

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

(An Autonomous Institution, Affiliated to Bharathiar University, Coimbatore)
Approved by Government of Tamil Nadu and Accredited by NAAC with 'A++' Grade (3rd Cycle-3.64 CGPA)
Dr. N.G.P. – Kalapatti Road, Coimbatore-641048, Tamil Nadu, India
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REGULATIONS 2025-26 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 2025-26)

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
2. Hotel Management in the student and to get expertise and Flourish in the field of hospitality.
3. To provide opportunities to get hands on experience in the hotel and Hospitality industry.
4. To enhance the skills of the students with some key aspects like patience,
5. smart work, punctuality, hard work, communication, body language, willingness to work, etc. that are very much expected by the hospitality industry.
6. To provide opportunities for students to secure knowledge in hospitality industry and service sectors
7. 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 skilful 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 2025 – 26.

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

UG CURRICULUM

CATERING SCIENCE AND HOTEL MANAGEMENT

AY 2025 - 26

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits	
						Week	Total		CIA	ESE	Total		
First Semester													
Part- I													
25TLU1TA	Language - I	Tamil-I	4	1	-	5	60	3	25	75	100	3	
25TLU1HA		Hindi-I											
25TLU1MA		Malayalam-I											
25TLU1FA		French – I											
Part- II													
25ELU1EA	Language - II	English- I	4	-	1	5	60	3	25	75	100	3	
Part – III													
25CHU1CA	Core – I	Basics of Food Production	3	-	-	3	36	3	25	75	100	3	
25CHU1CB	Core – II	Basics of Food and Beverage	3	-	-	3	36	3	25	75	100	3	
25CHU1CP	Core Practical - I	Basics of Food Production	-	-	4	4	48	4	40	60	100	2	
25CHU1CQ	Core Practical - II	Basics of Food and Beverage Service	-	-	4	4	48	3	40	60	100	2	
25CHU1IA	IDC-I	Travel and Tourism Management	4	-	-	4	48	3	25	75	100	4	
Part – IV													
25MBU1A	AECC – I	Environmental Studies	2	-	-	2	24	-	50	-	50	2	
Part- V													
25CHU1XA	Extension Activity	NSS/NCC/YRC/R RC/Yoga/Sports/Club	-	-	-	-	-	-	50	-	50	1	
Total			20	1	09	30	360				800	23	

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Second Semester												
Part – I												
25TLU2TA	Language - I	Tamil-II	4	1	-	5	60	3	25	75	100	3
25TLU2HA		Hindi-II										
25TLU2MA		Malayalam-II										
25TLU2FA		French – II										
Part – II												
25ELU2EA	Language - II	English- II	4	-	1	5	60	3	25	75	100	3
Part – III												
25CHU2CA	Core- III	Basic Commodities and Kitchen Operations	2	-	-	2	24	3	25	75	100	2
25CHU2CB	Core- IV	Food and Beverage Service	2	-	-	2	24	3	25	75	100	2
25CHU2CC	Core - V	Front Office Operations	2	-	-	2	24	3	25	75	100	2
25CHU2CP	Core Practical-III	Continental Cookery	-	-	4	4	48	4	40	60	100	2
25CHU2CQ	Core Practical-IV	Food and Beverage Service	-	-	4	4	48	3	40	60	100	2
25CHU2IA	IDC-II	Event Management	4	-	-	4	48	3	25	75	100	4
Part – IV												
25TLU2AA	AECC-II	Basic Tamil	2	-	-	2	24	-	50	-	50	2
25TLU2AB		Advanced Tamil										
25CRU2AA		Human Rights and Women's Rights										
Part– V												
25CHU2XA	Extension Activity	NSS/NCC/Y RC/RRC/ Yoga/Sports/Club/Health	-	-	-	-	-	-	50	-	50	1
Total			20	1	9	30	360				900	23

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Third Semester												
Part-I												
25TLU3TA	Language-I	Tamil - III	3	1	-	4	48	3	25	75	100	3
25TLU3HA		Hindi – III										
25TLU3MA		Malayalam – III										
25TLU3FA		French – III										
Part-II												
25ELU3EA	Language-II	English - III	3	1	-	4	48	3	25	75	100	3
Part-III												
25CHU3CA	Core - VI	Restaurant Service and Operations	2	-	-	2	24	3	25	75	100	2
25CHU3CM	Core Practical – V	Indian Regional Cuisine	2	-	4	6	72	4	40	60	100	4
25CHU3CP	Core Practical-VI	Front Office Operations	-	-	4	4	48	3	40	60	100	2
25CHU3IA	IDC-III	Tourism and Hospitality Business	4	-	-	4	48	3	25	75	100	4
25CHU3SA	SEC – I	Bakery and Confectionery - I	2	-	-	2	24	3	25	75	100	2
25CHU3SP	SEC Practical - I	Bakery and Confectionery –I	-	-	4	4	48	3	40	60	100	2
Total			16	2	12	30	360				800	22

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Fourth Semester												
Part-I												
25TLU4TA	Language-I	Tamil - IV	3	1	-	4	48	3	25	75	100	3
25TLU4HA		Hindi – IV										
25TLU4MA		Malayalam – IV										
25TLU4FA		French – IV										
Part-II												
25ELU4EA	Language-II	English - IV	3	1	-	4	48	3	25	75	100	3
Part-III												
25CHU4CA	Core – VII	Wines and Spirits	2	-	-	2	24	3	25	75	100	2
25CHU4CM	Core - Practical- VII	International Cuisine	2	-	4	6	72	4	40	60	100	4
25CHU4CN	Core - Practical- VIII	Housekeeping operations	2	-	2	4	48	3	40	60	100	3
25CHU4IA	IDC – IV	Entrepreneurial Development	4	-	-	4	48	3	25	75	100	4
25CHU4SP	SEC Practical- II	Bakery and Confectionery – II	2	-	4	6	72	3	40	60	100	4
Total			18	2	10	30	360				700	23

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Fifth Semester												
Part-III												
25CHU5CM	Core Practical - IX	Cold Kitchen and Continental Cookery	4	-	4	8	96	4	40	60	100	5
25CHU5CN	Core Practical - X	Banquet Service Operations	4	-	4	8	96	3	40	60	100	5
25CHU5SP	SEC Practical- III	Food Preservation	-	-	4	4	48	4	40	60	100	2
25CHU5DA	DSE – I	Hospitality Marketing Management	4	-	-	4	48	3	25	75	100	4
25CHU5DB		Bar Management										
25CHU5DC		Food safety & quality										
25CHU5DD	DSE – II	Financial Management	4	-	-	4	48	3	25	75	100	4
25CHU5DE		Fast Food Operations										
25CHU5DF		Human Resource Management										
Part – IV												
	GE		2	-	-	2	24	-	50	-	50	2
Total			18	-	12	30	360				550	22

Course Code	Course Category	Course Name	L	T	P	Duration		Exam (H)	Max Marks			Credits
						Week	Total		CIA	ESE	Total	
Sixth Semester												
Part-III												
25CHU6TA	IET	Industrial Exposure Training	-	-	11	11	-	3	40	60	100	12
25CHU6CA	Core - VIII	Food and Beverage Service operations	4	-	-	4	48	3	25	75	100	4
25CHU6CB	Core - IX	Room Division Management	5	-	-	5	60	3	25	75	100	5
25CHU6CP	Core Practical- XI	Food and Beverage Service operations	-	-	4	4	48	3	40	60	100	2
25CHU6DA	DSE – III	Food Service Facility Planning	4	-	-	4	48	3	25	75	100	4
25CHU6DB		Food and Beverage Management										
25CHU6DC		Tourism Marketing Management										
Part – IV												
25BIU6AA	AECC-III	Innovation & IPR	2	-	-	2	24		50	-	50	2
Total			15	-	15	30	228				550	29
*Grand Total												
										4300	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	25CHU5DA	Hospitality Marketing Management
2	25CHU5DB	Bar Management
3	25CHU5DC	Food safety & quality

Semester V (Elective II)

List of Elective Courses

S.No.	Course Code	Name of the Course
1	25CHU5DD	Financial Management
2	25CHU5DE	Fast Food Operations
3	25CHU5DF	Human Resource Management

Semester VI (Elective III)

List of Elective Courses

S.No.	Course Code	Name of the Course
1	25CHU6DA	Food Service Facility Planning
2	25CHU6DB	Food and Beverage Management
3	25CHU6DC	Tourism Marketing Management

GENERIC ELECTIVE COURSES (GE)

The following is the course offered under Generic Elective Course

Semester V

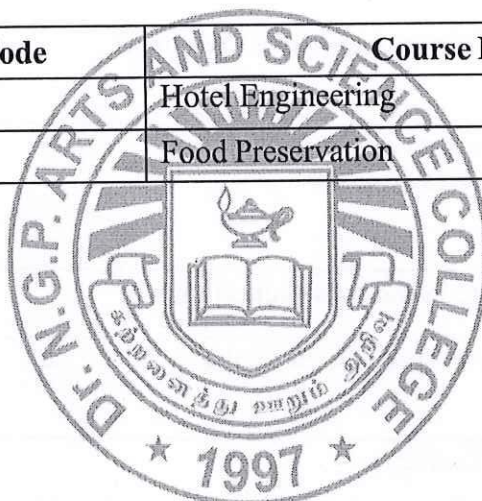
S.No.	Course Code	Course Name
1	25CHU5GA	Basics of Cookery

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	25CHUSSA	Hotel Engineering
2	25CHUSSB	Food Preservation



Semester – I							
LANGUAGE – I: TAMIL - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	25TLUI1TA	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	✓			✓	✓

25TLU1TA	TAMIL - I
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Syllabus

Unit	Content	Hrs	Resources
1	மறுமலர்ச்சிக் கவிதைகள் - இலக்கிய வரலாறு - மறுமலர்ச்சிக் கவிஞர்களின் தமிழ்ப்பணிகள் - பாரததேசம்- பாரதியார் - படி - பாரதிதாசன் - தமிழரின் பெருமை- நாமக்கல் கவிஞர் - தமிழ்க் கொலை புரியாதீர் - புலவர் குழந்தை - திரைத்தமிழ் அ) 'விஞ்ஞானத்த வளர்க்கப் போறண்டி' எனத் தொடங்கும் பாடல் - உடுமலை நாராயண கவி ஆ) 'சும்மா கிடந்த நிலத்தை' எனத் தொடங்கும் பாடல் - பட்டுக்கோட்டை கல்யாண சுந்தரனார் இ) 'சமரசம் உலாவும் இடமே' எனத் தொடங்கும் பாடல் - மருதகாசி ஈ) 'உன்னை அறிந்தால்' எனத் தொடங்கும் பாடல் - கண்ணதாசன்	13	தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026 https://www.youtube.com/watch?v=Up55uhkk9z
2	புதுக்கவிதைகள் - இலக்கிய வரலாறு - புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும் - கடமையைச் செய் - மீரா - ஒடு ஒடு சங்கிலி - சிற்பி பாலசுப்பிரமணியம் - ஒப்பிலாத சமுதாயம் - அப்துல் ரகுமான் - மரங்கள் - மு.மேத்தா - கறிக்கிறது தாய்ப்பால் - ஆரூர் தமிழ்நாடன் - ஐந்தாம் வகுப்பு 'அ' பிரிவு - நா. முத்துக்குமார் - ஹைகூ கவிதைகள் - 10 கவிதைகள்	13	தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026 https://www.youtube.com/watch?v=dX9ZaNJMa
3	பெண்ணியம் - தொலைந்து போனேன் - தாமரை - நீரில் அலையும் முகம் - அ. வெண்ணிலா - தற்காத்தல் - பொன்மணி வைரமுத்து - ஏனிந்த வித்தியாசங்கள்? - மல்லிகா - புதையுண்ட வாழ்க்கை - சுகந்தி சுப்ரமணியன்	10	தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026 https://www.youtube.com/watch?v=DLabokqWE
4	சிறுகதைகள் - இலக்கிய வரலாறு - சிறுகதையின் தோற்றமும் வளர்ச்சியும் - கனகாம்பரம் - கு.ப.ராஜகோபாலன் - கடிதம்- புதுமைப்பித்தன் - பொம்மை - ஜெயகாந்தன் - காய்ச்சமரம் - கி. ராஜநாராயணன் - காட்டில் ஒருமான் - அம்பை - வேட்கை - சூர்யகாந்தன்	14	தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026 https://www.youtube.com/watch?v=78u7iTN3O

5	பயிற்சிப் பகுதி அ. இலக்கணம் 1. வல்லின ஒற்று மிகும், மிகா இடங்கள் - ஒற்றுப்பிழை நீக்கி எழுதுதல் 2. ர,ற-ல,ழ,ள - ண,ந,ன வேறுபாடு - ஒலிப்பு நெறி, சொற்பொருள் வேறுபாடு அறிதல் ஆ. படைப்பாக்கம் 1. கவிதை- எழுதுதல் (15 வரிகள் முதல் 30 வரிகள் வரை) 2. சிறுகதை - எழுதுதல் (குறைந்தது 3 பக்கங்கள்)	10	தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026 https://www.youtube.com/watch?v=B3wfM0QL6N8 https://www.youtube.com/watch?v=FchTlqAtwBU https://www.youtube.com/watch?v=gCP3gC-JQU4 https://www.youtube.com/watch?v=p9QOHD12Yeo
	Total	60	

Text book	1.	தமிழ் மொழிப்பாடம் - 2025-2026 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என். ஜி. பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு, தமிழ் இலக்கிய வரலாறு, எட்டாம் பதிப்பு - 2024, மணிவாசகர் பதிப்பகம், சென்னை - 600 108.
	2.	பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு - 2023, இலக்கணம், இலக்கியவரலாறு, மொழித்திறன் - பூவேந்தன் பதிப்பகம், சென்னை - 600 004.

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

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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Semester – I							
LANGUAGE –I: HINDI – I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	25TLU1HA	HINDI – I	LANGUAGE- I	48	12	-	3

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

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

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

25TLUIHA

HINDI – I

Syllabus

Unit	Content	Hrs	Resources
1	गद्य – नूतन गद्य संग्रह (जयप्रकाश) पाठ1- रजिया पाठ, 2- मक्रील पाठ 3- बहता पानी निर्मला पाठ4- राष्ट्रपिता महात्मा गाँधी	13	Text Book
2	कहानी कुंज- डॉ वी.पी. 'अमिताभ'(पाठ 1-4)	13	Text Book
3	व्याकरण : शब्दविचार (संज्ञा, सर्वनाम,विशेषण)	12	Text Book
4	अनुच्छेद लेखन	12	Text Book
5	अनुवाद अभ्यास-III (केवल अंग्रेजी से हिन्दी में) (पाठ1 to 10)	10	Text Book
	Total	60	

Text books	1.	प्रकाशक: सुमित्र प्रकाशन 204 लीला अपार्टमेंट्स, 15 हेस्टिंग्स रोड' अशोक नगर इलाहाबाद-211001
	2.	प्रकाशक: गोविन्द प्रकाशन सदर बाजार, मथुरा उत्तरप्रदेश-281001
	3.	पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: हिन्दी भवन 36 टेगोर नगर इलाहाबाद-211024
	4.	पुस्तक: व्याकरण प्रदिप – रामदेव प्रकाशक: 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	25TLU1MA	MALAYALAM- I	LANGUAGE- I	48	12	-	3

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

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

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

25TLU1MA

MALAYALAM- I

Syllabus

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

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

Journal and Magazines	-
E-Resources and Website	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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Semester – I FRENCH - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	25TLU1FA	FRENCH - I	LANGUAGE- I	48	12	-	3

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

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

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

25TLUIFA

FRENCH - I

Syllabus

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

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

Journal and Magazines	-
E-Resources and Website	-

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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Semester – I						
CORE I: BASICS OF FOOD PRODUCTION						
Semester	Course Code	Course Name	Category	L	T	P Credits
I	25CHU1CA	BASICS OF FOOD PRODUCTION	CORE	36	-	- 3

Preamble	This course has been designed for students to learn and understand • The basic concepts of cooking. • The basic ingredients used in cooking. • The basic principles involved in cooking
Prerequisite	Should possess basic cooking awareness.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand about the important cuisines of the world, attributes of a kitchen staff.	K1
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K1
CO3	Learn the preparation techniques of different ingredients and to apply the different methods in suitable areas.	K2
CO4	Know the importance of raising agents, its applications in bakery section and also the classifications of stocks, soups, sauces.	K2
CO5	Identify the different types of fishes; learn the characteristics of eggs and preparation of different meats.	K3

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

25CHU1CA	CORE I: BASICS OF FOOD PRODUCTION
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Syllabus

Unit	Content	Hrs	Resources
I	Cooking - Introduction, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine). Attitudes and behaviour in the kitchen Personal hygiene, Uniforms & protective clothing Different equipments used in food production, Safety procedure in handling equipment, Levels of skills and experiences Rice, Cereals & Pulses. Introduction, Difference between cereals and pulses, Pulses Introduction, examples, cooking of pulses, Varieties of rice and other cereals, Cooking of rice. Introduction to Food production	6	Text Book
II	Cooking Materials Foundation Ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins. Salt – Uses. Liquid – Water, stock, milk, fruit juices, etc., uses of a liquid. Flavourings and seasonings – Uses and examples. Sweetening agents – Uses and examples. Thickening agents - Uses and examples. Fats and Oils – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, their sources.	7	Text Book
III	Preparation of Ingredients Aims and objectives of cooking food. Introduction to Vegetable and fruit cookery Classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Classification of fruits with examples, Uses of fruit in cookery. Preparation of Ingredients: Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardiniere, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization. Methods of mixing food: Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping and Whisking.	7	Text Book

IV	Basics of Continental Cookery Raising Agents – Functions of raising agents, chemical raising agents and yeast. Basic Principles of Food Production Stocks: Meaning of stock, Uses, Care and precautions while making stocks, Types of stock, Preparation of stock, Recipes. Soups: Classification with examples, Basic recipes - Consommés, Garnishes and accompaniments. Sauces: Introduction, Importance of sauces in food preparation, Basic mother sauces - Recipes, few derivatives for each.	8	Text Book
V	Egg and Meat Cookery Egg Cookery: Introduction, Uses of egg in cooking, Structure of an egg, Characteristics of fresh eggs, Selection of egg, Methods of cooking egg. Fish Cookery: A. Introduction to fish cookery, Classification of fish with examples, Cuts of fish, Selection of fish and shell fish, cooking of fish (effects of heat). Meat Cookery: Introduction to meat cookery, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Cuts of chicken	8	Text Book
Total		36	

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

Text book	1.	Krishna Arora, 2009, "Theory of Cookery", Edition VI, Frank Brothers Publishers
	2.	Parvinder s. Bali., 2014, "Food Production Operations", Edition II, Oxford University Press Publishers Ltd.
Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani., 2004, "Practical Cookery", Edition X, Hodder Starghton Publishers.
	2.	David Foskett, Ronald Kinton & Victor Cesrani., 2001, "Theory of Catering" Edition IX, Hodder Starghton Publishers.
	3.	Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume I, Edition VI, Orient Longman Publishers.

Journal and Magazines	Journal of Culinary Science & Technology Professional Cooking by Wayne Gisslen
E-Resources and Website	https://www.wiley.com/en-in/Professional+Cooking%2C+with+eBook+Access+Code%2C+10th+Edition-p-9781394290215

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester - I CORE II : BASICS OF FOOD AND BEVERAGE SERVICE							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
I	25CHU1CB	Basics of Food and Beverage Service	CORE	36	-	-	3

Preamble	This course has been designed for students to learn and understand - To learn the laying table cloth and cover. - To learn the basics of food service, menu compilation and presenting the bill, etc.
Prerequisite	Should have basic awareness on Food And Beverage Service.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Explain the different types of catering establishments, the roles of service staff.	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.	K3
CO4	Explain the different types of menu, classification of food with its usual accompaniments and service methods.	K2,K3
CO5	To 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	✓	✓	✓		✓

25CHU1CB

CORE II : BASICS OF FOOD AND BEVERAGE SERVICE

Syllabus

Unit	Content	Hrs	Resources
I	Introduction to catering – Different types of catering establishments, Classification of Commercial, Residential/Non-residential, Welfare Catering - Industrial/Institutional/Transport such as air, road, rail, sea, etc. scope for caterers in the industry, relationship of catering industry with other industries. Status of a waiter/waitress in the catering industry. Attributes of a waiter. Personal hygiene, punctuality, personality, attitude towards guests, appearance, salesmanship and sense of urgency.	7	Text Book / Reference Book
II	Staff organization – The principle staff of different types of restaurants, duties and responsibilities of restaurant staffs. Inter-departmental relationships (Within F&B and other department) Principal staff of various types of F&B operations. Types of restaurants - overview and key characteristics of coffee shop, continental restaurants, specialty restaurants, pubs, night clubs, discotheques, snack and milk bar, Cafeteria Service, Fast Food Service, Room Service ,Banquet Service, Bar Service, Vending Machines	8	Text Book / Reference Book
III	Operating equipments - Classification of crockery, cutlery, glassware, hollowware, flatware, special equipments – Upkeep and maintenance of equipments. Ancillary departments - Pantry, still room, silver room, wash-up and hot plate. Restaurant service: Misen scene, Misen place. Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.	8	Text Book / Reference Book
IV	Menu Planning Origin of menu, functions of menu , types of menu, other types of menu, menu of instructional catering , cyclic menu , French classical menu appetizers soup, egg/pasta, fish, entrée, joint, sorbet, roast, vegetables, sweets, cheese/savoury, fruits, coffee, Planning of simple menus; food and their usual accompaniments.	6	Text Book / Reference Book
V	Room service Introduction location and equipments required for room service, room service equipments, room service tray, trolley. Room service procedure, misen-place activities, order tacking for room service, execution of room service orders, collecting the order and carrying to the room. Briefing, service of lunch and dinner, service of alcoholic beverages ,organizing private parties, placing fruit basket and cookies platter . In room facility, replenishment of supplies, satisfaction of guest.	7	Text Book / Reference Book
	Total	36	

Text book	1.	Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd
	2	Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata Mc Graw – Hill Publishers.
Reference Books	1.	John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai.
	2.	Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage

Journal and Magazines	International journal of hospitality management Cornell hospitality quarterly
E-Resources and Website	https://www.ihmnotessite.net/food-beverage https://www.coursera.org/

Learning Method	Lecture, Demonstration
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Focus of the Course	Skill Development /Employability
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Semester – I CORE PRACTICAL -I: BASICS OF FOOD PRODUCTION							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	25CHU1CP	BASICS OF FOOD PRODUCTION	CORE		-	48	2

Preamble	This course has been designed for students to learn and understand • The basic concepts of cooking. • The basic ingredients used in cooking. • The basic principles involved in cooking.
Prerequisite	Should possess basic awareness on cooking skills.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand about the important cuisines of the world, attributes of a kitchen staff.	K1
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K1
CO3	Learn the preparation techniques of different ingredients and to apply the different methods in suitable areas.	K2
CO4	Know the importance, preparation and the classifications of stocks, soups, sauces.	K2
CO5	Identify the different types of fishes; learn the characteristics of eggs and preparation of different meats.	K3

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

Syllabus

S.No	List of Programs
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, Mignonette, 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. 5 Formulate ten sets of menu consisting of five dishes from the following courses.
5	Formulate ten sets of menu consisting of five dishes from the following courses. Indian rice preparations Indian dhal preparations Indian snacks preparations Indian breads & gravies Pulaos & Biryani Indian vegetable preparations Indian meat preparations Indian sweet preparations

Text book	1.	Krishna Arora, 2009, "Theory of Cookery", Edition VI, Frank Brothers Publishers
	2.	Parvinder s. Bali., 2014, "Food Production Operations", Edition II, Oxford University Press Publishers Ltd.
Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani., 2004, "Practical Cookery", Edition X, Hodder Starghton Publishers.
	2.	Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume I, Edition VI, Orient Longman Publishers.

Journal and Magazines	Journal of Culinary Science & Technology Professional Cooking by Wayne Gisslen
E-Resources and Website	https://www.wiley.com/en-in/Professional+Cooking%2C+with+eBook+Access+Code%2C+10th+Edition-p-9781394290215

Learning Method	Demonstration, Lecture
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – I CORE PRACTICAL II: BASICS OF FOOD AND BEVERAGE SERVICE							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
I	25CHU1CQ	Basics of Food and Beverage Service	Core Practical	-	-	48	2

Preamble	This course has been designed for students to learn and understand - To learn the laying table cloth and cover. - To learn the basics of food service, menu compilation and presenting the bill, etc.
Prerequisite	Should possess awareness on food and beverage service skills

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Implement Classes and Objects	K3
CO2	Implement Overloading and Inheritance.	K3
CO3	Create applications using Stack and Queue	K2
CO4	Construct applications using Trees and Graphs	K3
CO5	Implement Searching techniques	K3

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

25CHU1CQ	CORE PRACTICAL II: BASICS OF FOOD AND BEVERAGE SERVICE
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S.No	List of Programs
1	Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments
2	Serviette folds.
3	Laying and relaying of table cloths.
4	Cleaning and polishing / wiping of cutlery, crockery and glassware.
5	Carrying a heavy tray.
6	Carrying a light tray.
7	Carrying glasses.
8	Handling cutlery and crockery.
9	Manipulating service spoon and fork.
10	Service of water.
11	Arrangement of sideboard.
12	Table d'hôte cover laying.
13	A la carte cover laying.

Text book	1.	Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd
	2	Sudhir Andrews. 2007. Food & Beverage Service Training Manual. (Edition I), Tata Mc Graw – Hill Publishers.
Reference Books	1.	John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai.
	2.	Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage service

Method of learning	Experiments
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Focus of the course	Skill Development / Employability
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Semester – I							
IDC I : TRAVEL AND TOURISM MANAGEMENT							
Semester	Course Code	Course Name	Category	L	T	P	Credits
I	25CHU1IA	Travel and Tourism Management	IDC	48	-	-	4

Preamble	This course has been designed for students to learn and understand • The growth of tourism and forms of tourism. • The components of tourism and tourism products. • About the travel agencies and special interest tourism
Prerequisite	Basic awareness about tourism industry

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the factors influencing the growth of tourism in India and the global - significance of tourism.	K1
CO2	Explain about the different forms of tourism.	K2
CO3	Understand the different components of tourism and the tourism products.	K2
CO4	Explain the different transportation sectors and travel agencies.	K2
CO5	Understand the types of special interest tourism.	K3

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

25CHU1IA	IDC I : TRAVEL AND TOURISM MANAGEMENT
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Syllabus

Unit	Content	Hrs	Resources
I	Introduction to Tourism Definition and Tourism through Centuries, Ancient, Medieval and Modern History of Tourism – Factors influencing the Growth of Tourism in India and Global - Significance of Tourism (Social, Economic and Cultural).	9	Text Book
II	Forms of Tourism Definition of Travel, Traveler, Visitor, Excursionist, Tourist, Picnic – Concept, Leisure and Business – Forms of Tourism – International, Inbound, Outbound, Domestic, National and Business, Leisure, Heritage and Cultural, Sustainable, Educational, Ecotourism, Adventure, Religious, Medical, Cruise and other forms.	10	Text Book
III	Tourism an Overview Components (5 A's Attraction, Accessibility, Accommodation, Amenities and Activities) – Characteristics of Tourism (Intangibility, Perishability, Variability, Heterogeneous, Multitude of Industry, Competitiveness/Flexibility).	10	Text Book
IV	Introduction to Tourism Industry India and International – Travel Agency, Tour Operators, Accommodation Industry, Souvenir Industry, Shopping, Transportation (Air, Water, Land) – Role of Transportation in Tourism (Airlines, Railways, Cruises, Coaches, Car Rentals) – Tourism in Tamil Nadu Overview.	11	Text Book
V	Special Interest Tourism Definition - Adventure Tourism – Beach and Island Tourism – Health Tourism – Wildlife Tourism - Sports Tourism.	8	Text Book
Total		48	

	Note: Case studies related to the above topics to be discussed (Examined Internal only)
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Text book	1.	A.K.Bhatia, 2007, "The Business of Tourism Concepts and Strategies", 2 nd Edition, Sterling Publications, New Delhi.
	2.	Swain and Mishra, 2011, "Principles of Tourism", 1st Edition, Oxford University Press, New Delhi.
Reference Books	1.	Ballabh. A, 2005, "Fundamentals of Travel and Tourism", 1 st Edition, Akansha Publishing House, New Delhi.
	2.	Pran Seth, 2008, "Successful Tourism Management Vol. 1 & 2", 1 st Edition, Sterling Publishers, New Delhi.
	3.	Buhalis, D & Costa.C, 2006, "Tourism Management Dynamics", 1 st Edition, Rutledge, UK.

Journal and Magazines	Annals of Tourism Research- Elsevier International Journal of Hospitality Management- Elsevier
E-Resources and Website	https://www.unwto.org/?spm=a2ty_o01.29997173.0.0.589fc921HEdkfz https://tourism.gov.in/?spm=a2ty_o01.29997173.0.0.589fc921HEdkfz

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

AECC I: ENVIRONMENTAL STUDIES

Semester	Course Code	Course Name	Category	L	T	P	Credits
I	25MBU1AA	ENVIRONMENTAL STUDIES	AECC	24	-	-	2

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

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

25MBU1AA AECC I: ENVIRONMENTAL STUDIES
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	Textbook 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	Textbook 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	Textbook 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	Textbook 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	Textbook and Website
	Total	24	

Text Book	1.	Carson,R.2002.SilentSpring.HoughtonMifflinHarcourt
	2.	Gadgil,M.,&Guha,R.1993.ThisFissuredLand:AnEcologicalHistory Of India. University of California Press.
Reference Books	1.	Gleeson, B. and Low, N.(eds.)1999.Global Ethics and Environment, London, Rutledge.
	2.	Gleick, P.H.1993.Waterin Crisis. Pacific Institute for Studies in Dev., Environment Security. Stockholm Environment Institute, Oxford Univ. Press.
	3.	Groom,MarthaJ.GaryK.Meffe,andCarlRonaldcarroll.2006,Principles of Conservation Biology. Sunderland senior Associates.
	4.	Grumbine,R.Edward,andPandit,M.K.2013.Threats from India's Himalaya dams. Science,339:36-37.

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

Learning Methods	Chalk and Talk/Seminar/Assignment
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Focus of the Course	Skill Development/Employability/Social Awareness and Environment
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Semester – II							
LANGUAGE - I: TAMIL - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25TLU2TA	TAMIL - II	LANGUAGE-I	48	12	-	3

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

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

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

25TLU2TA	TAMIL - II
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Syllabus

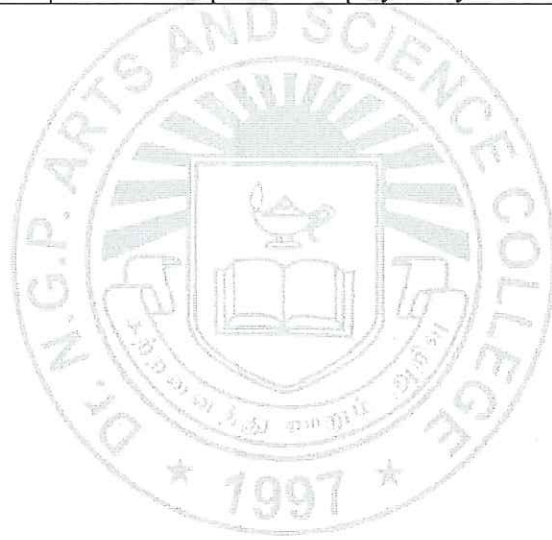
Unit	Content	Hrs	Resources
1	அற இலக்கியம் 1. இலக்கிய வரலாறு - பதினெண்கீழ்க்கணக்குநூல்கள் 2. திருக்குறள் அ. அறன்வலியுறுத்தல் - அறத்துப்பால் - அ. எண் - 04 ஆ. காலம் அறிதல் - பொருட்பால் - அ. எண் - 49 இ. உழவு - பொருட்பால் - அ. எண் - 104 ஈ. குறிப்பறிதல் - காமத்துப்பால் - அ. எண் - 110	13	தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2025-2026
2	அற இலக்கியம் 1. நாலடியார் - அறிவுடைமை 2. மூதுரை - ஒளவையார் - 10 பாடல்கள் - 6, 7, 9, 10, 14, 16, 17, 23, 26, 30 3. இனியவைநாற்பது - பூதஞ்சேந்தனார் - முதல் 10 பாடல்கள்	13	தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2025-2026
3	அறநெறிக் கட்டுரைகள் 1. இலக்கியவரலாறு - தமிழ் உரைநடையின் தோற்றமும் வளர்ச்சியும் 2. கலைகள் - உ.வே.சா 3. சங்க நெறிகள் - வ.சுப.மாணிக்கம்	10	தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2025-2026
4	அறநெறிக் கட்டுரைகள் 1. வீர வணக்கம் - க. கைலாசபதி 2. தமிழர் பண்பாடு - டாக்டர் சோ.நா.கந்தசாமி 3. இணையத் தமிழ் வளர்ச்சி - முனைவர் ப.அர.நக்கீரன்	14	தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2025-2026
5	பயிற்சிப் பகுதி 1. இலக்கணம் - வழு, வழுவமைதி, வழாநிலை 2. அலுவலகம் சார்ந்த கடிதம் - விண்ணப்பங்கள், வேண்டுகோள், முறையீடு 3. படைப்பாக்கம் - பொதுத்தலைப்பில் கட்டுரைகள் எழுதுதல்	10	தமிழ்மொழிப் பாடம் இரண்டாம் பருவம் 2025-2026
Total		60	

Text book	1.	தமிழ் மொழிப்பாடம் – 2025-2026 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் – 641048.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு, தமிழ் இலக்கிய வரலாறு, எட்டாம் பதிப்பு – 2024, மணிவாசகர் பதிப்பகம், சென்னை – 600 108.
	2.	பேராசிரியர் முனைவர் பாக்கியமேரி, முதற் பதிப்பு – 2023, இலக்கணம், இலக்கியவரலாறு , மொழித்திறன் – பூவேந்தன் பதிப்பகம், சென்னை – 600 004.

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

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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Semester – II							
LANGUAGE - I: HINDI – II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25TLU2HA	HINDI – II	LANGUAGE-I	48	12	-	3

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

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

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

25TLU2HA	HINDI – II
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Syllabus

Unit	Content	Hrs	Resources
1	आधुनिक पद्य - शबरी(श्री नरेश मेहता)	13	Text Book
2	उपन्यास: सेवासदन-प्रेमचन्द	13	Text Book
3	कहानी-किरीट- डा उषा पाठक / डा अचला पाण्डेय पाठ 1. कफ़न, 2. 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: राधा कृष्ण प्रकाशन दिल्ली. (Unit III)
	4.	पुस्तक: व्याकरण प्रदिप - रामदेव प्रकाशक: 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 - I: MALAYALAM- II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25TLU2MA	MALAYALAM- II	LANGUAGE- I	48	12	-	3

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

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

25TLU2MA	MALAYALAM- II
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Syllabus

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

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

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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Semester – II							
LANGUAGE – I: FRENCH - II							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25TLU2FA	FRENCH - II	LANGUAGE-I	48	12	-	3

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

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

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

25TLU2FA	FRENCH - II
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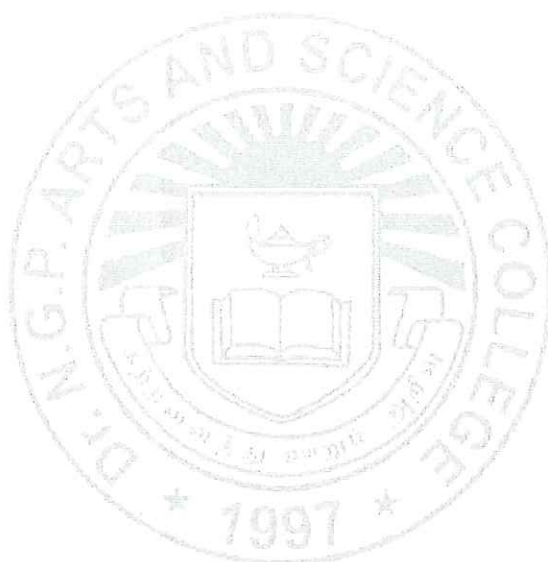
Syllabus

Unit	Conten			Hrs	Resources
1	Proposer, accepter, refuser une invitation. Indiquer la date.	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	Comprendre : un message d'invitation sur un répondeur téléphonique. Inviter quelqu'un à accepter ou refuser l'invitation.	14	Text book
2	Prendre et fixer un rendez-vous. Demander et indiquer l'heure.	Organiser une soirée au cinéma avec des amis, par téléphone et par courriel.	Comprendre des personnes qui fixent un rendez-vous par téléphonique. Prendre un rendez-vous par telephone	12	Text book
3	Exprimer son point de vue positif et négatif. S'informer sur le prix. S'informer sur la quantité. Exprimer la quantité.	En groupes, choisir un cadeau pour un ami.	Exprimer son point de vue sur des idées de cadeau. Faire des achats dans un magasin	14	Text book
4	Demander et indiquer une direction. Localiser (près de, en face de). Exprimer l'obligation l'interdit. Conseiller.	Suivre un itinéraire à l'aide d'indications par telephone et d'un plan. Par courrier électronique, donner des informations et des conseils à un ami qui veut voyager.	Comprendre des indications de direction. Comprendre des indications de lieu. Comprendre une chanson. Comprendre de courts messages qui expérimentent l'obligation ou l'interdiction. Donner des conseils à des personnes dans des situations données.	10	Text book
5	Practical Application Make in Own Sentences			10	-
	Total			60	

Text book	1.	Regine Merieux, Yves Loiseau, "LATITUDES - 1" (Page No: 56-101) (Methode 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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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 CORE III: BASIC COMMODITIES AND KITCHEN OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25CHU2CA	BASIC COMMODITIES AND KITCHEN OPERATIONS	CORE	24	-	-	2

Preamble	This course has been designed for students to learn and understand • The basic commodities used in cooking and the concepts in Indian cooking. • The different methods of cooking food • The organizational structure of a hotel kitchen.
Prerequisite	Basic knowledge on commodities and kitchen operations.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand about the important commodities used in the kitchen.	K2
CO2	Identify and know the different types of ingredients used in cooking and its characteristics.	K3
CO3	Learn the importance of Indian cooking, spices used and concept of masalas.	K3
CO4	Understand and apply the different methods of cooking for different dishes.	K5
CO5	Learn the organizational structure of the hotel and different designations in kitchen and stewarding department.	K4

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

25CHU2CA	CORE III: BASIC COMMODITIES AND KITCHEN OPERATIONS
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Syllabus

Unit	Content	Hrs.	Resources
I	Basic Commodities Flour: Structure of wheat, Types of wheat, Processing of wheat, Types of flours obtained from wheat, Types of flour, Characteristics of good quality flour, Uses of flour in food production, Cooking of flour (Starch), By-products of wheat. Sugar: Importance of sugar, Types of sugar, methods of Cooking sugar, Various uses of sugar. Importance of gluten, Manufacturing of butter, cream and all dairy products	4	Text Book/ Reference Book
II	Commodities Milk: Introduction, Processing of milk - Pasteurization, Homogenization, Milk – Skimmed and Condensed, Nutritive Value. Cream- Introduction, Types of Cream. Cheese- Introduction, Types of Cheese, Classifications of Cheese, Uses of Cheese Butter- Introduction, Types of Butter. Yoghurt – Types. Herbs – Uses of herbs. Soya Paneer- Meaning and uses. Spirulina - Meaning and uses.	5	Text Book/ Reference Book
III	Basic Indian Cookery Condiments & Spices - Introduction to Indian food. Spices used in Indian cookery, Role of spices in Indian cookery, Indian equivalent of spices (names). Masalas: Blending of spices and concept of masalas, different masalas used in Indian cookery • Wet masalas • Dry masalas, Composition of different masalas, Varieties of masalas available - (Dry masalas – Aamchoori masala, Garam masala, Chaat masala, Chana masala, Kebab masala, Rasam masala, Kolhapuri masala, Amritsari masala, Khada masala. Wet masalas - sambar masala, Goan masala, Chettinad masala, Tandoori masala, Malabar masala. Basic Indian Gravies – Recipes.	5	Text Book/ Reference Book
IV	Methods of Cooking Food Transference of heat to food by radiation, conduction and convection. Magnetron waves-meaning, Boiling, poaching, stewing, braising, steaming, baking, Broiling, roasting, grilling, frying, paper bag, microwave, Principles of each of the above. Types of fuels used in the kitchen, Care and precautions to be taken while cooking food, Selection of food for each type of cooking. Importance of Molecular Gastronomy–Description. Fusion cuisine - Meaning, Methods followed in fusion foods.	4	Text Book/ Reference Book
V	Kitchen Organization and Layout General layout of the kitchen in various organizations, Types of kitchen Layout, Layout of receiving areas, Island type and shore type, advantages and limitations, Layout of service and wash up. Kitchen organization –staff organization of a large Kitchen, Duties and responsibilities of various chefs, Coordination of kitchen with other departments of the hotel. Kitchen stewarding: Importance of kitchen stewarding, Organization of the kitchen stewarding department,	6	Text Book/ Reference Book

	Equipment found in kitchen stewarding department, Co-operation with other departments.		
	Total	36	

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

Text book	1.	Krishna Arora, 2009, "Theory of Cookery", Edition VI, Frank Brothers Publishers
	2.	Parvinder s. Bali., 2014, "Food Production Operations", Edition II, Oxford University Press Publishers Ltd.
Reference Books	1.	David Foskett, Ronald Kinton & Victor Cesrani., 2004, "Practical Cookery", Edition X, Hodder Starghton Publishers.
	2.	Thangam E.Philip, 2010, "Modern Cookery for Teaching and Trade", volume I, Edition VI, Orient Longman Publishers.

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

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester - II CORE IV: FOOD AND BEVERAGE SERVICE							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
II	25CHU2CB	FOOD AND BEVERAGE SERVICE	CORE	24	-	-	2

Preamble	This course has been designed for students to learn and understand - To classify different types of breakfasts. - To classify the different types of non-alcoholic beverages and cheese. - To understand the ways in which a guest can be billed.
Prerequisite	Basic knowledge on food and beverage service.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Explain the types of breakfast, the sequential service, order taking.	K3
CO2	Understand different styles of food and beverage service and to illustrate the pros and cons of different styles.	K2
CO3	Understand about the different types of non-alcoholic beverages.	K4
CO4	To understand the different types of service procedure for lunch dinner	K4
CO5	Understand the service procedure of different courses, Record keeping.	K5

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

25CHU2CB

CORE IV: FOOD AND BEVERAGE SERVICE

Syllabus

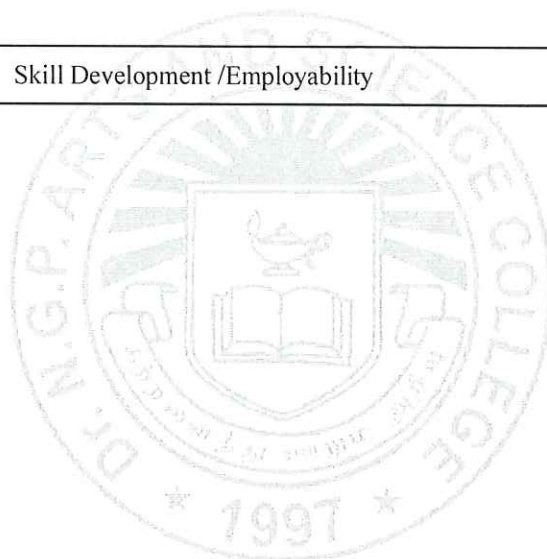
Unit	Content	Hrs.	Resources
I	Breakfast: Types, menu for each type, terms used in the service of continental breakfast. Cover laying for continental and English breakfast. Order taking procedures: In-person, telephone and door hangers.	5	Text Book / Reference Book
II	Types of service: Different styles of service, factors influencing each type, table layout for different styles, advantages and disadvantages, styles of service often implemented these days.	4	Text Book / Reference Book
III	Classification of beverages: Types of beverages, Preparation of common nonalcoholic beverages & its - Origin & Manufacture – Types & Brands Examples tea, coffee, milk-based drinks, juice, squash and aerated water, other bar nonalcoholic drinks used in dispense and main bar.	5	Text Book / Reference Book
IV	Service procedure: Service procedure for lunch and dinner in a licensed restaurant. table reservation, Briefing, Greeting and Seating the Guest, Opening the Napkin, Serving Water, Taking Order for and Serving Aperitifs, Serving Bread and Butter, Presenting the Menu, Offering Suggestions, Wine Order taking procedure, Recognizing the order and Writing the Food Order, Correcting the Cover.	5	Text Book / Reference Book
V	Service methods and billing system: The service of soup, service of fish, service procedure of main course, service of sweets, service of cheese and savory, service procedure of dessert and procedure of serving coffee after meal. Simple control system - KOT/bill control system, making bill, cash handling equipment, record keeping.	5	Text Book / Reference Book
	Total	24	

Text book	1.	Dennis Lillicrap, John A. Cousins & Robert Smith. 2002. Food & Beverage Service. (Edition VI), ELST Publishers Ltd.
	2	R. Singaravelavan. 2011. Food & Beverage Service. (Edition I), Oxford University Press Publishers.
Reference Books	1.	John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai.
	2.	Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage service

Journal and Magazines	International Journal of Hospitality Management- https://www.journals.elsevier.com/international-journal-of-hospitality-management Journal of Foodservice Business Research https://www.tandfonline.com/toc/wfsb20/current
E-Resources and Website	https://academic.oup.com/journals/list/humrss028 https://www.hospitalitynet.org

Learning Method	Lecture, Demonstration
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Focus of the Course	Skill Development /Employability
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Semester - II CORE V: FRONT OFFICE OPERATIONS							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
II	25CHU2CC	FRONT OFFICE OPERATIONS	CORE	24	-	-	2

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

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand the types of hotels and types of rooms.	K2
CO2	Understand about the organization of front office and budget.	K3
CO3	Know about the procedures in reservations and Registration.	K4
CO4	Learn about front office guest security and safety and also procedures involved in guest check-out.	K4
CO5	Understand the Front office Night Audit process, cash and accounts procedure.	K5

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

Syllabus

Unit	Content	Hrs	Resources
I	Introduction to Hotel Industry: Origin and history of Hospitality industry. - Classification of Hotels based on Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service, Management and Affiliation. Types of Rooms - Single Room, Double Room, Twin Room, Triple Room, Quad Room, Deluxe Room, Executive Room, Suite (Junior Suite, Executive Suite) Presidential Suite, Studio Room, Interconnecting Room, Adjoining Room, Cabana Room, Penthouse Room, Duplex Room, Accessible Room (Especially Abled Room), Family Room / Connecting Family Suite, Presidential / Royal Suite	4	Text Book / Reference Book
II	Room rates & meal plan - Rack Rate, Corporate Rate, Group Rate, Package Rate, Seasonal Rate, Weekend Rate, Government Rate, Airline or Crew Rate, Membership or Association Rate, Day Rate, Complimentary Rate, Family Rate, Promotional Rate, All-Inclusive Rate, European Plan Rate, Advance Purchase Rate, Long Stay Rate, Child Rate, Dynamic or BAR Rate (Best Available Rate) Types of meal plan followed in the hotel industry - European Plan (EP), Continental Plan (CP), American Plan (AP), Modified American Plan (MAP), Bermuda Plan (BP), Bed and Breakfast Plan (B&B), Benefits for customers by utilizing all-Inclusive Plan (AIP)	5	Text Book / Reference Book
III	Front Office Organization: Organizational / Hierarchy Chart. – Stating the duties and Responsibilities of F.O Personnel. Front office functional areas: Introduction and Demonstration of Operating Procedures of Reservation Section, Reception Section, Distinguishing the roll of information Section / Concierge Desk, Cashier Section / Billing Section, Guest Relations / Lobby Desk, Telephone / Communication Section, Bell Desk / Porterage, Identifying the importance of night Audit Section	5	Text Book / Reference Book
IV	Front office Guest Security & Safety – Introduction to security systems with Control of room keys. Fire safety- Classification of fire, procedure in the event of fire, Experiment with different situations for the cause of accidents in hotels, Accident report. - Guest complaints – Types of guest complaints, Handling guest complaints, how to make use of guest complaints to guest satisfaction- Guest Check out. - Departure procedure, Departure procedure in fully automated system. –Potential check-out problems and solutions.	5	Text Book / Reference Book
V	Cash, Accounts and Budgeting - Introduction to cash, functions of cash sections. –various modes of payment by the guest. - Types of cash Settlement. - Types of credit settlements. - The Night Audit –Importance & functions of night audit, Night audit process. - Meaning and preparation of transcript. Front Office Cashier: Introduction, Duties of a Front Office Cashier. Budget – Types of budgets, importance of Budgetary control.	5	Text Book / Reference Book
		24	

Text book	1.	Jatashankar R. Tewari, 2009, "Hotel Front Office Operations and Management", 1 st Edition, Oxford University Press.
	2	Sudhir Andrews, 2005, "Hotel front office Training Manual", 1st Edition, Mc Graw Hill Education Publishers Private Limited.
Reference Books	1.	John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai.
	2.	Hotel Front Office Management" by James A. Bardi

Journal and Magazines	International journal of hospitality management Cornell hospitality quarterly
E-Resources and Website	https://www.ihmnotessite.net/food-beverage https://www.coursera.org/

Learning Method	Lecture, Demonstration
Focus of the Course	Skill Development /Employability

Semester – II CORE PRACTICAL III : CONTINENTAL COOKERY							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25CHU2CP	CONTINENTAL COOKERY	CORE PRACTICAL		-	48	2

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

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Understand about Classical French Culinary Techniques.	K3
CO2	Identify and know the different types of breakfast and meal preparation.	K3
CO3	Learn the importance of menu planning and preparation.	K2
CO4	Understand and develop the ability to work effectively in a culinary environment.	K5
CO5	Appreciation of culinary history and culture.	K3

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

25CHU2CP	CORE PRACTICAL III: CONTINENTAL COOKERY
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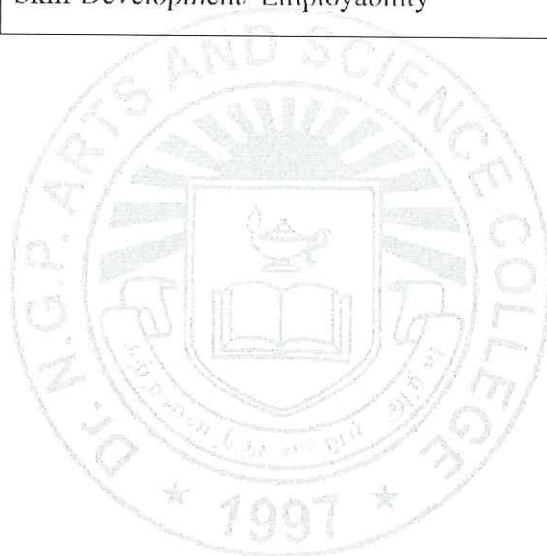
S.No	List of Programs
1.	Individual practical for students - 10 sets of menu.
2.	Demonstration classes & simple application by students
3.	Basic Western Cuisine, English breakfast and American breakfast preparation
4.	STOCKS - White vegetable stock, Brown chicken stock, White chicken stock, White fish stock, Brown mutton stock.
5.	SAUCES – Bechamel sauce, Veloute sauce, Hollandaise sauce, Mayonnaise sauce, Tomato sauce, Espagnole sauce
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.
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.
8.	PASTAS - Spaghetti a la creole, Spaghetti Tetrizzini Armando, Macaroni a' la Napolitaine, Macaroni a l'Italienne, Gnocchi 9Romane, Macaroni a' la Creole, Macaroni a l'avec Sauce Champignons, Nouilles Vertes
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.
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
11.	MEAT - Gigot d' Agneau Roti, Selle d' Agneau Roti, Gigot a' la Boulangere, Gigot a' la Soubise, Gigot de Mouton Braise.
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

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

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

Method Learning	Demonstration/ Hands on Experiments
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Focus of the Course	Skill Development/ Employability
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Semester – II CORE PRACTICAL IV : FOOD AND BEVERAGE SERVICE							
Semester	Corse Code	Course Name	Category	L	T	P	Credits
II	25CHU2CQ	FOOD AND BEVERAGE SERVICE	Core Practical	-	-	48	2

Preamble	This course has been designed for students to learn and understand - To learn the laying table cloth and cover. - To learn the basics of food service, menu compilation and presenting the bill, etc.
Prerequisite	Basic knowledge on food and beverage service practical

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Implement Classes and Objects	K3
CO2	Implement Overloading and Inheritance.	K3
CO3	Create applications using Stack and Queue	K2
CO4	Construct applications using Trees and Graphs	K3
CO5	Implement Searching techniques	K3

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

25CHU2CQ	CORE PRACTICAL IV: FOOD AND BEVERAGE SERVICE
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S.No	List of Programs
15.	Practice of simple menu compilation.
16.	Receiving the guests, presenting the menu, taking orders.
17.	Service of Hors d'oeuvre.
18.	Service of soup, fish, and pastas.
19.	Service of main course.
20.	Service of salads.
21.	Service of sweet.
22.	Service of Cheese.
23.	Service of non – alcoholic drinks, tea, and coffee.
24.	Continental breakfast cover and tray set up.
25.	English breakfast cover and tray set up.
26.	Taking orders through telephone for room service.
27.	Changing ashtray during service.
28.	Presenting the bill.

Reference Books	1.	John Fuller & A.J. Currie. 2002. The Waiter. (Edition I), Sterling Book House Publishers. Mumbai.
	2.	Bernard Davis, Andrew Lockwood, Ioannis Pantelidis & Peter Akott. 2008. Food and Beverage service

Learning	Demonstration/ Hands on Experiments
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Focus of the Course	Skill Development/ Employability
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Semester – II IDC II: EVENT MANAGEMENT							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25CHU2IA	EVENT MANAGEMENT	IDC	48	-	-	4

Preamble	This course has been designed for students to learn and understand - To enable the students to acquire knowledge about the basics of event management. - To get the concept of making cocktails and standardized recipes. - To understand the procedure of Mixology and selling techniques.
Prerequisite	Basic knowledge on commodities and kitchen operations.

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Introduce professional event management used in catering establishment.	K1
CO2	Develop the efficiency for preparing and designing, planning, budgeting events.	K2
CO3	Facilitate the different Techniques, Selections, Coordination, Creativity, Marketing, Sponsorships in event management.	K1, K2, K3
CO4	Evoke the in-depth knowledge in Production of Special, Corporate events.	K1, K2
CO5	Impart knowledge on Interpersonal situations and Groups in organizations.	,K2, K3

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

25CHU2IA	IDC II: EVENT MANAGEMENT
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Syllabus

Unit	Content	Hrs	Resources
I	Introduction to event management Introduction to event management, Definitions for events, Functions of event Management, Objectives of event management, role of the event manager, Creativity implications of events, categories of events - non-corporate event types Concept and coordination, Control and culmination, organizing food festival, Close out of events, Cultural celebrations Arts and entertainment, Sport competitions, Achieving goals, growth, Educational, scientific, Recreational, Business and trade	11	Text Book
II	Planning an event Program scripting, selecting a location, Social and business etiquette Speaking skills, public relation, Stage decoration, Team spirit, Time management, Appropriate attire for the office formal, Respect other's time Respect common spaces, such as offices, bathrooms, kitchens, break room green room Treasure revenue, Create and manage budget, approve spending, Oversee all expenses Standards subcommittee, Communication sub-committee, Co-ordination among sub- committees.	9	Text Book
III	Implementing, Directing & controlling Designing (a) backdrop b) invitation card c) Publicity material d) Mementos. Event decoration, Guest and celebrities' management, making press release, marketing communication, Media research & management - Participation according to the theme of the event, Advertising, sales promotion, sponsorship, Environmental impacts, Finding unlikely perspectives, Functions and Responsibilities of the committee.	9	Text Book
IV	Attributes of an event management staff Training in hospitality management-Psychological approach, Body language- physical Aspects manners and behavior, Aptitude & ethics, Facial expressions, body posture, gestures Eye movement, touch and the use of space, Physical behavior, Expressions, and mannerisms, posture and proximity, Sponsorship development plan, Event entertainment, Close-down, evaluation and legacy event evaluation techniques, Greening your event, Event day, Post-event.	10	Text Book

V	MICE concept: MICE - Meeting, Incentives, conventions and exhibition, Space planning, Tourism events Sporting events, Leisure events, organized presentation Environmental concerns of the exhibition space Length of the exhibition Leading and coordination, evaluation and correction of deviations in the event plans Incentive travel incentive. Benefits of event planning, Power & lighting Sanitary facilities, Risk management, Promotional tools, conducting an environmental scan Steps in event management plan.	10	Text Book
Total		48	

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

Text book	1.	Successful Event Management - Anton Shone & Bryn Parry, Publisher: Cengage Learning Business Press; 2 Edition (April 22, 2004) Isbn-10:1844800768
	2.	Management of Event Operations (Events Management) - Julia Turn, Philippa Norton, J.Nevan Wright, Publisher: Atlantic Publishing Company (Ft); Pap/Cdr Edition (January 8, 2007)
Reference Books	1.	The Complete Guide to Successful Event Planning - Shannon Kilkenny, Publisher: Wiley & Sons, India (May 1992)
	2.	Professional Event Coordination (The Wiley Event Management Series) – Julia Rutherford Silvers and Joe Gold blatt, Publisher: Wiley, John & Sons, Incorporated

Journal and Magazines	Journal of Convention & Event Tourism- https://www.tandfonline.com/toc/wcet20/current International Journal of Event and Festival Management https://www.emerald.com/insight/publication/issn/1758-2954?spm=a2ty_o01.29997173.0.0.3070c921kNIHM3
E-Resources and Website	https://pcma.org/?spm=a2ty_o01.29997173.0.0.3070c921kNIHM3 https://www.meetingsnet.com/?spm=a2ty_o01.29997173.0.0.3070c921kNIHM3

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – II							
PART - IV: BASIC TAMIL							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25TLU2AA	BASIC TAMIL	AECC - II	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	✓			✓	✓

25TLU2AA	PART- IV: BASIC TAMIL
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இளங்கலை 2025 –26 ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது
 (10 மற்றும் 12 - ஆம் வகுப்பு வரை தமிழ் மொழிப்பாடம் பயிலாதவர்களுக்கு)
 (பருவத் தேர்வு இல்லை)
 Syllabus

Unit	Content	Hrs	Resources
1	தமிழ் மொழியின் அடிப்படைக் கூறுகள் எழுத்துகள் அறிமுகம் 1. உயிர் எழுத்துக்கள் - குறில் , நெடில் எழுத்துகள் 2. மெய் எழுத்துக்கள் - வல்லினம், மெல்லினம், இடையினம் 3. உயிர்மெய் எழுத்துக்கள் 4. பயிற்சி	05	அடிப்படைத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
2	சொற்களின் அறிமுகம் 1.பெயர்ச்சொல் 2.வினைச்சொல் - விளக்கம் (எ.கா.) 3.பயிற்சி	05	அடிப்படைத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
3	குறிப்பு எழுதுதல் 1. பெயர், முகவரி, பாடப்பிரிவு , கல்லூரியின் முகவரி 2. தமிழ் மாதங்கள் (12), வாரநாட்கள் (7) 3. எண்கள் (ஒன்று முதல் பத்து வரை), வடிவங்கள், வண்ணங்கள்	05	அடிப்படைத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
4	குறிப்பு எழுதுதல் 1. ஊர்வன, பறப்பன, விலங்குகள் 2. மனிதர்களின் உறவுப்பெயர்கள் 3. ஊர்களின்பெயர்கள் (எண்ணிக்கை -10)	05	அடிப்படைத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
5	பயிற்சிப் பகுதி (உரையாடும் இடங்கள்) வகுப்பறை, பேருந்து நிலையம், சந்தை - பேசுதல் & எழுதுதல்.	04	அடிப்படைத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
	Total	24	

Notes:

அகமதிப்பீட்டுத்தேர்வு - வினாத்தாள் அமைப்புமுறை - மொத்த மதிப்பெண்கள் - 50

பகுதி -அ

சரியான விடையைத் தேர்வு செய்தல்

$$10 \times 2 = 20$$

பகுதி -ஆ

சரியா? தவறா?

$$10 \times 2 = 20$$

பகுதி - இ

ஒரு பக்க அளவில் விடையளிக்க

$$1 \times 10 = 10$$

குறிப்பு:

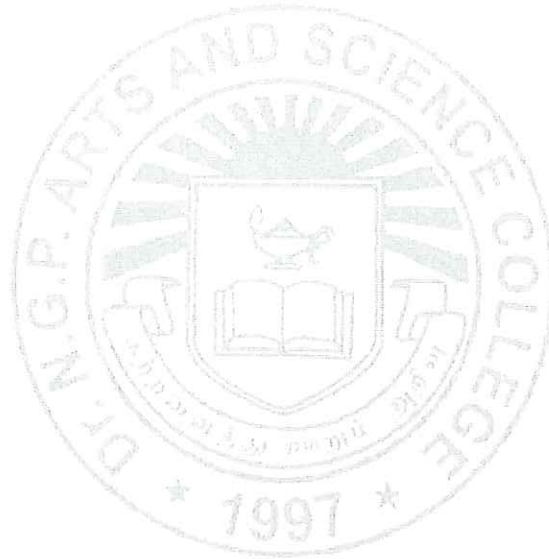
- அனைத்து அலகுகளில் இருந்தும் வினாக்கள் அமைதல் வேண்டும்
- பகுதி இ-க்கான வினாக்கள் இதுஅல்லது அதுஎன்ற அடிப்படையில் அமைதல் வேண்டும்

Text book	1.	அடிப்படைத் தமிழ் - 2025-2026 தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1.	ஒன்றாம் வகுப்பு பாடநூல் - தமிழ்நாடு அரசு பாடநூல் கழகம், சென்னை.

E-Resources and Website	https://www.tamilvu.org
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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							
PART- IV: ADVANCED TAMIL							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25TLU2AB	ADVANCED TAMIL	AECC - II	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	✓			✓	✓

25TLU2AB

PART- IV: ADVANCED TAMIL

இளங்கலை 2025- 2026ஆம் கல்வியாண்டு முதல் சேர்வோர்க்குரியது

(10 மற்றும் 12 - ஆம் வகுப்புகளில் தமிழ் மொழிப்பாடம் பயின்றவர்களுக்கு உரியது)

(பருவத் தேர்வு இல்லை)

Syllabus

Unit	Content	Hrs	Resources
1	கவிதைகள் 1. தமிழ்நாடு - பாரதியார் 2. மனதில் உறுதி வேண்டும் - பாரதியார் 3. இன்பத்தமிழ் - பாரதிதாசன் 4. வேலைகளால் வேள்விகள் - தாராபாரதி 5. தமிழா! நீ பேசுவது தமிழா! - காகியானந்தன் 6. நட்புக் காலம் (10 கவிதைகள்) - அறிவுமதி கவிதைகள்	05	சிறப்புத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
2	கட்டுரை கட்டுரைத் தொகுப்பு - நல்வாழ்வு - டாக்டர் மு.வரதராசன் 1. நம்பிக்கை 2. புலனடக்கம் 3. பண்பாடு	05	சிறப்புத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
3	இலக்கணம் 1. வல்லினம் மிகும் மற்றும் மிகா இடங்கள் 2. ர, ற, ல, ழ, ள, ந, ண, ன - வேறுபாடு அறிதல்	05	சிறப்புத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
4	கடிதங்கள் 1. பாராட்டுக் கடிதம் 2. நன்றிக் கடிதம் 3. அழைப்புக் கடிதம் 4. அலுவலக விண்ணப்பங்கள்	05	சிறப்புத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
5	பயிற்சிப் பகுதி படைப்பாக்கப் பகுதி: பொதுத் தலைப்புகளில் கவிதை, கட்டுரை எழுதச்செய்தல்	04	சிறப்புத் தமிழ்மொழிப்பாடம் இரண்டாம் பருவம் 2025-2026
	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 இது அல்லது அது என்ற அடிப்படையில் அமைதல் வேண்டும்.

Text book	1.	சிறப்புத் தமிழ் - 2025-2026 தொகுப்பு: தமிழ்த்துறை, டாக்டர்என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1.	பேராசிரியர் புலவர் சோம. இளவரசு,எட்டாம் பதிப்பு. 2014. தமிழ் இலக்கிய வரலாறு - மணிவாசகர் பதிப்பகம்,சென்னை.
	2.	டாக்டர் மு.வரதராசன். 2010. நல்வாழ்வு, பாரி நிலையம், சென்னை.
	3.	பேராசிரியர் முனைவர் பாக்கியமேரி,முதற் பதிப்பு.2013. இலக்கணம் - இலக்கிய வரலாறு - மொழித்திறன்- பூவேந்தன் பதிப்பகம், சென்னை.

E-Resources and Website	https://www.tamilvu.org
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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 II: Human Rights and Women's Rights							
Semester	Course Code	Course Name	Category	L	T	P	Credits
II	25CRU2AA	Human Rights and Women's Rights	AECC II	24	-	-	2

Preamble	This course has been designed for students to learn and understand • Concepts of human rights. • Human right violations and redressal mechanism. • Rights to women and child.
Prerequisite	Basic knowledge on Human Rights 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	K1
CO2	Describe the Fundamental Rights	K2
CO3	Relate Human Right Violations and Redressal Mechanism.	K3
CO4	State the Rights to 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	✓	✓	✓	✓	✓

25CRU2AA	AECC II: Human Rights and Women's Rights
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Syllabus

Unit	Content	Hrs	Resources
I	Introduction to Human Rights Meaning - Definition - Nature - Content - Legitimacy of Human Rights - Origin and Development of Human Rights - Theories – Principles of Magna Carta – Modern Movements of Human Rights – The Future of Human Rights	4	Text Book
II	Human Rights in India The Constitution of India – Fundamental Rights – Right to Life and Liberty – Directive Principles of State Policy – Fundamental Duties – Individual and Group Rights – Other facets of Human Rights – Measures for Protection of Human Rights in India.	5	Text Book
III	Human Right Violations and Redressal Mechanism Human Rights – Infringement of Human Right by State Machinery and by Individual – Remedies for State action and inaction – Constitutional Remedies – Public Interest Litigation (PIL) - Protection of Human Rights Act, 1993 – National Human Rights Commission – State Human Rights Commissions – Constitution of Human Right Courts.	5	Text Book
IV	Rights to Women and Child Matrimonial protection - Protection against dowry - Protection to pregnancy - Sexual offences - Law relating to work Place - Directive principles of Constitution (Article 39 a, d, e & Article 42, 43 & 46) - Trafficking of women - Constitutional Rights – Personal Laws - Protection of children against Sexual Offences Act 2012 (POCSO).	5	Text Book
V	Civil and Political Rights of Women Right of Inheritance - Right to live with decency and dignity - The Married women's Property Act 1874 - Women's right to property - Women Reservation Bill - National Commission for Women - Political participation - Pre independent political participation of women - Participation of Women in post independent period.	5	Text Book

	Total	24	

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

Text book	1.	Lalit Parmar, 1998, "Human Rights", Anmol Publications Pvt. Limited, New Delhi.
	2.	Krishna Pal Malik, 2009, "Women & Law ", Allahabad Law University, New Delhi., 2007)
Reference Books	1.	Mandagadde Rama Jois, 2015, "Human Rights", Bharatiya Values, Bharatiya Vidya Bhavan Publications, Mumbai.
	2.	Paras Diwan and Piyush Diwan, 1994, "Women and Legal Protection", South Asia Books, Andhra Pradesh.

Journal and Magazines	Journal of Human Rights- https://www.tandfonline.com/action/doSearch?AllField=human+rights Indian Journal of Human Rights and Justice http://www.manupatra.co.in
E-Resources and Website	https://nhrc.nic.in/?spm=a2ty_o01.29997173.0.0.3070c921kNIHM3 https://wcd.nic.in/?spm=a2ty_o01.29997173.0.0.3070c921kNIHM3

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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BoS Chairman/HoD
 Department of Catering Science & Hotel Mgt.
 Dr. N.G.P. Arts and Science College
 Coimbatore - 641 048.

Dr.N.G.P. Arts and Sci	
APPROVED	
19th 28/6/25 BOS	AC - GB -

Semester - III LANGUAGE - I: TAMIL - III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25TLU3TA	TAMIL - III	LANGUAGE - I	36	12	-	3

Preamble	மொழிப்பாடங்களின் வாயிலாக தமிழரின் பண்பாடு, நாகரீகம், பகுத்தறிவு ஆகியவற்றை அறியச் செய்தல்
	கலை மற்றும் மரபுகளை அறியச் செய்தல்
	மாணவர்களின் படைப்பாக்கத் திறன்களை ஊக்குவித்தல்
Prerequisite	தமிழ் மொழியினை எழுதிப் படிக்கும் திறன்களை வளர்த்தல்

Course Outcomes (Cos)		
CO. Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	வாழ்க்கைத்திறன்கள் (Life Skills)- மாணவர்களின் செயலாக்கத்திறனை ஊக்குவித்தல்	K2
CO2	மதிப்புக்கல்வி (Attitude and Value education)	K3
CO3	பாடஇணைச் செயல்பாடுகள் (Co-curricular activities)	K3
CO4	சூழலியல் ஆக்கம் (Ecology)	K4
CO5	மொழி அறிவு (Tamil knowledge)	K5

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

25TLU3TA

TAMIL - III

Syllabus

Unit	Content	Hrs	Resources
I	காப்பியங்கள் 1. சிலப்பதிகாரம் - வழக்குரை காதை 2. மணிமேகலை - ஆதிரை பிச்சையிட்ட காதை	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
II	காப்பியங்கள் 1. கம்பராமாயணம் - கும்பகர்ணன் வதைப்படலம்: பா. எண்: 60 முதல் - 100 வரை 2. பெரிய புராணம் - அதிபத்த நாயனார் புராணம்	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
III	சிற்றிலக்கியங்கள் 1. திருக்குறறாலக் குறவஞ்சி - மலை வளம்: பா. எண்: 01 முதல் - 06 வரை 2. முக்கூடற்பள்ளு - 'ஆற்று வெள்ளம்' எனத் தொடங்கும் பாடல் மட்டும். 3. முத்தொள்ளாயிரம் - பா. எண்: 02, 14, 22 மட்டும் 4. கலிங்கத்துப்பரணி - களம்பாடியது: போர்க்களக்காட்சி- பா.எண். 472 முதல்- 484 வரை மட்டும்	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
IV	இலக்கிய வரலாறு 1. காப்பியம் - வரையறை, 2. ஐம்பெருங் காப்பியங்கள், ஐஞ்சிறு காப்பியங்கள் 3. கம்பராமாயணம், பெரிய புராணம், தேம்பாவணி மற்றும் சீராப்புராணம் - குறிப்பு 4. சிற்றிலக்கியங்களின் தோற்றமும் வளர்ச்சியும்	10	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்
V	இலக்கணம் & பயிற்சிப் பகுதி அ. இலக்கணம்	8	தமிழ்மொழிப்பாடம் மூன்றாம் பருவம்

1. 'பா' வகைகள். வெண்பா, ஆசிரியப்பா, கலிப்பா, வஞ்சிப்பா - பொது இலக்கணம் மட்டும். 2. அணிகள். உவமையணி, உருவக அணி, இல்பொருள் உவமையணி - விளக்கம், உதாரணம். ஆ. பயிற்சிப் பகுதி 1. நாட்டுப்புற இலக்கியம் மற்றும் கலைகள் - குறிப்பு		
Total	48	

Text book	1. தமிழ் மொழிப்பாடம் - 2026-2027, தொகுப்பு: தமிழ்த்துறை, டாக்டர் என்.ஜி.பி. கலை அறிவியல் கல்லூரி, கோயம்புத்தூர் - 641048.
Reference Books	1. பேராசிரியர் புலவர் சோம. இளவரசு, தமிழ் இலக்கிய வரலாறு, எட்டாம் பதிப்பு - 2024, மணிவாசகர் பதிப்பகம், சென்னை - 600 108. 2. தமிழண்ணல் - புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு, முதற் பதிப்பு - 2022, மீனாட்சி புத்தக நிலையம், மதுரை - 625001. 3. முனைவர் பாக்கியமேரி, இலக்கணம் இலக்கிய வரலாறு மொழித்திறன், முதற் பதிப்பு - 2023, பூவேந்தன் பதிப்பகம், சென்னை - 600 004.

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

Learning Method	Chalk and Talk/ Assignment/Seminar/ Group Discussion
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Focus of the Course	Skill Development/ Employability
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Semester – III							
LANGUAGE - I: HINDI – III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25TLU3HA	HINDI – III	LANGUAGE-I	36	12	-	3

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

Course Outcomes (Cos)		
CO.No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Build creative ability	K4
CO5	Apply the power of creative reading	K5

Mapping with Program Outcomes: ★ 1997 ★					
Cos / POs	PO1	PO2	PO3	PO4	PO5
CO1		✓	✓		✓
CO2	✓			✓	
CO3		✓			✓
CO4			✓		
CO5	✓			✓	✓

25TLU3HA	HINDI – III
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Syllabus

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

Text books	1.	प्रकाशक: जवाहर पुस्तकालय सदर बाजार, मथुरा उत्तर प्रदेश-281001 (Unit I)
	2.	आचार्य रामचन्द्र शुक्ल लोकभारि प्रकाशन इलाहाबाद (Unit II)
	3.	प्रकाशक: ववनोद पुस्तिक मंदिर आगरा-282002 (Unit III)
	4.	पुस्तिक: व्याकरण प्रहदप-रामदेव प्रकाशक: हिन्दी भवन 36 इलाहाबाद-211024 (Unit IV)
	5.	प्रकाशक: दक्षिण भारि प्रचार सभा चेन्नई -17 (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 – III							
LANGUAGE - I: MALAYALAM- III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25TLU3MA	MALAYALAM- III	LANGUAGE-I	36	12	-	3

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

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the fundamentals of novels and stories	K2
CO2	Understand the principles of translation work	K3
CO3	Expose the knowledge writing critical views on fiction	K3
CO4	Apply creative ability	K4
CO5	Build the power of creative reading	K5

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

25TLU3MA	MALAYALAM- III
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Syllabus

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

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

Learning Method	Lecture/ Tutorial / Student Seminar/GD/Assignment
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Focus of the Course	Skill Development / Employability
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Semester – III							
LANGUAGE – I: FRENCH - III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25TLU3FA	FRENCH - III	LANGUAGE-I	36	12	-	3

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

Course Outcomes (Cos)		
CO. No.	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Learn the Basic verbs, numbers and accents	K2
CO2	Apply the adjectives and the classroom environment in France	K3
CO3	Select the Plural, Articles and the Hobbies	K3
CO4	Measure the Cultural Activity in France	K4
CO5	Evaluate the sentiments, life style of the French people and the usage of the conditional tense	K5

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

25TLU3FA	FRENCH - III
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Syllabus

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

Text book	1.	LATITUDES 1 (Méthode de français) Pages from 102-127, Author : Regine Mérieux, Yves Loiseau (Unit I to IV)
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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 – III LANGUAGE II: ENGLISH - III							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25ELU3EA	ENGLISH - III	LANGUAGE II	36	12	-	3

Preamble	This course has been designed for students to learn and understand - the significance of LSRW Skills through literature and practice - the integration of effective grammar and communication skills - the key components of interpersonal skills and confidence
Prerequisite	Knowledge on LSRW Skills

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Identify active listening techniques and comprehend literary texts effectively	K1
CO2	Express effective speaking skills through structured discussions, debates, and formal communication.	K2
CO3	Assess the value of reading poetry, short stories, and prose in enhancing critical thinking	K3
CO4	Examine various writing forms, including agendas and letters, to develop creativity.	K4
CO5	Evaluate key interpersonal skills that support professional interactions, self-discovery, and leadership development.	K5

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

25ELU3EA LANGUAGE II: ENGLISH-III

Syllabus

Unit	Content	Hrs	Resources
I	LISTENING Poem: Robert Frost-Stopping by Woods on a Snowy Evening Prose: Robin Sharma – Listening Short Story: O’ Henry – The Gift of the Magi Listening Skills: Jack Ma speech on “Advice for Young People” Grammar: Phrasal Verbs & Idioms.	10	Textbook
II	SPEAKING Poem: Sarojini Naidu – The Queen’s Rival Soliloquy: Shakespeare - To Be or Not To Be- spoken by Hamlet in Act III-Scene I, Hamlet - All The World’s A Stage by Jacques in Act III Scene VII, As You Like It. Speaking Skills: Presentation Skills: Definition, Importance of Presentation, Use of power point slides for making a presentation Grammar: Speaking Techniques: Fillers, Connectors, and Discourse Markers in Conversation.	10	Textbook
III	READING One-Act Play: Anton Chekhov -The Proposal Reading Skills: Four Basic steps of Effective Reading- Stumbling blocks to become an effective reader – strategies for comprehending and retaining content – effective note taking while reading. Grammar: Morphology (Prefixes, Suffixes, Root Words, Compound Words and Blended Words).	10	Textbook
IV	WRITING Prose: George Orwell -Why I write Short Story: Stephen Leacock- My Lost Dollar Writing Skills: Preparing an effective CV or a Resume-Preparing Agenda for meetings -Minutes of the Meeting. Grammar: Homophones, Homonyms, and Homographs.	9	Textbook
V	INTERPERSONAL SKILLS Introduction - Importance of Emotional Intelligence-Components of Emotional Intelligence: Self-Awareness, Self-Regulation, Motivation, Empathy, Social Skills – Advantages of High Emotional Intelligence.	9	Textbook
Total		48	

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

Textbook	1.	Frost, Robert, and Edward Connery. <i>The Poetry of Robert Frost: The Collected Poems</i> . Henry Holt, 1969. (Unit I)
	2.	Sharma, Robin. <i>Who Will Cry When You Die? Life Lessons from the Monk Who Sold His Ferrari</i> . Jaico Publishing House, 2003. (Unit I).
	3.	Henry, O. <i>The Gift of the Magi and Other Short Stories</i> . Dover Publications, 2006. (Unit I).
	4.	Ma, Jack. “Advice for Young People.” World Economic Forum Speech, 2018. (Unit I).

	5.	Naidu, Sarojini. <i>The Golden Threshold</i> . William Heinemann, 1905. (Unit II).
	6.	Shakespeare, William. <i>Hamlet</i> . Edited by Barbara A. Mowat and Paul Werstine, Folger Shakespeare Library, 2012. (Unit II).
	7.	Shakespeare, William. <i>As You Like It</i> . Edited by Barbara A. Mowat and Paul Werstine, Folger Shakespeare Library, 2011. (Unit II).
	8.	Lucas, Stephen E. <i>The Art of Public Speaking</i> . McGraw-Hill Education, 2015. (Unit II).
	9.	Chekhov, Anton. <i>The Proposal and Other Plays</i> . Oxford University Press, 2008. (Unit III).
	10.	Adler, Mortimer J., and Charles Van Doren. <i>How to Read a Book</i> . Simon and Schuster, 2014. (Unit III).
	11.	Orwell, George. <i>Why I Write</i> . Penguin Books, 2004. (Unit IV).
	12.	Leacock, Stephen. <i>Literary Lapses</i> . McClelland and Stewart, 1910. (Unit IV)
	13.	Bailey, Stephen. <i>Academic Writing: A Handbook for International Students</i> . Routledge, 2018. (Unit IV)
	14.	Goleman, Daniel. <i>Emotional Intelligence: Why It Can Matter More Than IQ</i> . Bantam Books, 1995. (Unit V).
	15.	Bradberry, Travis, and Jean Greaves. <i>Emotional Intelligence 2.0</i> . Talent Smart, 2009. (Unit V).
Reference Books	1.	Raman, Meenakshi, and Sangeeta Sharma. <i>Technical Communication: Principles and Practice</i> . Oxford University Press, 2015.
	2.	Gangal, J. K. <i>A Practical Course for Developing Writing Skills in English</i> . PHI Learning, 2011.
	3.	Perkins Gilman, Charlotte. <i>The Yellow Wallpaper</i> . 1892.
	4.	Carter, Ronald, and Michael McCarthy. <i>Cambridge Grammar of English: A Comprehensive Guide</i> . Cambridge University Press, 2006.

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

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – III CORE VI: RESTAURANT SERVICE AND OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHU3CA	RESTAURANT SERVICE AND OPERATIONS	CORE	24	-	-	2

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

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Explain the history and types of banquet operations.	K2
CO2	Understand about the different types of banquet functions.	K2
CO3	To understand the different types of buffets.	K3
CO4	Understand the managerial and supervisory skills required in banquets	K5
CO5	Understand the service procedure of Outdoor catering service.	K5

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

25CHU3CA	CORE VI: RESTAURANT SERVICE AND OPERATIONS
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Syllabus

Unit	Content	Hrs	Resources
I	Introduction to Restaurant Operations Overview of restaurant industry and types of restaurants, Organizational structure of F&B service department, Roles and responsibilities of restaurant staff, Restaurant layout, space planning, and work flow, Basic service equipment and tools	4	Text Book
II	Food & Beverage Service Procedures Pre-service preparations (mise-en-place & mise-en-scène), Guest handling: greeting, seating, order taking, Sequence of service in restaurants, Types of service- Table service (English, American, French, Russian), Buffet service, Self-service and assisted service, Service etiquettes and standards.	5	Text Book
III	Menu Planning & Merchandising Types of menus and menu structure, Menu planning principles, Basics of menu pricing, Menu merchandising and sales promotion techniques, Suggestive selling and up-selling techniques	5	Text Book
IV	Restaurant Operations Control & Hygiene Receiving, storing, and issuing control procedure, Portion control and cost control basics, Sanitation and food safety practices (HACCP basics), Personal hygiene and grooming standards, Waste management and sustainability practices	5	Text Book
V	Advanced Service & Customer Relationship Management Handling guest complaints and service recovery, Communication skills in restaurant service, Use of technology in restaurant operations (POS systems), Beverage service basics (non-alcoholic & alcoholic), Trends in restaurant service (fine dining, casual dining, QSR)	5	Text Book
	Total	24	

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

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

Journal and Magazines	Supply side food and beverage journals
E-Resources and Website	fnbnews.com, sprinklerlink.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – III CORE PRACTICAL -V: INDIAN REGIONAL CUISINE							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHU3CM	INDIAN REGIONAL CUISINE	CORE	24	-	48	4

Preamble	This course has been designed for students to learn and understand • The importance of Indian Regional cuisine • The various ingredients used in each state wise cuisine • The different methods of cooking styles applied in regional cuisine.
Prerequisite	Knowledge on regional cuisines of India

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

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

25CHU3CM	CORE PRACTICAL -V: INDIAN REGIONAL CUISINE
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**Syllabus
(Embedded)**

Unit I	Introduction to Indian cuisine	5 h
Introduction to Regional Indian Cuisine, Heritage of Indian cuisine, Factors affecting eating habits in different parts of the country, Cuisine and its highlights of different states/regions/Staple diets, regional cuisines of India, method of cooking, equipment and utensils used in the kitchen. Basic Indian gravies. Uttar Pradesh Cuisine - Introduction, ingredients, masalas, methods of cooking and specialty dishes– Bati chokha, Bedhai, Pedha, Petha, Tehri, Barkan ki longi, Galaouti kabab, Bhindi ka salan, Dum aloo, Chaat aloo puri, VegKofta Curry, Gujiya - (Only names no recipes). Madhya Pradesh Cuisine - Introduction, ingredients, masalas, methods of cooking and dishes– Poha, Dal Bafla, Seekh Kebab, Bhutteakees, Bhopali Gosht Korma, Palak puri, Chakki ki shak, Malpua, Jalebi - (Only names no recipes).		
Practical		12 h
1	Demonstration on Indian chaats	
2	Demonstration on Pulaos and Biryani.	
3	Formulate a set of menu consisting of 5 dishes from Karnataka.	
4	Formulate a set of menu consisting of 5 dishes from Rajasthan.	
Unit II	West Indian Cuisine	5 h
Goan Cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Special dishes of Goa – Goan Fish Curry, Cafreal, Zacuti, Prawn only, Mutton Vindaloo, Caldine curry - (Only names no recipes). Maharashtra Cuisine - Characteristics, ingredients, masalas, methods of cooking and important dishes–Pohe (pohay), Misal pav, Pithla bhakri, Sabudana khichdi, Malvani Chicken, Kheema Pav, Kolambi Pulao, Amrakhand, Bharli vangi, Aamli, Rassa - (Only names no recipes). Gujarathi Cuisine - Characteristics, ingredients, masalas, methods of cooking and specialty dishes– Khandvi, Gujrati samosa, Aam shrikhand, Kadhi, Dhokla, Bardoli khichidi, Dal dokli, Bajri No Rotio, Basundi, Biranj, Dal Vada, Shrikhand - (Only names no recipes).		
Practical		12 h
5	Formulate a set of menu consisting of 5 dishes from Goa	
6	Formulate a set of menu consisting of 5 dishes from Gujarath.	
7	Formulate a set of menu consisting of 5 dishes from AndhraPradesh	
Unit III	North Indian Cuisine	5 h

Punjabi cuisine - Ingredients, masalas, Methods of cooking, Characteristics. Important dishes – Butter chicken, Shakkarpara, Lassi, Chole, Chole bhatura, Sarson ka saag, Gobiishalgam, Gajaar achaar, Gajar Ka Halwa - (Only names no recipes) Kashmiri Cuisine - Ingredients, masalas, methods of cooking, characteristics. Important dishes– Rogan Josh, Modur pulao, Yakhni or yoghurt lamb curry, Dum Aloo, Kashmiri mujigaad, Aab gosht, Goshtaba - (Only names no recipes). Rajasthani Cuisine - Introduction, ingredients, masalas, methods of cooking and important dishes– Dal batichurma, Mohan thal, Laal maas, Mava khichdi, Mirchi bada, Kalakand, Pyaj ki kachori - (Only names no recipes).		
Practical		12 h
8	Demonstration on Indian Sweets.	
9	Formulate a set of menu consisting of 5 dishes from Punjab	
10	Formulate a set of menu consisting of 5 dishes from Kashmir	
Unit IV	South Indian Cuisine	5 h
Tamilnadu Cuisine – Characteristics, ingredients, masalas, methods of cooking and important dishes– Chettinaatukozhi curry, EnnaiKathrikai kulambu, Chettinad Vella Kurma, Nandu Varuval, Vathakulambu, Ambur Biriyan, Adhirasam - (Only names no recipes). Kongunadu (Coimbatore, Erode) Kerala Cuisine – Characteristics, ingredients, masalas, methods of cooking and specialty dishes – Pathiri, Kaalan, Avail, Appam & Mutton Stew, Idiyappam, Meen Pollichadhu, Naadankozhivaruthathu, Malabar Chicken Biriyan, Ada Pradhaman. - (Only names no recipes). Karnataka Cuisine - Introduction, ingredients, masalas, methods of cooking and special dishes of Karnataka– Neer dosa, Korri Gassi, Kundapurakolisaaru, Mysore masala dosa, Allugeddu, Coorghpandi curry, Haalbai, MysorePak - (Only names no recipes). Andhra Cuisine - Characteristics, ingredients, masalas, methods of cooking and important dishes – Pulihora, Chepa pulusu, Gongura pickle, Pesarattu, Andhra chicken biryani, Gutti nankayakoora, punugulu, GolichinaMamsam - (Only names no recipes).		
Practical		10h
11	Formulate a set of menus consisting of 5 dishes from Rajasthan.	
12	Formulate a set of menus consisting of 5 dishes from Tamil Nadu.	
Unit V	Special foods of India	4 h

Tandoori cooking - Seasoning of tandoori pot, Tandoori marination - Objectives and importance, tandoori masalas, tandoori preparations with recipes. Indian Breads – Introduction, recipes – Naan, Pulkha, Paratha, Kulcha, Makki Ki Roti, Stuffed Paratha, Bhatura. Famous Indian Sweets – Introduction, recipes - Gulab Jamun, Rasagulla, Rasamalai, Thirunelveli Halwa, Jangry, Ladoo. Recipes of Indian Snacks – Samosa, Pav Bhaji, Bhel Puri, Pani Puri, Alu Bonda, Etc. Indian breakfast - Introduction to Indian breakfast and recipes from regional states - rava dosa, pulihora recipe, dal dhokla, dadpepohe, pudina rice, hariyali sabudana khichdi, masala poori, vegetable idli, vada curry, akki roti, masala dosa.	
Practical	2h
13	Formulate a set of menus consisting of 5 dishes from Kerala.

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

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

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – III CORE PRACTICAL-VI: FRONT OFFICE OPERATIONS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHU3CP	FRONT OFFICE OPERATIONS	CORE	-	-	48	2

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

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
C01	Understand the check in and Check out Procedure.	K2
C02	Understand about the various methods of room reservations.	K3
C03	Know about the procedures for handling mails and messages.	K5
C04	Learn about Foreign currencies handling procedure.	K3
C05	Understand the Front office Takeover and Hand over procedure.	K5

Mapping with Program Outcomes:					
Cos / POs	P01	P02	P03	P04	P05
C01	✓			✓	✓
C02	✓			✓	✓
C03	✓	✓			
C04	✓	✓	✓	✓	✓
C05	✓		✓	✓	✓

25CHU3CP	FRONT OFFICE OPERATIONS
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Practical	
1	Check-in procedures.
2	Check-out procedure
3	Telephone handling skills, social skills
4	Reservation procedure, identification of rooms through the use of conventional and destiny charts.
5	Role play of the following staffs Doorman, Bellboy, Receptionist, Information assistant, Cashier.
6	Dealing with guest mail and messages, hotel mail, staff mail.
7	Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures.
8	Handling guest complaints and solving problems.
9	Places of interest in and around Tamil Nadu. General awareness about the places of interest in India.
10	General awareness of capitals, currencies and airlines of countries
11	Modes of bill settlement
12	Situation Handling
13	First aid Procedures

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

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

Learning Method	Demonstration/ Hands on Experiments/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – III IDC-III: TOURISM AND HOSPITALITY BUSINESS							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHU3IA	TOURISM AND HOSPITALITY BUSINESS	IDC	48	-	-	4

Preamble	This course has been designed for students to learn and understand - About the business of tourism and role of tourism planning and marketing processes. - The future trends in travel and tourism - The aid of hotel technology for the current tourism trend.
Prerequisite	Knowledge on Tourism and hospitality industry

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO1	Understand about Tourism business, its definitions, categories of business travel, business tourism market and incentive travel.	K2
CO2	Outline the planning for tourism, its need and its types, market analysis.	K2
CO3	Know about the types of hotel rooms, globalization professionalism and future trends in tourism.	K2
CO4	Understand the future trends in travel and the difference Between services and physical products and customer relationship management.	K3
CO5	Explain the hotel technologies and global distribution systems, outline web marketing, its elements.	K5

MAPPING WITH PROGRAMME OUTCOMES

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

25CHU3IA	TOURISM AND HOSPITALITY BUSINESS
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Total Credits: 4
Total Instruction Hours: 48 h

Unit	Content	Hrs	Resources
I	Tourism business Tourism business: Defining business travel, categories of business travel, business tourism market, the structure of the market, incentive travel, defining incentive, travel as an incentive, marketing objectives, destination choice, decision makers, computer appointment scheduling, types of events, events and tourism, environment, economics.	10	Text Book
II	Planning and Environment Planning and Environment: Planning for tourism, need for planning, integrated planning, assessment of tourist demand and supply, establishing objectives, preparation of a master plan, territorial planning, basic infrastructure, financial planning, human resource planning, monitoring progress, marketing and promotion, planning processes, market analysis, environmental planning.	10	Text Book
III	Future Tourism Trends Future tourism trends: Introduction, neo tourism, new initiatives in tourism. Future trends in hospitality, Transformation of hospitality industry, markets of the future, reservations of the future, hotel rooms of the future, surge of hotel technology, innovations of the future, future dining trends- globalization. Virtual Tour - Introduction.	10	Text Book
IV	Future Travel Trends Future travel trends – Introduction, space travel, sea travel, air travel. The future guest – Introduction, profile of gen-Y. Guest service – Introduction, difference between services and physical products, understanding customer's needs and wants. Customer relationship management.	8	Text Book
V	Hotel Technology and Global Distribution Systems Hotel technology and global distribution systems – Travel technology, Global Distribution Systems. Web marketing – The internet marketing, web marketing, and advantages of web marketing, addressability, interactivity, flexibility, accessibility, service improvements, cost savings. Elements of website marketing – website marketing planning and strategies, website design, website promotion, importance of websites today.	10	Text Book

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

Text book	1.	A.K.Bhatia. 2007. The Business of Tourism Concepts and Strategies. (Edition I), Sterling Publishers Private Limited.
	2.	Sudhir Andrews, 2007. Introduction to Tourism & Hospitality Industry. First edition. Tata McGraw-hill Publishing company Ltd.
Reference Books	1.	A.K.Bhatia. 2004. International Tourism Management. (Edition I), Sterling Publishers Private Limited.
	2	PranNath Seth. 2006. Successful Tourism Management Volume I & II. (Edition V), Sterling Publishers Private Limited.

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

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – III SEC - I: BAKERY AND CONFECTIONERY - I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHU3SA	BAKERY AND CONFECTIONERY - I	SEC	24	-	-	2

Preamble	This course has been designed for students to learn and understand • To understand the basic materials used in the bakery, yeast dough production and cookies production. • To know the cake preparation methods and its faults. • To understand the Role of icing in bakery product.
Prerequisite	Knowledge on Bakery

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

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

25CHU3SA	BAKERY AND CONFECTIONERY - I
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Syllabus

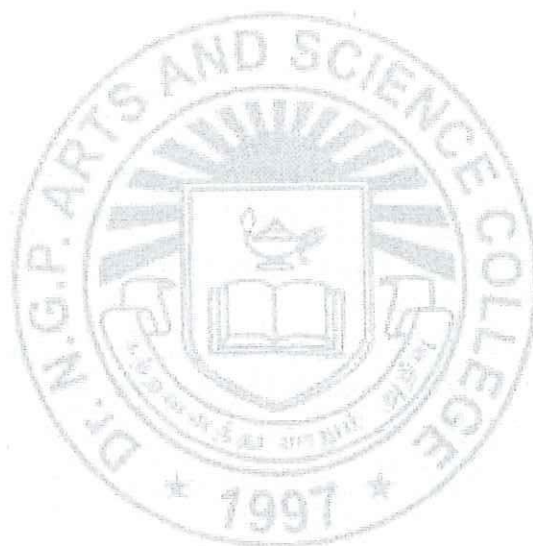
Unit	Content	Hrs	Resources
I	Raw Materials & equipment used Raw materials used in Bakery and their role – flour, sugar, fat, raising agents, flavouring agents, nuts & fruits, equipments & types of oven used in bakery, Temperature for different products. Differences between bakery and confectionery.	5	Text Book
II	Yeast dough products Yeast dough, Types of dough, steps in Yeast dough production, types of dough making process, Controlling fermentation, Bread faults and their causes, recipes for doughnuts, hard rolls, white bread, croissant, etc.	5	Text Book
III	Cookies Biscuits- meaning and preparation Cookies_ Production, Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons, wafers and lace cookies, assorted cookies, baked meringues- procedure for making meringues	4	Text Book
IV	Paste and its types Different types of Paste: Short crust, Sweet crust, Rough puff, puff paste, choux paste, Suet paste_ preparation, faults and products of the above pastes, Strudel & phyllo- preparation	5	Text Book
V	Pies Pies- Introduction, production of pies. Rolling pie dough and lining pans, preparation of fillings for pies. Production of fruit pies and common problems with fruit pies, preparation of cream and chiffon. Common problems. Tarts and tartlets - Procedure for making tarts shells, variations.	5	Text Book
Total		24	

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

Journal and Magazines	<u>Bakery Buisness Magazine]</u>
E-Resources and Website	Bakersjournal.com

Learning Method	Chalk and Talk/Assignment/Seminar/ Group Discussion/Case Study
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Focus of the Course	Skill Development/ Employability/ Entrepreneurial Development/ Innovations
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Semester – III SEC PRACTICAL -I BAKERY AND CONFECTIONERY – I							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHU3SP	BAKERY AND CONFECTIONERY -I	SEC Practical		-	48	2

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

Course Outcomes (Cos)		
CO Number	Course Outcomes (COs) Statement	Bloom's Taxonomy Knowledge Level
CO1	Identify the role of raw materials used in Bakery and also identify the equipment & types of oven used in bakery	K1
CO2	Understand about the Yeast dough, Types of dough, Bread faults and their causes.	K2
CO3	Learn to make the Cookies and its varieties -Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons.	K3
CO4	Learn to make the varieties of pastries	K5
CO5	Learnt to make a Pies, tarts and tartlet varieties	K5

Mapping with Program Outcomes:					
Cos / POs	P01	P02	P03	P04	P05
CO1	✓	✓	✓	✓	✓
CO2			✓	✓	
CO3	✓	✓	✓		✓
CO4	✓	✓	✓		
CO5	✓				

25CHU3SP	BAKERY AND CONFECTIONERY -I
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S.No	List of Experiments
1	Sweet Bun, Vanilla cookies, Pineapple tartlets.
2	Doughnuts, Melting marvels, Tart
3	Bread rolls - hard & soft rolls, Coconut cookies, veg Puffs.
4	Croissants, chocolate cookies, Egg puff.
5	Wheat bread, marble cookies, chicken puff rolls.
6	Whole wheat bread, cashew cookies, Banana custard flan.
7	Baba and Savarin, Butter cookies, Dry fruit pies.
8	Danish pastry, Chocó chip cookies, Chiffon pies
9	Brioche, Butter short bread, Sweet puff
10	Veg Pizza, Cream biscuit, Veg phyllo
11	Bread sticks , Salt biscuits, cream horns
12	Chelsea bun, Whole wheat biscuits, vanilla sponge.

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

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

Semester - III SELF STUDY - HOTEL ENGINEERING							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHUSSA	HOTEL ENGINEERING	Self-study		-	-	1

Syllabus

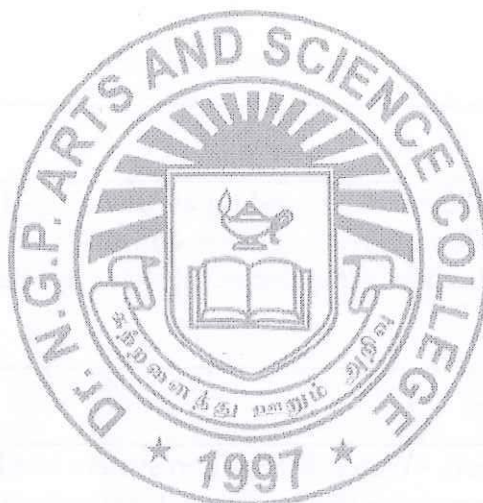
UNIT I	Maintenance
Maintenance: Introduction -Role & Importance of maintenance department in the hotel. - Organization chart of maintenance department, duties and responsibilities of maintenance department.	
Unit II	Electricity
Electricity: Introduction. - Electric wires and types of wiring - Types of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

Text Books

1	Sujit Ghosal, 2011, "Hotel Engineering", 1 st Edition, Oxford University press publisher
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References

1	https://hmhub.in/1st-sem-hotel-engg-notes .
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Semester - III							
SELF STUDY - FOOD PRESERVATION							
Semester	Course Code	Course Name	Category	L	T	P	Credits
III	25CHUSSB	FOOD PRESERVATION	Self-study		-	-	1

Syllabus

Unit I	Basic considerations in Food Preservation
Basic considerations: Aims and objectives of preservation & processing of foods, Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.	
Unit II	Preservation of foods by low temperatures
Preservation of foods by low temperatures: Chilling temperatures: Consideration relating to storage of foods at chilling temperatures, Applications and procedures, Controlled and Modified atmosphere storage of foods, Post storage of foods. Freezing temperatures: Freezing process, Slow and fast freezing of foods and its consequence, other occurrences associated with freezing of foods. Technological aspects of pre freezing, Actual freezing, Frozen storage and thawing of foods.	
Unit III	Preservation of foods by high temperatures
Preservation of foods by high temperatures: Basic concepts in thermal destruction of microorganisms. Heat resistance and thermophilic microorganisms. Cooking, Blanching, Pasteurization and Sterilization of foods.	
Unit IV	Preservation by Water removal
Preservation by water removal: (a) Principles, Technological aspects and application of evaporative concentration process; Freeze concentration and membrane process for food concentrations. (b) Principles, Technological aspects and application of drying and dehydration of foods, Cabinet, tunnel, belt, bin, drum, spray, vacuum, foam mat, fluidized-bed and freeze drying of foods.	
Unit V	Principles of Food Preservation
Principles, Technological aspects and application of sugar and salt, antimicrobial agents, biological agent.	

Text Books

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

References

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


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