



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

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

### **REGULATIONS 2026-27 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 2026-27)**

#### **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 skillful 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 2026 – 27.**

| Part                        | Subjects                                                         | No. of Papers | Credit     | Semester No.    |
|-----------------------------|------------------------------------------------------------------|---------------|------------|-----------------|
| <b>I</b><br>(12 Credits)    | Tamil / Hindi / French/Malayalam                                 | 4             | 4 x 3 = 12 | I to IV         |
| <b>II</b><br>(12 Credits)   | English                                                          | 4             | 4 x 3 = 12 | I to IV         |
| <b>III</b><br>(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         | VI              |
| <b>IV</b><br>(8 Credits)    | Environmental Studies (AECC)                                     | 1             | 2          | I               |
|                             | Basic Tamil/ Advance Tamil /Human Rights & Women's Rights (AECC) | 1             | 2          | II              |
|                             | Innovation & IPR/Innovation, IPR & Entrepreneurship (AECC)       | 1             | 2          | VI              |
|                             | Generic Elective (GE) (AEEC)                                     | 1             | 2          | V               |
| <b>V</b><br>(2 Credits)     | NSS/NCC/YRC/Yoga/Sports/Clubs/Health & Wellness                  | -             | 2          | I -II           |
| <b>TOTAL CREDITS</b>        |                                                                  |               | <b>142</b> |                 |



## UG CURRICULUM

CATERING SCIENCE AND HOTEL MANAGEMENT  
AY 2026 - 27

| Course Code    | Course Category     | Course Name                                           | L  | T | P  | Duration |       | Exam (H) | Max Marks |     |       | Credits |
|----------------|---------------------|-------------------------------------------------------|----|---|----|----------|-------|----------|-----------|-----|-------|---------|
|                |                     |                                                       |    |   |    | Week     | Total |          | CIA       | ESE | Total |         |
| First Semester |                     |                                                       |    |   |    |          |       |          |           |     |       |         |
| Part- I        |                     |                                                       |    |   |    |          |       |          |           |     |       |         |
| 26TLU1TA       | Language - I        | Tamil-I                                               | 4  | 1 | -  | 5        | 60    | 3        | 25        | 75  | 100   | 3       |
| 26TLU1HA       |                     | Hindi-I                                               |    |   |    |          |       |          |           |     |       |         |
| 26TLU1MA       |                     | Malayalam-I                                           |    |   |    |          |       |          |           |     |       |         |
| 26TLU1FA       |                     | French – I                                            |    |   |    |          |       |          |           |     |       |         |
| Part- II       |                     |                                                       |    |   |    |          |       |          |           |     |       |         |
| 26ELU1EA       | Language - II       | English- I                                            | 4  | - | 1  | 5        | 60    | 3        | 25        | 75  | 100   | 3       |
| Part – III     |                     |                                                       |    |   |    |          |       |          |           |     |       |         |
| 26CHU1CA       | Core – I            | Basics of Food Production                             | 3  | - | -  | 3        | 36    | 3        | 25        | 75  | 100   | 3       |
| 26CHU1CB       | Core – II           | Basics of Food and Beverage Service                   | 3  | - | -  | 3        | 36    | 3        | 25        | 75  | 100   | 3       |
| 26CHU1CP       | Core Practical - I  | Basics of Food Production                             | -  | - | 4  | 4        | 48    | 4        | 40        | 60  | 100   | 2       |
| 26CHU1CQ       | Core Practical - II | Basics of Food and Beverage Service                   | -  | - | 4  | 4        | 48    | 3        | 40        | 60  | 100   | 2       |
| 26CHU1IA       | IDC-I               | Travel and Tourism Management                         | 4  | - | -  | 4        | 48    | 3        | 25        | 75  | 100   | 4       |
| Part – IV      |                     |                                                       |    |   |    |          |       |          |           |     |       |         |
| 26CEU1AA       | AECC – I            | Environmental Studies                                 | 2  | - | -  | 2        | 24    | -        | 50        | -   | 50    | 2       |
| Part- V        |                     |                                                       |    |   |    |          |       |          |           |     |       |         |
| 26CHU1XA       | Extension Activity  | NSS/YRC/NCC/RRC/Yoga/Sports/Clubs/Health and wellness | -  | - | -  | -        | -     | -        | 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        |                    |                                                        |    |   |   |          |       |          |           |     |       |         |
| 26TLU2TA        | Language - I       | Tamil-II                                               | 4  | 1 | - | 5        | 60    | 3        | 25        | 75  | 100   | 3       |
| 26TLU2HA        |                    | Hindi-II                                               |    |   |   |          |       |          |           |     |       |         |
| 26TLU2MA        |                    | Malayalam-II                                           |    |   |   |          |       |          |           |     |       |         |
| 26TLU2FA        |                    | French – II                                            |    |   |   |          |       |          |           |     |       |         |
| Part – II       |                    |                                                        |    |   |   |          |       |          |           |     |       |         |
| 26ELU2EA        | Language -         | English- II                                            | 4  | - | 1 | 5        | 60    | 3        | 25        | 75  | 100   | 3       |
| Part – III      |                    |                                                        |    |   |   |          |       |          |           |     |       |         |
| 26CHU2CA        | Core- III          | Basic Commodities and Kitchen Operations               | 2  | - | - | 2        | 24    | 3        | 25        | 75  | 100   | 2       |
| 26CHU2CB        | Core- IV           | Food and Beverage Service                              | 2  | - | - | 2        | 24    | 3        | 25        | 75  | 100   | 2       |
| 26CHU2CC        | Core - V           | Front Office Operations                                | 2  | - | - | 2        | 24    | 3        | 25        | 75  | 100   | 2       |
| 26CHU2CP        | Core Practical-III | Continental Cookery                                    | -  | - | 4 | 4        | 48    | 4        | 40        | 60  | 100   | 2       |
| 26CHU2CQ        | Core Practical-IV  | Food and Beverage Service                              | -  | - | 4 | 4        | 48    | 3        | 40        | 60  | 100   | 2       |
| 26CHU2IA        | IDC-II             | Event Management                                       | 4  | - | - | 4        | 48    | 3        | 25        | 75  | 100   | 4       |
| Part – IV       |                    |                                                        |    |   |   |          |       |          |           |     |       |         |
| 26TLU2AA        | AECC-II            | Basic Tamil                                            | 2  | - | - | 2        | 24    | -        | 50        | -   | 50    | 2       |
| 26TLU2AB        |                    | Advance Tamil                                          |    |   |   |          |       |          |           |     |       |         |
| 26CRU2AA        |                    | Human Rights and Women’s Rights                        |    |   |   |          |       |          |           |     |       |         |
| Part– V         |                    |                                                        |    |   |   |          |       |          |           |     |       |         |
| 26CHU2XA        | Extension Activity | NSS/YRC/NCC/RRC/Yoga/ Sports/Clubs/Health and wellness | -  | - | - | -        | -     | -        | 50        | -   | 50    | 1       |
| Total           |                    |                                                        | 20 | 1 | 9 | 30       | 360   |          |           |     | 800   | 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         |                    |                                   |    |   |    |          |       |          |           |     |       |         |
| 26TLU3TA       | Language-I         | Tamil - III                       | 3  | 1 | -  | 4        | 48    | 3        | 25        | 75  | 100   | 3       |
| 26TLU3HA       |                    | Hindi – III                       |    |   |    |          |       |          |           |     |       |         |
| 26TLU3MA       |                    | Malayalam – III                   |    |   |    |          |       |          |           |     |       |         |
| 26TLU3FA       |                    | French – III                      |    |   |    |          |       |          |           |     |       |         |
| Part-II        |                    |                                   |    |   |    |          |       |          |           |     |       |         |
| 26ELU3EA       | Language-II        | English - III                     | 3  | 1 | -  | 4        | 48    | 3        | 25        | 75  | 100   | 3       |
| Part-III       |                    |                                   |    |   |    |          |       |          |           |     |       |         |
| 26CHU3CA       | Core - VI          | Restaurant Service and Operations | 2  | - | -  | 2        | 24    | 3        | 25        | 75  | 100   | 2       |
| 26CHU3CM       | Core Practical – V | Indian Regional Cuisine           | 2  | - | 4  | 6        | 72    | 4        | 40        | 60  | 100   | 4       |
| 26CHU3CP       | Core Practical-VI  | Front Office Operations           | -  | - | 4  | 4        | 48    | 3        | 40        | 60  | 100   | 2       |
| 26CHU3IA       | IDC-III            | Tourism and Hospitality Business  | 4  | - | -  | 4        | 48    | 3        | 25        | 75  | 100   | 4       |
| 26CHU3SP       | SEC – I            | Bakery and Confectionery - I      | 2  | - | 4  | 6        | 72    | 3        | 40        | 60  | 100   | 4       |
| 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          |                        |                                |    |   |    |          |       |          |           |     |       |         |
| 26TLU4TA        | Language-I             | Tamil - IV                     | 3  | 1 | -  | 4        | 48    | 3        | 25        | 75  | 100   | 3       |
| 26TLU4HA        |                        | Hindi – IV                     |    |   |    |          |       |          |           |     |       |         |
| 26TLU4MA        |                        | Malayalam – IV                 |    |   |    |          |       |          |           |     |       |         |
| 26TLU4FA        |                        | French – IV                    |    |   |    |          |       |          |           |     |       |         |
| Part-II         |                        |                                |    |   |    |          |       |          |           |     |       |         |
| 26ELU4EA        | Language-II            | English - IV                   | 3  | 1 | -  | 4        | 48    | 3        | 25        | 75  | 100   | 3       |
| Part-III        |                        |                                |    |   |    |          |       |          |           |     |       |         |
| 26CHU4CA        | Core – VII             | Wines and Spirits              | 2  | - | -  | 2        | 24    | 3        | 25        | 75  | 100   | 2       |
| 26CHU4CM        | Core - Practical- VII  | International Cuisine          | 2  | - | 4  | 6        | 72    | 4        | 40        | 60  | 100   | 4       |
| 26CHU4CN        | Core - Practical- VIII | Housekeeping operations        | 2  | - | 2  | 4        | 48    | 3        | 40        | 60  | 100   | 3       |
| 26CHU4IA        | IDC – IV               | Applied Nutrition for Caterers | 4  | - | -  | 4        | 48    | 3        | 25        | 75  | 100   | 4       |
| 26CHU4SP        | 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       |                     |                                      |    |   |    |          |       |          |           |     |       |         |
| 26CHU5CM       | Core Practical - IX | Cold Kitchen and Continental Cookery | 4  | - | 4  | 8        | 96    | 4        | 40        | 60  | 100   | 5       |
| 26CHU5CN       | Core Practical - X  | Banquet Service Operations           | 4  | - | 4  | 8        | 96    | 3        | 40        | 60  | 100   | 5       |
| 26CHU5SP       | SEC Practical- III  | Food Preservation                    | -  | - | 4  | 4        | 48    | 4        | 40        | 60  | 100   | 2       |
| 26CHU5DA       | DSE – I             | Hospitality Marketing                | 4  | - | -  | 4        | 48    | 3        | 25        | 75  | 100   | 4       |
| 26CHU5DB       |                     | Bar Management                       |    |   |    |          |       |          |           |     |       |         |
| 26CHU5DC       |                     | Food safety & quality                |    |   |    |          |       |          |           |     |       |         |
| 26CHU5DD       | DSE – II            | Financial Management                 | 4  | - | -  | 4        | 48    | 3        | 25        | 75  | 100   | 4       |
| 26CHU5DE       |                     | Fast Food Operations                 |    |   |    |          |       |          |           |     |       |         |
| 26CHU5DF       |                     | Human Resource Management            |    |   |    |          |       |          |           |     |       |         |
| Part – IV      |                     |                                      |    |   |    |          |       |          |           |     |       |         |
| 26CHU5GA       | 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       |                    |                                      |    |   |    |          |       |          |           |     |       |         |     |
| 26CHU6TA       | IET                | Industrial Exposure Training         | -  | - | 11 | 11       | -     | 3        | 40        | 60  | 100   | 12      |     |
| 26CHU6CA       | Core - IX          | Room Division Management             | 4  | - | -  | 4        | 60    | 3        | 25        | 75  | 100   | 4       |     |
| 26CHU6CM       | Core Practical- XI | Food and Beverage Service operations | 3  | - | 4  | 7        | 48    | 3        | 40        | 75  | 60    | 5       |     |
| 26CHU6DA       | DSE – III          | Food Service Facility Planning       | 4  | - | -  | 4        | 48    | 3        | 25        | 75  | 100   | 4       |     |
| 26CHU6DB       |                    | Food and Beverage Management         |    |   |    |          |       |          |           |     |       |         |     |
| 26CHU6DC       |                    | Tourism Marketing Management         |    |   |    |          |       |          |           |     |       |         |     |
| 26CHU6SA       | SEC – IV           | Soft skills                          | 2  | - | -  | 2        | 24    | 3        | 25        | 75  | 100   | 2       |     |
| Part – IV      |                    |                                      |    |   |    |          |       |          |           |     |       |         |     |
| 25BIU6AA       | AECC-III           | Innovation & IPR                     | 2  | - | -  | 2        | 24    |          | 50        | -   | 50    | 2       |     |
| Total          |                    |                                      | 15 | - | 15 | 30       | 228   |          |           |     | 550   | 29      |     |
| *Grand Total   |                    |                                      |    |   |    |          |       |          |           |     |       | 4000    | 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     | 26CHU5DA    | Hospitality Marketing Management |
| 2     | 26CHU5DB    | Bar Management                   |
| 3     | 26CHU5DC    | Food safety & quality            |

#### Semester V (Elective II)

##### List of Elective Courses

| S.No. | Course Code | Name of the Course        |
|-------|-------------|---------------------------|
| 1     | 26CHU5DD    | Financial Management      |
| 2     | 26CHU5DE    | Fast Food Operations      |
| 3     | 26CHU5DF    | Human Resource Management |

#### Semester VI (Elective III)

##### List of Elective Courses

| S.No. | Course Code | Name of the Course             |
|-------|-------------|--------------------------------|
| 1     | 26CHU6DA    | Food Service Facility Planning |
| 2     | 26CHU6DB    | Food and Beverage Management   |
| 3     | 26CHU6DC    | 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     | 26CHU5GA    | 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      | 26CHUSSA    | Hotel Engineering |
| 2      | 26CHUSSB    | Food Preservation |

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

|                                                                                                                               |      |      |
|-------------------------------------------------------------------------------------------------------------------------------|------|------|
|  <b>Dr.N.G.P. Arts and Science College</b> |      |      |
| <b>APPROVED</b>                                                                                                               |      |      |
| BoS- 21st<br>01-09-26                                                                                                         | AC - | GB - |



| Semester – I                      |             |                           |          |    |   |   |         |
|-----------------------------------|-------------|---------------------------|----------|----|---|---|---------|
| CORE I: BASICS OF FOOD PRODUCTION |             |                           |          |    |   |   |         |
| Semester                          | Course Code | Course Name               | Category | L  | T | P | Credits |
| I                                 | 26CHU1CA    | 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.                                    | K2                               |
| CO3                   | Learn the preparation techniques of different ingredients and to apply the different methods in suitable areas.                  | K5                               |
| CO4                   | Know the importance of raising agents, its applications in bakery section and also the classifications of stocks, soups, sauces. | K5                               |
| CO5                   | Identify the different types of fishes; learn the characteristics of eggs and preparation of different meats.                    | K5                               |

| Mapping with Program Outcomes: |     |     |     |     |     |
|--------------------------------|-----|-----|-----|-----|-----|
| Cos / POs                      | PO1 | PO2 | PO3 | PO4 | PO5 |
| CO1                            | M   | S   | S   | S   | S   |
| CO2                            | S   | S   | S   | M   | S   |
| CO3                            | S   | M   | M   | S   | M   |
| CO4                            | S   | S   | S   | S   | S   |
| CO5                            | M   | S   | S   | S   | M   |

|          |                                   |
|----------|-----------------------------------|
| 26CHU1CA | CORE I: BASICS OF FOOD PRODUCTION |
|----------|-----------------------------------|

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

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

|                        |    |                                                                                                                     |
|------------------------|----|---------------------------------------------------------------------------------------------------------------------|
| <b>Text book</b>       | 1. | Krishna Arora, 2009, "Theory of Cookery", Edition VI, Frank Brothers Publishers                                     |
|                        | 2. | Parinder 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<br>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 |
|------------------------|----------------------------------------------------------------|

|                            |                                                                            |
|----------------------------|----------------------------------------------------------------------------|
| <b>Focus of the Course</b> | Skill Development/ Employability/ Entrepreneurial Development/ Innovations |
|----------------------------|----------------------------------------------------------------------------|



| Semester - I<br>CORE II : BASICS OF FOOD AND BEVERAGE SERVICE |            |                                     |          |    |   |   |         |
|---------------------------------------------------------------|------------|-------------------------------------|----------|----|---|---|---------|
| Semester                                                      | Corse Code | Course Name                         | Category | L  | T | P | Credits |
| I                                                             | 26CHU1CB   | 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.                  | K5                               |
| CO3                   | Understand the different types of operating equipment, the co-ordination of food and beverage department with other departments. | K3                               |
| CO4                   | Explain the different types of menus, classification of food with its usual accompaniments and service methods.                  | K5                               |
| CO5                   | To understand the role of room service department in the hotel.                                                                  | K5                               |

| Mapping with Program Outcomes: |     |     |     |     |     |
|--------------------------------|-----|-----|-----|-----|-----|
| Cos / POs                      | PO1 | PO2 | PO3 | PO4 | PO5 |
| CO1                            | S   | S   | S   | S   | S   |
| CO2                            | S   | S   | S   | M   | S   |
| CO3                            | S   | M   | M   | S   | S   |
| CO4                            | S   | S   | S   | S   | M   |
| CO5                            | M   | S   | S   | M   | S   |

26CHU1CB

## 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.<br><br><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 equipment</b> - Classification of crockery, cutlery, glassware, hollowware, flatware, special equipment – Upkeep and maintenance of equipment.<br><b>Ancillary departments</b> - Pantry, still room, silver room, wash-up and hot plate. Restaurant service: Mise en place, Mise en 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><br>Origin of menu, functions of menu, types of menus, other types of menus, 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, Digital menus-types, POS, challenges and limitations, future trends in digital menus.                                                                                                              | 6         | Text Book / Reference Book |
| V    | <b>Room service</b><br>Introduction location and equipment required for room service, room service equipment, room service tray, trolley. Room service procedure, Mise en place activities, order tacking for room service, execution of room service orders, collecting the order and carrying to the room.<br>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<br>Cornell hospitality quarterly                                                                                         |
| <b>E-Resources and Website</b> | <a href="https://www.ihmnotessite.net/food-beverage">https://www.ihmnotessite.net/food-beverage</a><br><a href="https://www.coursera.org/">https://www.coursera.org/</a> |

|                            |                                  |
|----------------------------|----------------------------------|
| <b>Learning Method</b>     | Lecture, Demonstration           |
| <b>Focus of the Course</b> | Skill Development /Employability |



| Semester – I<br>CORE PRACTICAL -I: BASICS OF FOOD PRODUCTION |             |                           |          |   |   |    |         |
|--------------------------------------------------------------|-------------|---------------------------|----------|---|---|----|---------|
| Semester                                                     | Course Code | Course Name               | Category | L | T | P  | Credits |
| I                                                            | 26CHU1CP    | 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                            | S   | S   | S   | S   | S   |
| CO2                            | S   | M   | S   | S   | M   |
| CO3                            | S   | S   | S   | M   | S   |
| CO4                            | S   | S   | S   | S   | S   |
| CO5                            | S   | M   | M   | S   | M   |

|          |                                              |
|----------|----------------------------------------------|
| 26CHU1CP | CORE PRACTICAL -I: BASICS OF FOOD PRODUCTION |
|----------|----------------------------------------------|

## 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 equipment.                                                                                                                                                                           |
| 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    | <ul style="list-style-type: none"> <li>• Formulate ten sets of menu consisting of five dishes from the following courses. Indian rice preparations</li> <li>• Indian dhal preparations</li> <li>• Indian snacks preparations</li> <li>• Indian breads &amp; gravies Pulaos &amp; Biryani</li> <li>• Indian vegetable preparations</li> <li>• Indian meat preparations</li> <li>• Indian sweet preparations</li> </ul> |

| Semester – I<br>CORE PRACTICAL II: BASICS OF FOOD AND BEVERAGE SERVICE |            |                                     |                |   |   |    |         |
|------------------------------------------------------------------------|------------|-------------------------------------|----------------|---|---|----|---------|
| Semester                                                               | Corse Code | Course Name                         | Category       | L | T | P  | Credits |
| I                                                                      | 26CHU1CQ   | Basics of Food and Beverage Service | Core Practical | - | - | 48 | 2       |

|              |                                                                                                                                                                                                                                                                     |
|--------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Preamble     | <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> |
| 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                            | S   | S   | S   | S   | S   |
| CO2                            | S   | S   | S   | S   | M   |
| CO3                            | S   | S   | S   | M   | S   |
| CO4                            | S   | S   | S   | S   | S   |
| CO5                            | M   | M   | M   | S   | M   |



|          |                                                        |
|----------|--------------------------------------------------------|
| 26CHU1CQ | CORE PRACTICAL II: BASICS OF FOOD AND BEVERAGE SERVICE |
|----------|--------------------------------------------------------|

| S.No | List of Programs                                                                   |
|------|------------------------------------------------------------------------------------|
| 1    | Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipment |
| 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 |
|--------------------|-------------|

|                     |                                   |
|---------------------|-----------------------------------|
| Focus of the course | Skill Development / Employability |
|---------------------|-----------------------------------|

| Semester – I                          |             |                               |          |    |   |   |         |
|---------------------------------------|-------------|-------------------------------|----------|----|---|---|---------|
| IDC I : TRAVEL AND TOURISM MANAGEMENT |             |                               |          |    |   |   |         |
| Semester                              | Course Code | Course Name                   | Category | L  | T | P | Credits |
| I                                     | 26CHU1IA    | 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. | K2                               |
| CO2                   | Explain about the different forms of tourism.                                                               | K3                               |
| CO3                   | Understand the different components of tourism and the tourism products.                                    | K5                               |
| CO4                   | Explain the different transportation sectors and travel agencies.                                           | K5                               |
| CO5                   | Understand the types of special interest tourism.                                                           | K5                               |

| Mapping with Program Outcomes: |     |     |     |     |     |
|--------------------------------|-----|-----|-----|-----|-----|
| Cos / POs                      | PO1 | PO2 | PO3 | PO4 | PO5 |
| CO1                            | S   | S   | S   | S   | S   |
| CO2                            | S   | M   | S   | S   | M   |
| CO3                            | M   | S   | M   | S   | S   |
| CO4                            | S   | S   | M   | M   | S   |
| CO5                            | S   | S   | S   | S   | S   |

|          |                                      |
|----------|--------------------------------------|
| 26CHU11A | IDC I: TRAVEL AND TOURISM MANAGEMENT |
|----------|--------------------------------------|

## Syllabus

| Unit         | Content                                                                                                                                                                                                                                                                                                                                                | Hrs       | Resources |
|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|-----------|
| I            | <b>Introduction to Tourism</b><br>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><br>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><br>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><br>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><br>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)

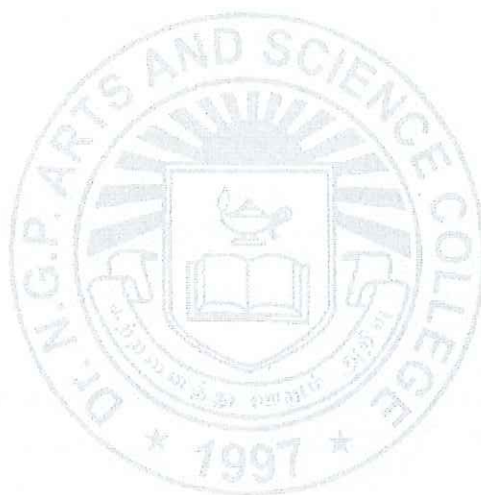
|                       |    |                                                                                                                       |
|-----------------------|----|-----------------------------------------------------------------------------------------------------------------------|
| Text book             | 1. | A.K.Bhatia, 2007, "The Business of Tourism Concepts and Strategies", 2nd Edition, Sterling Publications, New Delhi.   |
|                       | 2. | Swain and Mishra, 2011, "Principles of Tourism", 1st Edition, Oxford University Press, New Delhi.                     |
| Reference Books       | 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.                     |
| Journal and Magazines |    | Annals of Tourism Research- Elsevier<br>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><br><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 |
|------------------------|----------------------------------------------------------------|

|                            |                                                                            |
|----------------------------|----------------------------------------------------------------------------|
| <b>Focus of the Course</b> | Skill Development/ Employability/ Entrepreneurial Development/ Innovations |
|----------------------------|----------------------------------------------------------------------------|



| Semester-I                    |             |                       |          |    |   |   |         |
|-------------------------------|-------------|-----------------------|----------|----|---|---|---------|
| AECC I: ENVIRONMENTAL STUDIES |             |                       |          |    |   |   |         |
| Semester                      | Course Code | Course Name           | Category | L  | T | P | Credits |
| I                             | 26CEU1AA    | 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                                                                                                                                                                                    | K3                                      |
| <b>CO2</b>                   | To impart knowledge on Natural resources and its conservation                                                                                                                                                                                                            | K2                                      |
| <b>CO3</b>                   | To impart knowledge on Biodiversity and its conservation                                                                                                                                                                                                                 | K4                                      |
| <b>CO4</b>                   | To create awareness on effects, causes and control of air, water, soil and noise pollution etc.,                                                                                                                                                                         | K5                                      |
| <b>CO5</b>                   | To build awareness about sustainable development and Environmental protection                                                                                                                                                                                            | K5                                      |

| Mapping with Programme Outcomes |     |     |     |     |     |
|---------------------------------|-----|-----|-----|-----|-----|
| Cos/POs                         | PO1 | PO2 | PO3 | PO4 | PO5 |
| CO1                             | S   | M   | M   | M   | S   |
| CO2                             | S   | M   | S   | M   | S   |
| CO3                             | S   | S   | S   | S   | S   |
| CO4                             | S   | S   | M   | S   | S   |
| CO5                             | M   | S   | S   | M   | M   |

## Syllabus

| Unit | Content                                                                                                                                                                                                                                                                                                                                                                                      | Hours     | E-Contents/<br>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> |                          |



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|------------------------|----|----------------------------------------------------------------------------------------------------------------------------------------------------|
| <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.                                                        |

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| 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> |

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

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

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

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|  <b>Dr.N.G.P. Arts and Science College</b> |      |      |
| <b>APPROVED</b>                                                                                                               |      |      |
| BoS- 21/5/                                                                                                                    | AC - | GB - |
| 01.04.26                                                                                                                      |      |      |