

## **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 (3<sup>rd</sup> Cycle-3.64 CGPA)  
 Dr. N.G.P. – Kalapatti Road, Coimbatore-641048, Tamil Nadu, India  
 Web: [www.drngpasc.ac.in](http://www.drngpasc.ac.in) | Email: [info@drngpasc.ac.in](mailto: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.
<b>I</b> (12 Credits)	Tamil / Hindi / French/Malayalam	4	4 x 3 = 12	I to IV
<b>II</b> (12 Credits)	English	4	4 x 3 = 12	I to IV
<b>III</b> (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
<b>IV</b> (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
<b>V</b> (2 Credits)	NSS/NCC/YRC/RRC/Yoga/Sports/Clubs	-	2	I -II
<b>TOTAL CREDITS</b>			<b>142</b>	





## 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			Credit
						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			Credit
						Week	Total		CIA	ESE	Total	
Fifth Semester												
Part-III												
24CHU5TA	IET	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												
	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

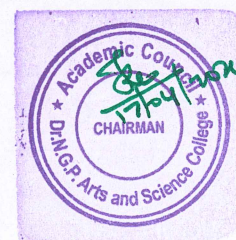
The following are the courses offered under self study to earn extra credits:

### 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

 <b>Dr.N.G.P. Arts and Science College</b>		
<b>APPROVED</b>		
BoS- 17 <sup>th</sup> 4/04/2024	AC - 17 <sup>th</sup> 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	<b>மறுமலர்ச்சிக் கவிதைகள்</b> 1. இலக்கிய வரலாறு -மறுமலர்ச்சிக் கவிஞர்களின்தமிழ்ப்பணிகள் 2. பாரததேசம்- பாரதியார் 3. படி - பாரதிதாசன் 4. தமிழரின் பெருமை- நாமக்கல்கவிஞர் 5. தமிழ்க் கொலை புரியாதீர்- புலவர் குழந்தை 6. <b>திரைத்தமிழ்</b> 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 <a href="https://www.youtube.com/watch?v=Up55uhkk9zl">https://www.youtube.com/watch?v=Up55uhkk9zl</a>
2	<b>புதுக்கவிதைகள்</b> 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 <a href="https://www.youtube.com/watch?v=dX9ZaNJMa">https://www.youtube.com/watch?v=dX9ZaNJMa</a> co
3	<b>பெண்ணியம்</b> 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 <a href="https://www.youtube.com/watch?v=DLaBokqWE">https://www.youtube.com/watch?v=DLaBokqWE</a> 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 <a href="https://www.youtube.com/watch?v=78u7iTN3OU">https://www.youtube.com/watch?v=78u7iTN3OU</a> 8
5	<b>பயிற்சிப் பகுதி</b> <b>அ. இலக்கணம்</b> 1. வல்லின ஒற்று மிகும், மிகா இடங்கள் - ஒற்றுப்பிழை நீக்கிஎழுதுதல் 2. ர,ற-ல,ழ,ள - ண,ந,னவேறுபாடு - ஒலிப்பு நெறி, சொற்பொருள் வேறுபாடு அறிதல் <b>ஆ. படைப்பாக்கம்</b> 1. கவிதை- எழுதுதல் (15 வரிகள் முதல் 30 வரிகள் வரை) 2.சிறுகதை - எழுதுதல் (குறைந்தது 3 பக்கங்கள்)	10	தமிழ்மொழிப் பாடம் முதற்பருவம் 2024-2025 <a href="https://www.youtube.com/watch?v=B3wfM0QL6">https://www.youtube.com/watch?v=B3wfM0QL6</a> N8 <a href="https://www.youtube.com/watch?v=FchTlqAtwB">https://www.youtube.com/watch?v=FchTlqAtwB</a> U <a href="https://www.youtube.com/watch?v=gCP3gC-JQU4">https://www.youtube.com/watch?v=gCP3gC-JQU4</a> JQU4 <a href="https://www.youtube.com/watch?v=p9QOHD12Y">https://www.youtube.com/watch?v=p9QOHD12Y</a> eo
	Total	60	

<b>Text book</b>	1.	தமிழ் மொழிப்பாடம் - 2024-2025தொகுப்பு: தமிழ்த்துறை, டாக்டர்என்.ஜி.பி. கலைஅறிவியல்கல்லூரி, கோயம்புத்தூர் - 641048.
<b>Reference Books</b>	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.

<b>Journal and Magazines</b>	இலக்கியஇதழ்கள்
<b>E-Resources and Website</b>	<a href="https://www.tamilvu.org">https://www.tamilvu.org</a>

<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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Semester – I							
HINDI – I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1HA	HINDI – I	LANGUAGE- I	48	12	-	3

<b>Preamble</b>	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature
	The techniques for expansion of ideas and translation process
<b>Prerequisite</b>	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
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Focus of the Course	Skill Development / Employability
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Semester – I MALAYALAM- I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1MA	MALAYALAM- I	LANGUAGE- I	48	12	-	3

<b>Preamble</b>	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
<b>Prerequisite</b>	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	<b>Novel</b> PathummayudeAdu	14	Text book
2	<b>Novel</b> PathummayudeAdu	10	Text book
3	<b>Short Story</b> Nalinakanthi	14	Text book
4	<b>Short Story</b> Nalinakanthi	10	Text book
5	<b>Practical Application</b> Expansion of ideas, General Essay and Translation	12	Text book
	Total	60	

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

<b>Journal and Magazines</b>	-
<b>E-Resources and Website</b>	-

<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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Semester – I FRENCH - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	24TLU1FA	FRENCH - I	LANGUAGE- I	48	12	-	3

<b>Preamble</b>	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
<b>Prerequisite</b>	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	<b>Objectifs de Communication</b> <ul style="list-style-type: none"> <li>• Saluer</li> <li>• Entrer en contact</li> <li>• avec quelqu'un.</li> <li>• Se présenter.</li> <li>• S'excuser</li> </ul>	<b>Tâche</b> En cours de cuisine, premiers contacts avec les membres d'un groupe	<b>Activités de réception et de production orale</b> <ul style="list-style-type: none"> <li>• Comprendre des personnes qui se saluent.</li> <li>• Échanger pour entrer en contact, se présenter, saluer, s'excuser.</li> <li>• Communiquer avec <i>tu</i> ou <i>vous</i>.</li> <li>• Comprendre les consignes de classe</li> <li>• Épeler son nom et son prénom.</li> </ul> Computer jusqu'à 10	14	Text book Salut I Page 10
2	<ul style="list-style-type: none"> <li>• Demander de se présenter.</li> <li>• Présenter quelqu'un</li> </ul>	Dans la classe de français, se présenter et remplir une fiche pour le professeur.	<ul style="list-style-type: none"> <li>• Comprendre les informations essentielles dans un échange en milieu professionnel.</li> </ul> Échanger pour se présenter et présenter quelqu'un	12	Text book Enchanté I Page 20
3	<ul style="list-style-type: none"> <li>• Exprimer ses goûts.</li> </ul>	Dans un café, participer à une soirée de rencontres rapides et remplir de tâches d'appréciation	<ul style="list-style-type: none"> <li>• Dans une soirée de rencontres rapides comprendre des personnes qui échangent sur elles et sur leurs goûts</li> <li>• Comprendre une personne qui parle des goûts de quelqu'un d'autre</li> </ul>	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. <ul style="list-style-type: none"> <li>• Imaginer et raconter au passé à partir de situations dessinées.</li> </ul>	10	Text book Autoévaluation du module I Page 40 – Préparation au DELF A1 page 42 Tu veux bien page 46
5	<b>Practical Application</b> Make in Own Sentences			10	-
	Total			60	





<b>Text book</b>	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
<b>Reference Book</b>	1.	-

<b>Journal and Magazines</b>	-
<b>E-Resources and Website</b>	-

<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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## Semester – I

## ENGLISH – I

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

<b>Preamble</b>	This course has been designed for students to learn and understand <ul style="list-style-type: none"> <li>the effect of dialogue, imagery and varied genres</li> <li>any spontaneous spoken discourse and respond to them with proper sentence structure</li> <li>the transactional concept of English language</li> </ul>
<b>Prerequisite</b>	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	<p><b>Genre Studies</b></p> <p>Mathew Arnold: Dover Beach- Author's Biography- title indications- outline- paraphrasing the poem- context of poem- form- poetic devices- enjambment- techniques- Annotations</p> <p>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</p> <p>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</p> <p>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</p> <p>Sheila Nayampalli Baruna: Alone - Author's Biography- narrative structure- passage analysis- insight of ideas- cohesion and context- style- language techniques</p>	12	Text Book
II	<p><b>Listening Skills</b></p> <p>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)</p>	13	<a href="http://britishcouncil.org">britishcouncil.org</a> <a href="http://cambridgeenglish.org">cambridgeenglish.org</a>
III	<p><b>Speaking Skills</b></p> <p>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</p>	11	<a href="http://britishcouncil.org">britishcouncil.org</a> <a href="http://cambridgeenglish.org">cambridgeenglish.org</a>
IV	<p><b>Reading Skills</b></p> <p>Study Skills: Skimming and Scanning- Reading different kinds of texts- Types of reading-Developing a good</p>	12	<a href="http://britishcouncil.org">britishcouncil.org</a> <a href="http://cambridgeenglish.org">cambridgeenglish.org</a>





	reading speed, reading aloud, Referencing skill- Word Power (Denotation and Connotation) - Reading comprehension, Data interpretation –Charts, Graphs, Advertisements - Cognitive Skills- Inference Making - Interpretation		
V	<b>Writing Skills</b> 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
	<b>Total</b>	60	

<b>Text Books</b>	1.	<a href="https://www.poetryfoundation.org/poems/43588/dover-beach">https://www.poetryfoundation.org/poems/43588/dover-beach</a> .
	2.	<a href="https://portal.abuad.edu.ng/lecturer/documents/1586771577our_earth_will_not_die.doc">https://portal.abuad.edu.ng/lecturer/documents/1586771577our_earth_will_not_die.doc</a>
	3.	<a href="http://l-adam-mekler.com/chucktwo.pdf">http://l-adam-mekler.com/chucktwo.pdf</a> .
	4.	<a href="https://offthewallplays.com/wp-content/uploads/2017/04/1_pdfsam_A-famed-life-full-with-title-page.pdf">https://offthewallplays.com/wp-content/uploads/2017/04/1_pdfsam_A-famed-life-full-with-title-page.pdf</a> .
	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.
<b>Reference Books</b>	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.

<b>Journal and Magazines</b>	<a href="https://academic.oup.com/journals">https://academic.oup.com/journals</a>
<b>E-Resources and Website</b>	<a href="https://learnenglish.britishcouncil.org/">https://learnenglish.britishcouncil.org/</a> <a href="https://www.cambridgeenglish.org/learning-english/activities-for-learners/">https://www.cambridgeenglish.org/learning-english/activities-for-learners/</a>
<b>Learning Method</b>	Chalk and Talk/Assignment/Seminar/ Interactive session
<b>Focus of the Course</b>	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

<b>Preamble</b>	This course has been designed for students to learn and understand <ul style="list-style-type: none"><li>• The basic concepts of cooking.</li><li>• The basic ingredients used in cooking.</li><li>• The basic principles involved in cooking.</li></ul>	
<b>Prerequisite</b>	Knowledge on basic ingredients and cooking	
<b>Course Outcomes (COs)</b>		
<b>CO Number</b>	<b>Course Outcomes (COs) Statement</b>	<b>Bloom's Taxonomy Knowledge Level</b>
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

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





## Syllabus

Unit	Contents	Hours	E-Contents / Resources
I	<b>Introduction to Food Production</b> 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	<b>Cooking Materials</b> 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	<b>Preparation of Ingredients</b> 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	<b>Basics of Continental Cookery</b> 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	<b>Egg and Meat Cookery</b> 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
	<b>Total</b>	<b>24</b>	



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

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

<b>Learning Method</b>	Chalk and Talk/Assignment/Seminar, Group Discussions
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<b>Focus of the Course</b>	Skill Development, Employability, Entrepreneurial Development, Innovations, Intellectual Property Rights, Gender Sensitization, Social Awareness, Environment, Human Values/ Ethics.
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24CHU1CP	<b>CORE PRACTICAL: BASICS OF FOOD PRODUCTION</b>	<b>SEMESTER I</b>
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**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, 6<sup>th</sup> Edition, Orient Longman Publishers.
- 2 Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", volume II, 6<sup>th</sup> Edition, Orient Longman Publishers.
- 3 Krishna Arora, 2009, "Theory of Cookery", 6<sup>th</sup> 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

<b>Preamble</b>	This course has been designed for students to learn and understand <ul style="list-style-type: none"><li>the basic concept of food and beverage service, different types of catering organizations and its classifications the different cleaning agents and equipments.</li><li>the different of types of restaurants, the roles and responsibilities of different staff.</li><li>the different types of catering establishments, the roles of service staff have a basic understanding about the menu.</li></ul>	
<b>Prerequisite</b>	Knowledge on basic foods and service.	
<b>Course Outcomes (COs)</b>		
<b>CO Number</b>	<b>Course Outcomes (COs) Statement</b>	<b>Bloom's Taxonomy Knowledge Level</b>
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	<p><b>Introduction to Catering</b></p> <p>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.</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments.</li> <li>2. Serviette folds.</li> <li>3. Laying and relaying of table cloths.</li> <li>4. Cleaning and polishing / wiping of cutlery, crockery and glassware.</li> </ol>	14h	Text book
II	<p><b>Staff Organization and Types of Restaurants</b> Staff organization - The principle staff of different types of restaurants, duties and responsibilities of restaurant staffs. Inter-departmental relationships (Within F&amp;B and other department) Principal staff of various, types of F&amp;B operations.</p> <p>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</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>5. Carrying a light tray. Polishing (metal, leather, wood, plastic, etc.)</li> <li>6. Carrying a heavy tray.</li> <li>7. Carrying glasses.</li> <li>8. Handling cutlery and crockery.</li> </ol>	15h	Text book





III	<p><b>Operating Equipments and Ancillary Departments</b></p> <p>Operating equipments - Classification of crockery, cutlery, glassware, hollowware, flatware, Special equipments - Upkeep and maintenance of equipments.</p> <p>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.</p> <p><b>Practical Contents:</b></p> <p>9. Manipulating service spoon and fork. .</p> <p>10. Service of water.</p> <p>11. Arrangement of sideboard.</p>	14h	Text book
IV	<p><b>Menu Planning</b></p> <p>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.</p> <p><b>Practical Contents:</b></p> <p>12. Table d'hôte cover laying.</p> <p>13. A la carte cover laying.</p>	15h	Reference Books and Youtube Videos
V	<p><b>Room Service</b></p> <p>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.</p> <p><b>Practical Contents:</b></p> <p>14. Practice of simple menu compilation</p>	14h	Text book
	<b>Total</b>	<b>72</b>	



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

<b>Journal and Magazines</b>	<a href="https://www.scribd.com/document/583634435/food-magazine">https://www.scribd.com/document/583634435/food-magazine</a>
<b>E-Resources and Website</b>	<a href="https://www.ihmnotes.in/assets/Docs/Books/Food_and_beverage_service.pdf">https://www.ihmnotes.in/assets/Docs/Books/Food_and_beverage_service.pdf</a>

<b>Learning Method</b>	Chalk and Talk/Assignment/Seminar, Group Discussions
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<b>Focus of the Course</b>	Skill Development, Employability, Entrepreneurial Development, Innovations, Social Awareness, Environment
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**Semester - I**  
**CORE-I: HOUSEKEEPING OPERATIONS**

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

<b>Preamble</b>	This course has been designed for students to learn and understand <ul style="list-style-type: none"><li>the importance and functions of housekeeping.</li><li>the different cleaning agents and equipments.</li><li>The basic principles involved in cooking.</li></ul>	
<b>Prerequisite</b>	Knowledge on basic cleaning.	
<b>Course Outcomes (COs)</b>		
<b>CO Number</b>	<b>Course Outcomes (COs) Statement</b>	<b>Bloom's Taxonomy Knowledge Level</b>
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

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



## Syllabus

Unit	Contents	Hours	E-Contents / Resources
I	<p><b>Housekeeping Department - Introduction</b></p> <p>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.</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>1. Identification of cleaning equipment – Selection, use, mechanism, care and maintenance.</li> <li>2. Identification of cleaning agents – Classification, use and care.</li> </ol>	14h	Text book
II	<p><b>Housekeeping Control Desk and Hotel Guestrooms</b></p> <p>Housekeeping control desk – Introduction - Forms &amp; 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.</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>3. Thorough cleaning of various surfaces/finishes.</li> <li>4. Polishing (metal, leather, wood, plastic, etc.)</li> </ol>	14h	Text book
III	<p><b>Housekeeping Inventories</b></p> <p>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,</p>	15h	Text book



	<p>leather polishes, water - based polishes, leather polishes, carpet cleaners</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>5. Bed making – Evening service.</li> <li>6. Laundry – Basic principles of laundry, stain removal.</li> </ol>		
IV	<p><b>Cleaning and Laundry Operations</b></p> <p>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.</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>7. Room and public area inspection.</li> <li>8. Flower arrangement.</li> </ol>	15h	Reference Books and Youtube Videos
V	<p><b>Interior Designing and Contract Cleaning</b></p> <p>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.</p> <p>Budgeting for housekeeping expenses: Types of budget - Budget planning.</p> <p><b>Practical Contents:</b></p> <ol style="list-style-type: none"> <li>9. Duty rota preparation for housekeeping department.</li> </ol>	14h	Text book
	<b>Total</b>	<b>72</b>	



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

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

<b>Learning Method</b>	Chalk and Talk/Assignment/Seminar, Group Discussions
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<b>Focus of the Course</b>	Skill Development, Employability, Entrepreneurial Development, Innovations, Intellectual Property Rights, Gender Sensitization, Social Awareness, Environment, Human Values/ Ethics.
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## 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 <ul style="list-style-type: none"><li>• Multi-disciplinary aspects of Environmental studies</li><li>• Importance to conserve the biodiversity</li><li>• Causes of Pollution and its control</li></ul>	
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
	<b>Total</b>	<b>24</b>	




Text Book	1.	Carson, R. 2002. <b>Silent Spring</b> . Houghton Mifflin Harcourt
	2.	Gadgil, M., & Guha, R. 1993. <b>This Fissured Land: An Ecological History of India</b> . Univ. of California Press.
Reference Books	1.	Gleeson, B. and Low, N. (eds.) 1999. <b>Global Ethics and Environment</b> , London, Routledge.
	2.	Gleick, P.H. 1993. <b>Water in Crisis</b> . 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, <b>Principles of Conservation Biology</b> . Sunderland: Sinauer Associates.
	4.	Grumbine, R. Edward, and Pandit, M.K. 2013. <b>Threats from India's Himalaya dams</b> . Science, 339: 36-37.

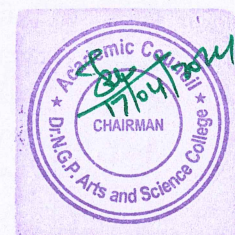
Journal and Magazines	<a href="https://www.hzu.edu.in/bed/E%20V%20S.pdf">https://www.hzu.edu.in/bed/E%20V%20S.pdf</a>
E-Resource and Websites	<a href="https://www.ugc.gov.in/oldpdf/modelcurriculum/env.pdf">https://www.ugc.gov.in/oldpdf/modelcurriculum/env.pdf</a>

Learning Methods	Chalk and Talk/ Seminar/ Assignment
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Focus of the Course	Skill Development/Employability/Social Awareness and Environment
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*17/04/2024*  
 BcS Chairman/HoD  
 Department of Catering Science & Hotel Mgt.  
 Dr. N. G. P. Arts and Science College  
 Coimbatore – 641 048

 <b>Dr.N.G.P. Arts and Science College</b>		
<b>APPROVED</b>		
BoS- 17 <sup>th</sup>	AC - 17 <sup>th</sup>	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 Tax anomy 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	<b>அற இலக்கியம்</b> 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	<b>அற இலக்கியம்</b> 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	<b>அறநெறிக் கட்டுரைகள்</b> 1. இலக்கியவரலாறு - தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும் 2. கலைகள் - உ.வே.சா 3. சங்க நெறிகள் - வ.சுப.மாணிக்கம்	10	தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2024-2025
4	<b>அறநெறிக் கட்டுரைகள்</b> 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	<b>பயிற்சிப் பகுதி</b> 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	





<b>Text book</b>	1.	தமிழ் மொழிப்பாடம் – 2024-2025 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் – 641048.
<b>Reference Books</b>	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.

<b>Journal and Magazines</b>	இலக்கிய இதழ்கள்
<b>E-Resources and Website</b>	<a href="https://www.tamilvu.org">https://www.tamilvu.org</a>

<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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Semester – II							
LANGUAGE: HINDI – II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2HA	HINDI – II	LANGUAGE- I	48	12	-	3

<b>Preamble</b>	The writing ability and develop reading skill
	The various concepts and techniques for criticizing literature
	The techniques for expansion of ideas and translation process
<b>Prerequisite</b>	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
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## 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
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Focus of the Course	Skill Development / Employability
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Semester – II							
LANGUAGE: MALAYALAM- II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2MA	MALAYALAM- II	LANGUAGE- I	48	12	-	3

<b>Preamble</b>	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
<b>Prerequisite</b>	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
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## Syllabus

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

<b>Text books</b>	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)
<b>Reference Books</b>	1.	Malayala Novel Sahithyam, DC Books Kottayam, Kerala, India
	2.	Malayala Sahithya Charithram, National Books Kottayam, Kerala, India.

<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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Semester – II							
LANGUAGE: FRENCH - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24TLU2FA	FRENCH - II	LANGUAGE-I	48	12	-	3

<b>Preamble</b>	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
<b>Prerequisite</b>	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
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## 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	

<b>Text book</b>	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
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<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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Semester – II LANGUAGE:ENGLISH - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24ELU2EA	ENGLISH – II	LANGUAGE – II	48	-	12	3

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• language for specific purposes through literary works, enhancing listening and reading skills.</li> <li>• communicative competencies in academics through real-world contexts, improving speaking and listening.</li> <li>• business correspondence with clarity and accuracy, focusing on writing skills like emails and essays.</li> </ul>
<b>Prerequisite</b>	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	<b>Listening</b> <b>Poem:</b> <b>Edgar A. Guest – Don't Quit</b> Repetition for emphasis - Tone and Emotional appeal <b>Langston Hughes – Still Here</b> Voice & Identity - Resilience & Endurance. <b>Short Story:</b> <b>R.K. Narayan – Engine Trouble</b> Emotional tone – Question for Reflection <b>Listening Talks:</b> ""Yes, We Can!"" - Barack Obama (speech) – (Audio & Visual aids) <b>Grammar:</b> Articles & Prepositions	12	<a href="https://poetryace.com/im-still-he-re/">https://poetryace.com/im-still-he re/</a>
II	<b>Speaking</b> <b>Poem:</b> <b>Robert Frost –The Road not Taken</b> Persuading and supporting opinions – logical structure – clear articulation <b>D. H Lawrence – Snake</b> Observation and Patience - Respect and Humility <b>Speaking Skills:</b> Just a Minute Talk (JAM) – Small Talk, Interviewing a Celebrity. <b>Grammar:</b> One word substitution, Loan Words.	12	<a href="http://www.poetrysoup.com">www.poetrysoup.com</a>
III	<b>Reading</b> <b>Poem:</b> <b>Chinua Achebe – Love Cycle</b> Inferring and Interpreting - Synthesis of Ideas Connection and Understanding - Adaptability and Growth <b>Short story:</b> <b>Sudha Murthy – How I taught My Grandmother to Read</b> Building comprehension – Fluency & Expression <b>Grammar:</b> Syllabification, Mon/Di/polysyllabic Comparison - Odd one Out - Rearranging the sentences (Jumbled sentences).	12	<a href="https://www.poetryfoundation.org/poems">https://www.poetryfoundation.org/poems</a>
IV	<b>Writing</b> <b>Prose:</b> <b>A. G. Gardiner: On Letter Writing</b> Clarity and Precision – Self expression <b>Writing Skills:</b> Story Building, Story Writing & Story Narration Emails (formal/informal) & General Essay Writing - (Descriptive or Narrative) <b>Grammar:</b> Spelling Pitfalls (wrongly spelt words), Agreement of verb and subject	12	<a href="https://www.gutenberg.org/">https://www.gutenberg.org/</a>
V	<b>Soft Skills</b> 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.
	<b>Total</b>	<b>60</b>	

Note: Classroom activities on LSRW skills (Examined Internal only)
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<b>Text Books</b>	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.
<b>Reference Books</b>	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.

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

<b>Learning Method</b>	Chalk and Talk/Assignment/Seminar/ Group Discussion
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<b>Focus of the Course</b>	Skill Development/ Employability
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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

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• The basic commodities used in cooking and the concepts in Indian cooking.</li> <li>• The different methods of cooking food</li> <li>• The organizational structure of a hotel kitchen.</li> </ul>
<b>Prerequisite</b>	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
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## Syllabus

Unit	Contents	Hrs	Resources
I	<b>Basic Commodities</b> 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	<b>Commodities</b> 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	<b>Basic Indian Cookery</b> 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	<b>Methods of Cooking Food</b> 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	<b>Kitchen Organization and Layout</b> 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
	<b>Total</b>	<b>48</b>	

Text book	1.	Krishna Arora, 2009, "Theory of Cookery", 4 <sup>th</sup> Edition, Frank Brothers Publishers.
	2.	Parvinder S. Bali, 2021, "Food Production Operations", 3 <sup>rd</sup> Edition, Oxford University Press Publishers Ltd.
Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani, 2019, "Practical Cookery", 14 <sup>th</sup> Edition, Hodder Stoughton Publishers.
	2.	Thangam E. Philip, 2010, "Modern Cookery for Teaching and Trade", Volume I, 6 <sup>th</sup> 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
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Focus of the Course	Skill development and employability
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Semester - II CORE PRACTICAL: CONTINENTAL COOKERY							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24CHU2CP	CONTINENTAL COOKERY	CORE PRACTICAL	-	-	48	2

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• The basics of continental cooking.</li> <li>• The techniques used in cooking continental food</li> <li>• Different plating and presentation ideas.</li> </ul>
<b>Prerequisite</b>	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	✓	✓		✓	✓





24CHU2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS
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## 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 Tetrazzini 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
	<b>Total</b>	<b>48</b>	

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

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

<b>Learning Method</b>	Demonstrations/Practical
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<b>Focus of the Course</b>	Skill development and employability
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Semester - II IDC: HOTEL ACCOUNTING							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24ATU2IA	HOTEL ACCOUNTING	IDC	48	-	-	4

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• the basic concepts of accounting</li> <li>• the preparation of final accounts</li> <li>• the front office accounting</li> </ul>
<b>Prerequisite</b>	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
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### Syllabus

Unit	Contents	Hrs	Resources
I	<b>Book Keeping</b> 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	<b>Final Accounts</b> 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	<b>Banking</b> 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	<b>Cost Accounting</b> 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	<b>Hotel Front Office Accounting</b> 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
<b>Total</b>		<b>48</b>	

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

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

<b>Text book</b>	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





<b>Reference Books</b>	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

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

<b>Learning Method</b>	Chalk and Talk/ Assignment/Seminar/ Group Discussion/Case Study
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<b>Focus of the Course</b>	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester - II APPLICATION OF COMPUTERS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	24CGU21M	APPLICATION OF COMPUTERS	IDC	2	-	-	4

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• The fundamental of computer</li> <li>• The basic operations of word processing and excel</li> <li>• The techniques in powerpoint presentation and access</li> </ul>
<b>Prerequisite</b>	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	✓	✓		✓	✓





## 24CGU21M | APPLICATION OF COMPUTERS

## Syllabus

Unit	Contents	Hrs	Resources
I	<b>Introduction to computers</b> 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. <b>Practical Contents:</b> 1. Creating new document file, Usage of short cut keys	11	Text books
II	<b>Word Processing:</b> 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. <b>Practical Contents:</b> 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	<b>Excel</b> 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. <b>Practical Contents:</b>	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	<b>PowerPoint:</b> 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. <b>Practical Contents:</b> 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	<b>Access:</b> 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. <b>Practical Contents:</b> 9. Create a database using Access, Generate a report	15	Text books
	<b>Total</b>	<b>72</b>	

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

<b>Text Books</b>	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.





<b>Reference Books</b>	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.

<b>Journals and Magazines</b>	<ul style="list-style-type: none"> <li>• Practical and foundational topics in IT and computing.-Publisher: BCS (British Computer Society).</li> </ul> <p>Fundamentals of computer science and education, suitable for introductory-level learners and instructors.-Publisher: Consortium for Computing Sciences in Colleges (CCSC).</p>
<b>E-Resources and websites</b>	<a href="https://pwskills.com/blog/computer-science-for-beginners/">https://pwskills.com/blog/computer-science-for-beginners/</a>

<b>Learning method</b>	Lecture/practical/Seminars
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<b>Focus Of the Course</b>	Skill development and employability
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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
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**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	<b>தமிழ் மொழியின் அடிப்படைக் கூறுகள்</b> 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	<b>சொற்களின் அறிமுகம்</b> 1.பெயர்ச்சொல் 2.வினைச்சொல் - விளக்கம் (எ.கா.) 3.பயிற்சி	05	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
3	<b>குறிப்பு எழுதுதல்</b> 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	<b>குறிப்பு எழுதுதல்</b> 1. ஊர்வன, பறப்பன, விலங்குகள் 2.மனிதர்களின் உறவுப்பெயர்கள் 3. ஊர்களின்பெயர்கள் (எண்ணிக்கை 10)	05	அடிப்படைத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
5	<b>பயிற்சிப் பகுதி (உரையாடும் இடங்கள்)</b> 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	<a href="https://www.tamilvu.org">https://www.tamilvu.org</a>
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Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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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	<b>கவிதைகள்</b> 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	<b>கட்டுரை</b> கட்டுரைத் தொகுப்பு - நல்வாழ்வு - டாக்டர் மு.வரதராசன் 1. நம்பிக்கை 2. புலனடக்கம் 3. பண்பாடு	05	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
3	<b>இலக்கணம்</b> 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	<b>கடிதங்கள்</b> 1. பாராட்டுக் கடிதம் 2. நன்றிக் கடிதம் 3. அழைப்புக் கடிதம் 4. அலுவலக விண்ணப்பங்கள்	05	சிறப்புத் தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2024-2025
5	<b>பயிற்சிப் பகுதி</b> 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

<b>Text book</b>	1.	சிறப்புத் தமிழ் - 2024-2025 தொகுப்பு: தமிழ்த்துறை, டாக்டர்என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
<b>Reference Books</b>	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.

<b>E-Resources and Website</b>	<a href="https://www.tamilvu.org">https://www.tamilvu.org</a>
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<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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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

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• Concepts of Human Rights</li> <li>• Human Rights Violation and Redressal Mechanism.</li> <li>• Rights to Women and Child.</li> </ul>
<b>Prerequisite</b>	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	<b>Introduction to Human Rights</b> 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	<b>Human Rights in India</b> 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	<b>Human Rights Violation and Redressal Mechanism</b> 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	<b>Rights of Women and Child</b> 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	<b>Civil and Political Rights of Women</b> 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
	<b>Total</b>	<b>24</b>	

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



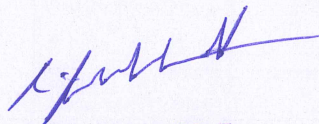



<b>Text book</b>	1.	Lalit Parmar, 1998, "Human Rights", Anmol Publications Pvt. Limited, New Delhi. .
	2.	Krishna Pal Malik, 2009, "Women & Law ", Allahabad Law University, New Delhi.
<b>Reference Books</b>	1.	Mandagadde Rama Jois, 2015, "Human Rights", Bharatiya Values, Bharatiya Vidya Bhavan Publications, 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. .

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

<b>Learning Method</b>	Chalk and Talk/ Assignment/Seminar/ Group Discussion/Case Study
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<b>Focus of the Course</b>	Social Awareness/ Environment / Gender Sensitization / Constitutional Rights/ Human Values/ Ethics
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**BoS Chairman/HoD**  
 Department of Catering Science & Hotel Mgt.  
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 <b>Dr.N.G.P. Arts and Science College</b>		
<b>APPROVED</b>		
BoS- 18th 09-11-24	AC- 18th 26-11-24	GB-

