



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

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

<b>PO Number</b>	<b>PO Statement</b>
<b>PO1</b>	<p>Will be able to understand about the basics which are very much necessary for working in all the departments of a hospitality industry.</p> <p>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.</p>
<b>PO2</b>	<p>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.</p>
<b>PO3</b>	<p>Will be able to serve in the food service outlets like restaurants, banquets, bars, etc.</p>
<b>PO4</b>	<p>Will be able to work in the housekeeping department by the knowledge acquired during his period of study.</p>
<b>PO5</b>	<p>Will be able to handle guest and the problems in the front office department by the knowledge that is acquired during his course.</p>

**Credit distribution**  
**For students admitted in AY 2025 – 26.**

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

## UG CURRICULUM

CATERING SCIENCE AND HOTEL MANAGEMENT  
AY 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 Service	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												
25MBU1AA	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 Practical	-	-	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		Advance 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				800	23

*B.Sc. CS & HM (Students admitted during the AY 2025-26)*

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												
										4000	142	

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	<p>மறுமலர்ச்சிக் கவிதைகள்</p> <ol style="list-style-type: none"> <li>இலக்கிய வரலாறு - மறுமலர்ச்சிக் கவிஞர்களின் தமிழ்ப்பணிகள்</li> <li>பாரததேசம்- பாரதியார்</li> <li>படி - பாரதிதாசன்</li> <li>தமிழரின் பெருமை- நாமக்கல் கவிஞர்</li> <li>தமிழ்க் கொலை புரியாதீர் - புலவர் குழந்தை</li> <li>திரைத்தமிழ்</li> </ol> <p>அ) 'விஞ்ஞானத்த வளர்க்கப் போறண்டி' எனத் தொடங்கும் பாடல் - உடுமலை நாராயண கவி</p> <p>ஆ) 'சும்மா கிடந்த நிலத்தை' எனத் தொடங்கும் பாடல் - பட்டுக்கோட்டை கல்யாண சுந்தரனார்</p> <p>இ) 'சமரசம் உலாவும் இடமே' எனத் தொடங்கும் பாடல் - மருதகாசி</p> <p>ஈ) 'உன்னை அறிந்தால்' எனத் தொடங்கும் பாடல் - கண்ணதாசன்</p>	13	<p>தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026</p> <p><a href="https://www.youtube.com/watch?v=Up55uhkk9z">https://www.youtube.com/watch?v=Up55uhkk9z</a></p>
2	<p>புதுக்கவிதைகள்</p> <ol style="list-style-type: none"> <li>இலக்கிய வரலாறு - புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும்</li> <li>கடமையைச் செய் - மீரா</li> <li>ஒடு ஒடு சங்கிலி - சிற்பி பாலசுப்பிரமணியம்</li> <li>ஒப்பிலாத சமுதாயம் - அப்துல் ரகுமான்</li> <li>மரங்கள் - மு.மேத்தா</li> <li>கறிக்கிறது தாய்ப்பால் - ஆரூர் தமிழ்நாடன்</li> <li>ஐந்தாம் வகுப்பு 'அ' பிரிவு - நா. முத்துக்குமார்</li> <li>ஹைகூ கவிதைகள் - 10 கவிதைகள்</li> </ol>	13	<p>தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026</p> <p><a href="https://www.youtube.com/watch?v=dX9ZaNJMa">https://www.youtube.com/watch?v=dX9ZaNJMa</a></p>
3	<p>பெண்ணியம்</p> <ol style="list-style-type: none"> <li>தொலைந்து போனேன் - தாமரை</li> <li>நீரில் அலையும் முகம் - அ. வெண்ணிலா</li> <li>தற்காத்தல் - பொன்மணி வைரமுத்து</li> <li>ஏனிந்த வித்தியாசங்கள்? - மல்லிகா</li> <li>புதையுண்ட வாழ்க்கை - சுகந்தி சுப்ரமணியன்</li> </ol>	10	<p>தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026</p> <p><a href="https://www.youtube.com/watch?v=DLabokqWE">https://www.youtube.com/watch?v=DLabokqWE</a></p>
4	<p>சிறுகதைகள்</p> <ol style="list-style-type: none"> <li>இலக்கிய வரலாறு - சிறுகதையின் தோற்றமும் வளர்ச்சியும்</li> <li>கனகாம்பரம் - கு.ப.ராஜகோபாலன்</li> <li>கடிதம்- புதுமைப்பித்தன்</li> <li>பொம்மை - ஜெயகாந்தன்</li> <li>காய்ச்சமரம் - கி. ராஜநாராயணன்</li> <li>காட்டில் ஒருமான் - அம்பை</li> <li>வேட்கை - சூர்யகாந்தன்</li> </ol>	14	<p>தமிழ்மொழிப்பாடம் முதற்பருவம் 2025-2026</p> <p><a href="https://www.youtube.com/watch?v=78u7iTN3O">https://www.youtube.com/watch?v=78u7iTN3O</a></p>

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

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

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

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

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

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

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

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

25TLUIFA

FRENCH - I

## Syllabus

Unit	Content			Hrs	Resources
1	<b>Objectifs de Communication</b>	<b>Tâche</b>	<b>Activités de réception et de production orale</b>	14	Text book Salut I Page 10
	<ul style="list-style-type: none"> <li>• Saluer</li> <li>• Entrer en contact</li> <li>• avec quelqu'un.</li> <li>• Se présenter.</li> <li>• S'excuser</li> </ul>	En cours de cuisine, premiers contacts avec les membres d'un groupe	<ul style="list-style-type: none"> <li>• Comprendre des personnes qui se saluent.</li> <li>• Échanger pour entrer en contact, se présenter, saluer, s'excuser.</li> <li>• Communiquer avec <i>tu</i> ou <i>vous</i>.</li> <li>• Comprendre les consignes de classe</li> <li>• Épeler son nom et son prénom.</li> </ul> Computer jusqu'à 10.		
2	<ul style="list-style-type: none"> <li>• Demander de se présenter.</li> <li>• Présenter quelqu'un</li> <li>•</li> </ul>	Dans la classe de français, se présenter et remplir une fiche pour le professeur.	<ul style="list-style-type: none"> <li>• Comprendre les informations essentielles dans un échange en milieu professionnel.</li> </ul> Échanger pour se présenter et présenter quelqu'un.	12	Text book Enchanté I Page 20
3	<ul style="list-style-type: none"> <li>• Exprimer ses goûts.</li> </ul>	Dans un café, participer à une soirée de rencontres rapides et remplir de tâches d'appréciation	<ul style="list-style-type: none"> <li>• Dans une soirée de rencontres rapides comprendre des personnes qui échangent sur elles et sur leurs goûts</li> <li>• Comprendre une personne qui parle des goûts de quelqu'un d'autre</li> </ul>	14	Text book J'adore I Page 30
4	Demander à quelqu'un de faire quelque chose.  Demander poliment.  Parler d'actions passées.  Tu veux bien?	Organiser un programme d'activités pour accueillir une personne importante	Comprendre une personne demande un service à quelqu'un.  Demander à quelqu'un de faire quelque chose. <ul style="list-style-type: none"> <li>• Imaginer et raconter au passé à partir de situations dessinées.</li> </ul>	10	Text book Autoévaluation du module I Page 40 – Préparation au DELF A1 page 42 Tu veux bien page 46
5	<b>Practical Application</b> Make in Own Sentences			10	-
	Total			60	

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

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

<b>Learning Method</b>	Lecture/ Tutorial / Student Seminar/GD/Assignment
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<b>Focus of the Course</b>	Skill Development / Employability
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Semester – I						
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	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• The basic concepts of cooking.</li> <li>• The basic ingredients used in cooking.</li> <li>• The basic principles involved in cooking</li> </ul>
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	<p>Cooking - Introduction, The origin of cooking, An introduction to Indian Cuisine and Popular International Cuisines (French and Chinese Cuisine).</p> <p>Attitudes and behaviour in the kitchen</p> <p>Personal hygiene, Uniforms &amp; protective clothing</p> <p>Different equipments used in food production, Safety procedure in handling equipment, Levels of skills and experiences Rice, Cereals &amp; 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</p>	6	Text Book
II	<p>Cooking Materials</p> <p>Foundation Ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins.</p> <p>Salt – Uses.</p> <p>Liquid – Water, stock, milk, fruit juices, etc., uses of a liquid.</p> <p>Flavourings and seasonings – Uses and examples.</p> <p>Sweetening agents – Uses and examples. Thickening agents - Uses and examples.</p> <p>Fats and Oils – Meaning and examples of fats and oils.</p> <p>Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, their sources.</p>	7	Text Book
III	<p>Preparation of Ingredients</p> <p>Aims and objectives of cooking food.</p> <p>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.</p> <p>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.</p> <p>Methods of mixing food: Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping and Whisking.</p>	7	Text Book

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

Note: Case studies related to the above topics to be discussed (Examined Internal only)
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<b>Text book</b>	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.
<b>Reference Books</b>	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.

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

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

<b>Preamble</b>	This course has been designed for students to learn and understand <ul style="list-style-type: none"> <li>To learn the laying table cloth and cover.</li> <li>To learn the basics of food service, menu compilation and presenting the bill, etc.</li> </ul>
<b>Prerequisite</b>	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	<b>Introduction to catering</b> – 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	<b>Staff organization</b> – 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.  <b>Types of restaurants</b> - 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	<b>Operating equipments</b> - Classification of crockery, cutlery, glassware, hollowware, flatware, special equipments – Upkeep and maintenance of equipments. <b>Ancillary departments</b> - 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	<b>Menu Planning</b> 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	<b>Room service</b> 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
	<b>Total</b>	<b>36</b>	

<b>Text book</b>	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.
<b>Reference Books</b>	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

<b>Journal and Magazines</b>	International journal of hospitality management Cornell hospitality quarterly
<b>E-Resources and Website</b>	<a href="https://www.ihmnotessite.net/food-beverage">https://www.ihmnotessite.net/food-beverage</a> <a href="https://www.coursera.org/">https://www.coursera.org/</a>

<b>Learning Method</b>	Lecture, Demonstration
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<b>Focus of the Course</b>	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

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• The basic concepts of cooking.</li> <li>• The basic ingredients used in cooking.</li> <li>• The basic principles involved in cooking.</li> </ul>
<b>Prerequisite</b>	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	<a href="https://www.wiley.com/en-in/Professional+Cooking%2C+with+eBook+Access+Code%2C+10th+Edition-p-9781394290215">https://www.wiley.com/en-in/Professional+Cooking%2C+with+eBook+Access+Code%2C+10th+Edition-p-9781394290215</a>

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

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>To learn the laying table cloth and cover.</li> <li>To learn the basics of food service, menu compilation and presenting the bill, etc.</li> </ul>
<b>Prerequisite</b>	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	✓			✓	

<b>25CHU1CQ</b>	<b>CORE PRACTICAL II: BASICS OF FOOD AND BEVERAGE SERVICE</b>
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<b>S.No</b>	<b>List of Programs</b>
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.

<b>Text book</b>	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.
<b>Reference Books</b>	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

<b>Method of learning</b>	Experiments
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<b>Focus of the course</b>	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

<b>Preamble</b>	<p>This course has been designed for students to learn and understand</p> <ul style="list-style-type: none"> <li>• The growth of tourism and forms of tourism.</li> <li>• The components of tourism and tourism products.</li> <li>• About the travel agencies and special interest tourism</li> </ul>
<b>Prerequisite</b>	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	<b>Introduction to Tourism</b> 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	<b>Forms of Tourism</b> 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	<b>Tourism an Overview</b> 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	<b>Introduction to Tourism Industry</b> 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	<b>Special Interest Tourism</b> Definition - Adventure Tourism – Beach and Island Tourism – Health Tourism – Wildlife Tourism - Sports Tourism.	8	Text Book
<b>Total</b>		<b>48</b>	

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

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

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

## AECC I: ENVIRONMENTAL STUDIES

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

<b>Preamble</b>	This course has been designed for students to learn and understand <ul style="list-style-type: none"><li>• Multi-disciplinary aspects of Environmental studies</li><li>• Importance to conserve the biodiversity</li><li>• Causes of Pollution and its control</li></ul>	
<b>Prerequisite</b>	Aware the basics of environmental components	
<b>Course Outcomes (Cos)</b>		
<b>CO Number</b>	<b>Course Outcomes(Cos)Statement</b>	<b>Bloom's Taxonomy Knowledge Level</b>
<b>CO1</b>	To understand the importance of natural resources in order to conserve for the future	K1
<b>CO2</b>	To impart knowledge on Natural resources and its conservation	K2
<b>CO3</b>	To impart knowledge on Biodiversity and its conservation	K3
<b>CO4</b>	To create awareness on effects, causes and control of air, water, soil and noise pollution etc.,	K4
<b>CO5</b>	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
	<b>Total</b>	<b>24</b>	

<b>Text Book</b>	1.	Carson,R.2002.SilentSpring.HoughtonMifflinHarcourt
	2.	Gadgil,M.,&Guha,R.1993.ThisFissuredLand:AnEcologicalHistory Of India. University of California Press.
<b>Reference Books</b>	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	<a href="https://www.hzu.edu.in/bed/E%20V%20S.pdf">https://www.hzu.edu.in/bed/E%20V%20S.pdf</a>
E-Resource and Websites	<a href="https://www.ugc.gov.in/oldpdf/modelcurriculum/env.pdf">https://www.ugc.gov.in/oldpdf/modelcurriculum/env.pdf</a>

Learning Methods	Chalk and Talk/Seminar/Assignment
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Focus of the Course	Skill Development/Employability/Social Awareness and Environment
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