry. Practical Contents: 7. Room and public area inspection. 8. Flower arrangement.	15h	Reference Books and Youtube Videos
V	Interior Designing and Contract Cleaning Interior Designing: Introduction - Objectives of interior design - Element of design, light and light fitting - Floor- Types, colour and colour scheme - Supervision in housekeeping: Role of a supervisor - Guest room inspection - check- list - Inspection of VIP rooms - Handling guest complaints - Contract services in housekeeping - Contract specification - Advantages and disadvantages. Budgeting for housekeeping expenses: Types of budget - Budget planning. Practical Contents: 9. Duty rota preparation for housekeeping department.	14h	Text book
	Total	72	

Text Books	1.	Raghubalan, Smritee Raghubalan, 2015, "Hotel Housekeeping - Operations and Management" - 3 rd Edition, Oxford University Press.
	2.	S.K. Kausal, S.N.Gautam, 2008, "Accommodation Operations Management", 1 st Edition, , Frank Bros & Co Publishers Ltd.
Reference Books	1.	Sudhir Andrews, 2017, "Hotel Housekeeping Management and Operations", 1 st Edition, McGraw Hill Education Publishers.
	2.	Sudhir Andrews, 2017, "Hotel Housekeeping: A Training Manual", 1 st Edition, McGraw Hill Education Publishers.

Journal and Magazines	https://www.scribd.com/document/583634435/food-magazine
E-Resources and Website	https://pdfcoffee.com/p-d-f-quantity-food-production-operations-and-indian-cuisine-oxford-higher-education-full-books-by-parvinder-s-bali-pdf-free.html https://www.academia.edu/24733349/Parvinder_S_Bali_Quantity_Food_Production_Operations_and_Indian_Cuisine_Chapter_4_Planning_for_Volume_Catering_Teaching_Notes

Learning Method	Chalk and Talk/Assignment/Seminar, Group Discussions
------------------------	--

Focus of the Course	Skill Development, Employability, Entrepreneurial Development, Innovations, Intellectual Property Rights, Gender Sensitization, Social Awareness, Environment, Human Values/ Ethics.
----------------------------	--

Semester – I

AECC I: ENVIRONMENTAL STUDIES

Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24MBU1AA	ENVIRONMENTAL STUDIES	AECC	24	-	-	2

Preamble	This course has been designed for students to learn and understand • Multi-disciplinary aspects of Environmental studies • Importance to conserve the biodiversity • Causes of Pollution and its control	
Prerequisite	Aware the basics of environmental components	
Course Outcomes (Cos)		
CO Number	Course Outcomes (Cos) Statement	Bloom's Taxonomy Knowledge Level
CO1	To understand the importance of natural resources in order to conserve for the future	K1
CO2	To impart knowledge on Natural resources and its conservation	K2
CO3	To impart knowledge on Biodiversity and its conservation	K3
CO4	To create awareness on effects, causes and control of air, water, soil and noise pollution etc.,	K4
CO5	To build awareness about sustainable development and Environmental protection	K1

Mapping with Programme Outcomes					
Cos/POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓	✓	✓
CO2	✓	✓	✓	✓	✓
CO3	✓	✓	✓	✓	✓
CO4	✓	✓	✓		
CO5	✓	✓	✓	✓	✓



Syllabus

Unit	Content	Hours	E-Contents / Resources
I	Introduction to Environmental studies& Ecosystems: components of environment – atmosphere, hydrosphere, lithosphere and biosphere. Scope and importance - Energy flow in an ecosystem: food chain, food web and ecological succession.	5	Text book and Website
II	Natural Resources: Renewable and Non-renewable Resources: Land Resources and land use - Deforestation: Causes and impacts due to mining, dam building on environment, forests, biodiversity and tribal populations. Conflicts over water (international & inter-state). Energy resources: Renewable and non-renewable energy sources, use of alternate energy sources, growing energy needs.	5	Text book and Website
III	Biodiversity and Conservation: Global biodiversity hot spots. India as a mega-biodiversity nation; Endangered and endemic species of India. Conservation of biodiversity: In-situ and Ex-situ conservation of biodiversity.	4	Text book and Website
IV	Environmental Pollution: types, causes, effects and controls; Air, water, soil, chemical and noise pollution. Nuclear hazards and human health risks. Environment Laws: Environment Protection Act; Prevention & Control of Pollution Act – Air & Water. Wildlife Protection Act; Forest Conservation Act;	5	Text book and Website
V	Environmental ethics: Role of Indian and other religions and cultures in environmental conservation. Role of Information Technology in Environment and human health. Role of the Colleges, Teachers and Students in village adoption towards clean, green and make in villages in various aspects.	5	Text book and Website
	Total	24	

Text Book	1.	Carson, R. 2002. Silent Spring . Houghton Mifflin Harcourt
	2.	Gadgil, M., & Guha, R. 1993. This Fissured Land: An Ecological History of India . Univ. of California Press.
Reference Books	1.	Gleeson, B. and Low, N. (eds.) 1999. Global Ethics and Environment , London, Routledge.
	2.	Gleick, P.H. 1993. Water in Crisis . Pacific Institute for Studies in Dev., Environment & Security. Stockholm Env. Institute, Oxford Univ. Press.
	3.	Groom, Martha J. Gary K. Meffe, and Carl Ronald carroll. 2006, Principles of Conservation Biology . Sunderland: Sinauer Associates.
	4.	Grumbine, R. Edward, and Pandit, M.K. 2013. Threats from India's Himalaya dams . Science, 339: 36-37.

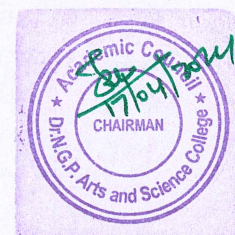
Journal and Magazines	https://www.hzu.edu.in/bed/E%20V%20S.pdf
E-Resource and Websites	https://www.ugc.gov.in/oldpdf/modelcurriculum/env.pdf

Learning Methods	Chalk and Talk/ Seminar/ Assignment
------------------	-------------------------------------

Focus of the Course	Skill Development/Employability/Social Awareness and Environment
---------------------	--

17/04/2024
 BcS Chairman/HoD
 Department of Catering Science & Hotel Mgt.
 Dr. N. G. P. Arts and Science College
 Coimbatore – 641 048

 Dr.N.G.P. Arts and Science College		
APPROVED		
BoS- 17 th	AC - 17 th	GB -
4/04/2024	17/04/2024	



Semester – II							
LANGUAGE: TAMIL - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2TA	TAMIL - II	LANGUAGE-I	48	12	-	3

Preamble	மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடுநாகரீகம், பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
	கலை மற்றும் மரபுகளை அறியச் செய்தல்
	மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்
Prerequisite	தமிழ் மொழி எழுதி படிக்கும் திறன்

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓



24TLU2TA

LANGUAGE: TAMIL - II

Syllabus

Unit	Content	Hrs	Resources
1	அற இலக்கியம் 1. இலக்கிய வரலாறு- பதினெண்கீழ்க்கணக்குநூல்கள் 2.திருக்குறள் அ. அறன்வலியுறுத்தல் - அறத்துப்பால் - அ. எண் - 04 ஆ. காலம் அறிதல் - பொருட்பால் - அ. எண் - 49 இ. உழவு - பொருட்பால் - அ. எண் - 104 ஈ. குறிப்பறிதல் - காமத்துப்பால் - அ. எண் - 110	13	தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2024-2025
2	அற இலக்கியம் 1. நாலடியார் - அறிவுடைமை 2. மூதுரை - ஓளவையார் - 10 பாடல்கள் 6, 7, 9, 10, 14, 16, 17, 23, 26, 30 3. இனியவைநாற்பது- பூதஞ்சேந்தனார் - முதல் 10 பாடல்கள்	13	தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2024-2025
3	அறநெறிக் கட்டுரைகள் 1. இலக்கியவரலாறு - தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும் 2. கலைகள் - உ.வே.சா 3. சங்க நெறிகள் - வ.சுப.மாணிக்கம்	10	தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2024-2025
4	அறநெறிக் கட்டுரைகள் 1. வீர வணக்கம் - க. கைலாசபதி 2. தமிழர் பண்பாடு - டாக்டர் சோ.நா.கந்தசாமி 3. இணையத் தமிழ் வளர்ச்சி - முனைவர் ப.அர.நக்கீரன்	14	தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2024-2025
5	பயிற்சிப் பகுதி 1.இலக்கணம் - வழு, வழுவமைதி, வழாநிலை 2.அலுவலகம் சார்ந்த கடிதம் - விண்ணப்பங்கள், வேண்டுகோள், முறையீடு 3.படைப்பாக்கம் - பொதுத்தலைப்பில் கட்டுரைகள் எழுதுதல்	10	தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2024-2025
	Total	60	



Text book	1.	தமிழ் மொழிப்பாடம் – 2024-2025 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் – 641048.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு, தமிழ் இலக்கிய வரலாறு, எட்டாம் பதிப்பு – 2024, மணிவாசகர் பதிப்பகம், சென்னை – 600 108.
	2.	பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு – 2023, இலக்கணம், இலக்கியவரலாறு , மொழித்திறன் – பூவேந்தன் பதிப்பகம், சென்னை – 600 004.

Journal and Magazines	இலக்கிய இதழ்கள்
E-Resources and Website	https://www.tamilvu.org

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------



Semester – II							
LANGUAGE: HINDI – II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2HA	HINDI – II	LANGUAGE- I	48	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature
	The techniques for expansion of ideas and translation process
Prerequisite	To understand the language Hindi for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓



24TLU2HA	LANGUAGE: HINDI – II
----------	----------------------

Syllabus

Unit	Content	Hrs	Resources
1	आधुनिकपद्य - शबरी(श्रीनरेशमेहता)	13	Text Book
2	उपन्यास: सेवासदन-प्रेमचन्द	13	Text Book
3	कहानी-किरीट- डा उषा पाठक / डा अचला पाण्डेय पाठ 1.कफ़न, 3. चीफ़ की दावत	12	Text Book
4	पत्र लेखन: (औपचारिक या अनौपचारिक)	12	Text Book
5	अनुवाद अभ्यास-III (केवल हिन्दी से अंग्रेजी में) (पाठ 1 to 10)	10	Text Book
	Total	60	

Text books	1.	प्रकाशक: लोकभारती प्रकाशन पहली मंजिल, दरबारी बिल्डिंग, महात्मा गाँधी मार्ग, इलाहाबाद. (Unit I)
	2.	प्रकाशक: सुमित्र प्रकाशन 204 लीला अपार्टमेंट्स, 15 हेस्टिंग्स रोड अशोक नगर इलाहाबाद. (Unit II)
	3.	प्रकाशक: राधाकृष्ण प्रकाशन दिल्ली. (Unit III)
	4.	पुस्तक: व्याकरण प्रदिप - रामदेवप्रकाशक: हिन्दी भवन 36 इलाहाबाद. (Unit IV)
	5.	प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई. (Unit V)

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------



Semester – II							
LANGUAGE: MALAYALAM- II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2MA	MALAYALAM- II	LANGUAGE- I	48	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
	The competency in translating simple Malayalam sentences into English and vice versa
Prerequisite	To understand the language Malayalam for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Apply creative ability	K3
CO5	Build the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓



24TLU2MA	LANGUAGE: MALAYALAM- II
----------	-------------------------

Syllabus

Unit	Content	Hrs	Resources
1	Novel Enmakaje: Chapter1- Chapter 5	14	Text book
2	Novel Enmakaje: Chapter 6- Chapter 10	10	Text book
3	Novel Enmakaje: Chapter 11- Chapter 15	14	Text book
4	Autobiography Neermathalam Pootha Kalam: Chapter 1- Chapter 10	10	Text book
5	Autobiography Neermathalam Pootha Kalam: Chapter 11- Chapter 20	12	Text book
	Total	60	

Text books	1.	Ambika Suthan Mangad, Enmakaje (Novel), DC Books Kottayam, Kerala, India. (Unit I to III)
	2.	Madhavikkutty, Neermathalam Pootha Kalam (Autobiography), DC Books Kottayam, Kerala, India. (Unit IV & V)
Reference Books	1.	Malayala Novel Sahithyam, DC Books Kottayam, Kerala, India
	2.	Malayala Sahithya Charithram, National Books Kottayam, Kerala, India.

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------



Semester – II							
LANGUAGE: FRENCH - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2FA	FRENCH - II	LANGUAGE-I	48	12	-	3

Preamble	The competence in general communication skills with oral, written and comprehension & expression
	The culture, life style and the civilization aspects of the French people as well as of France
	The students to acquire competency in translating simple French sentences into English and vice versa
Prerequisite	To understand the language French for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the Basic verbs, numbers and accents	K2
CO2	Apply the adjectives and the classroom environment in France	K3
CO3	Select the Plural, Articles and the Hobbies	K3
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓



24TLU2FA	LANGUAGE: FRENCH - II
-----------------	------------------------------

Syllabus

Unit	Content			Hrs	Resources
1	Proposer, accepter, refuserune invitation. Indiquer la date.	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	Comprendreunemessage d'invitationsurunrépondeurtéléphonique. Inviter quelqu'un accepter ourefuserl'invitation.	14	Text book
2	Prendreet fixer un rendez-vous. Demander etindiquerl'heure.	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	Comprendre des personnes qui fixentunrendez-vous par téléphonique. Prendreun rendez-vous par telephone	12	Text book
3	Exprimer son point de vue positif et négatif. S'informersur le prix. S'informersur la quantité. Exprimer la quantité.	En groupes, choisir un cadeau pour un ami.	Exprimer son point de vuesur des idées de cadeau. Faire des achatsdans un magasin	14	Text book
4	Demander etindiquerune direction. Localiser (près de, en face de). Exprimerl'obligationl' Interdit.Conseiller.	Suivre un itinéraire à l'aided'indications par telephone et d'un plan. Par courrierélectronique, donner des informations et des conseils à un ami qui veut voyager.	Comprendre des indications de direction. Comprendre des indications de lieu. Comprendreune chanson. Comprendre de courts messages qui experiment l'obligationoul'interdiction. Donner des conseils à des personnesdans des situations données.	10	Text book
5	Practical Application Make in Own Sentences			10	-
	Total			60	

Text book	1.	Regine Merieux, Yves Loiseau, "LATITUDES - 1" (Page No: 56-101) (Méthode de Français), Goyal Publisher & Distributors Pvt.Ltd., 86 UB Jawahar Nagar (Kamala Nagar), New Delhi-7 Les Editions Dider, Paris, 2008- Imprime en Roumanie par Canale en Janvier 2012. (Unit I to IV
------------------	----	---

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------



Semester – II LANGUAGE:ENGLISH - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24ELU2EA	ENGLISH – II	LANGUAGE – II	48	-	12	3

Preamble	This course has been designed for students to learn and understand • language for specific purposes through literary works, enhancing listening and reading skills. • communicative competencies in academics through real-world contexts, improving speaking and listening. • business correspondence with clarity and accuracy, focusing on writing skills like emails and essays.
Prerequisite	Basic knowledge of English Language

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Interpret spoken English through active listening and respond effectively.	K1
CO2	Express effective speaking skills through structured and informal discussions.	K2
CO3	Analyse and comprehend literary and informational texts to enhance reading proficiency.	K2
CO4	Compose written content with clarity and coherence in various contexts.	K3
CO5	Apply essential soft skills for professional interactions, leadership, and communication.	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓			
CO2	✓		✓		
CO3			✓	✓	
CO4	✓			✓	
CO5			✓		



24ELU2EA LANGUAGE: ENGLISH - II

Syllabus

Unit	Content	Hrs	Resources
I	Listening Poem: Edgar A. Guest – Don't Quit Repetition for emphasis - Tone and Emotional appeal Langston Hughes – Still Here Voice & Identity - Resilience & Endurance. Short Story: R.K. Narayan – Engine Trouble Emotional tone – Question for Reflection Listening Talks: ""Yes, We Can!"" - Barack Obama (speech) – (Audio & Visual aids) Grammar: Articles & Prepositions	12	https://poetryace.com/im-still-he re/
II	Speaking Poem: Robert Frost –The Road not Taken Persuading and supporting opinions – logical structure – clear articulation D. H Lawrence – Snake Observation and Patience - Respect and Humility Speaking Skills: Just a Minute Talk (JAM) – Small Talk, Interviewing a Celebrity. Grammar: One word substitution, Loan Words.	12	www.poetrysoup.com
III	Reading Poem: Chinua Achebe – Love Cycle Inferring and Interpreting - Synthesis of Ideas Connection and Understanding - Adaptability and Growth Short story: Sudha Murthy – How I taught My Grandmother to Read Building comprehension – Fluency & Expression Grammar: Syllabification, Mon/Di/polysyllabic Comparison - Odd one Out - Rearranging the sentences (Jumbled sentences).	12	https://www.poetryfoundation.org/poems
IV	Writing Prose: A. G. Gardiner: On Letter Writing Clarity and Precision – Self expression Writing Skills: Story Building, Story Writing & Story Narration Emails (formal/informal) & General Essay Writing - (Descriptive or Narrative) Grammar: Spelling Pitfalls (wrongly spelt words), Agreement of verb and subject	12	https://www.gutenberg.org/
V	Soft Skills Expressing opinions through Role play– Interview Skills - Public Speaking - Group Discussions - Leadership Qualities - Communication on Verbal and Non-verbal	12	Social intelligence: The new science of human relationships -



			Daniel Goleman; 2006.
	Total	60	

Note: Classroom activities on LSRW skills (Examined Internal only)
--

Text Books	1.	Martin Hewings. <i>Advanced English Grammar</i> . Cambridge University Press, 2000.
	2.	SP Bakshi, Richa Sharma. <i>Descriptive English</i> . Arihant Publications (India) Ltd., 2019.
	3.	Sheena Cameron, Louise Dempsey. <i>The Reading Book: A Complete Guide to Teaching Reading</i> . S & L. Publishing, 2019.
	4.	Phil Chambers. <i>Brilliant Speed Reading: Whatever you need to read, however</i> . Pearson, 2013.
	5.	Bailey, Stephen. <i>Academic Writing: A Practical Guide for Students</i> . Routledge, 2004.
	6.	Goleman, Daniel. <i>Social Intelligence: The New Science of Human Relationships</i> . Bantam Books, 2006.
Reference Books	1.	Nesfield, J. C. <i>English Grammar Composition and Usage</i> . Macmillan, 2019.
	2.	Krishnasamy. N. <i>Modern English: A Book of Grammar, Usage and Composition</i> . Macmillan, 1975.
	3.	Kumar, Ramendra. <i>Stories of Resilience</i> . Blue Rose Publications, 2020.
	4.	Thakur, SJ and Rout, S.K. <i>Objective General English</i> . B.K Publications, 2017.

Journals and Magazines	IOSR Journal of Humanities and Social Science (IOSR-JHSS) International Journal of English Literature and Social Sciences http://ijrep.com/wp-content/uploads/2019/03/18-22-SKILL-ENHANCEMENT-TEACHING-LSRW https://www.jetir.org/view?paper=JETIRDY06148
E-Resources and Website	https://learnenglish.britishcouncil.org/ https://www.yourarticlelibrary.com/

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion
------------------------	---

Focus of the Course	Skill Development/ Employability
----------------------------	----------------------------------



Semester - II							
CORE: BASIC COMMODITIES AND KITCHEN OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24CHU2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS	CORE	48	-	-	4

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.
Prerequisite	Basic knowledge on commodities and kitchen operations.

Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy 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.	K3
CO5	Learn the organizational structure of the hotel and different designations in kitchen and stewarding department.	K2

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	✓



24CHU2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS
----------	---

Syllabus

Unit	Contents	Hrs	Resources
I	Basic Commodities Flour: Structure of wheat, Types of wheat, Processing of wheat, Types of flours obtained from wheat, Types of flour, Characteristics of good quality flour, Uses of flour in food production, Cooking of flour (Starch), By-products of wheat - Sugar: Importance of sugar, Types of sugar, Cooking of sugar, Various uses of sugar. Importance of gluten, Manufacturing of butter, cream and all dairy products	10	Text books
II	Commodities Milk: Introduction, Processing of milk - Pasteurization, Homogenization, Milk - Skimmed and Condensed, Nutritive Value. Cream- Introduction, Types of Cream. Cheese- Introduction, Types of Cheese, Classification of Cheese, Uses of Cheese Butter- Introduction, Types of Butter. Yoghurt - Types. Herbs - Uses of herbs. Soya Paneer- Meaning and uses. Spiriluna - Meaning and uses.	10	Text books
III	Basic Indian Cookery Condiments & Spices - Introduction to Indian food. Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names). Masalas: Blending of spices and concept of masalas, Different masalas used in Indian cookery • Wet masalas • Dry masalas, Composition of different masalas, Varieties of masalas available - (Dry masalas - Aamchoori masala, Garam masala, Chaat masala, Chana masala, Kebab masala, Rasam masala, Kolhapuri masala, Amritsari masala, Khada masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala. Basic Indian Gravies - Recipes.	9	Text books
IV	Methods of Cooking Food Transference of heat to food by radiation, conduction and convection. Magnetron waves-meaning, Boiling, poaching, stewing, braising, steaming, baking, Broiling, roasting, grilling, frying, paper bag, microwave, Principles of each of the above. Types of fuels used in the kitchen, Care and precautions to be taken while cooking food, Selection of food for each type of cooking. Molecular Gastronomy - Description. Fusion cuisine - Meaning, Methods followed in fusion foods.	10	Text books



V	Kitchen Organization and Layout General layout of the kitchen in various organizations, Types of kitchen Layout, Layout of receiving areas, Island type and shore type – advantages and limitations, Layout of service and wash up. Kitchen organization – Staff organization of a large Kitchen, Duties and responsibilities of various chefs, Coordination of kitchen with other departments of the hotel. Kitchen stewarding: Importance of kitchen stewarding, Organization of the kitchen stewarding department, Equipments found in kitchen stewarding department, Co-operation with other departments.	9	Text books
	Total	48	

Text book	1.	Krishna Arora, 2009, "Theory of Cookery", 4 th Edition, Frank Brothers Publishers.
	2.	Parvinder S. Bali, 2021, "Food Production Operations", 3 rd Edition, Oxford University Press Publishers Ltd.
Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani, 2019, "Practical Cookery", 14 th Edition, Hodder Stoughton Publishers.
	2.	Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", Volume I, 6 th Edition, Orient Longman Publishers.

Journal and Magazines	Food & Wine, Bon Appétit, Cook's Illustrated, Serious Eats
E-Resources and Website	chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.ihmnotes.in/assets/Docs/Sem-1/FP/UNIT%2010%20BASIC%20COMMODITIES.pdf

Learning Method	Chalk and talk/ Assignment/Seminar/Practical
-----------------	--

Focus of the Course	Skill development and employability
---------------------	-------------------------------------



Semester - II CORE PRACTICAL: CONTINENTAL COOKERY							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24CHU2CP	CONTINENTAL COOKERY	CORE PRACTICAL	-	-	48	2

Preamble	This course has been designed for students to learn and understand • The basics of continental cooking. • The techniques used in cooking continental food • Different plating and presentation ideas.
Prerequisite	Basic knowledge in continental cookery

Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand about Classical French Culinary Techniques.	K1
CO2	Identify and know the different types of breakfast and meal preparation.	K2
CO3	Learn the importance of menu planning and preparation.	K2
CO4	Understand and develop the ability to work effectively in a culinary environment.	K2
CO5	Appreciation of culinary history and culture.	K2

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	✓



Syllabus

Unit	Contents	Hrs	Resources
1	Individual practical for students - 10 sets of menu.	40	
2	Demonstration classes & simple application by students	8	
3	Basic Western Cuisine, English breakfast and American breakfast preparation		Text books
4	STOCKS - White vegetable stock, Brown chicken stock, White chicken stock, White fish stock, Brown mutton stock.		Text books
5	SAUCES - Bechamel sauce, Veloute sauce, Hollandaise sauce, Mayonnaise sauce, Tomato sauce, Espagnole sauce.		Text books
6	SOUPS / SALADS - Consomme Royale', Consomme Julienne', Crème de Tomate', Minestrone Soup, Crème Crecy, Crème de Champignons, Crème ST. Germain, Puree de Carottes, Puree de Tomates.		Text books
7	EGG COOKERY - Scrambled egg, Omelette, Omelette aux Champignons, Omelette Parmentier, Omelette a' la Lyonnaise, French Omelette, Poached eggs, Hard boiled eggs, Soft boiled eggs, Oeuf Farcis, Oeufs au Gratin, Oeufs Parmentier		Text books
8	PASTAS - Spaghetti a la creole, Spaghetti Tetrizzini Armando, Macaroni a' la Napolitaine, Macaroni a l'Italienne, Gnocchi 9Romane, Macaroni a' la Creole, Macaroni a10vec Sauce Champignons, Nouilles Vertes		Text books
9	FISH COOKERY- Fish Colbert, Poisson au Vin Blanc, Poisson Grille', Salade de Poisson, Poisson Wiesbaden, Poisson Orientale, Poisson Newburg, Poisson Bonne Femme, Poisson Provencale, Poisson Duglere', Poisson aux Aubergines, Poisson Mayonnaise.		Text books
10	POULTRY - Poulet Saute', Poulet Saute' aux Champignons, Poulet Saute' Chasseur, Poulet Saute' Forestiere, Poulet Saute' a l' Indienne, Poulet Saute' Lyonnaise, Poulet Saute' Parmentier, Poulet Saute' Mexicaine, Poulet Saute' Portugaise, Fricassee de Volaille, Goulash de Poulet		Text books



11	MEAT - Gigot d' Agneau Roti, Selle d' Agneau Roti, Gigot a' la Boulangere, Gigot a' la Soubise, Gigot de Mouton Braise.		Text books
12	VEGETABLES - Chou-Fleur au Gratin, Chou-Fleur a la Polonaise, Chou- Fleur a la milanaise, Carottes a' la Crème, Aubergines Frites, Aubergines a l'Egyptienne, Pommes Allumettes, Pommes Chips, Pommes Croquettes		Text books
	Total	48	

Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani, 2019, "Practical Cookery", 14 th Edition, Hodder Stoughton Publishers
	2.	Arvind Saraswat, 2001, "Professional chef: The Art of Fine Cooking", 5 th Edition, UBS Publishers Private Ltd.
	3.	Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", Volume II, 6 th Edition, Orient Longman Publishers

Journal and Magazines	Food & Wine, Bon Appétit, Cook's Illustrated, Serious Eats
E-Resources and Website	https://cookpad.com/in/homepage https://www.continental.com.au/recipe-ideas.html

Learning Method	Demonstrations/Practical
------------------------	--------------------------

Focus of the Course	Skill development and employability
----------------------------	-------------------------------------



Semester - II IDC: HOTEL ACCOUNTING							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24ATU2IA	HOTEL ACCOUNTING	IDC	48	-	-	4

Preamble	This course has been designed for students to learn and understand • the basic concepts of accounting • the preparation of final accounts • the front office accounting
Prerequisite	Knowledge on Accounting

Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	understand the rules of accounting to pass Journal entries and prepare Ledger accounts.	K1
CO2	prepare the financial statement.	K3
CO3	identify the related banking forms.	K2
CO4	prepare the Cost Sheet for catering business.	K3
CO5	compute the Hotel Front Office Accounts.	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	✓



24ATU2IA	HOTEL ACCOUNTING
----------	------------------

Syllabus

Unit	Contents	Hrs	Resources
I	Book Keeping Fundamentals of Book Keeping - Objectives - Importance - Concepts and Conventions of Accounting - Types of Accounting - Journal - Ledger - Subsidiary Books: Purchase Book - Sales Book - Purchase Return Book - Sales Return Book - Cash Book: Single Column Cash Book - Double Column Cash Book- Triple Column Cash Book - Petty Cash Book. Case Study on Accounting Concepts.	10	Text Book
II	Final Accounts Preparation of Trial balance -Differences between Trading and Profit and Loss Account - Preparation of Final Accounts: Trading, Profit and Loss Account and Balance Sheet with Simple Adjustments	10	Text Book
III	Banking Banking- Introduction - Pass book and Cash book - Cheque: Salient features of a Cheque - Kinds of Cheque - Crossing-Types of Crossing-Material Alteration - Filling up of Demand Draft, Pay-in -Slips, Drawing, Endorsing and Crossing of Cheque. Case Study on Cheque.	9	Text Book
IV	Cost Accounting Cost Accounting - Meaning - Definition - Preparation of Cost Sheet - Stock Levels - Methods of Valuing Material Issues: Last in First Out - First in First Out - Simple Average Method - Economic Order Quantity. Accounting Machines and their importance in Catering Business. Case Study on Cost Sheet.	10	Text Book
V	Hotel Front Office Accounting Hotel Front Office Accounting: Types of Accounts - Vouchers - Registration Card - Reservation Form - Amendment Slip - Cancellation Slip - Folios - Ledger. Front Office Accounting Cycle: Creation of Accounts - Maintenance of Accounts - Settlement of Accounts. Night Auditing Process.	9	Text Book
Total		48	

Note: Distribution of Marks- Problems 80% and Theory 20%

Case studies related to the above topics to be discussed (Examined Internal only)

Text book	1.	Reddy T.S. and Murthy A., 2022,"Advanced Accountancy ", Second Revised Edition., Margham Publications, Chennai
	2.	Reddy.T.S., and Hari Prasad Reddy.Y, 2022,"Cost Accounting", Margham Publications, Chennai



Reference Books	1.	Pillai. R.S.N Bagavathi.V and Uma.S. 2012,"Fundamentals of Advanced Accounting", (Volume I), Third Revised Edition, Sultan Chand & Company Ltd, New Delhi
	2.	Varshney, 2015, "Banking Theory, Law and Practice," Sultan & Chand Ltd, New Delhi
	3.	Jain S.P and Narang K.L. 2014,"Cost Accounting", Kalyani Publishers, New Delhi
	4.	Jatashankar R. Tewari, 2016, "Hotel Front Office Operations and Management", Oxford University Press, Chennai

Journal and Magazines	<u>Accounting Today Magazine Accounting Today</u>
E-Resources and Website	<u>Accounting & Finance - Open Educational Resources - Research Guides at University of Houston-Downtown</u>

Learning Method	Chalk and Talk/ Assignment/Seminar/ Group Discussion/Case Study
------------------------	---

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--



Semester - II APPLICATIONS OF COMPUTERS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24CGU2IM	APPLICATIONS OF COMPUTERS	IDC	2	-	4	4

Preamble	This course has been designed for students to learn and understand • The fundamental of computer • The basic operations of word processing and excel • The techniques in powerpoint presentation and access
Prerequisite	Knowledge on MS office

Course Outcomes (COs)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the fundamentals of computer	K1
CO2	Describe different formatting techniques of Word documents	K3
CO3	Illustrate formulas for different calculations using Excel	K2
CO4	Apply design presentations using PowerPoint	K3
CO5	Create and format tables, forms by using Access	K3

Mapping with Program Outcomes:					
Cos/POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		
CO2	✓				
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	✓

24CGU2IM APPLICATIONS OF COMPUTERS

Syllabus

Unit	Contents	Hrs	Resources
I	Introduction to computers Introduction to Computers: Characteristics, History, Generations, Classifications, Applications - Hardware and Software, Operating Systems, Computer Languages. Office tools: 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. Practical Contents: 1. Creating new document file, Usage of short cut keys	11	Text books
II	Word Processing: Introduction to Word: Editing a Document, Move and Copy Text, Formatting Text and Paragraph, Finding and 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. Practical Contents: 2. Text manipulation, changing the font size, font type, and font style, making the text bold, underlining the text, aligning the text (Centre, justify, left, right), cut, copy, paste. 3. Paragraph indenting and spacing, bullets and numbering, spelling and Grammar check, inserting a picture from clip art, auto shapes, and word art. 4. Table manipulation- creating tables, inserting, deleting rows and columns, changing width, height and table borders. Mail merge concept, printing format.	15	Text books
III	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 and columns, Graphically representing data: Charts and Graphs-Picking a Chart Type, Reviewing the Chart Type, Printing and Saving Charts, Customizing Charts: Adding and Editing Titles, Legends, and Data Labels. Practical Contents:	16	Text books

	5. Entering the data, changing the fonts, changing row heights and column width, formatting the data, sorting the data.		
	6. Formula processing- creating simple formula, using functions (ABS, SQRT, LEN, SUM, ROUND, AVG, COUNT, CONCATENATE, FIND). Inserting and formatting charts, inserting pictures, printing formats.		
IV	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. Practical Contents: 7. Creating simple presentations, saving, opening and existing presentation, creating a presentation using Auto content wizard and template. 8. Using various auto- layouts, charts, table, bullets and clip art. Viewing an existing document in various views-outline view, slide view, slide show view, slide sorter view and note pages.	15	Text books
V	Access: 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 and Replacing Data in Database Table, Filtering to Find Data. Practical Contents: 9. Create a database using Access, Generate a report	15	Text books
	Total	72	

Note: Distribution of Marks- Problems 80% and Theory 20%
Case studies related to the above topics to be discussed (Examined Internal only)

Text Books	1.	Stephen L. Nelson, 2003, "The Complete Reference Office 2000", Edition III, Tata Mc Graw Hill, New Delhi
	1.	R.K. Taxali, 2006, "PC Software for Windows", Edition IX, Tata Mc Graw Hill, New Delhi
	2.	Toyce Cox & Polley Urban, 2005, "Quick Course MS Office", Edition IV, Galgotia Publishers Pvt. Ltd.



Reference Books	3.	Craig Mc Mustry, 2006, "MS Windows Communication Foundation", Edition IV, Pearson Edition
	4.	Jennifer Ackerman Kettell, Guy Hart-Davis, Curt Simmons, 2003," Microsoft Office 2003: The Complete Reference", McGraw-Hill, New Delhi.

Journals and Magazines	• Practical and foundational topics in IT and computing.-Publisher: BCS (British Computer Society). Fundamentals of computer science and education, suitable for introductory-level learners and instructors.-Publisher: Consortium for Computing Sciences in Colleges (CCSC).
E-Resources and websites	https://pwskills.com/blog/computer-science-for-beginners/

Learning method	Lecture/practical/Seminars
------------------------	----------------------------

Focus Of the Course	Skill development and employability
----------------------------	-------------------------------------



Semester – II							
AECC: BASIC TAMIL							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2AA	BASIC TAMIL	AECC	24	-	-	2

Preamble	பிறமொழி பயிலும் மாணவர்களுக்கு அடிப்படைத் தமிழ் எழுத்துக்களைக் அறியச் செய்தல்
	தமிழ்மொழியில் உள்ள உயிர், மெய், உயிர்மெய் எழுத்துக்களைக் எழுதச் செய்தல்
	தமிழ்மொழியில் உள்ள அடிப்படைச் சொற்களை எழுதி, படிக்கச் செய்தல்
Prerequisite	தமிழ்மொழியினை முறையாக எழுதிப் படிக்கும் திறனை வளர்த்தல்

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓



24TLU2AA AECC: BASIC TAMIL

இளங்கலை 2024 -25 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது
(10 மற்றும் 12 - ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம்
பயிலாதவர்களுக்கு)
(பருவத் தேர்வு இல்லை)

Syllabus

Unit	Content	Hrs	Resources
1	தமிழ் மொழியின் அடிப்படைக் கூறுகள் எழுத்துகள் அறிமுகம் 1. உயிர் எழுத்துக்கள் - குறில் , நெடில் எழுத்துகள் 2. மெய் எழுத்துக்கள் - வல்லினம், மெல்லினம், இடையினம் 3. உயிர்மெய் எழுத்துக்கள் 4. பயிற்சி	05	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
2	சொற்களின் அறிமுகம் 1.பெயர்ச்சொல் 2.வினைச்சொல் - விளக்கம் (எ.கா.) 3.பயிற்சி	05	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
3	குறிப்பு எழுதுதல் 1. பெயர், முகவரி, பாடப்பிரிவு , கல்லூரியின் முகவரி 2. தமிழ் மாதங்கள்(12), வாரநாட்கள்(7) 3. எண்கள் (ஒன்று முதல் பத்து வரை), வடிவங்கள், வண்ணங்கள்	05	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
4	குறிப்பு எழுதுதல் 1. ஊர்வன, பறப்பன, விலங்குகள் 2.மனிதர்களின் உறவுப்பெயர்கள் 3. ஊர்களின்பெயர்கள் (எண்ணிக்கை 10)	05	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
5	பயிற்சிப் பகுதி (உரையாடும் இடங்கள்) வகுப்பறை, பேருந்து நிலையம், சந்தை- பேசுதல்,எழுதுதல்.	04	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
Total		24	



Notes:

அகமதிப்பீட்டுத்தேர்வு - வினாத்தாள் அமைப்புமுறை- மொத்த
மதிப்பெண்கள் - 50

பகுதி -அ

சரியான விடையைத் தேர்வு செய்தல் 10x2=20

பகுதி -ஆ

சரியா? தவறா? 10x2=20

பகுதி - இ

ஒரு பக்க அளவில் விடையளிக்க 1x10=10

குறிப்பு:

- அனைத்து அலகுகளில் இருந்தும் வினாக்கள் அமைதல் வேண்டும்
- பகுதி இ-க்கான வினாக்கள் இதுஅல்லது அதுஎன்ற அடிப்படையில் அமைதல் வேண்டும்

Text book	1.	அடிப்படைத் தமிழ் - 2024-2025 தொகுப்பு: தமிழ்த்துறை, டாக்டர்என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1.	ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம், சென்னை.

E-Resources and Website	https://www.tamilvu.org
-------------------------	---

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------



Semester – II							
AECC: ADVANCED TAMIL							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2AB	ADVANCED TAMIL	AECC	24	-	-	2

Preamble	மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு நாகரீகம், பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
	கலை மற்றும் மரபுகளை அறியச் செய்தல்
	மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்
Prerequisite	தமிழ்மொழியினை முறையாக எழுதிப் படிக்கும் திறனை வளர்த்தல்

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓



24TLU2AB

AECC: ADVANCED TAMIL

இளங்கலை 2024- 2025ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது
(10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம்
பயின்றவர்களுக்கு உரியது)
(பருவத் தேர்வு இல்லை)
Syllabus

Unit	Content	Hrs	Resources
1	கவிதைகள் 1. தமிழ்நாடு - பாரதியார் 2. மனதில் உறுதி வேண்டும் - பாரதியார் 3. இன்பத்தமிழ் - பாரதிதாசன் 4. வேலைகளல்லவேள்விகள் - தாராபாரதி 5. தமிழா! நீ பேசுவது தமிழா! - காசியானந்தன் 6. நட்புக் காலம் (10 கவிதைகள்) - அறிவுமதி கவிதைகள்	05	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
2	கட்டுரை கட்டுரைத் தொகுப்பு - நல்வாழ்வு - டாக்டர் மு.வரதராசன் 1. நம்பிக்கை 2. புலனடக்கம் 3. பண்பாடு	05	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
3	இலக்கணம் 1. வல்லினம் மிகும் மற்றும் மிகா இடங்கள் 2. ர, ற, ல, ழ, ள, ந, ண, ன - வேறுபாடு அறிதல்	05	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
4	கடிதங்கள் 1. பாராட்டுக் கடிதம் 2. நன்றிக் கடிதம் 3. அழைப்புக் கடிதம் 4. அலுவலக விண்ணப்பங்கள்	05	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
5	பயிற்சிப் பகுதி படைப்பாக்கப் பகுதி: பொதுத் தலைப்புகளில் கவிதை, கட்டுரை எழுதச்செய்தல்	04	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
	Total	24	



Notes

அக மதிப்பீட்டுத் தேர்வு - வினாத்தாள் அமைப்பு முறை- மொத்த மதிப்பெண்கள் - 50

பகுதி -அ

சரியான விடையைத் தேர்வு செய்தல்

10x1=10

பகுதி -ஆ

கோடிட்ட இடங்களை நிரப்புக.

10x2=20

பகுதி -இ

இரண்டு பக்க அளவில் விடையளிக்க

2x10=20

குறிப்பு:

- அனைத்து அலகுகளில் இருந்தும் வினாக்கள் அமைதல் வேண்டும்
- பகுதி இ-க்கான வினாக்கள் இதுஅல்லது அதுஎன்ற அடிப்படையில் அமைதல் வேண்டும்

Text book	1.	சிறப்புத் தமிழ் - 2024-2025 தொகுப்பு: தமிழ்த்துறை, டாக்டர்என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு,எட்டாம் பதிப்பு. 2014. தமிழ் இலக்கிய வரலாறு - மணிவாசகர் பதிப்பகம்,சென்னை.
	2.	டாக்டர் மு.வரதராசன். 2010. நல்வாழ்வு, பாரி நிலையம், சென்னை.
	3.	பேராசிரியர் முனைவர் பாக்கியமேரி,முதற் பதிப்பு.2013. இலக்கணம் - இலக்கிய வரலாறு - மொழித்திறன்- பூவேந்தன் பதிப்பகம், சென்னை.

E-Resources and Website	https://www.tamilvu.org
-------------------------	---

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------



Semester - II							
AECC: HUMAN RIGHTS AND WOMEN'S RIGHTS							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
II	24CRU2AA	HUMAN RIGHTS AND WOMEN'S RIGHTS	AECC	24	-	-	2

Preamble	This course has been designed for students to learn and understand • Concepts of Human Rights • Human Rights Violation and Redressal Mechanism. • Rights to Women and Child.
Prerequisite	Knowledge on Human and Women's Rights.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the basic concepts of Human Rights.	K2
CO2	Describe the Fundamental Rights.	K2
CO3	Relate Human Rights Violation and Redressal Mechanism.	K3
CO4	Infer the Rights of Women and Child.	K2
CO5	Apply Civil and Political Rights of Women.	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2		✓		✓	
CO3	✓		✓	✓	✓
CO4		✓			
CO5	✓		✓		✓



24CRU2AA

AECC: HUMAN RIGHTS AND WOMEN'S RIGHTS

Syllabus

Unit	Content	Hrs	Resources
I	Introduction to Human Rights Meaning - Definition - Nature - Content - Legitimacy of Human Rights - Origin and Development of Human Rights - Theories - Principles of Magna Carta - Modern Movements of Human Rights - The Future of Human Rights.	4	Text Book
II	Human Rights in India The Constitution of India: Fundamental Rights - Right to Life and Liberty - Directive Principles of State Policy - Fundamental Duties - Individual and Group Rights - Other facets of Human Rights - Measures for Protection of Human Rights in India.	5	Text Book
III	Human Rights Violation and Redressal Mechanism Human Rights: Infringement of Human Right by State Machinery and by Individual - Remedies for State action and inaction - Constitutional Remedies - Public Interest Litigation (PIL) - Protection of Human Rights Act, 1993 - National Human Rights Commission - State Human Rights Commissions - Constitution of Human Right Courts. Case study: Human rights violation.	5	Text Book
IV	Rights of Women and Child 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 - Constitutional Rights - Personal Laws - Protection of children against Sexual Offences Act, 2012 (POCSO). Case study: Sexual offences.	5	Text Book
V	Civil and Political Rights of Women Right of Inheritance - Right to live with decency and dignity - The Married Women's Property Act, 1874 - 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. Kavalan App and Police Akka App. Case study: Women's right to property	5	Text Book
	Total	24	

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

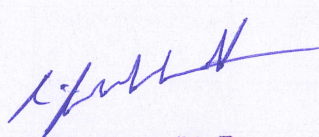


Text book	1.	Lalit Parmar, 1998, "Human Rights", Anmol Publications Pvt. Limited, New Delhi. .
	2.	Krishna Pal Malik, 2009, "Women & Law ", Allahabad Law University, New Delhi.
Reference Books	1.	Mandagadde Rama Jois, 2015, "Human Rights", Bharatiya Values, Bharatiya Vidya Bhavan Publications, Mumbai.
	2.	Paras Diwan and Piyush Diwan, 1994, "Women and Legal Protection", South Asia Books, Andhra Pradesh.
	3.	Venkataram and Sandhiya. N, 2001, "Research in Value Education", APH Publishing Corporation, New Delhi.
	4.	Anand A. S, 2008, "Justice for Women: Concerns and Expressions", Universal Law Publishing Co., New Delhi. .

Journal and Magazines	Women and International Human Rights in Modern Times, Human Rights Law Review, Volume 24, Issue 2, June 2024. https://doi.org/10.1093/hrlr/ngae007
E-Resources and Website	Women's Rights as Human Rights, https://www.ohchr.org/sites/default/files/Documents/Events/WHRD/WomenRightsAreHR.pdf

Learning Method	Chalk and Talk/ Assignment/Seminar/ Group Discussion/Case Study
------------------------	---

Focus of the Course	Social Awareness/ Environment / Gender Sensitization / Constitutional Rights/ Human Values/ Ethics
----------------------------	--


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

 Dr.N.G.P. Arts and Science College		
APPROVED		
BoS- 18th 09-11-24	AC- 18th 26-11-24	GB-



Semester - III LANGUAGE - I: TAMIL - III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24TLU3TA	TAMIL - III	LANGUAGE - I	36	12	-	3

Preamble	மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடுநாகரீகம், பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
	கலை மற்றும் மரபுகளை அறியச் செய்தல்
	மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்
Prerequisite	தமிழ் மொழி எழுதி, படிக்கும் திறன்

Course Outcomes (Cos)		
CO. Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU3TA	TAMIL - III
----------	-------------

Syllabus

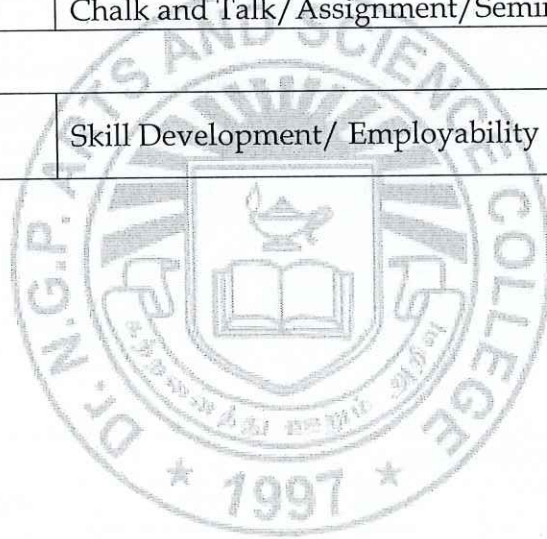
Unit	Content	Hrs	Resources
I	காப்பியங்கள் 1. சிலப்பதிகாரம் - வழக்குரை காதை 2. மணிமேகலை-ஆதிரை பிச்சையிட்ட காதை	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
II	காப்பியங்கள் 1. கம்பராமாயணம் - கும்பகர்ணன் வதைப்படலம்: பா. எண் : 60 முதல் - 100 வரை 2. பெரிய புராணம் - அதிபத்த நாயனார் புராணம்	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
III	சிறநிலக்கியங்கள் 1. திருக்குற்றாலக் குறவஞ்சி - வசந்தவல்லி பந்தாடிய சிறப்பு (6: 4கண்ணிகள்) 2. கலிங்கத்துப்பரணி - களம்பாடியது: போர்க்களக் காட்சி- பா.எண். 472 முதல்- 502 வரை	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
IV	இலக்கிய வரலாறு 1. காப்பியம் - வரையறை, ஐம்பெருங் காப்பியங்கள், ஐஞ்சிறு காப்பியங்கள் 2. கம்பராமாயணம், பெரிய புராணம் - குறிப்பு 3. சிறநிலக்கியங்களின் தோற்றமும் வளர்ச்சியும்	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
V	இலக்கணம் & பயிற்சிப் பகுதி அ. இலக்கணம் 1. 'பா' வகைகள் : வெண்பா, ஆசிரியப்பா, கலிப்பா, வஞ்சிப்பா - பொது இலக்கணம் மட்டும். 2. அணிகள் : உவமையணி, உருவக அணி, இல்பொருள் உவமையணி- விளக்கம் , உதாரணம். ஆ. பயிற்சிப் பகுதி 1. வாசகர் கடிதம்: நாளிதழ், வானொலி, செய்தி ஊடகங்களுக்கு விமர்சனம் எழுதுதல் 2. திரைக்கதை விமர்சனம்: மத்திய மற்றும் மாநில அரசு விருது பெற்ற தமிழ்த் திரைப்படங்கள் மட்டும்.	8	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
Total		48	

Text book	1.	தமிழ் மொழிப்பாடம் - 2025-2026, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு, எட்டாம் பதிப்பு - 2014, தமிழ் இலக்கிய வரலாறு- மணிவாசகர் பதிப்பகம், சென்னை.
	2.	பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு - 2023, இலக்கணம்- இலக்கிய வரலாறு- மொழித்திறன் - பூவேந்தன் பதிப்பகம், சென்னை.
	3.	தமிழ் இணையக் கல்விக்கழகம் - TAMIL VIRTUAL ACADEMY. வலைதள முகவரி: https://www.tamilvu.org .

Journal and Magazines	இலக்கிய இதழ்கள்
E-Resources and Website	https://www.tamilvu.org

Learning Method	Chalk and Talk/ Assignment/Seminar/ Group Discussion
-----------------	--

Focus of the Course	Skill Development/ Employability
---------------------	----------------------------------



Semester – III							
LANGUAGE - I:HINDI – III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24TLU3HA	HINDI – III	LANGUAGE-I	36	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature
	The techniques for expansion of ideas and translation process
Prerequisite	To understand the language Hindi for communication

Course Outcomes (Cos)		
CO.No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU3HA	HINDI – III
----------	-------------

Syllabus

Unit	Content	Hrs	Resources
1	पद्य - काव्य पराशर (भोलानाथ) (प्राचीन- कबीर, तुलसी, सुर, मीरा, आधुनिक- मैथिलीशरण गुप्त, अरूण कमल)	10	Text Book
2	हिन्दी साहित्य का इतिहास: (साधारण ज्ञान)	10	Text Book
3	अलंकार: अनुप्रास, यमक, श्लेष, वक्रोक्ति, उपमा, रूपक	10	Text Book
4	संवाद लेखन	10	Text Book
5	अनुवाद अभ्यास-III (केवल हिन्दी से अंग्रेजी में) (पाठ 10 to 20)	8	Text Book
Total		48	

Text books	1.	प्रकाशक: जवाहर पुस्तकालय सदर बाजार, मथुरा उत्तर प्रदेश-281001 (Unit I)
	2.	आचार्य रामचन्द्र शुक्ल लोकभारती प्रकाशन इलाहाबाद. (Unit II)
	3.	प्रकाशक: विनोद पुस्तक मंदिर आगरा-282002 (Unit III)
	4.	पुस्तक: व्याकरण प्रदिप-रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024 (Unit IV)
	5.	प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई -17 (Unit V)

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------

Semester – III							
LANGUAGE - I: MALAYALAM- III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24TLU3MA	MALAYALAM- III	LANGUAGE-I	36	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
	The competency in translating simple Malayalam sentences into English and vice versa
Prerequisite	To understand the language Malayalam for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Apply creative ability	K3
CO5	Build the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU3MA	MALAYALAM- III
----------	----------------

Syllabus

Unit	Content	Hrs	Resources
1	Poetry Kumaranasan	10	Text book
2	Poetry Kumaranasan	10	Text book
3	Poetry Kumaranasan	10	Text book
4	Poetry Vayalar Ramavarma	10	Text book
5	Poetry Vayalar Ramavarma	8	Text book
	Total	48	

Text books	1.	Kumaranasan. 1998. Chinthavishtayaya Sitha. DC Books Kottayam, Kerala, India. (Unit I to III)
	2.	Ayisha (Poem), National Book Stall Kottayam, Kerala, India. (Unit IV & V)
Reference Books	1.	Dr.M.Leelavathy. Kavitha Sahithya Charithram. Sahithya Academy Thrissur, Kerala, India.
	2.	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------

Semester – III							
LANGUAGE – I: FRENCH - III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24TLU3FA	FRENCH - III	LANGUAGE-I	36	12	-	3

Preamble	The competence in general communication skills with oral, written and comprehension & expression
	The culture, life style and the civilization aspects of the French people as well as of France
	The students to acquire competency in translating simple French sentences into English and vice versa
Prerequisite	To understand the language French for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the Basic verbs, numbers and accents	K2
CO2	Apply the adjectives and the classroom environment in France	K3
CO3	Select the Plural, Articles and the Hobbies	K3
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU3FA	FRENCH - III
----------	--------------

Syllabus

Unit	Content				Hrs	Resources
1	Décrire un lieu. Situer	A partir d'une recherche de documents, composer une présentation touristique pour un magazine ou un site internet.	Comprendre la description d'un lieu. Décrire une ville ou une région qu'on aime. Interroger sur la situation of d'un lieu. Comprendre des indications sur la fréquence d'actions.	Comprendre une présentation de catalogue touristique. Comprendre des pictogrammes. Comprendre la description d'un lieu et d'une situation précise dans un message électronique.	10	Text book
2	Se situer dans le temps.	A partir d'une recherche de documents, composer une présentation touristique pour un magazine ou un site internet.	Comprendre la description d'un lieu. Décrire une ville ou une région qu'on aime. Interroger sur la situation of d'un lieu. Comprendre des indications sur la fréquence d'actions.	Comprendre une présentation de catalogue touristique. Comprendre des pictogrammes. Comprendre la description d'un lieu et d'une situation précise dans un message électronique.	10	Text book
3	Raconter. Décrire les étapes d'une action.	Raconter une scène insolite à l'oral et à l'écrit.	Comprendre le récit d'un voyage. Raconter ses actions quotidiennes.	Ecrire une biographie à partir d'éléments écrits.	10	Text book
4	Exprimer l'intensité et la quantité. Interroger.	Raconter une scène insolite à l'oral et à l'écrit.	Comprendre le récit d'un voyage. Raconter ses actions quotidiennes.	Ecrire une biographie à partir d'éléments écrits.	10	Text book
5	Make in Own Sentences based on the above Lessons				8	-
Total					48	

Text book	1.	LATITUDES 1 (Méthode de français) Pages from 102-127, Author : Regine Mérieux, Yves Loiseau (Unit I to IV)
-----------	----	---

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------

Semester – III							
LANGUAGE-II: ENGLISH - III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24ELU3EA	ENGLISH - III	LANGUAGE-II	36	12	-	3

Preamble	This course has been designed for students to learn and understand • Improving English Communication Skills • Learning English Through Literature and Practice • Developing Language and Soft Skills
Prerequisite	Knowledge on Soft Skills

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Interpret spoken English through active listening to comprehend literary and informational content effectively.	K1
CO2	Express effective speaking skills through structured discussions, debates, and formal event communication.	K2
CO3	Analyze and comprehend poetry, short stories, and prose to enhance reading proficiency and critical thinking	K2
CO4	Compose written content such as CVs, meeting agendas, and formal documents with clarity and coherence.	K3
CO5	Apply essential interpersonal and soft skills for professional interactions, self-discovery, and leadership development.	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓	✓	
CO2	✓			✓	✓
CO3		✓	✓		✓
CO4	✓	✓			✓
CO5			✓	✓	

24ELU3EA	LANGUAGE II: ENGLISH - III
----------	----------------------------

Syllabus

Unit	Content	Hrs	Resources
I	ACTIVE LISTENING Poem: Robert Frost – Stopping by Woods on a Snowy Evening Rabindranath Tagore – Where the Mind is Without Fear (Gitanjali–35) Short Story: O’ Henry – The Gift of the Magi Listening Skills: Malala Yousafzai’s Speech on “The Right to Learning should be given to Any Child” Grammar: Phrasal Verbs & Idioms.	9	Text Book
II	SPEAKING Poem: Sarojini Naidu – The Queen’s Rival Short Story: R. K. Narayan - An Astrologer's Day Speaking Skills: Describing pictures and people – Welcoming and Thanking the gathering and organizers of an event. Grammar: If Conditionals - Use of modals and other auxiliaries	9	Text Book
III	READING Short Story: O’ Henry – The Cop and the Anthem Stephen Leacock - My Lost Dollar Reading Skills: Four Basics steps of Effective Reading – Stumbling blocks to become an effective reader – strategies for comprehending and retaining content – effective note taking while reading. Grammar: Word Formation & Morphology (Prefixes, Suffixes, Root Words, Compound Words and Blends)	10	Text Book
IV	WRITING Prose: A.G. Gardiner – On Saying Please Short Story: Ruskin Bond - The Eyes are Not Here Writing Skills: Preparing an effective CV or a Resume – Preparing Agenda for meetings – Minutes of the Meeting. Grammar: Words often confused - Homonyms & Homophones	12	Text Book
V	INTERPERSONAL SKILLS Introduction - Importance of interpersonal relationship skills - Types of interpersonal relationships - Uses of interpersonal relationship skills - Factors affecting interpersonal relationships – Self-Discovery: Importance of Knowing yourself – SWOT analysis.	8	Text Book
Total		48	

Note: Classroom activities on LSRW skills (Examined Internal only)
--

Text book	1.	Murphy, Raymond. <i>English Grammar in Use: A Self-Study Reference and Practice Book for Intermediate Learners of English</i> . Cambridge University Press, 2019.
	2.	Chaturvedi, P. D., and Mukesh Chaturvedi. <i>Business Communication: Concepts, Cases, and Applications</i> . Pearson Education, 2013.
Reference Books	1.	Raman, Meenakshi, and Sangeeta Sharma. <i>Technical Communication: Principles and Practice</i> . Oxford University Press, 2015.
	2.	Gangal, J. K. <i>A Practical Course for Developing Writing Skills in English</i> . PHI Learning, 2011.
	3.	Swan, Michael. <i>Practical English Usage</i> . Oxford University Press, 2016.
	4.	Carter, Ronald, and Michael McCarthy. <i>Cambridge Grammar of English: A Comprehensive Guide</i> . Cambridge University Press, 2006.

Journal and Magazines	https://ijels.com/ https://www.ijrah.com/
E-Resources and Website	https://youtu.be/uA7qn9vHLJw

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development
----------------------------	---

Semester – III							
CORE III: RESTAURANT SERVICE AND OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24CHU3CA	RESTAURANT SERVICE AND OPERATIONS	CORE	36	-	-	3

Preamble	This course has been designed for students to learn and understand • The classification of types of breakfasts. • The different types of non alcoholic beverages and cheese • The procedure of serving the guest.
Prerequisite	Knowledge on service operations

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Explain the types of breakfast, the sequential service, and billing methods.	K2
CO2	Understand about the different types of non alcoholic beverages.	K2
CO3	To understand the different types of service procedure for lunch dinner	K2
CO4	Understand the service procedure of different courses, Recordkeeping.	K2
CO5	Understand the service procedure of room service, Lounge service, Afternoon tea service and Reception tea service..	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	
CO5	✓	✓		✓	

24CHU3CA	CORE III: RESTAURANT SERVICE AND OPERATIONS
----------	---

Syllabus

Unit	Content	Hrs	Resources
I	Types of breakfast and styles of service 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. Indian breakfast- types and service. 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.	7	Text Book
II	Types of non-alcoholic beverages 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.	7	Text Book
III	Food service procedure Service procedure of lunch and dinner in licensed restaurant, table reservation, briefing, greeting and seating the guest, opening napkin, serving water, tacking order for and service aperitifs, serving bread and butter, presenting the menu, offering suggestions, tacking the order tacking order for the wine, recognition the order and writing the food order, correcting the cover	8	Text Book
IV	Sequence of food and beverage service 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's and don'ts during the service. -Simple control system - Kot/bill control system, making bill, cash handling equipment, record keeping.	7	Text Book
V	Room service, tea service and lounge service Floor / Room service - Meaning, Full & Partial room service, Breakfast service in room, tray & trolley ser-up for room service.- Lounge service - Meaning, organization of lounge service. -Afternoon tea service - Means for high tea & afternoon tea, order of service. Reception tea service - Meaning & procedure.	7	Text Book
Total		36	

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

Text book	1.	Singaravelavan.R, 2011, " Food & Beverage Service", 1 st Edition, Oxford University Press Publishers..
	2.	Dennis Lillicrap, John A.Cousins & Robert Smith, 2002, " Food & Beverage Service", 6 th Edition VI, ELST Publishers Ltd.
Reference Books	1.	John Fuller & A.J.Currie,2002, "TheWaiter", 1 st Edition, Sterling Book House Publishers. Mumbai..
	2.	Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008, "Food and Beverage Management", 4 th Edition, Elsevier India Publisher Pvt. Ltd.

Journal and Magazines	Supplyside food and beverage journals
E-Resources and Website	fnbnews.com, sprinkerlink.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--

Semester - III							
CORE PRACTICAL -V: INDIAN REGIONAL CUISINE							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24CHU3CM	INDIAN REGIONAL CUISINE	CORE	36	-	48	5

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.
Prerequisite	Knowledge on regional cuisines of India

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy 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 Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓		✓
CO2	✓	✓	✓		
CO3	✓	✓	✓		
CO4	✓	✓	✓		✓
CO5	✓	✓			✓

24CHU3CM	CORE PRACTICAL -V: INDIAN REGIONAL CUISINE
----------	--

**Syllabus
(Embedded)**

Unit I	Introduction to Indian cuisine	8 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 longe, Galaouti kabab, Bhindi ka salan, Dum aloo, Chaat aloo puri, VegKofta Curry, Gujiya - (Only names no recipes). Madhya Pradesh Cuisine - Introduction, ingredients ,masalas ,methods of cooking and dishes- Poha, Dal Bafla, Seekh Kebab, Bhutteakees, Bhopali Gosht Korma, Palak puri, Chakki ki shak, Malpua, Jalebi - (Only names no recipes).		
Practical		16 h
1	Demonstration on Indian chaats	
2	Demonstration on Pulaos and Biryani.	
3	Formulate a set of menu consisting of 5 dishes from Karnataka.	
4	Formulate a set of menu consisting of 5 dishes from Rajasthan.	
Unit II	West Indian Cuisine	7 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).		
Practical		12 h
5	Formulate a set of menu consisting of 5 dishes from Goa	
6	Formulate a set of menu consisting of 5 dishes from Gujarath.	

7	Formulate a set of menu consisting of 5 dishes from Andhra Pradesh	
Unit III	North Indian Cuisine	7 h
Punjabi cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Important dishes - Butter chicken, Shakkarpara, Lassi, Chole, Chole bhatura, Sarson ka saag, Gobiishalgam, Gajaar achaar, Gajar Ka Halwa - (Only names no recipes) Kashmiri Cuisine - Ingredients, masalas, methods of cooking, characteristics. Important dishes- Rogan Josh, Modur pulao, Yakhni or yoghurt lamb curry, Dum Aloo, Kashmiri mujigaad, Aab gosht, Goshtaba - (Only names no recipes). Rajasthani Cuisine - Introduction, ingredients ,masalas , methods of cooking and important dishes- Dal batichurma, Mohan thal, Laal maas, Mava khichdi, Mirchi bada, Kalakand, Pyaj ki kachori - (Only names no recipes.		
Practical		12 h
8	Demonstration on Indian Sweets.	
9	Formulate a set of menu consisting of 5 dishes from Punjab	
10	Formulate a set of menu consisting of 5 dishes from Kashmir	
Unit IV	South Indian Cuisine	7 h
Tamilnadu Cuisine - Characteristics, ingredients ,masalas , methods of cooking and important dishes- Chettinaatukozhi curry, EnnaiKathrikai 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, Naadankozhivaruthathu, 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, Kundapurakolisaaru, Mysore masala dosa, Allugeddu, Coorghpandi curry, Haalbai, MysorePak -(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 nankayakoora, punugulu, GolichinaMamsam - (Only names no recipes)..		
Practical		8 h

11	Formulate a set of menu consisting of 5 dishes from Rajasthan.	
12	Formulate a set of menu consisting of 5 dishes from Tamilnadu.	
Unit V	Special foods of India	7 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 - <u>rava dosa</u> , <u>pulihora recipe</u> , <u>dal dhokla</u> , <u>dadpepohe</u> , <u>pudina rice</u> , <u>hariyali sabudana khichdi</u> , <u>masala poori</u> , <u>vegetable idli</u> , vada curry, akki roti, masala dosa.		
Practical		
13	Formulate a set of menu consisting of 5 dishes from Kerala.	

Text book	1.	J. Indersingh Kalraj Prashad, 2004, "Cooking With Indian Master", 1st Edition.
	2.	Shehzad Husain & Rafi Fernandez, 2002, "Complete Book of Indian Cooking", 1st Edition, Anness Publishers Limited
Reference Books	1.	Mridula Baljekar, 2002, "Ultimate Indian Cook book", 1st Edition I, Om Book Service Publishers.
	2.	Thangam E. Philip, 2014, "Modern Cookery for Teaching and Trade (Volume - II)", 6th Edition, Orient Longman Publishers

Journal and Magazines	Indianmags.com – Food and Drink Magazines
E-Resources and Website	Indianduisine.net, yummychefve.in

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--

Semester – III CORE VI: FRONT OFFICE OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24CHU3CN	FRONT OFFICE OPERATIONS	CORE	24	-	48	4

Preamble	This course has been designed for students to learn and understand • The origin of the hospitality industry. • The organization of the front office department and the different types of rooms • The different functional areas of a front office department.
Prerequisite	Knowledge on Front Office

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the types of hotels and types of rooms..	K2
CO2	Understand about the organization of front office and budget..	K2, K3
CO3	Know about the procedures in reservations and Registration.	K2, K3
CO4	Learn about front office guest security and safety and also procedures involved in guest check-out..	K3
CO5	Understand the Front office Night Audit process, cash and accounts procedure.	K2

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓			✓	✓
CO2	✓			✓	✓
CO3	✓	✓			
CO4	✓	✓	✓	✓	✓
CO5	✓		✓	✓	✓

24CHU3CN	CORE VI: FRONT OFFICE OPERATIONS
----------	----------------------------------

**Syllabus
(Embedded)**

Unit I	Introduction to Hotel Industry	14 h
Introduction to Hotel Industry: 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. Types of Meal plan used in the hotel industry. .		
Practical		
1	Check-in and check-out procedures.	
2	Telephone handling skills, social skills	
3	Reservation procedure, identification of rooms through the use of conventional and destiny charts.	
Unit II	Front Office Organization	15 h
Front Office Organization: Organizational / Hierarchy Chart. - Duties and Responsibilities of F.O Persons. - Front office functional areas. - Information and Bell desk operation - Introduction of Bell desk -Functions of Bell desk [Scanty, Left Luggage procedure]. - Front Office Cashier: Introduction, Duties of a Front Office Cashier. - Budget – Types of budget, Budgetary control..		
Practical		
4	Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier.	
5	Dealing with guest mail and messages, hotel mail, staff mail.	
6	Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.	
Unit III	Reservations	12 h
Reservations: Importance & Functions of Reservation sections, - Modes of reservations. - Types of reservation [confirmed, Guaranteed, etc. - Central Reservation System. - Global Distribution System, Inter-Sell agencies, CRS, Reservation through the internet. - Registration: Introduction to the Registration section. - Steps of registration [with or without reservation]. - Pre- registration activities...		
Practical		
7	Handling guest complaints and solving problems.	

8	C Places of interest in and around Tamilnadu. General awareness about the places of interest in India.	
Unit IV		Front office Guest Security & Safety
		15 h
Front office Guest Security & Safety - Introduction to security systems, Control of room keys. 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..		
Practical		
9	General awareness of capitals, currencies and airlines of countries	
10	Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person.	
11	Calculate Median	
12	Calculate Mode.	
Unit V		Cash & Accounts
		12 h
Cash & Accounts - Introduction to cash, Functions of cash sections. - Various modes of payment by the guest. - Types of cash Settlement. - Types of credit settlements. - The Night Audit - Importance & functions of night audit, Night audit process. - Meaning and preparation of transcript.		
Practical		
13	Modes of bill settlement	

Text book	1.	Jatashankar R. Tewari, 2009, "Hotel Front Office Operations and Management", 1 st Edition, Oxford University Press..
	2.	Sudhir Andrews, 2005, "Hotel front office Training Manual", 1 st Edition, Mc Graw Hill Education Publishers Private Limited.
Reference Books	1.	G Sue Baker, Pam Bradley & Jeremy Huyton, 2003, "Principles of Hotel Front Office Operations", 2 nd Edition, Thomson Asia Pvt. Ltd..

Journal and Magazines	International journals of hotel and tourism
E-Resources and Website	thehoteljournals.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--

Semester – III SEC - I:BAKERY AND CONFECTIONERY - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24CHU3SA	BAKERY AND CONFECTIONERY - I	SEC	24	-	-	2

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.
Prerequisite	Knowledge on Bakery

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the role of raw materials used in Bakery and identify the equipment & 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 Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓	✓	✓
CO2		✓	✓	✓	✓
CO3	✓	✓	✓	✓	✓
CO4	✓	✓	✓		
CO5	✓	✓	✓		✓

24CHU3SA	SEC - I: BAKERY AND CONFECTIONERY - I
----------	---------------------------------------

Syllabus

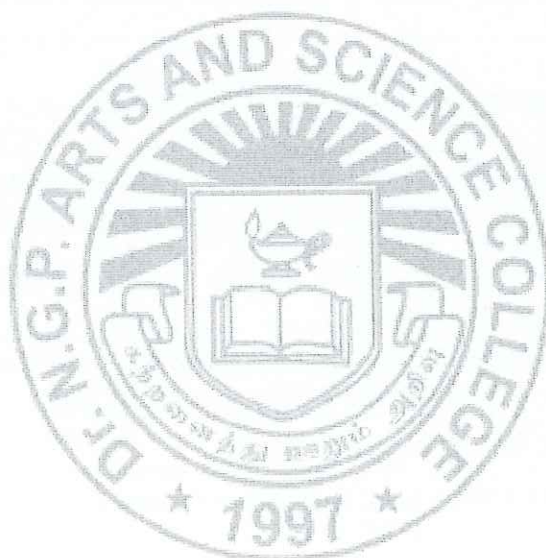
Unit	Content	Hrs	Resources
I	Raw Materials & equipment used Raw materials used in Bakery and their role - flour, sugar, fat, raising agents, flavouring agents, nuts & fruits, equipments & types of oven used in bakery, Temperature for different products. Differences between bakery and confectionery.	5	Text Book
II	Yeast dough products 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.	5	Text Book
III	Cookies 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	4	Text Book
IV	Paste and its types 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 & phyllo- preparation	5	Text Book
V	Pies 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.	5	Text Book
Total		24	

Text book	1.	Yogambal Ashokkumar. 2012. "Textbook of Bakery and Confectionery". 2 nd Edition, PHI Learning Pvt. Ltd..
	2.	John Kingslee, 2006, "A Professional Text to Bakery and Confectionery". 1 st Edition, New Age International Pvt. Ltd.
Reference Books	1.	John Campbell, David Foskett & Victor Ceserani, 2008, "Practical cookery", 11 th Edition, ELST Publishers Pvt. Ltd.
	2.	Wayne Gisslen, 2000, "Professional Baking", 5 th Edition, John Wiley and Sons Publishers.

Journal and Magazines	Bakery Buisness Magazine)
E-Resources and Website	Bakersjournal.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
-----------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
---------------------	--



Semester – III SEC PRACTICAL -I BAKERY AND CONFECTIONERY – I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	24CHU3SP	BAKERY AND CONFECTIONERY -I	SEC Practical		-	48	2

Preamble	This course has been designed for students to learn and understand • To understand through practically about the yeast dough production and cookies production • To know the cake preparation methods practically and its faults • To understand through hands on training to make the bakery product.
Prerequisite	Knowledge on Bakery Products

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Identify the role of raw materials used in Bakery and also identify the equipment & types of oven used in bakery	K1
CO2	Understand about the Yeast dough, Types of dough, Bread faults and their causes.	K2
CO3	Learn to make the Cookies and its varieties - Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons.	K2
CO4	Learn to make the varieties of pastries	K2
CO5	Learnt to make a Pies, tarts and tartlet varieties	K2

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓	✓	✓
CO2			✓	✓	
CO3	✓	✓	✓		✓
CO4	✓	✓	✓		
CO5	✓				

24CHU3SP	SEC PRACTICAL - I : BAKERY AND CONFECTIONERY -I
----------	---

S.No	List of Programs
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, Choco chip cookies, Chiffon pies
9	Brioche, Butter short bread, Sweet puff
10	Veg Pizza, Cream biscuit, Veg phyllo
11	Bread sticks , Salt biscuits, cream horns
12	Chelsea bun, Whole wheat biscuits, vanilla sponge.

Text Books	1.	Yogambal Ashokkumar, 2012, "Textbook of Bakery and Confectionery". 2 nd Edition , PHI Learning Pvt. Ltd. .
	2.	John Kingslee, 2006, "A Professional Text to Bakery and Confectionery", 1 st Edition , New Age International Pvt. Ltd .
	3.	Wayne Gisslen, 2000, "Professional Baking" 5 th Edition, John Wiley and Sons Publishers.

Learning Method	Demonstration/ Hands on Experiments
Focus of the Course	Skill Development/ Employability

24CHUSSA	SELF STUDY: HOTEL ENGINEERING	SEMESTER III
----------	--	---------------------

Total Credit: 1

Syllabus

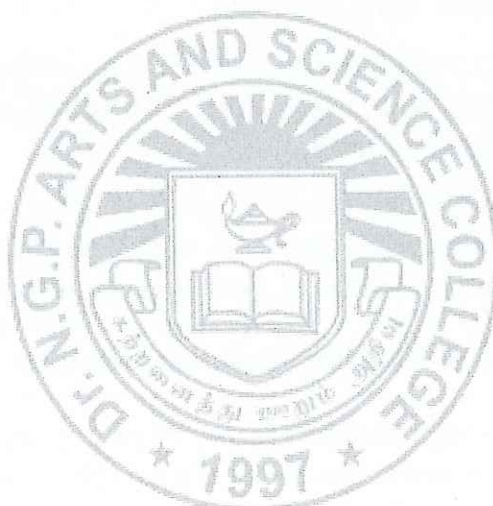
UNIT I	Maintenance
Maintenance: Introduction -Role & Importance of maintenance department in the hotel. - Organization chart of maintenance department, duties and responsibilities of maintenance department.	
Unit II	Electricity
Electricity: Introduction. - Electric wires and types of wiring - Types of lighting, different lighting devices. - Calculation of electric energy consumption of equipment, and safety precautions to be observed while using electric appliances. - Safety in handling electrical equipment.	
Unit III	Water systems
Water systems: Introduction, - Water distribution system in a hotel, -Hardness of water, water softening, Base Exchange method. - Hot water supply system in hotels. - Flushing system, water taps, traps and closets.	
Unit IV	Gas
Gas: - Introduction. - Heat terms and units; method of transfer. - LPG and its properties; principles of Bunsen burner, precautions to be taken while handling gas, - low and high-pressure burners and their corresponding heat output. - Gas bank, location, different types of manifolds	
Unit V	Contract maintenance
Contract maintenance: Introduction. - The necessity of contract maintenance, advantages and disadvantages of contract maintenance. -Essential requirements of a contract, types of contract. - Procedure for inviting and processing tenders, negotiating and finalizing.	

Text Books

1	Sujit Ghosal, 2011, " Hotel Engineering", 1 st Edition, Oxford University Press Publishers.
---	--

References

1	https://hmhub.in/1st-sem-hotel-engg-notes .
---	---



24CHUSSB	SELF STUDY : FOOD PRESERVATION	SEMESTER III
----------	---	---------------------

Total Credit: 1

Syllabus

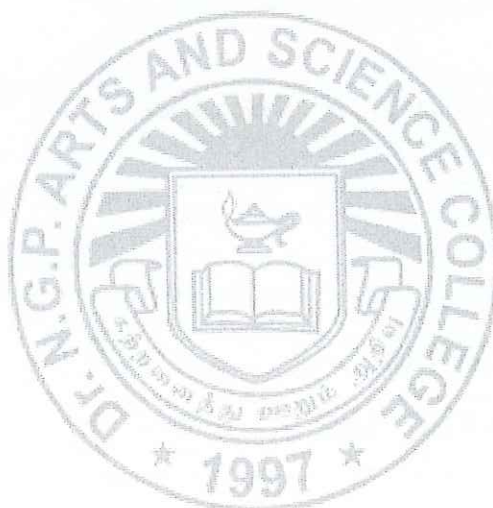
Unit I	Basic considerations in Food Preservation
Basic considerations: Aims and objectives of preservation & processing of foods, Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.	
Unit II	Preservation 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" – New age International Publishers.
2	NIIR Board, "Complete technology book on processing dehydration, canning, Preservation of fruits", NIIR



Semester - IV LANGUAGE - I: TAMIL - IV							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24TLU4TA	TAMIL - IV	LANGUAGE - I	36	12	-	3

Preamble	மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடுநாகரீகம், பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
	கலை மற்றும் மரபுகளை அறியச் செய்தல்
	மாணவர்களின் படைப்பாக்கத்திறன்களை ஊக்குவித்தல்
Prerequisite	தமிழ் மொழி எழுதி, படிக்கும் திறன்

Course Outcomes (Cos)		
CO. Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச்செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU4TA

TAMIL - IV

Syllabus

Unit	Content	Hrs	Resources
I	எட்டுத்தொகை 1. நற்றிணை – குறிஞ்சித் திணை I.பா.எண் : 01 - கபிலர் II.பா.எண் : 88 - நல்லந்துவனார் III.பா.எண் : 102 - செம்பியனார் 2. குறுந்தொகை – முல்லைத்திணை I.பா.எண் : 65 - கோவூர்கிழார் II. பா.எண் : 167 - கூடலூர்கிழார் மருதத்திணை I.பா.எண் : 08 - ஆலங்குடி வங்கனார் II.பா.எண் : 61 - தும்பிசேர்கீரனார் III.பா.எண் : 196 - மிளைக் கந்தன் நெய்தல் திணை I.பா.எண் : 57 - சிறைக்குடி ஆந்தையார்	10	தமிழ்மொழிப்பாடம் நான்காம் பருவம்
II	எட்டுத்தொகை 1. கலித்தொகை – பாலைக்கலி I.பா.எண் : 09 – பெருங்கடுங்கோ 2. அகநானூறு – மருதத்திணை I.பா.எண் : 86 – நல்லாவூர்கிழார் 3. புறநானூறு – I.பா.எண் : 188 – பாண்டியன் அறிவுடை நம்பி II.பா.எண் : 192 – கணியன் பூங்குன்றனார் III.பா.எண் : 279 – ஓக்கூர் மாசாத்தியார் IV.பா.எண் : 312 – பொன்முடியார்	10	தமிழ்மொழிப்பாடம் நான்காம் பருவம்
III	பத்துப்பாட்டு 1. பட்டினப் பாலை – கடியலூர் உருத்திரங் கண்ணனார்-1முதல் 218 வரிகள் வரை மட்டும்.	10	தமிழ்மொழிப்பாடம் நான்காம் பருவம்
IV	இலக்கிய வரலாறு 1. எட்டுத்தொகை நூல்கள் 2. பத்துப்பாட்டு நூல்கள்	10	தமிழ்மொழிப்பாடம் நான்காம் பருவம்
V	இலக்கணம் மற்றும் திறனாய்வுப் பகுதி I. இலக்கணம் 1. அகத்திணை – அன்பின் ஐந்திணை - விளக்கம் 2. புறத்திணை – 12 திணைகள் - விளக்கம் II. பயிற்சிப் பகுதி சங்கப் பாடல்கள் குறித்து திறனாய்வு செய்தல்.	8	தமிழ்மொழிப்பாடம் நான்காம் பருவம்
Total		48	

Note: பயிற்சிப் பகுதியில் வினாக்கள் அமைத்தல் கூடாது.

Text book	1.	தமிழ் மொழிப்பாடம் - 2025 - 2026, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு, எட்டாம் பதிப்பு - 2014, தமிழ் இலக்கிய வரலாறு- மணிவாசகர் பதிப்பகம், சென்னை.
	2.	பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு - 2023, இலக்கணம்- இலக்கிய வரலாறு- மொழித்திறன் - பூவேந்தன் பதிப்பகம், சென்னை.
	3.	தமிழ் இணையக் கல்விக்கழகம் - TAMIL VIRTUAL ACADEMY. வலைதள முகவரி: https://www.tamilvu.org .

Journal and Magazines	இலக்கிய இதழ்கள்
E-Resources and Website	https://www.tamilvu.org

Learning Method	Chalk and Talk/ Assignment/Seminar/ Group Discussion
-----------------	--

Focus of the Course	Skill Development/ Employability
---------------------	----------------------------------

Semester – IV							
LANGUAGE –I: HINDI – IV							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24TLU4HA	HINDI – IV	LANGUAGE- I	36	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature
	The techniques for expansion of ideas and translation process
Prerequisite	To understand the language Hindi for communication

Course Outcomes (Cos)		
CO.No.	Course Outcomes (COs) Statement	Bloom's Tax anomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K3
CO5	Apply the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU4HA	HINDI – IV
----------	------------

Syllabus

Unit	Content	Hrs	Resources
1	नाटक-लडाई	10	Text Book
2	एकांकी- एकांकी पंचामृत	10	Text Book
3	काव्य मंजरी - मनुष्यता , तोडती पत्थर और भिक्षुक	10	Text Book
4	सूचना लेखन	10	Text Book
5	अनुवाद अभ्यास	8	Text Book
Total		48	

Text books	1.	लडाई – सर्वेश्वरदयाल सक्सेना प्रकाशक: वाणी प्रकाशन 21-A, दरियागंज नई दिल्ली-110002. (Unit I)
	2.	एकांकी पंचामृत – डॉ राम कुमार (भोर और तारा छोडकर) प्रकाशक: जवाहर पुस्तकालय सदर बाजार, मथुरा उत्तर प्रदेश-281001. (Unit II)
	3.	काव्य मंजरी- (डा मुन्ना तिवारी) मैथिलीशरण गुप्त- मनुष्यता, सूर्यकान्त त्रिपाठी निराला- तोडती पत्थर और भिक्षुक. (Unit III)
	4.	सूचना लेखन पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद - 211024. (Unit IV)
	5.	अनुवाद अभ्यास (केवल अंग्रेजी से हिन्दी में) (पाठ 10 to 20) प्रकाशक: दक्षिण भारत प्रचार सभा चेन्नई -17 (पाठ 10 to 20). (Unit V)
Reference Books		-

Journal and Magazines	-
E-Resources and Website	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
-----------------	---

Focus of the Course	Skill Development / Employability
---------------------	-----------------------------------

Semester – IV							
LANGUAGE - I: MALAYALAM- IV							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24TLU4MA	MALAYALAM- IV	LANGUAGE- I	36	12	-	3

Preamble	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature, to learn the techniques for expansion of ideas and translation process
	The competency in translating simple Malayalam sentences into English and vice versa
Prerequisite	To understand the language Malayalam for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Apply creative ability	K3
CO5	Build the power of creative reading	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU4MA	MALAYALAM- IV
----------	---------------

Syllabus

Unit	Content	Hrs	Resources
1	Drama Saketham- Sreekandan Nair	10	Text book
2	Drama Saketham- Sreekandan Nair	10	Text book
3	Drama Saketham- Sreekandan Nair	10	Text book
4	Screen Play Perumthachan- Vasudevan Nair	10	Text book
5	Screen Play Perumthachan- Vasudevan Nair	08	Text book
	Total	48	

Text books	1.	Nair, Sreekandan C.N. 2023. Saketham, Drama. DC Books Kottayam, Kerala, India. (Unit I to III)
	2.	Nair, Vasudevan M.T. 1994. Perumthachan- Screenplay. DC Books Kottayam, Kerala, India. (Unit IV & V)
Reference Books	1.	Sankarapillai. 2005. Malayala Nataka Sahithya Charithram, Kerala Sahithya Akademi Publishers, Kerala, India.
	2.	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------

Semester – IV							
LANGUAGE – I: FRENCH - IV							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24TLU4FA	FRENCH - IV	LANGUAGE-I	36	12	-	3

Preamble	The competence in general communication skills with oral, written and comprehension & expression
	The culture, life style and the civilization aspects of the French people as well as of France
	The students to acquire competency in translating simple French sentences into English and vice versa
Prerequisite	To understand the language French for communication

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the Basic verbs, numbers and accents	K2
CO2	Apply the adjectives and the classroom environment in France	K3
CO3	Select the Plural, Articles and the Hobbies	K3
CO4	Measure the Cultural Activity in France	K3
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K4

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

24TLU4FA	FRENCH - IV
----------	-------------

Syllabus

Unit	Content				Hrs	Resources	
1	Décrirequelqu'un. Comparer		En milieu professionnel, recruter quelqu'un et justifier sonchoix.	S'exprimersur les styles de vêtemantReconnaitre des personnes à partit de descriptions.	Comprendre la description de personnesdans un extrait de roman.	10	Text book
2	ExprimerPaccord ou le désaccord. ° Se situerdans le temps.		En milieu professionnel, recruter quelqu'un et justifier sonchoix.	Décrire des personnes. Comprendre des personnes qui experiment leur accord ouleurdésaccord.	Comprendre des différences de points de vueexprimétesdans de message électronique. Raconter unsourvenir.	10	Text book
3	° Parler de Paven ir.	Discuter de l'organisation d'un voyage de groupepuispréparerune fiche projet et la templit.		Comprendreune chanson. Echangergusesprojets de vacancy	Comprendre le message d'une carte d'anniversaire	10	Text book
4	° Exprimer des souhaits. ° Décrirequelq u'un	Discuter de l'organisation d'un voyage de groupepuispréparerune fiche projet et la templit.		Discuter du programme de la soire à venir. Addresser des souhaits à quelqu'un.	Comprendre le message d'une carte d'anniversaire	10	Text book
5	Practical Application Make in Own Sentences					8	-
Total						48	

Text book	1.	LATITUDES 1 (Méthode de français) Pages from 128-151, Author : Regine Mérieux, Yves Loiseau (Unit I to IV)
------------------	----	---

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
------------------------	---

Focus of the Course	Skill Development / Employability
----------------------------	-----------------------------------

Semester – IV LANGUAGE II: ENGLISH-IV							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24ELU4EA	ENGLISH IV	LANGUAGE II	36	12	-	3

Preamble	This course has been designed for students to learn and understand • how language shapes society, enhancing critical reading, writing, and thinking skills through various literary forms • the fundamentals of writing, including essay composition, persuasive communication, and creative expression • the process of critical thinking through the analysis of literature
Prerequisite	Basic literary analysis skills, critical reading abilities, and familiarity with fundamental writing structures to effectively engage with language, society and literary forms

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Summarize main points and supporting details from listening to public addresses and demonstrate poem comprehension.	K2
CO2	Demonstrate clear and expressive speech while engaging in role-play and dramatization activities.	K3
CO3	Interpret textual elements such as themes, tone, and authorial intent in various reading materials.	K3
CO4	Produce clear summaries and paraphrases, maintaining the essence of the original text.	K3
CO5	Prepare for job interviews by employing appropriate interview techniques, confidence, and professionalism.	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓		✓	✓
CO2		✓	✓	✓	
CO3	✓		✓		
CO4		✓		✓	✓
CO5	✓		✓		✓

24ELU4EA	LANGUAGE II: ENGLISH - IV
----------	---------------------------

Syllabus

Unit	Content	Hrs	Resources
I	Listening Listening to identify Tone and Emotion – Vivid Language and Pacing Nissim Ezekeil - Goodbye Party for Miss Pushpa T.S. D.H. Lawrence - Last Lessons of the Afternoon Dr. APJ Abdul Kalam's speech at European Union Present Simple and Present Continuous	10	Text Book
II	Speaking Persuasive speech Oscar Wilde - The Importance of Being Earnest Present Perfect and Simple Past	10	Text Book
III	Reading Reading through societal and cultural context Gita Hariharan - The Remains of the Feast Langston Hughes - Thank You M'am Present Perfect Continuous and Present Perfect Past Perfect and Simple Past	10	Text Book
IV	Writing Skills Writing in Autobiographical tone George Orwell –Shooting an Elephant Past Continuous and Simple Past Past Perfect Continuous and Past Perfect	9	Text Book
V	Soft Skills Steve Jobs - 2005 Stanford Commencement Address Preparing a CV using digital tools (Canva)- Job Interview- Preparatory Steps for Job Interviews - Negotiation Styles – Interview Tips	9	Text Book
Total		48	

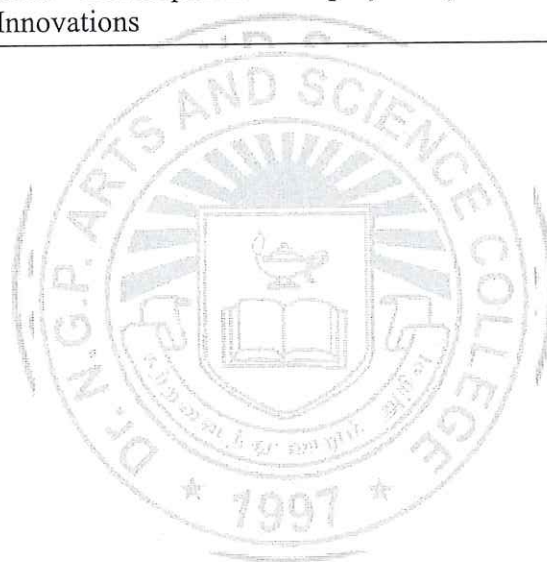
Note: Mock Interviews will be conducted for internal assessment (Assignment Mark)		
Text book	1.	Hewings, Martin. <i>Advanced Grammar in Use: A Self-Study Reference and Practice Book for Advanced Learners of English</i> . Cambridge University Press, 2013..

Reference Books	2.	Hariharan, Gita. The Remains of the Feast. 1st ed., Penguin Books India, 1992.
	1.	Meyer, John. The Soft Skills Handbook for Corporate Success: Essential Strategies for Business Professionals. 2nd ed., Business Insights, 2020
	2.	Hughes, Langston. "Thank You, M'am." The Penguin Anthology of American Poetry, edited by Rita Dove, Penguin Books, 2006, pp. 530-533.
	3.	Nelson, Brian. The Soft Skills Handbook: Essential Skills for the Workplace. 3rd ed., Business Publishing, 2019
	4.	Wilde, Oscar. The Importance of Being Earnest. Edited by Norman Page, 2nd ed., Penguin Classics, 2000.

Journal and Magazines	Tesol Quarterly
E-Resources and Website	British Council : Self Study Course

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/ Role Plays
------------------------	---

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--



Semester -IV CORE IV: CATERING OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24CHU4CA	CATERING OPERATIONS	CORE	24	-	-	2

Preamble	This course has been designed for students to learn and understand • The Classification of alcoholic beverages. • The production process of different types of wines. • Classification of wines and that are used in different countries with their laws.
Prerequisite	Should possess basic knowledge about the catering industry

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand about the different types of alcoholic beverages and its characters, beer manufacturing procedure and explain about the different spirit calculation methods.	K1, K2
CO2	Understand about the different types of wine and its characteristics.	K2, K3
CO3	Understand about the different wines from France and Germany, its characteristics and its regions.	K1, K2
CO4	Understand about the different wines from Italy, food and wine pairing.	K1, K2
CO5	Understand about production of vermouth, cider, Perry and the types of liqueurs.	K2, K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓		✓		✓
CO2	✓		✓		
CO3	✓	✓		✓	✓
CO4	✓		✓	✓	✓
CO5	✓	✓		✓	

24CHU4CA	CORE IV: CATERING OPERATIONS
----------	------------------------------

Syllabus

Unit	Content	Hrs	Resources
I	Classification of Alcohols Alcoholic beverage - Meaning, classification of alcoholic beverages. Beer - Manufacturing process, types of beer, sizes of draught beer containers, beer mixed drinks. Spirit strength calculation methods (sikes, Gay Lussac and US). Spirit production methods - pot still and patent still.	5	Text Book
II	Classification of wines Wines: Meaning, classification of wines production (Red, white, rose sparkling wine Production, Aromatized & herbal wines: Meaning & production factors influencing the quality of the wine.	5	Text Book
III	Wines of France and Germany Wines of France: Classification of French wines, important communes & their wines of Bordeaux, Burgundy, Alsace, Loire and Champagne. Champagne: Importance, production method, styles of champagne and bottle sized - Terms. Wines of Germany: Classification of German wines wine producing regions & wines of Germany.	4	Text Book
IV	Wines of the world Wines of Italy: classification of Italian wines, and wine producing regions. Famous wines of Italy. Indian Wines: Production of wines, Brands of Indian wines. Wines of South Africa, California, Australia, Spain, Portugal - Regions and famous wines. Production & styles of Sherry, Port, Madeira, Marsala. Indian Wines: Production of wines, Brands of Indian wines.	5	Text Book
V	Aperitifs and digestives Vermouth - Meaning, types, production & styles. Cider & Perry - Meaning, production & styles. Aperitifs & Digestives - Meaning of Calvados, Applejack, Poire Williams, Kirsch, Slivovitz, Framboise, Marc. Liqueurs - Meaning, colour, flavour & country of origin of Absinthe, Advocaat, Abricotine, Anisette, Aurum, Benedictine, Chartreuse, Cointreau Crème de menthe, crème de mokka, all curacaos, Dram buie, Glavya, Gold wasser, grand marnier, Kahlua, Sambuca, Tia Maria, Vander hum, Production methods for liquers, Food and wine harmony.	5	Text Book
	Total	24	

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

Text book	1	R. Singaravelavan, 2011, "Food & Beverage Service", 1 st Edition, Oxford University Press Publishers.
	2	Dennis Lillicrap, John A. Cousins & Robert Smith, 2002, "Food & Beverage Service", 6 th Edition, ELST Publishers Ltd.
Reference Books	1.	John Fuller, 2010, "Modern restaurant Service – A manual for students and Practitioners", 1 st Edition, Hutchinson Publishers.
	2.	John Cousins & Andrew Durkan, 2000, "The Students Guide to Food and Drink", 1 st Edition, Hodder & Stoughton Publishers.

Journal and Magazines	Foodservice Equipment & Supplies (FE&S), Modern Restaurant Management
E-Resources and Website	Bon Appétit, Saveur, Food & Wine

Learning Method	Chalk and Talk/ Assignment/Seminar/ Group Discussion/Case Study
------------------------	---

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--

Semester – IV							
CORE PRACTICAL VII: INTERNATIONAL CUISINE							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24CHU4CM	INTERNATIONAL CUISINE	CORE	24	-	48	4

Preamble	This course has been designed for students to learn and understand - About Asian cuisine, and methods of cooking. - About the characteristics of international cuisines. - About the ingredients used and its preparation methods.
Prerequisite	Knowledge on International Cuisine

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Know about the characteristics, ingredients used, equipment used in Chinese cuisine, Sri Lankan cuisine and Thai cuisine.	K2, K3
CO2	Learn about the characteristics, ingredients used, equipment used in Malaysian cuisine, Indonesian cuisine and Japanese cuisine.	K2, K3
CO3	Explain the characteristics, ingredients used, equipment used in Italian cuisine, Spanish cuisine and Russian cuisine	K2, K3
CO4	Know about the Characteristics, ingredients used, equipment used in Greek cuisine, Mexican cuisine and American cuisine..	K2, K3
CO5	Characteristics, ingredients used, equipment used in Portuguese cuisine, Scandinavian cuisine and German Cuisine.	K3, K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓			✓	✓
CO2	✓			✓	✓
CO3	✓	✓			
CO4	✓		✓	✓	✓
CO5	✓	✓	✓	✓	✓

Unit I	Chinese, Sri Lankan, Thai cuisine	14 h
---------------	--	-------------

Japanese cooking- Sushi, Hibachi grills, Teppanyaki

- 1 Formulate a set of menu consisting of 5 dishes from Srilanka
- 2 Formulate a set of menu consisting of 5 dishes from Thailand.
- 3 Demonstration on Chinese dishes

Unit II	Malaysian, Indonesian, Japanese cuisine	12 h
---------	---	------

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

- 4 Formulate a set of menu consisting of 5 dishes from Malaysia
- 5 Formulate a set of menu consisting of 5 dishes from Indonesia
- 6 Formulate a set of menu consisting of 5 dishes from Japan

Unit III	Italian, Spanish, Russian cuisine	12 h
----------	-----------------------------------	------

Italian cuisine - Characteristics, ingredients used, equipments used, Meaning of pasta, Preparation of basic pasta, 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

Practical

- 7 Demonstration on Italian dishes.
- 8 Formulate a set of menu consisting of 5 dishes from Spain

Unit IV Greek, Mexican, American cuisine

15 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.

Practical

- 9 Formulate a set of menu consisting of 5 dishes from Greece
- 10 Demonstration on Mexican dishes

Unit V Portugese, Scandinavian, German cuisine

14 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.

Practical

- 11 Formulate a set of menu consisting of 5 dishes from Portugal
- 12 Formulate a set of menu consisting of 5 dishes from Germany

Text book	1.	David Foskett, Ronald Kinton & Victor Cesrani, 2004, "Practical Cookery", 10 th Edition, Hodder Starghton Publishers .
	2.	David Foskett, Ronald Kinton & Victor Cesrani, 2004, "Practical Cookery", 10 th Edition, Hodder Starghton Publishers
Reference Books	1.	Lesley Chamberlain, 2006, "Russian, German and Polish: Food and Cooking", 1 st Edition, Hermes House Publishers..
	2.	Purobi Babbar, 1995, "Flavours of China", 1 st Edition, Vakils, Feffer and Simons Publishers Ltd.

Journal and Magazines	International journal of food studies)
E-Resources and Website	www.tasteofhome.com
	www.carolinescooking.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Development/ Innovations	Employability/	Entrepreneurial
----------------------------	--	----------------	-----------------



Semester - IV IDC - II : FOOD SAFETY AND MICROBIOLOGY							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
IV	24MBU4IB	FOOD SAFETY AND MICROBIOLOGY	IDC	48	-	-	4

Preamble	This course has been designed for students to learn and understand • The involvement of microbes in food and its effects • The preservation of foods from microbes • Different regulations to develop safe and hygienic food products
Prerequisite	Knowledge on Food safety

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Distinguish the types of microorganism	K3
CO2	Apply the knowledge on intrinsic and extrinsic factors to control microbes	K3
CO3	Ensure food safety by preservation techniques and hygienic practices	K3
CO4	Name and differentiate the organisms causes food borne diseases	K4
CO5	Practice HACCP principles in food processing	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓		✓
CO2	✓	✓	✓	✓	✓
CO3		✓	✓	✓	✓
CO4	✓	✓	✓	✓	
CO5	✓	✓		✓	✓

24MBU4IB	FOOD SAFETY AND MICROBIOLOGY
----------	------------------------------

Syllabus

Unit	Content	Hrs	Resources
I	Introduction to microbiology Classification of microorganisms (Bacteria, fungi, algae, protozoa and virus) and its general characteristics - beneficial and harmful effect.	10	Text Book 1 Reference book 1
II	Factors affecting microbial growth in food Nutrients in food – macro, micro and trace elements - Factors affecting the growth of microorganism – pH, temperature, water activity, salt concentration, pressure, radiation, oxidation- reduction potential.	10	Text Book 2 Reference book 1
III	Food Hygiene and Preservation Food hygiene and personal hygiene: Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables and fruits, cereals, dairy products, fish – shellfishes. Food preservation methods – principles – preservatives, high temperature and low temperature.	10	Text Book 1 Reference book 3
IV	Food borne diseases Food borne diseases: types (infections and intoxications) Infections – Salmonellosis, <i>Escherichia coli</i> . Intoxications – botulism - Common diseases caused by food borne pathogens, Preventive measures.	9	Text Book 2 Reference book 2
V	Food safety and hygiene regulations Basic introduction to food safety, food hazards & risks, HACCP: basic principles and implementation. ISO 22000, Food Safety Act. Food hygiene regulation. Case study - A bagged salad is recalled after several cases of <i>E. coli</i> infection are reported. A. How might <i>E. coli</i> have contaminated the salad? B. How can consumers reduce their risk when eating raw vegetables?	9	Text Book 2 Reference book 4
	Total	48	

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

Text books	1.	Nicholas Johns, 1991, "Managing Food Hygiene", 1st Edition, Macmillan Publications.
	2.	W.C.Fraizer and D.C.Westhoff, 2008, "Food microbiology", 4 th Edition, Tata Mac Graw Hill
Reference Books	1.	Joanney Wiley, Linda Sherwood, Christopher J Woolverton, 2016, Prescott's Microbiology, 10 th edition, Mc Graw Hills company, New york, United States.
	2.	Jay.J, 2004, "Modern Food Microbiology", 7th Edition, Springer
	3.	Adams. M. R and M. D Moss,. (2008). Food Microbiology. (3 Edn.) New Delhi: Panama Publishers.
	4.	Dubey R C, and Maheswari D K, 2023, A Textbook of Microbiology, 4th Edition, S. Chand Publishing. New Delhi.

Journal and Magazines	https://journals.scholarsportal.info/browse/01681605
E-Resources and Website	https://www.nature.com/subjects/food-microbiology

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations

Semester – IV IDC – III : ENTREPRENEURIAL DEVELOPMENT							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24BMU4IA	ENTREPRENEURIAL DEVELOPMENT	IDC	48	-	-	4

Preamble	This course has been designed for students to learn and understand • The concepts of entrepreneurship • The concepts of entrepreneurship • The preparation of Project report, sources of finance and institutional support to entrepreneur.
Prerequisite	Knowledge on Management and entrepreneurship

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Define the concept of entrepreneurship and various role played by an entrepreneur in the emerging world.	K1
CO2	Summarize the entrepreneurship development programmes.	K2
CO3	Develop the contents of a project report.	K3
CO4	List the source of finance for a project.	K4
CO5	Identify the institutional support to entrepreneurs.	K3

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓		✓	
CO2	✓	✓			
CO3	✓	✓		✓	
CO4	✓	✓			
CO5	✓	✓	✓		

24BMU4IA	IDC - III : ENTREPRENEURIAL DEVELOPMENT
----------	---

Syllabus

Unit	Content	Hrs	Resources
I	Entrepreneurship Meaning of Entrepreneurship - Characteristics - Functions - Types of Entrepreneurs - Intrapreneur - Role of Entrepreneurship in Economic Development. Case Study on Role of Entrepreneurship in Economic Development	10	Text Book
II	Entrepreneurship Development Programmes Entrepreneurship Development Programmes: Need - Objectives - Course Contents - Phases - Evaluation. Case Study on Entrepreneurship Development Programmes	10	Text Book
III	Project Meaning of Project - Project Identification - Project Selection - Project Formulation - Project Appraisal Methods - Contents of a Project Report. Case Study on Project Appraisal	9	Text Book
IV	Source of Finance Source of Finance for a Project - Institutional Finance to Entrepreneurs - IFCI - IDBI - SIDBI - TIIC -TFCI (tourism finance corporation of India) Commercial Banks.	10	Text Book
V	Institutional Support to Entrepreneurs Institutional Support to Entrepreneurs - DIC- NSIC - SISI - SIDCO - KVIC - MSME - FSSAI	9	Text Book
Total		48	

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

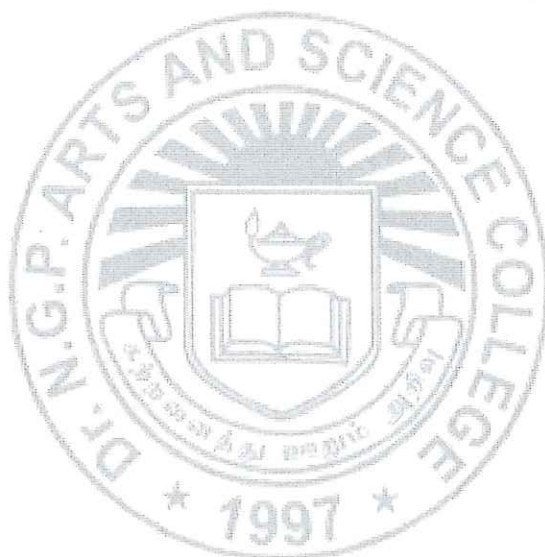
Text book	1.	Khanka.S.S, 2012, "Entrepreneurial Development", 4 th Edition, S.Chand& Company Ltd. New Delhi.
	2.	Gupta.C.B and Srinivasan.N.P, 2015, "Entrepreneurial Development", Sultan Chand and Sons, New Delhi.
Reference Books	1.	P. Saravanavel & P. Sumathi, 2020, "Entrepreneurial Development", 1 st Edition, Margham Publications, Chennai.
	2.	Jayashree Suresh 2018, "Entrepreneurial Development", 5 th Edition, Margham Publication, Chennai.
	3.	Anilkumar.S, Poornima.S.C, Mini K Abraham, 2017, "Entrepreneuership

	Development", New Age International (P) Ltd., New Delhi.
4.	Vasant Desai, 2013, "The Dynamics of Entrepreneurial Development and Management", Himalaya Publishing House, New Delhi.

Journal and Magazines	The Journal of entrepreneurship, Journal of Management
E-Resources and Website	www.entrepreneur.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--



Semester – IV SEC PRACTICAL II: BAKERY AND CONFECTIONERY - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
IV	24CHU4SM	BAKERY AND CONFECTIONERY - II	SEC PRACTICAL	24	-	48	4

Preamble	This course has been designed for students to learn and understand - About the sponge and cake preparation - About the sugar and chocolate confectionery and icing - About the preparation of hot and cold sweets.
Prerequisite	Students will gain practical knowledge

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the basic preparation methods of sponges - Types of sponges- Petit fours - Preparation of syrups & Glaces.	K1
CO2	Learn the classification of cake making methods - cake formula balance- common faults in cakes, Cake decoration- colour- design- templates- texture- equipment- wedding cake preparation.	K1
CO3	Acquire the knowledge about the icings, fillings and glazes - Different types of icings. Glazes and their uses.	K2
CO4	Know the preparation of chocolate and sugar confectionery, liqueur chocolate, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles	K2
CO5	Classify and explain about hot sweets, cold sweets and savoury goods.	K2

Mapping with Program Outcomes:					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1	✓	✓	✓	✓	✓
CO2	✓	✓	✓	✓	✓
CO3	✓	✓	✓	✓	✓
CO4	✓	✓	✓	✓	✓
CO5	✓	✓	✓	✓	✓

24CHU4SM	SEC PRACTICAL II: BAKERY AND CONFECTIONERY - II
----------	---

**Syllabus
(Embedded)**

Unit I	Sponges	14 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.		
Practical		
1	Crisp crusted Bread, vanilla cookies, Muffins.	
2	White bread, Chocolate chip cookies, Dry fruit cup cake.	
Unit II	Cakes	15 h
Cake making methods- cake formula balance- common faults in cakes, Cake decoration- colour- design- templates- texture- equipment- wedding cake proportion.		
Practical		
3	Danish pastry, Butter cookies, Vanilla sponge.	
4	Bread rolls, melting marvels, Orange sponge.	
5	Dough nuts, Wheat Cookies, Jam rolls.	
Unit III	Icings	14 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.		
Practical		
6	Croissants, Piping Biscuits, Sweet crust Pastry.	
7	Puff Pastry, Fruit flan, Chocolate sponge.	
8	Egg Puff, Baked Custard, Flan Fruit.	
Unit IV	Chocolate & sugar confectionery	14 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.		
Practical		
9	Mushroom puff rolls, coffee mousse, Plum cakes.	
10	Brioche, Jam bun, Swiss rolls.	
Unit V	Hot and Cold Sweets	15 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.		
Practical		
11	Fruit Pies, Veg Tarts, Vanilla Bavarian.	
12	Rusk, Dropped cookies, honey cake.	

Text book	1.	Wayne Gisslen, 2000, "Professional Baking", 5 th Edition, John Wiley and Sons Publishers.
Reference Books	1.	John Campbell, David Foskett & Victor Cesrani, 2008, "Practical cookery", 11 th Edition, ELST Publishers Pvt. Ltd.
	2.	John Kingslee, 2006, "A Professional Text to Bakery and Confectionery", 1 st Edition, New Age International Pvt. Ltd.
	3.	Yogambal Ashokkumar, 2012, "Textbook of Bakery and Confectionery", 2 nd Edition, PHI Learning Pvt. Ltd.

Journal and Magazines	Bakers journal
E-Resources and Website	www.yummychefve.com https://sallysbakingaddiction.com/

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
------------------------	--

Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
----------------------------	--

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

 Dr.N.G.P. Arts and Science College		
APPROVED		
BcS-	AC -	GB -

24CHU5TA	IT: INDUSTRIAL EXPOSURE TRAINING	SEMESTER V
----------	----------------------------------	------------

Total Credits: 12

Total Instruction Hours: Nil

PREAMBLE

This course has been designed for students to learn and understand

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 (3 to 5 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.
- Minimum 60 days of training is mandatory and additionally subject class attendance of 30 days is mandatory for regular classes.

Format of the Training Report

- Introduction to the place where the hotel is situated.
- Introduction to the hotel
- Departments of the hotel
- About the training & the learning's
- Conclusion

CIA Marks Distribution:

A minimum of two reviews have to be done, one after thirty days of completion of their training and the second review after sixty days of the training. 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:

i) Distribution of internal marks:

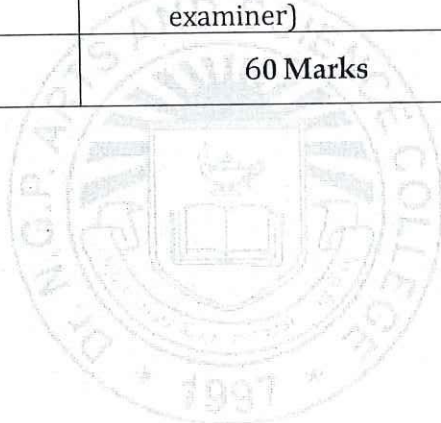
The distribution of internal marks followed as per norms given below

First Review	20 Marks
Second Review	20 Marks
Total	40 Marks

ii) Distribution of External marks:

The distribution of external marks followed as per norms given below

Record Work and Presentation	40 Marks
Viva-Voce Examination	20 Marks (Jointly given by the external and internal examiner)
Total	60 Marks



Course Code	Course Name	Category	L	T	P	Credit
24CHU5CA	CORE-V: TRAVEL AND TOURISM MANAGEMENT	CORE	48			4

PREAMBLE

This course has been designed for students to learn and understand

- The growth of tourism and forms of tourism
- The components of tourism and tourism products
- About the travel agencies and special interest tourism

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the factors influencing the growth of tourism in India and the global - significance of tourism.	K2
CO2	Explain about the different forms of tourism	K2
CO3	Understand the different components of tourism and the tourism products.	K3
CO4	Explain the different transportation sectors and travel agencies.	K3
CO5	Understand the types of special interest tourism.	K2

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

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

24CHU5CA	CORE-V: TRAVEL AND TOURISM MANAGEMENT	SEMESTER V
----------	--	------------

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Introduction to Tourism 12 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 10 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 9 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 9 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 8 h

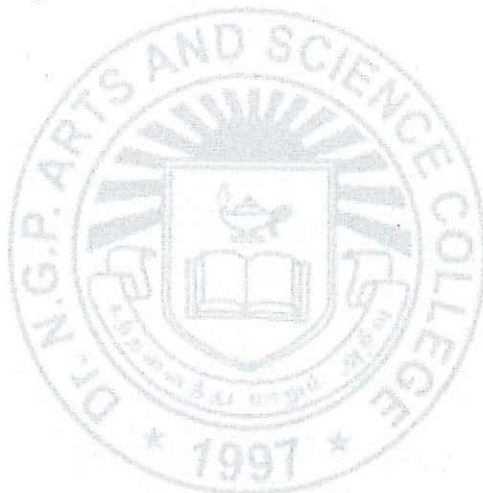
Definition - Adventure Tourism – Beach and Island Tourism – Health Tourism – Wildlife Tourism - Sports Tourism, Tourism destination of India.

Text Books

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

References

1. Ballabh. A, 2005, "Fundamentals of Travel and Tourism", 1st Edition, Akansha Publishing House, New Delhi.
2. Pran Seth, 2008, "Successful Tourism Management Vol. 1 & 2", 1st Edition, Sterling Publishers, New Delhi.



24CHU5CP	COREPRACTICAL – VIII: TRAINING SELF-ASSESSMENT PRACTICAL	SEMESTER V
----------	--	------------

Total Credits: 3

Total Instruction Hours: Nil

PREAMBLE

- This course has been designed for students to learn and understand.
- To expose the knowledge acquired during the training about the activities and work that is done in different departments of the hotel.

CONTENTS

Description

- The students undergone the training program in a standard star category hotel and have got trained in the departments allotted by the hotel.
- The student should prepare any five items from any departments in which he has got trained.
- The food products or others in the practical should be prepared individually by the student.
- The practical should demonstrate the learning's of the students.

CIA Marks Distribution:

A minimum of two reviews has to be done, one after thirty days of completion of their training and the second review after sixty days of the training. 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	-	20 Marks
Attendance	-	05 Marks
Total		40 Marks

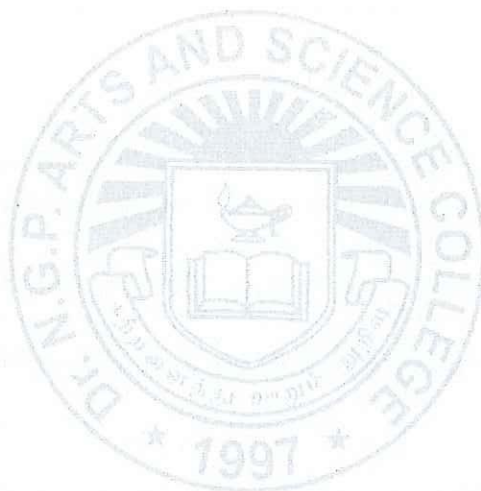
End Semester Examination:

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

Presentation - 40 Marks

Viva-Voce Examination - 20 Marks

60 Marks



24CHU5CQ	CORE PRACTICAL - IX: CATERING OPERATIONS	SEMESTER V
----------	---	------------

Total Credits: 3

Total Instruction Hours: 72 h

S.No

Contents

- 1 Review of previous practical syllabus.
- 2 Compiling of menu with wine suggestion
- 3 Receiving the guests, presenting the menu, taking orders.
- 4 Service of Hors d'oeuvre.
- 5 Service of soup, fish, and pastas.
- 6 Service of main course
- 7 Service of salads
- 8 Service of sweet.
- 9 Service of Cheese.
- 10 Service of non – alcoholic drinks, tea, and coffee
- 11 Continental breakfast cover and tray set up.
- 12 English breakfast cover and tray set up
- 13 Taking orders through telephone for room service.
- 14 Service of Cigar and Cigarettes

Text Books

1. Singaravelavan.R, 2016, "Food & Beverage Service", 2nd Edition, Oxford University Press Publishers.
2. Dennis Lillicrap, John A. Cousins & Robert Smith, 2014, "Food & Beverage Service", 9th Edition, ELST Publishers Ltd.
3. Sudhir Andrews, 2007, "Food & Beverage Service Training Manual", 3rd Edition, Tata Mc Graw – Hill Publishers

Course Code	Course Name	Category	L	T	P	Credit
24CHU5DA	DSE - I ROOM DIVISION MANAGEMENT	DSE	48			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..	K2
CO3	Explain the basics of room division accounting and night auditing.	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	✓			✓	✓
CO2	✓	✓		✓	
CO3	✓	✓		✓	✓
CO4	✓			✓	✓
CO5	✓	✓			✓

COURSE FOCUSES ON

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

24CHU5DA	DSE – I : ROOM DIVISION MANAGEMENT	SEMESTER V
----------	------------------------------------	------------

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Room Division Management 12 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.

Odd Cupboard items”, “Single lady amenities” and “The Procedure for collecting guest laundry from guest.

Unit II Room Division Communication 9 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, meaning of transcript, preparation and its uses, 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 Thumb Approach, Hubbart's Formula, Market based pricing.

Unit V Yield Management 8 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.

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

Text Books

1. Jatashankar R. Tewari, 2016, "Hotel Front Office Operations and Management", 2nd Edition, Oxford University Press.
2. Sue Baker, Pam Bradley & Jeremy Huyton, 2003, "Principles of Hotel Front Office Operations", 2nd Edition, Thomson Asia Pvt Ltd.

References

1. Sudhir Andrews, 2017, "Hotel front office Training Manual", 3rd Edition, Mc GrawHill Education Publishers Private Limited.

Course Code	Course Name	Category	L	T	P	Credit
24CHU5DB	DSE – I : FOOD AND BEVERAGE MANAGEMENT	DSE	48			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

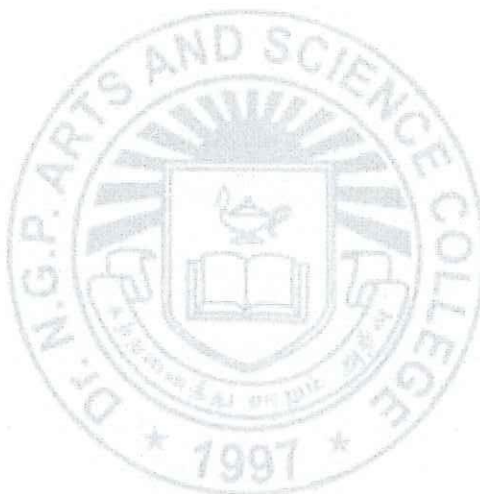
CO Number	CO Statement	Knowledge Level
CO1	Understand the functions, responsibilities, constraints and objectives of F&B department and the meal and drink experience.	K1
CO2	Understand about the purchasing and receiving of food and beverages with standard purchase specifications.	K1
CO3	Understand about the Storing, issuing and controlling of food and beverages	K2
CO4	Know about the elements of cost and Variance analysis.	K2
CO5	Know about Function catering, Banquets, Banquet protocols, Informal banquet and Buffets	K3

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

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



24CHU5DB	DSE – I: FOOD AND BEVERAGE MANAGEMENT	SEMESTER V
----------	---------------------------------------	------------

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Food & Beverage Management 12 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 9 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 Cloud Databases and Security 10 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.

Unit V Function catering and Banquets**8 h**

Function catering, Banquets - History, Types, organization of Banquet department, Duties & responsibilities Sales, Function prospectus and 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 and buffets.

Food consultancy - Introduction, meaning, stage by stage process of consulting, category of clients, market study and analysis, requirement for outlet in terms of manpower, equipment, space, budget and conditions of licensing and expected ROI

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

Text Books

1. Bernard Davis & Sally stone, 2005, "Food & Beverage Management", 3rd Edition, ELBS Publishers.
2. Singaravelavan.R, 2016, " Food & Beverage Service", 2nd Editio OxfordUniversity Press Publishers.

References

1. S.K.Bhatnagar, 2009, "Managing Food and Beverage Operations", 1st Edition, Frank Brothers and Company Publishers

Course Code	Course Name	Category	L	T	P	Credit
24CHU5DC	DSE – I : TOURISM MARKETING MANAGEMENT	DSE	48			4

PREAMBLE

This course has been designed for students to learn and understand

- The basic concept of tourism organization.
- The role of marketing in tourism
- The role of communication in travel, modern mass media techniques

COURSE OUTCOMES

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

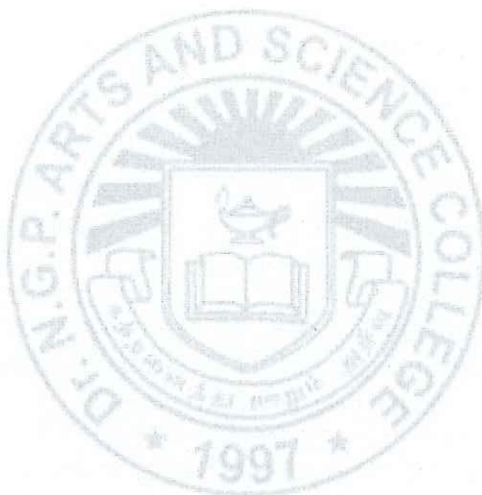
CO Number	CO Statement	Knowledge Level
CO1	Understand the basic tourism components, history, elements, types, types of travel agencies..	K1
CO2	Understand the origin, functions, tourism resources, architectural heritages and its salient features.	K1
CO3	Understand the need for marketing in tourism and special features of tourism marketing process.	K2
CO4	Explain the different types of transportation, special packages,reservation procedures, cargo handling, role of tourism organizations, marketing strategies.	K2
CO5	Understand the role of communication in travel, modern mass media techniques; understand the use of computer technology in tourism	K2

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

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



24CHU5DC	DSE – I : TOURISM MARKETING MANAGEMENT	SEMESTER V
----------	---	------------

Total Credits: 4

Total Instruction Hours: 48 h

Syllabus

Unit I Tourism/ Traveler 12 h

Tourism/Traveler – Definition, tourism components, history of tourism, elements of tourism, types of tourism, growth and development of tourism, travel agency and tour operation, concept, types of travel agencies; future prospects of travel agency system. The Indian travel agents and tour operators - An overview.

Unit II Tourism Organization 9 h

Tourism organization – Origin, functions, natural tourism resources in India, Cultural tourism resources in India, architectural heritages, and tourism product – Its salient features.

Unit III Need for marketing in Tourism 9 h

Need for marketing in Tourism – Defining tourism marketing- special features of tourism marketing- marketing process- marketing research – market segmentation. Market targeting - tourism promotion - advertising. Public relation technique..

Unit IV Transportation 10 h

Transportation –Airlines, rail transport, roadways, waterways – special packages, reservation procedures, cargo handling, role of IATA, ICAO and other agencies, marketing strategies of air transport, Passports: types, Types of visa, Immigration laws.

Unit V Role of communication in travel 8 h

Role of communication in travel - Modern mass media techniques - Computer technology in tourism - Use of computers in travel agency, Use of computers by Airlines - Role of computers in reservations - Computers in railways - Assembling, processing and disseminating information on destinations- preparation of itineraries.

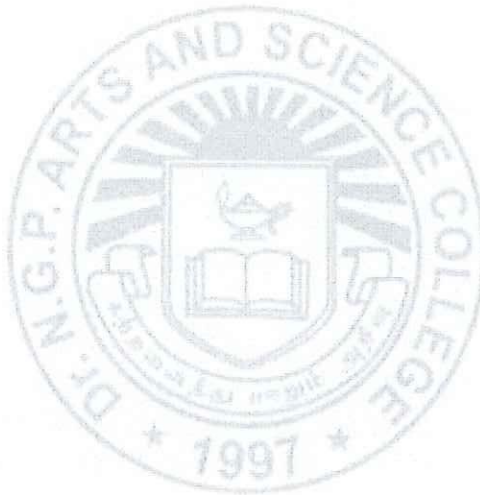
Note: Case studies related to the above topics to be discussed (Examined internal only)

Text Books

1. Sudhir Andrews, 2007, "Introduction to Tourism & Hospitality Industry" 1st Edition, Tata McGraw-Hill Publishing Company Ltd.
2. A.K.Bhatia, 2004, "International Tourism Management", 1st Edition, Sterling Publishers Private Limited.

References

1. Sudhir Andrews, 2007, "Introduction to Tourism & Hospitality Industry", 1st Edition, Tata McGraw-Hill Publishing Company Ltd.
2. Pran Nath Seth, 2006, "Successful Tourism Management" Volume - I & II, 5th Edition, Sterling Publishers Private



Course Code	Course Name	Category	L	T	P	Credit
24CHU5GA	GE: BASICS OF COOKERY	GE	24			2

PREAMBLE

This course has been designed for students to learn and understand

- The basic concepts of cooking.
- The basic ingredients used in cooking
- The basic principles involved in cooking

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand the objectives and method of cooking.	K2
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K2
CO3	Learn the preparation techniques of different ingredients and to apply the different methods in suitable areas	K3
CO4	Know the importance of raising agents.	K3
CO5	To understand the role of various preparation of ingredients	K2

MAPPING WITH PROGRAMME OUTCOMES

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

COURSE FOCUSES ON

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

24CHU5GA	GE : BASICS OF COOKERY	SEMESTER V
-----------------	-------------------------------	-------------------

Total Credits: 2

Total Instruction Hours: 24 h

Syllabus

Unit I Introduction to Cooking

5 h

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) Flavorings 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.

Unit IV Basic commodities

5 h

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, 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.

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

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.


BoS Chairman/HoD

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

 Dr.N.G.P. Arts and Science College		
APPROVED		
BoS- <i>g1.Sr</i> <i>01.04.26</i>	AC -	GB -