

NEHRU ARTS AND SCIENCE COLLEGE

(Autonomous)

Reaccredited by NAAC with 'A' Grade, Certified by ISO 9001: 2008 & 14001: 2004

Recognized by UGC with 2(f) & 12(B) and Affiliated to Bharathiar University

Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105

REGULATIONS, CURRICULUM & SYLLABUS

B.Sc. CATERING SCIENCE AND HOTELMANAGEMENT



Effective from 2020 – 2021

CURRICULUM



NEHRU ARTS AND SCIENCE COLLEGE

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(Reaccredited With "A" Grade by NAAC, ISO 9001: 2008 & 14001: 2004 Certified,
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Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105, Tamil Nadu.



B.Sc., Catering Science & Hotel Management

Programme Outcomes

PO1: Apply the knowledge on various catering operation methods and up keeping of the entire hotel.

PO2: Make the students more professional by Providing practical inputs & training and groom them as responsible persons.

PO3: Understand the impact of the catering science in societal and environmental contexts, and demonstrate the knowledge, and need for sustainable development

PO4: The graduates will be competent enough to become an entrepreneur.

PO5: Successful managerial person in situation handling of hospitality industry to overcome all the problems

Programme Specific Outcomes

PSO1: To provide students with knowledge, practical skill and attitudes that will mould the students as future hospitality professionals.

PSO2: Offer students relevant hands on operational experience in facets of the hospitality industry.

PSO3: Ability to work as an individual and as a team member.

PSO4: This is accomplished by providing curriculum that is tailored to the needs of the hospitality industry.

PSO5: Application of managerial role by effective organizing, planning, controlling physical and financial resources, motivating human resources, and rendering customer driven quality service.

Chairman

**Board of studies in Catering Science
Nehru Arts and Science College**

SYLLABUS



NEHRU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution affiliated to Bharathiar University)
 (Reaccredited with "A" Grade by NAAC, ISO 9001:2015 & 14001:2004 Certified
 Recognized by UGC with 2(f) & 12(B), Under Star College Scheme by DBT, Govt. of India)
 Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105, Tamil Nadu.



Scheme of Examination

B.Sc. Catering Science and Hotel Management

(Applicable to the students admitted during the year 2020 - 2021 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Marks			Credit	
						CIA	Univ.Exam	Total		
I	I	18U1FCH101	Language I - French I	5	3	25	75	100	4	
	II	20U2ENG101	English I	5	3	25	75	100	4	
	III		20U3CHC101	Core Paper I Food Production - I	4	3	20	55	75	3
			20U3CHC102	Core Paper II Food & Beverage Service I	3	3	20	55	75	3
			20U3CHP103	Core Paper III Food Production - I Practical	3	4	30	45	75	3
			20U3CHP104	Core Paper IV Food & Beverage Service I Practical	3	3	20	30	50	2
	IV		20U3CHA101	Allied Paper I Accommodation Operations I	4	3	20	55	75	3
			18U4ENV101	Ability Enhanced Compulsory Course Environmental Studies	2	3	-	50	50	2
			18U4HVY201	Value Education: Human Values and Yoga Practice I	1	-	-	-	-	-
				30				600	24	
II	I	18U1FCH202	Language II - French II	4	3	25	75	100	4	
	II	20U2ENG202	English II	5	3	25	75	100	4	
	III		20U3CHC205	Core Paper V Food Production - II	3	3	20	55	75	3
			20U3CHC206	Core Paper VI Food & Beverage Service II	3	3	20	55	75	3
			20U3CHP207	Core Paper VII Food Production - II Practical	3	4	30	45	75	3
			20U3CHP208	Core Paper VIII Food & Beverage Service II Practical	3	3	20	30	50	2
			20U3CHA202	Allied Paper II Accommodation Operations II	3	3	20	55	75	3

II	III	20U3CHR203	Allied Paper III Accommodation Operations Practical	3	3	30	45	75	3
	IV	18U4HRC202	Human Rights and Constitution of India	2	3	-	50	50	2
		18U4HVY201	Value Education: Human Values and Yoga Practice I	1	2	25	25	50	2
				30				725	29
III	III	20U3CHC309	Core Paper IX Food Production - III	3	3	20	55	75	3
		19U3CHC310	Core Paper X Food & Beverage Service III	3	3	20	55	75	3
		20U3CHC311	Core Paper XI Front Office Operations - I	3	3	20	55	75	3
		20U3CHP312	Core Paper XII Food Production - III Practical	3	4	30	45	75	3
		19U3CHP313	Core Paper XIII Food & Beverage Service III Practical	3	3	20	30	50	2
		20U3CHR304	Allied Paper IV Computer Applications in Hotel Industry Practical	4	3	40	60	100	4
	IV	19U4CHS301	Skill Based Paper I Bakery & Confectionery I	3	3	20	55	75	3
		19U4CHZ302	Skill Based Paper II Bakery & Confectionery I Practical	3	3	30	45	75	3
		19U4NM3BT1 19U4NM3AT1	Basic Tamil – I @ / Advanced Tamil – I #	2	3	50		50	2
		19U4CH3ED1/ 19U4CH3ED2	Extra Departmental Course 1 / Course 2	2	3	-	50	50	2
		18U4HVY402	Value Education: Human Values and Yoga Practice II	1	-	-	-	-	-
		19U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
					30				700
IV	III	20U3CHC414	Core Paper XIV Food Production - IV	3	3	20	55	75	3
		19U3CHC415	Core Paper XV Food & Beverage Service IV	3	3	20	55	75	3
		20U3CHP416	Core Paper XVI Food Production - IV Practical	3	4	30	45	75	3
		19U3CHP417	Core Paper XVII Food & Beverage Service IV Practical	2	3	20	30	50	2

IV	III	20U3CHC418	Core Paper XVIII Front Office Operations II	3	3	20	55	75	3
		19U3CHP419	Core Paper XIX Front Office Operations Practical	3	3	30	45	75	3
		20U3CHE401 - A 18U3CHE402 - B 18U3CHE403 - C	Discipline Specific Elective I	4	3	25	75	100	4
		18U3CHA405	Allied Paper V Hotel Accounting	3	3	20	55	75	3
		19U4CHZ403	Skill Based Paper III Bakery & Confectionery II Practical	3	3	30	45	75	3
		19U4NM4BT2 19U4NM4AT2	Basic Tamil – II @ / Advanced Tamil – II #	2	2	50		50	2
		18U4HVY402	Value Education: Human Values and Yoga Practice II	1	2	25	25	50	2
		19U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
				30				775	31
V	III	19U3CHV501	Industrial Exposure Training Report*	-	3	40	60	100	4
								100	4
VI	III	20U3CHC620	Core Paper XX Food Production - VI	5	3	25	75	100	4
		19U3CHC621	Core Paper XXI Food & Beverage Service VI	5	3	25	75	100	4
		20U3CHP622	Core Paper XXII Food Production - VI Practical	5	4	40	60	100	4
		20U3CHP623	Core Practical XXIII Food & Beverage Service VI Practical	4	3	30	45	75	3
		19U3CHE604 - A 18U3CHE605 - B 18U3CHE606 - C	Discipline Specific Elective II	4	3	25	75	100	4
		18U3CHE607 - A 18U3CHE608 - B 20U3CHE609 - C	Discipline Specific Elective III	4	3	25	75	100	4
	IV	18U4CHZ604	Skill Based Paper IV Mixology Practical	3	3	30	45	75	3
V	19U5EXT601	Extension Activities @	-	-	50	-	50	2	
				30				700	28
			Total					3600	144
Additional Credit (Optional)								Semester II - VI	8 ^s

Basic Tamil -Students who have not studied Tamil upto 12th standard.

##**Advanced Tamil** – Students who have studied Tamil language upto 12th / 10th standard and have chosen other languages under part I of the programme but would like to advance their Tamil language skills.

* **NME** – Students shall choose any one course out of three courses.

@ No End Semester Examinations. Only Continuous Internal Assessment (CIA)

\$ Not included in CGPA calculation

** Examination and Evaluation for Value Added Course shall be conducted by the Industry and the marks shall be submitted to the CoE section for the award of Grade

List of Elective Papers

Elective Papers	Course Code	Name of the Course
Elective I	20U3CHE401 – A	Food and Nutrition
	18U3CHE402 – B	Food Safety and Hygiene
	18U3CHE403 – C	Hotel Law
Elective II	19U3CHE604 – A	Fast Food Operations
	18U3CHE605 – B	Room Division Management
	18U3CHE606 – C	Catering Management
Elective III	18U3CHE607 – A	Food Service and Facility Planning
	18U3CHE608 – B	Event Management
	20U3CHE609 – C	Travel & Tourism Management

Extra Departmental Course offered by the Department to other Department Students

S. No.	Semester	Course code	Course Title
1	Semester III	19U4CH3ED1	Basics of Indian Cookery Practical
2		19U4CH3ED2	Basics of Chinese Cookery Practical

Additional Credit Course

Earning Additional credit course is not mandatory for Course Completion

Additional credits: 8

S. No.	Subject	Credit/ course	Total credits
1	Completion of Certificate Course	1	1
2	Hindi/ other Foreign languages	1	1
3	Self Study Papers	1	2
4	MOOC Courses/Spoken Tutorial prescribed by the Departments	1	3
5	Representation - Sports / Social Activities / Co curricular / Extracurricular Activities at University/ District/ State/ National/ International levels	1	1
Total			8

Rules: The Students can earn additional credits only if they complete the above during the course period (II to V Sem) and based on the following criteria. Proof of Completion must be submitted to the Office of Controller of Examinations before the commencement of the VI Semester. (Earning Additional credit course is not mandatory for Course Completion)

1. Students can complete Certification Courses for a minimum of 30hrs (II to V Sem only) from reputed centres and the same certificate shall be produced to earn a credit. They shall be guided by the Department if needed.
2. Students can opt Hindi/ any Foreign Language approved by Certified Institutions to earn one credit. The certificate of Hindi must be obtained from Dakshin Bharat Hindi Prachar Sabha and He/ She has to enroll and complete during their course period (II to V Sem only)
3. Students can earn one credit, if they complete One Self-study Paper prescribed by the Department. The Departments shall offer two Self Study Papers.

Self Study Paper offered by Catering Science and Hotel Management Department

S. No.	Semester	Course code	Course Title
1	Semester II to V	18UCHSS01	Bar Tricks
2		18UCHSS02	Icing Techniques

4. Students can earn one Credit, if they complete any one MOOC courses/ Spoken Tutorial prescribed by the Department. Students shall earn a maximum of 3 Additional Credits by completing 3 online courses.

List of Online Courses prescribed by Catering Science and Hotel Management Department

1. Libre GH Office Suite
2. Linux OS
3. Basic IT Skills

Note: Other than the above mentioned courses, any course from recognized websites with the consent of the Head of the Department will also be accepted.

5. Award Winners in Sports/Social Activities/ Co curricular/ Extra Curricular Activities at University/ District/ State/ National/ International levels can earn One Extra Credit by producing the Certificate.

Chairman
Board of Studies in Catering Science and Hotel Management
Nehru Arts and Science College (Autonomous)
Coimbatore

Course Code	Title		
18U1FCH101	Language –I FRENCH -I		
Semester-I	Credit-4	CIA:25 Marks	ESE:75 Marks

Course Objective :

To make the students know and realize the value of French language and help them to follow the culture and tradition

Offered by : French

Course Content Instructional Hours / Week: 5



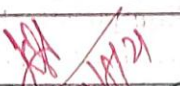

Unit	Description	Instructional Hours
I	Ici, en France	15
II	Ici, en classe	15
III	Samedi	15
IV	Dimanche	15
V	Domage !	15
Total Hours		75

Text Book:

- ALORS ? Methode de Français Niveau I- MARCELLA DI GIURA
JEAN-CLAUDE BEACCO

Tools for Assessment (25 Marks)

CIA I	CIA II	Model	Assignment	Seminar	Attendance	Total
5	5	6	3	3	3	25

Course designed by	Verified by	Checked by	Approved by
		 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U2ENG101	Part II- English I		
Semester: I	Credits: 4	CIA: 25	ESE : 75

(Common to all UG Programmes)

Course Objective:

To help students to imbibe, develop, practice and use the LSRW skills and fine tune their productive skills.

Course Outcomes:

CO1	Recognize listening, and reading proficiency through the prose discourses
CO2	Use and interpret imaginative, and creative skills through the poetic genre
CO3	Enhance the students to use English effectively
CO4	Execute and exercise LSRW skills in academic and career
CO5	Evaluate the language skills through literature

Offered by: English**Instructional Hours / Week: 5**

Unit	Description	Text Book	Chapter
I	Prose Leigh Hunt – Getting Upon Cold Morning Rajagopalachari – Tree Speaks Swami Vivekananda – The Secret of Work	1	1-3
	Instructional Hours		
II	Poetry DG Rossetti – The Blessed Damozel Maya Angelou -Phenomenal Women A. K. Ramanujan – A River	1	4-6
	Instructional Hours		
III	Short Stories O. Henry –The Last Leaf R. K. Narayan – The Missing Mail Oscar Wilde - The Happy Prince	1	7-9
	Instructional Hours		
IV	Grammar and Vocabulary Parts of speech Tenses – Present, past, Vocabulary of the specific domain, Punctuations, Kinds of Sentences.	1	10-13
	Instructional Hours		

V	Oral & Written Communication Listening : (UNIT I – IV) Listening – Comprehension practice from Poetry, Prose, Short-stories, observing/viewing E-content (with subtitles), Guest/Invited Lectures, Conference/Seminar Presentations & Tests and DD National News Live, BBC, CNN, VOA etc Speaking – In Group Discussion Forum, speak about Tongue Twisters, Critical Thinking, and Seminar Presentations on Classroom-Assignments, and Peer-Team interactions. Reading – Pronunciation practice and enhancement from Poetry, Prose, Short-stories, Magazines, News Paper etc Writing – Asking & Giving Directions/Instructions, Developing Hints, and Filling Forms.	1	14-17
	Instructional Hours		15
Total Hours			75

Books for study:

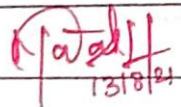
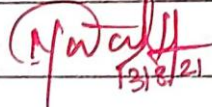

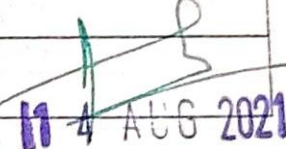
Unit I – V : Will be compiled by the PG & Research Department of English

Books for Reference:

- CLIL (Content & Language Integrated Learning) – Module by TANSCHENOTE:
(Text: Prescribed chapters or pages will be given to the students by the department and the college)

Tools for Assessment (25 Marks)

CIA I	CIA II	Model	Assignment	Seminar	Attendance	Total
5	5	6	3	3	3	25

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 13/8/21 Convener CDC	 11-4 AUG 2021

Course Code	Title		
20U3CHC101	Core Paper I Food Production - I		
Semester: I	Credits:3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

Enabling students to acquire theoretical knowledge of Attitudes, Methods of Preparing, Method of Cooking, Mixing of Ingredient, Basic food Commodities & HACCP in Kitchen.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire knowledge on Hygiene, HACCP
CO 2	Attain Knowledge on Kitchen Equipment
CO 3	Understanding Basics of Food Commodities
CO 4	Accomplish Methods of Preparing and Mixing food
CO 5	Accomplish Methods of cooking food

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	<p>Introduction to Professional Cookery-Origin of Cooking, Attitudes and behavior in the kitchen</p> <p>Hygiene-Personal hygiene, Kitchen Uniform, Kitchen Hygiene</p> <p>Hazard Analysis & Critical Control point Definition, Aims, Objectives</p> <p>Kitchen Organisation - Introduction, Classical Brigade (Organizational chart for large hotel),Kitchen Layout, Satellite kitchen</p> <p>Roles of executive chef, duties and responsibilities of various chefs</p> <p>Cooking Fuels- Various fuels used in kitchen ,Advantages & Disadvantages</p>	1	1
Instructional Hours			12
II	<p>Kitchen Equipment- Introduction, Points to be consider before purchasing equipments, Classification of kitchen Equipments with examples (Utensils, Small, Large& mechanical equipments) Care & Maintenance,</p> <p>Safety- Introduction, Safety Procedure</p> <p>Introduction to Cookery-Aims and Objectives of Cooking Food, Effect of Cooking on carbohydrates, protein, minerals, and vitamins</p>	1	9
Instructional Hours			12

III	Food Commodities Raw Ingredients- Cereals, Pulses, Nuts, Herbs, Spices & Condiments, Sugar- Types & Uses Fats & Oils- Meaning with examples, Types, Uses ,factors for shortenings Egg- Storage, Uses ,Characteristics Salt- Uses Liquid- Water, Stock, Milk & Fruit Juices-Uses	1	3
	Dairy Products- Cream, Yoghurt – Meaning, Uses, Types Cheese- Manufacturing Process, Uses, Types Sweetening, Flavoring, Thickening (Indian thickening agent), Raising, Coloring, and Seasoning-Uses & examples	1	3
Instructional Hours			12
IV	Methods of Preparing food (Mise-en-place) Washing, Peeling & Scraping, Pairing, Grating, Grinding, Mashing, Sieving, Milling, Steeping, Centrifuging, Emulsification, Evaporation, Homogenization, Blanching, Shredding, Chopping, Slicing, Dicing, Sliting	1	4
	Cutting (Julienne, Brunoise, Macedoine, Jardiniere, and Paysanne) Methods of Mixing Food Beating or Whipping, Cutting in Blending, Rubbing, Creaming, Folding, Kneading, Pressing, rubbing in ,Rolling in, Marinating, Stirring, Whipping, Whisking, Rolling	2	1
Instructional Hours			12
V	Cooking Techniques - Conduction, Convection, Radiation Methods of Cooking food Boiling, Simmering Poaching, Blanching, Stewing , Steaming, Baking, Grilling, Broiling, Tossing, Braising, Sautéing, Frying (Deep Fry & Shallow fry), Roasting (Pot, Spit& oven), Microwave, Paper Bag Cooking, Infra red Cooking	1	5
Instructional Hours			12
Total Hours			60

Text Book(s):

1. Krishna Arora, **Theory of Cookery**, Frank House & Co Ltd, Fourth Edition, 2008.
2. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder& Stoughton, Eleventh Edition, 2004.

Reference Book(s):

1. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2010.
2. Victor Ceserani, Ronald Kinton & David Fosket, **Theory of Catering**, ELSTH odder& Stoughton, Eleventh Edition, 2006.

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	M	L	M	M
CO 2	M	L	M	L	L
CO 3	M	H	H	H	H
CO 4	H	M	H	M	M
CO 5	M	L	L	M	H

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i>
R. PRAHADEESWARAN	T.R. Rajesh Prudhan	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHC102	Core Paper - II Food and Beverage Service I		
Semester: I	Credits:3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

Enabling students to acquire theoretical knowledge on the role of Food and Beverage service department, its outlets, the menu and its service styles, Personal Attitudes, and various aspects of restaurant operations.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge of Food and beverage service department and its types
CO 2	To know about basic Etiquettes and equipment's used different styles of service
CO 3	Knowledge on Menu and its cover laying
CO 4	How to use KOT and settling bills and to learn about different types of breakfast
CO 5	To impart knowledge on various aspects of Room service

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter
I	Introduction to Food and Beverage Service Introduction to Food service industry. Sectors of Food service industry. Types of Food and Beverage outlets and their characteristics. Functions of food and beverage Service department. Organization of food and beverage service department. Duties and responsibilities of service personal.	1	1
Instructional Hours			9
II	Restaurant Etiquette. Qualities required for food service staff. Briefing. Food service equipment's. Cutlery crockery, glassware, and trolleys. Ancillary Departments, Styles of food service. Table service, English Service, Silver Service, American Service, French Service, Russian Service. Factors influencing styles of service. Mis en Place, Mis en Scene. Preparing the Restaurant before and after the service	1	9
Instructional Hours			9
III	Menu. Types of Menu. Planning of Menu. Points to be considered while planning the Menu. Balancing a Menu. French Classical Courses. Cover, Types of cover, and Accompaniments. Table Manners.	1	13
Instructional Hours			9

IV	Rules to be considered while waiting at a table. Order taking procedure, KOT. Writing of KOT. Placing an order. Checking Systems. Order of service, Presentation and settling of bills. Breakfast , Types, Continental, English and Indian Breakfasts and cover laying - Supper, Brunch, Lunch, Dinner. Afternoon Tea. High Tea. Reception Tea. Staffing for all Services.	1	4
Instructional Hours			9
V	Room Service. Location and equipment's required. Room service trays and trolleys. Room service procedure. Order taking for room service. Execution of Room service orders. Other services. Service of alcoholic beverages in room. In room facilities. Room service desk. Logbooks maintained in Desk. Clearance and settlement of bill.	2	1
Instructional Hours			9
Total Hours			45

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, **Food & Beverage Service**, Hodder Education, Ninth Edition, 2014.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.
3. S.N. Bagchi, Anita Sharma, **Text book of Food & Beverage Service**, Rajiv Jain for Aman Publication, Third Edition, 2006.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. Mahendra Singh Negi, **Training Manual for Food and Beverages Service**, I.K International Publishing House Ltd 2017.





Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	L	L	M	M	H
CO 2	L	M	M	H	M
CO 3	M	M	H	H	H
CO 4	M	M	H	M	H
CO 5	L	M	H	H	M

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
			
M. Srinivasan	T.R. Ruyesh	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHP103	Core Paper III Food Production - I Practical		
Semester: I	Credits: 3	CIA:30 Marks	ESE:45Marks

Course Objective:

To Impart Basic preparation of south Indian cuisine.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire knowledge on Identification of Food Commodities, Equipments, and Utensils
CO 2	Understanding how to Compile a Menu, Plan of Work, and Indent sheet.
CO 3	Apply method of cooking food
CO 4	Acquire Demonstration classes on various Cuts of Vegetables
CO 5	Skill on Preparing various dishes.

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours/Week: 3

S. No.	Experiment
	Menus
	Food Production - I Practical
1	Identification of Food Commodities, Equipments, and Utensils.
2	Learn how to Compile a Menu, Plan of Work, and Indent sheet.
3	Method of Preparing, Cooking, Mixing
4	Demonstration classes on various Cuts of Vegetables
5	Preparation of Rice Varieties. Preparation of Biryani Varieties.
6	Preparation of Indian Bread Varieties.
7	Preparation of Dhal Varieties.
8	Preparation of Gravy-Veg & Non Veg Varieties
9	Preparation of Dry-Veg & Non Veg Varieties
10	Preparation of Raitha / Salads
11	Preparation of Indian Sweet Varieties
	Total Hours: 45

Text Book(s):

1. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder & Stoughton, Eighth Edition, 1995.
2. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.
3. Philip E. Thangam, **Modern Cookery**, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.

Reference Book(s):

1. The Culinary Institute of America, **The Professional Chef**, John Weily & Sons, Seventh Edition, 1996.
2. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008.

Tools for Assessment (30 Marks)

Cookery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H- High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Prahalad 13/8/21	R. Rajesh 13/8/21	R. Rajesh 14/8/21	[Signature]
R. PRAHADEESWARAN	T. R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHP104	Core Paper IV - Food and Beverage Service I Practical		
Semester: I	Credits: 2	CIA: 20 Marks	ESE: 30 Marks

Course Objective:

To impart basic and intermediate skills in identifying the various equipments used in restaurant service and basic serving skills required for food service.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge of cutleries, crockery and other equipments.
CO 2	Ability to carry different types of trays.
CO 3	Learning to lay and relay table clothes.
CO 4	Skill in holding service spoon and fork, napkin folding, placing of plates, crumbing down.
CO 5	Setting of side board for further service and cover laying

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No	Experiment
Food Service Practical	
1.	Identification of cutlery, crockery, glassware and other equipments
2.	Basic etiquettes and personal attitude inside the service area.
3.	Order taking from Guest
4.	Laying and Relaying of table clothes
5.	Cover laying, Placing of plates and clearance of soiled plates
6.	Carrying of trays (light tray and heavy tray)
7.	Holding service spoon and fork
8.	Using service plate and crumbing down
9.	Napkin folding
10.	Changing of dirty ashtrays
11.	Service of water
12.	Cleaning and polishing of glassware, stocking a side board
Instructional hours: 45 Hours	

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.





Tools for Assessment (20Marks)

Service Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
3	3	4	4	3	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	L	M	H
CO 2	H	L	M	L	H
CO 3	L	H	M	L	H
CO 4	M	H	L	M	L
CO 5	L	M	H	M	L

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Rajesh	 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U3CHA101	Allied Paper I – Accommodation Operations I		
Semester: I	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective

The student will be able to comprehend the Functions, housekeeping inventories, guest floor rules, types of guest rooms and its cleaning process, Public areas, and laundry operations.

Course Outcomes (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on Housekeeping Organization and its functions
CO2	Able to operate the cleaning equipments and handling of cleaning agents
CO3	Able to appraise the standards of the guest rooms
CO4	Acquire the knowledge on cleaning of rooms and public areas
CO5	Knowledge on Laundry Operations

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	Introduction to Housekeeping Department: Importance, Responsibilities, Organizational Structure, Duties and Responsibilities of housekeeping personnel. Personal Attributes of Housekeeping Staff. Housekeeping in Other Institutions.	1	2
	Functions of Housekeeping Department Layout of Housekeeping department, Co ordination with other departments.	1	2
	Control Desk – Role, types of registers and files maintained. Keys and their Control, Lost and Found.	2	6
Instructional Hours			12
II	Housekeeping Inventories Cleaning equipment (Manual & Electrical) – selection, use, care and maintenance.	1	7
	Cleaning agents – classification, use, care and storage; Guest Supplies – Amenities, Expendables, Essentials, and Loan items.		
	Linen Room – Activities, Classification, Storage, Linen Exchange. Par Stock and Stock Taking.	1	17
	Uniforms – Selection, Storage, Issuing and Exchanging of Uniforms, Advantages of providing staff uniforms.	1	18
Instructional Hours			12

III	Hotel Guestrooms Importance of the guestroom to a guest, Types of guestrooms, Layouts, Guest floor rules, Guest floor reportable.	1	9
	The Maid Cart.	2	5
	Standard contents of a Guestroom Furniture, Fixtures and Fittings, Beds, Mattresses, and beddings, Soft Furnishings, Guestroom Accessories – types. Placement of guest supplies.	1	10
Instructional Hours			12
IV	Cleaning Guestrooms Frequency of Cleaning, Organization of Cleaning – Deep Cleaning and Special Projects, Spring Cleaning. Cleaning a Guestroom, Departure room. Servicing a vacant room, VIP rooms. Dealing with under repair rooms, Turn-down service, and Second service.	1	11
	Cleaning Public Areas Entrances, Lobbies, Front Desk, Elevators, Staircases, Guest Corridors, Public restrooms, Banquet halls, Dining rooms, Leisure Areas.	1	12
	Instructional Hours		
V	Laundry Types of Laundries - advantages & Disadvantages, Layout, Laundry Equipment and Agents, The Laundry Process, Stain Removal, Dry cleaning – The process of dry-cleaning.	1	17
	Valet Service – Procedure for Collecting and delivering guest laundry.	2	10
	Instructional Hours		
Total Hours			60

Text Book(s):

1. G. Raghubalan, Smritee Raghubalan, **Hotel Housekeeping Operations and Management**, Oxford University Press, Second Edition, 2009.
2. Sudhir Andrews, **Hotel Housekeeping Management & Operations**, Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.

Reference Book(s):

1. S.K.Kaushal, S.N. Gautam, **Accommodation Operations Management**, Frank Bros.& Co.(Publishers) Ltd., First Edition, 2006
2. Joan C. Branson, Margaret Lennox, **Hotel, Hostel and Hospital Housekeeping**, ELSt publishers, Fifth Edition, 1998.

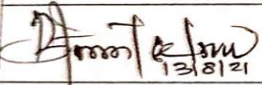
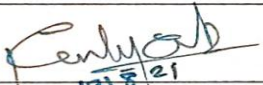
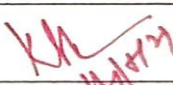
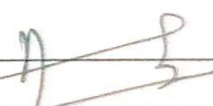
Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

PSO / CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	H	H	H	M	M
CO3	H	H	M	M	M
CO4	M	H	M	M	M
CO5	H	H	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 13/8/21	
B. TAMILSELVAN	P. R. Rujah	Convenor CDC	14 AUG 2021

Course Code	Title	
18U4ENV101	Ability Enhancement Compulsory course (AECC) Environmental Studies	
Semester: I	Credits: 2	ESE : 50 Marks

Course Objective: This course enables the students to recognize the interconnectedness of multiple factors in environmental challenges and communicate clearly and competently matters of environmental concern.

Course Outcome:

CO 1	To understand key concepts from economic, political, and social analysis as they pertain to the design and evaluation of environmental policies and institutions.
CO 2	To understand concepts and methods from ecological and physical sciences and their application in environmental problem solving.
CO 3	To solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.
CO 4	To reflect critically about their roles and identities as citizens, consumers and environmental actors in a complex, interconnected world.
CO5	To apply systems concepts and methodologies to analyze and understand interactions between social and environmental processes.

Course Content

Instructional Hours / Week : 2

Unit	Description	Text Book	Chapter
I	Natural Resources: Forest resources, Water resources, Mineral resources Food resources and Energy resources.	1	5
Instructional Hours			6
II	Ecosystems: Concept of an ecosystem, Structure and function; Introduction, types characteristic features, structure and function of ecosystem Activity: Prepare an album on types of Ecosystem.	1	3
Instructional Hours			6
III	Environmental Pollution: Definition Causes, effects and control measures of Air pollution, Water pollution, Soil pollution, Marine pollution and Noise pollution, Solid waste management Activity: Discuss the solutions for water pollution.	1	8,9,11, 10,12,15
Instructional Hours			6

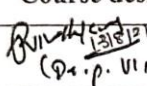
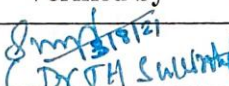
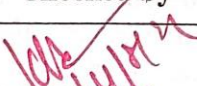
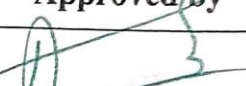
IV	Social Issues and the Environment Water conservation, rain water harvesting, watershed management, Environmental ethics : Issue summits' and possible solutions and Public awareness	1	17
	Activity: Identify and analyze a Social Issue and an Environment issue in your locality.	2	9
Instructional Hours			4
V	Disaster Management: Floods, Earthquakes, Cyclones, Landslides: From management to mitigation of disasters: The main elements of a mitigation and measures of strategy: Floods, Earthquakes, Cyclones and Landslides	3	16
Instructional Hours			6
Case Studies: Use Social media for e-networking and dissemination of ideas on environmental issues. (Or) Visit to a Nearby biome / Wildlife Sanctuary/ our own campus & study the various bioresources.			2
Total hours			30

Text Book(s):

1. Agarwal, K.M., Sikdar, P.K., Deb, S.C. (2002). A Textbook of Environment. Macmillan India Ltd. Kolkata, India.
2. Dash, M.C. (2004). "Ecology, Chemistry & Management of Environmental Pollution". Published By Rajiv Beri For Macmillan India Ltd. 2/10 Ansari Road, Daryaganj, New Delhi – 110002.
3. From UGC website: <https://www.ugc.ac.in/oldpdf/modelcurriculum/env.pdf>

Reference Book(s):

1. Agarwal, K.C. 2001 Environmental Biology, Nidi Public Ltd Bikaner.
2. Jadhav, H & Bhosale, V.M. 1995. Environmental Protection and Laws Himalaya Pub. House, Delhi 284 p.
3. Mckinney, M.L. & Schoch R.M. 1996. Environmental Science systems & Solutions
4. Odum, E.P. 1971 Fundamentals of Ecology. W.B. Saunders Co. USA. 574 p
5. Rao MN & Datta, A.K. 1987 Waste Water treatment, Oxford & IBH Publication Co. Pvt. Ltd 345 p.

Course designed by  (Dr. P. Vinayak Kumar)	Verified by  Dr. P. H. Sankar	Checked by  Convener CDC	Approved by  14 AUG 2021
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Course Code	Title		
18U1FCH202	Language II - FRENCH –II		
Semester-II	Credits - 4	CIA:25 Marks	ESE:75 Marks

Course Objective : To make the students know and realize the value of French language and help them to follow the culture and tradition

Offered by : French

Course Content

Instructional Hours / Week: 4

Unit	Description	Instructional Hours	
I	Super !	12	
II	Quoi ?	12	
III	Et après ?	12	
IV	Maisoui !	12	
V	Maison !	12	
		Total Hours	60

Text Book:

1. ALORS ? Methode de Français Niveau I - MARCELLA DI GIURA
JEAN-CLAUDE BEACCO

Tools for Assessment (25 Marks)

CIA I	CIA II	Model	Assignment	Seminar	Attendance	Total
5	5	6	3	3	3	25

Course designed by	Verified by	Checked by	Approved by
<i>Alorini</i> 13/8/21	<i>Alorini</i> 13/8/21	<i>Alorini</i> 13/8/21 Convenor CDC	<i>Alorini</i> 14 AUG 2021

(All UG Programmes)

Course Code	Title		
20U2ENG202	Part II- English II		
Semester: II	Credits: 4	CIA: 25	ESE : 75

Course Objective

To equip the students with the Language Skills, Functional usage. Facilitate the insight and taste of Literature

Course Outcome (CO)

CO1	Remember the themes of literary pieces
CO2	Understand the authors context
CO3	Comprehend the writing skills and practice it
CO4	Enhance fluency over language with self confidence.
CO5	Assess the language skills using literature

Offered by: English

Instructional Hours / Week: 5

Unit	Description	Text Book	Chapter
I	Prose Learning the Game - Sachin Tendulkar Women Not the Weaker Sex – Mahatma Gandhi The fun they had – Issac Asimov	2	
	Instructional Hours		
II	Poetry Stopping by Woods on a Snowy Evening – Robert Frost A Poison Tree – William Blake The Village School Master – Oliver Goldsmith	2	
	Instructional Hours		
III	Short Stories The Cat and the Pain Killer – Mark Twain The Envious Neighbour – Japanese Folk Tale Karma – Khushwanth Singh	1	
	Instructional Hours		
IV	Grammar Active and Passive Voices Direct and Indirect Speech Sentence Connectors and Linkers	1	
	Instructional Hours		

V	<p>Oral & Written Communication (Unit I –IV)</p> <p>Listening – Comprehension practice from Poetry, Prose, Online Voice Practice, observing/viewing E-content (with subtitles), Guest/Invited Lectures, Conference/Seminar Presentations & Tests, and DD National News Live, BBC, CNN, VOA etc</p> <p>Speaking – In Group Discussion Forum, participate in the Turn Taking, and Conversation Management, Debating, Defending/Mock Viva-Voice, Seminar Presentations on Classroom-Assignments, and Peer-Team-interactions.</p> <p>Reading – Different Reading Strategies in Poetry, Prose, Novel, Newspaper etc</p> <p>Writing– Dialogue/Conversation Writing, Advertisement Writing, and Creative Writing (autobiography, article etc.) for publication in Mass Media.</p>	2
	<p style="text-align: right;">Instructional Hours</p>	15
Total Hours		75

Books for study:

Unit I – V : Will be compiled by the PG & Research Department of English

Books for Reference:

1. CLIL (Content & Language Integrated Learning) – Module by TANSCHÉ

NOTE: (Text: Prescribed chapters or pages will be given to the students by the department and the college)

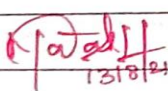


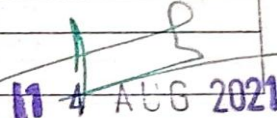
Tools for Assessment (25 Marks)

CIA I	CIA II	Model	Assignments	Seminars	Attendance	Total
5	5	6	3	3	3	25

Mapping

PSO / CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	H	H
CO2	H	M	M	H	H
CO3	H	M	M	M	M
CO4	H	M	M	H	M
CO5	S	H	M	M	M

S: Strong, H: High, M: Medium, L: Low

Course Designed by	Verified by HOD	Checked by	Approved by
			
		Convener CDC	11-4 AUG 2021

Course Code	Title		
20U3CHC205	Core Paper V Food Production - II		
Semester: II	Credits:3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

Enabling students to acquire theoretical knowledge of Basic Continental Preparation

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire Knowledge on Vegetable, Fruit, Egg, and Pasta Cookery.
CO 2	Accomplish skills on Meat Cookery.
CO 3	Attain skills on Fish Cookery.
CO 4	Understanding basics of Stock and Sauce.
CO 5	Understanding basics of Hors d Oeuvres, Salads and Soup.

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter
I	<p>Fruit Cookery-Classification of fruits (9 terms), Types with examples, uses of fruits in cookery.</p> <p>Vegetable Cookery-Classification of Vegetables with examples, Uses, Effects of heat on vegetables, Importance of vegetables in diet, Retention of colour, flavor, and nutrients while cooking vegetables.</p> <p>Egg Preparation- Boiled, Poached, Scramled, Omellette, and Spanish Omellete.</p> <p>Pasta- Storage, types & description, Ingredients, Cooking of pasta, Points to be followed while cooking pasta, Styles of presenting pasta</p> <p>Styles of Presenting Potatoes (procedure for Making)- Pommes croquettes Pommes puree, Pommes duchesse, , Pommes Macaire au four, Pommes Allumettes, Pommes frites, Pommes Anna, and Pommes Lyonnaise.</p>	3	4
Instructional Hours			9
II	<p>Game-Meaning, types & examples</p> <p>Poultry-Classification, Selection, Cuts of Chicken</p> <p>Butchery-Meaning, Selection, Cuts, Size & Uses of beef/veal, lamb/muttons, Pork</p> <p>Judging the quality of Various Meats Uses of beef/veal, lamb/muttons, Pork</p>	1	5
Instructional Hours			9

III	<p>Fish Cookery-Classification of fish, Selection of fish & Shellfish, Cuts of fish, cooking of fish</p> <p>Steak-Types of steaks & Description, Levels of Cooking Steak</p> <p>Offal & other edible parts of cuts - uses</p> <p>Ham, Bacon, Gammon Uses</p> <p>Sausages & Salamis Uses</p>	4	6
Instructional Hours		9	
IV	<p>Stocks-Meaning, Types, Recipes, Storage, Uses, Care & Precaution</p> <p>Sauces-Meaning, Classification, Recipes for Mother Sauces</p> <p>Compound Butter or Butter Sauces – Meaning, uses & Examples.</p> <p>Derivatives of Mother Sauces(Only Names no Recipes)</p> <p>1.Bechamel-Mornay, Soubise, Cream, Anchovy, Parsely</p> <p>2.Veloute - Supreme, Ivory, Aurore, Mushroom, Bercy</p> <p>3.Espagnole - DemiGlaze, Chasseur, Bordelaise, Chaudfroid</p> <p>4.Holladaise - Mousseline, Maltise, Noisette, Choron, Mustard</p> <p>5.Mayonnaise-Remoulade,Andalouse,Tartare,Cocktail</p> <p>6.Tomato-Bretonne,Provencale,Portugaise,Italienne,BBQ</p> <p>Proprietary Sauces-Meaning with examples</p> <p>Miscellaneous Sauces – Recipes of Mint, Horseradish, Bread, Roast gravy, Jus lie, and Curry sauces.</p>	4	7
Instructional Hours		9	
V	<p>Hors d Oeuvres – Meaning, Classification with examples.</p> <p>Salads – Classification of Salad, Parts of Salad, Salad Dressing - Mayonnaise, Vinaigrette (French, English, Lemon), Acidulated cream, Natural</p> <p>Salad Dressing Mayonnaise, Vinaigrette (French, English, Lemon),Acidulated cream, Natural</p> <p>Soups-Classification with examples, Description of soup , Recipes for Consommé, Bouillon, Broth, Cream, Bisque, Chowder</p>	5	3
Instructional Hours		9	
Total Hours		45	

Text Book(s):

1. Krishna Arora, **Theory of Cookery**, Frank House & Co Ltd, Fourth Edition, 2001.
2. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder & Stoughton, Eighth Edition, 1995.
3. Victor Ceserani, Ronald Kinton & David Foskett,**Theory of Catering**, ELST Hodder & Stoughton, Eighth Edition, 1995.
4. Parvinder.S.Bali, **Quantity Food Production Operations & Indian Cuisine**
5. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.

Reference Book(s):

1. The Culinary Institute of America, **The Professional Chef**, John Wiley & Sons, Seventh Edition, 1996.
2. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge university press, Fifth Edition, 2008.

Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	M	M	L	L
CO 2	H	M	L	L	M
CO 3	M	H	L	M	M
CO 4	H	M	H	L	L
CO 5	M	H	M	H	L

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	R. Pradeep 13/8/21	R. Pradeep 14/8/21	[Signature]
R. PRAHADEESWARAN	T. R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHC206	Core Paper VI – Food and Beverage Service II		
Semester: II	Credits: 3	CIA:20 Marks	ESE: 55 Marks

Course Objective:

Enabling students to acquire theoretical knowledge on the various types of non alcoholic beverages. Blending of tea. Various types of grinding coffee beans. Service of different types of different types of Non Alcoholic beverages.

Course Outcome (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge of non alcoholic beverages
CO 2	Process of making Coffee and Tea And its service
CO 3	Knowledge about Cheese and food service equipments
CO 4	Understanding of Tobacco, Cigars and Cigarettes
CO 5	Knowledge of handling complaints and customer relations

Department Offered: Catering Science & Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter
I	Introduction to Non Alcoholic Beverages Definition of Non alcoholic beverages. Classification of Non alcoholic beverages. Stimulating, Nourishing, Refreshing. Examples of Nonalcoholic beverages under each classification. Milk based drinks. Aerated drinks. Squashes. Juices. Natural mineral water .Service of Non alcoholic beverages.	1	1
Instructional Hours			8
II	Coffee- Definition Processing coffee. Roasting of coffee beans. Methods of Making coffee. Faults in coffee. Service of coffee. Tea - Types of Tea and production process. Methods of making Tea. Service of Tea. Tisanes.	1	9
Instructional Hours			9
III	Cheese - Making process. Types of cheese with examples. Service of cheese with accompaniments. Food service equipments. Furniture. Restaurant tables. Chairs. Banquet tables. Side boards .Reception Desk. Linen and Napkin used in service department.	1	3
Instructional Hours			9

IV	Tobacco - Cigars. Structure of cigar. Terms used to refer to colour of wrapper. Shapes and sizes of cigar. Brands of cigar. Storage of cigar. Preparing and lighting of cigar. Service of cigar. Cigarettes - Types of Cigarettes. Service of cigarette. Brand names.	1	4
Instructional Hours			9
V	Preparing the Restaurant before and after the service. Handling Complaints. Portion control. Food cost control. Importance of customer relations. Outdoor catering. Meaning and duties to be carried out for outdoor catering.	2	1
Instructional Hours			10
Total Hours			45

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, **Food & Beverage Service**, Hodder Education, Ninth Edition, 2014.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.
3. S.N.Bagchi, Anita Sharma, **Text book of Food& Beverage Service**, Rajiv Jain for Aman Publication, Third Edition, 2006.
4. Vijaydhawan, **Food & Beverage Service**, Frank Bros, Third Edition, 2004.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. Mahendra Singh Negi, **Training Manual for Food and Beverages Service**, I.K International Publishing House Ltd 2017.





Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	L	L	M	M	H
CO 2	L	M	M	H	M
CO 3	M	M	H	H	H
CO 4	M	M	H	M	H
CO 5	L	M	H	H	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 15/8/21	 15/8/21	 Convener CDC	 14 AUG 2021
M. Srinivasan	T.R. Rujesh		14 AUG 2021

Course Code	Title		
20U3CHP207	Core Paper VII Food Production - II Practical		
Semester: II	Credits: 3	CIA:30 Marks	ESE: 45Marks

Course Objective:

To Impart Basic Preparation of Continental Cuisine.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire Demonstration classes on various cuts of meats
CO 2	Acquire Demonstration classes on Stock, and Basic Mother Sauces
CO 3	Acquire Demonstration classes on Chicken cuts
CO 4	Apply skill on Preparing various egg preparation
CO 5	Skill on Preparing various dishes

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No	Experiment
Food Production - II Practical	
1	MENU:1-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
2	MENU:2-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
3	MENU:3-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
4	MENU:4-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
5	MENU:5-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
6	MENU:6-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
7	MENU:7-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
8	MENU:8-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert
Instructional Hours: 45	

Text Book(s):

1. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder & Stoughton, Eighth Edition, 1995.
2. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.
3. Philip E. Thangam, **Modern Cookery**, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.

Reference Book(s):

1. The Culinary Institute of America, **The Professional Chef**, John Wiley & Sons, Seventh Edition, 1996.
2. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008.

Tools for Assessment (30Marks)

Cookery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	M	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H- High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Prahalad 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i>
R. PRAHADEESWARAN	T. R. Rajesh Jurdian	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHP208	Core Paper VIII - Food and Beverage Service II Practical		
Semester: II	Credits: 2	CIA: 20 Marks	ESE: 30 Marks

Course Objective:

To impart basic and intermediate skills in beverage order taking. Breakfast tray set up with beverages. Service of various types of non alcoholic beverages. After the completion of this practical the students will be able to learn the service procedures, social skills and guest handling skills

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Ability to take beverage orders from the guest
CO 2	Learning to set up breakfast trays
CO 3	Menu planning with beverages
CO 4	Skill in serving various types of beverages
CO 5	Application of social skills acquired and using them in future endeavors

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No	Experiment
Non alcoholic Beverage Service	
1	Order taking procedures for non-alcoholic beverages.
2	Order taking in Room service
3	Breakfast tray set up with beverages
4	Tray set up for coffee and its service procedure
5	Tray set up for tea and its service procedure
6	Cover laying for Table de Hote Menu and A La Carte Menu
7	Compiling a Menu and Service procedure for French classical menu
8	Service of Cigar
9	Service of Cigarettes
10	Bill preparation and presenting the bill
Instructional hours: 45 Hours	

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.


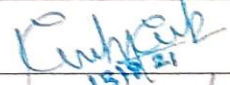


Tools for Assessment (20Marks)

Non Alcoholic Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
3	3	4	4	3	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	L	M	H
CO 2	H	L	M	L	H
CO 3	L	H	M	L	H
CO 4	M	H	L	M	L
CO 5	L	M	H	M	L

H- High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
 H. Srinivasan	 T.R. Ruyesh	 Convener CDC	 14 AUG 2021

Course Code	Title		
20U3CHA202	Allied Paper II – Accommodation Operations II		
Semester: II	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective

To impart knowledge on Safety and Security, Pest Control, Contract Services, Interior Designing & Decoration, Flower Arrangement, Planning Housekeeping Operations, and Budgeting process in HK department.

Course Outcomes (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on Safety & Security and Pest Control
CO2	Able to know the Procedure of Contract Services and Design.
CO3	Skill on Room Interiors
CO4	Knowledge on Planning and organizing the housekeeping
CO5	Budgetary control in accommodation operations and services.

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter
I	Safety and Security Work environment safety, Safety awareness and Accident prevention. Fire prevention and Fire Fighting. First Aid – First-aid Box, First-aid for common Situations.	1 2	20 11
	Pest control and Waste Disposal Types of Pests, Common Pests and their control. Waste Disposal.	1	22
Instructional Hours			9
II	Contract services Contract services in Housekeeping, Guidelines for hiring contract Providers, Advantages & disadvantages of contract services.	1	4
	Interior Designing Objectives, Basic types of design, Elements of design, and Principles of design.	1	24
Instructional Hours			8
III	Room Interiors Colour – Colour Wheel, Planning Colour Schemes, Lighting Types of light, Lighting Plans, Floor Coverings – Types of Coverings, Carpets – care and maintenance of carpets, Wall Coverings- Types of Wall Coverings, Types of Curtains.	1 3	25 13, 15

	Flower Arrangements Purpose of flower arrangement, Styles of flower arrangement – Western, Japanese, Free style arrangement, Equipment required, Common Flowers and Foliage	1	20
	Instructional Hours		10
IV	Planning Housekeeping Operations Division of work Document, Area inventory list, Frequency schedules, Performance Standards, Productivity standards, Equipment and Operating Supply Inventory Level, Job Procedures, Determining Staff Strength, Work Schedules.	1	5
	Training – Benefits & Types of training.	1	3
	Instructional Hours		9
V	Budgeting Types of Budgets, Housekeeping Expenses, Budget planning process, Controlling Expenses, Income Statement of the Room Division.	1	15
	Purchasing – Stages & Types of Purchasing	3	7
	Instructional Hours		9
	Total Hours		45

Text Book(s):

1. G.Raghubalan, Smritee Raghubalan, **Hotel Housekeeping Operations and Management**, Oxford University Press, Second Edition, 2009.
2. Sudhir Andrews, **Hotel Housekeeping Management & Operations**, Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.
3. John C.Branson & Margaret Lennaux, **Hotel, Hostel and Hospital Housekeeping**, ELST Publishers, Fifth Edition, 1998.

Reference Book(s):

1. S.K.Kaushal, S.N. Gautam, **Accommodation Operations Management**, Frank Bros.& Co.(Publishers) Ltd., First Edition, 2006

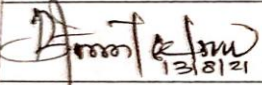
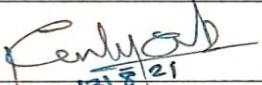
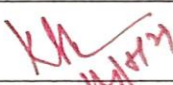

Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

PSO / CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	L	H	M	M
CO2	H	M	H	H	H
CO3	H	H	L	H	S
CO4	H	H	H	H	H
CO5	H	M	H	H	H

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21	
B. ANN SELVAN	T. R. Ravi	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHR203	Allied Paper III – Accommodation Operations Practical		
Semester: II	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

To impart knowledge on various cleaning activities, bed making procedures, flower arrangements, carried out in the house keeping department.

Course Outcomes (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Able to do the various cleaning & Handling of cleaning agents
CO2	Skill in Bed making & Evening services
CO3	Able to inspection of Room and Public areas.
CO4	Ability to do the stain removal & Flower arrangement
CO5	Skill on Preparing Duty Roaster.

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

S. No.	Practical's
1	Identification of cleaning equipment Use, mechanism, care and maintenance.
2	Identification of cleaning agents – classification, use and care.
3	Thorough cleaning of various surfaces/finishes.
4	Polishing (metal, leather, wood, plastic etc.)
5	Bed making – Evening service.
6	Laundry – Basic principles of laundry, stain removal.
7	Room and Public area inspection.
8	Flower arrangement.
9	Guest room layout drawing.
10	Duty Rota preparation for housekeeping department.
Total Hours	
45	

Text Book(s):

1. G.Raghubalan, Smritee Raghubalan, **Hotel Housekeeping Operations and Management**, Oxford University Press, Second Edition, 2009.
2. Sudhir Andrews, **Hotel Housekeeping Management & Operations**, Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.

Reference Book(s) :

1. S.K.Kaushal, S.N. Gautam, **Accommodation Operations Management**, Frank Bros.& Co.(Publishers) Ltd., First Edition, 2006
2. Joan C. Branson, Margaret Lennox, **Hotel, Hostel and Hospital Housekeeping**, ELST publishers, Fifth Edition, 1998.

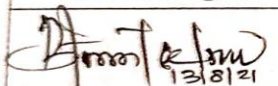
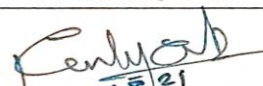
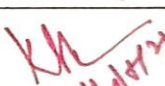

Tools for Assessment (30Marks)

Accommodation Practical	Knowledge	Model Test I	Model Test II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

PSO / CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	H	H
CO2	H	M	H	H	H
CO3	H	H	H	M	M
CO4	H	H	H	M	M
CO5	H	H	H	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21	
B. TAMMISELVAN	T. R. Ruysh	Convenor CDC	14 AUG 2021

Course Code	Title	
18U4HRC202	Ability Enhancement Compulsory Course : Human Rights and Constitution of India	
Semester: II	Credits: 2	Max. Marks : 50

Course Objective:

Understand the concept of human rights and the importance of Indian Constitution.

Course Outcome:

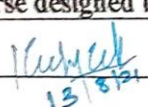
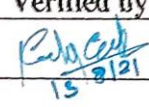
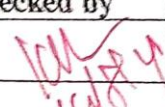
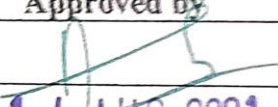
CO1	Understand the principal aspects of human rights and duties in a broad sweep.
CO2	Understand the fundamental duties and rights of Indian Citizen

Course Content**Instructional Hours / Week: 2**

Unit	Description	Instructional Hours	Max. Marks
I	Human Rights and Conceptual Background of Human Rights Definition, Meaning Inherent, inalienable, Universal, indivisible Values: Dignity, liberty, equality and justice.	6	6
II	Philosophical and Historical Perspectives : Theories of Human Rights - Human Rights Movements- History of Human Rights Civilization	6	6
III	HR for target population: Refugees, War victims, Prisoners, Custodial Violence Women and Children, Senior Citizens.	6	6
IV	Human Rights and Duties in India Evolution : Independence Movement , Making of the constitution Indian Constitution : Fundamental Rights –directive Principles – Fundamental Duties.	6	6
V	Enforcement and Protection Mechanism of Human Rights in India. Judiciary, National Human Rights Commission and other Commissions and Committees. Non-Governmental Organizations, Information Media and Education.	6	6
	Total Hours	30	

Text Book:

1. “Human Rights and Constitution of India”, compiled by the Department of Social Work, Nehru Arts and Science College.

Course designed by	Verified by	Checked by	Approved by
 13/8/21	 15/8/21	 14/8/21 Convenor CDC	 14 AUG 2021

Course Code	Title		
18U4HVY201	Value Education: Human Values and Yoga Practice I		
Semester: I & II	Credits: 2	CIA: 25 Marks	ESE: 25 Marks

Course Objective:

- To help the students appreciate the essential complementarity between 'values' and 'skills' to ensure sustained happiness and prosperity, which are the core aspirations of all human beings
- To prepare and distribute standardized Yoga teaching and training materials with reference to institute health

Course Outcome (CO):

At the end of the course, students are expected

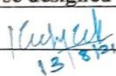
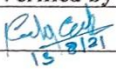
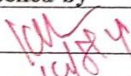
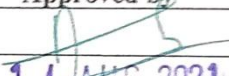
CO 1	To inculcate in students, a sense of respect towards harnessing values of life and spirit of fulfilling social responsibilities.
CO 2	To inspire individuals to choose their own personal, social, moral and spiritual values and be aware of practical methods for developing and deepening.
CO 3	To inculcate cultural behavioral patterns
CO 4	To understand physical body and Health concepts

Course Content**Instructional Hours / Week: 1**

Unit	Description	Instructional Hours
I	Human Values -Introduction-Definition of Ethics and Values-Character and Conduct - Nature and Scope of Ethics.	6
II	Individual and Society -Theories of Society-Social Relationships and Society-Empathy: Compassion towards other being -Environmental Ethics and Nature.	6
III	Cultural Education - Purity India - Patriotism - Time management. Greatness of Womanhood - Food is medicine- Individual peace -World Peace.	6
IV	Power of Meditation- Development of mind in stages - Mental Frequencies - Methods for Concentration. Meditation Practices - Surya namaskar.	6
V	Simplified Physical Exercise – Kayakalpa Practices - Training for Potentialising the Mind.	6
Total Hours		30

Textbook:

- “Value Education”, compiled by Centre for Human Excellence, Nehru Arts and Science College.

Course designed by	Verified by	Checked by	Approved by
		 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U3CHC309	Core Paper IX - Food Production -III		
Semester: III	Credits:3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

Enabling students to acquire theoretical knowledge of quantity cooking, tandoori, chat & Religious influence in kitchen.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire knowledge on Quantity production, Menu planning with cost control
CO 2	Attain Knowledge on Tandoori kitchen
CO 3	Understanding basics of Indian breakfast & Snacks
CO 4	Accomplish various regional influence in preparing food
CO 5	Accomplish Methods chat preparation

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

Unit	Description	Text Book	Chapter
I	Quantity Food Production- Equipment used, Care and maintenance	5	1
	Volume Cooking- Institutional and Industrial Catering, Types of Institutional & Industrial Catering, Problems associated Concept of a Central Production Unit Characteristics of Sea, Rail, Airline kitchens		
Instructional Hours			7
II	Menu Planning- Cyclic menu,A la carte menu, Table d hote menu	5	7
	Indenting- Portion size, Portion control		
	Food Cost- Yield, Actual food cost Rechaufe Cooking- Principles, Methods		
Instructional Hours			11
III	Tandoori Cookery	6	2,5,6,7
	Marination- Objectives, Importance, Seasoning of a Tandoori pot		
	Different types of Tandoori Preparation- Chicken Mutton, Fish, Prawns, Vegetables		
	Basic Gravy- White, Brown, Green, Yellow, Red gravy – Basic recipe Difference between sauce & gravy		
	Indian Breads – Naan, Roti, Romali, Kulcha, Paratha-		

	Basic recipe Rice- Biryani varieties & Pulao varieties, Objectives of dum cooking		
		Instructional Hours	
		9	
IV	Indian Breakfast- Idly, Dosa , Pongal, Uppuma, Kitchadi, Poori with Masala, Sambhar, Chutney Varieties-Recipe	6	13,10,1
	Snacks- Samosa, Bonda, Baji, Ulundhu Vada, Parupu Vada-Recipe	3	9,2
	Chats- Bhelipoori, Panipoori, Masala Poori, Aloo Poori, Dahipoori, Pavbaji -Recipe		
		Instructional Hours	
		9	
V	Masalas- Different masalas used in Indian cooking, Regional Cuisine- Basic Ingredient, Masala and Characteristics of Chettinadu, Kerala, Andrapradesh Kashmiri Cuisine	1	3
	Regional Cuisine -Basic Ingredients, Masala and Characteristics of Gujarathi, Rajasthani, Bengali, Punjabi, Goan Cuisine	1	3
	Festival dishes of India – Pongal, Onam, Ramzan-Famous recipe	2	5
		Instructional Hours	
		9	
		Total Hours	
		45	

Text Book(s):

1. Philip E. Thangam, **Modern Cookery, Vol-I**, Orient Longman Pvt Ltd, Fifth Edition, 2003.
2. B.K.Chakravarthi & Subhra Chakraborty, **Making of a Chef**, CBS Publishers & Distributors, Second Edition, 1998.
3. Philip E. Thangam, **Modern Cookery, Vol – II**, Orient Longman Pvt Ltd, Fifth Edition, 2003.
4. Parvinder.S.Bali, **Quantity Food Production Operations & Indian Cuisine**, First Edition, 2011.
5. Vimla Patil, **Food Heritage and India**, Vakils, Feffer & Simons Ltd, Fourth Edition, 1999.

Reference Book(s):

1. The Culinary Institute of America, **The Professional Chef**, John Wiley & Sons, , Seventh Edition, 1996.
2. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008.
3. Usha Rani & Team, **Basic Food Preparation (A Complete Manual)**, Orient Longman Pvt Ltd, Third Edition, 2002.

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Activity Based learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i> 14/8/21
R. PRAHADEESWARAN	T.R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title		
19U3CHC310	Core Paper-X – Food & Beverage Service III		
Semester :III	Credits: 3	CIA:20 Marks	ESE: 55 Marks

Course Objective:

The student will be imparted with the knowledge of: The Classification and production of various types of Wine. Wine laws and label language for different styles of wines from different countries. Sensory evaluation and taste of different styles of wines and their combinations with various foods.

Course Outcome (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge of Classification of Alcoholic beverages and wine
CO 2	Understanding of fortified & Aromatized wine production methods and styles
CO 3	Applying Different methods used in sparkling wine production and its styles
CO 4	Analyse different country wine production
CO 5	Evaluate on Skill and service of Wine with Food

Department Offered: Catering Science & Hotel Management**Course Content****Instructional Hours / Week: 3**

Unit	Description	Text Book	Chapter
I	Classification of alcoholic beverages Fermented, Brewed and Fermented and Distilled. Alcoholic strength- Alcoholic Drinks and their strength	2	20
	Wine: <ul style="list-style-type: none"> • Definition of Wine • Classification of wine according to colour, taste and content 		
	The Grape: <ul style="list-style-type: none"> • Constituents of the grapes • Well known red & white grapes used in wine production 	2	21
	Factors affecting quality of wine Production of still, white & rose wine.	2	22
	Wine tasting – Steps of wine tasting <ul style="list-style-type: none"> • The tongue • Colour, aroma & taste • Wine tasting procedures 	2	21
	Faults in wine Naming of wine	2	21
Instructional Hours			8
II	Fortified wines: Meaning Types of Fortified Wine Production, Styles and brand names of the following:		

	<ul style="list-style-type: none"> • Sherry • Port • Madeira • Marsala • Malaga 	2	23
	<p>Aromatized wines: Meaning- Vermouth.</p> <ul style="list-style-type: none"> • Meaning • Ingredients used • Production method • Styles of vermouth • Brand names • Service of Vermouth 	2	24
	<p>Other aromatized wines: Dubonnet, St.Raphael, Lillet, Byrrh,Cap corse.</p> <p>Bitters: Meaning</p> <ul style="list-style-type: none"> • Campari, Angostura, Amer Picon, Suze,Underberg,Cynar, Orange bitters, Peach bitters. 	2	24
Instructional Hours			9
III	<p>Sparkling wines:</p> <ul style="list-style-type: none"> • Meaning • Methods of making sparkling wine • Method Champapenoise • Terms used in Champagne labels <p>Champagne:</p> <ul style="list-style-type: none"> • Grapes used • Styles • Sweetness in champagne • Bottle sizes • Brand names • Champagne Producers • Types of Champagne 	2	22
	<p>Sparkling wines from the following countries (only names): Germany, Italy, Spain, United State</p>		
Instructional Hours			9
IV	<p>Wines of France:</p> <ul style="list-style-type: none"> • Wine laws • Classification of French wines • Label language • Wine producing regions: Alsace, Bordeaux, Burgundy, Champagne, Jura, Savoie, Loire & Rhone. <p>Wines of India</p> <ul style="list-style-type: none"> • Maharashtra, Pune, Karnataka, Goa 	2	25
		2	29

	<ul style="list-style-type: none"> • Wines of Italy –Wine Laws and Wine producing Regions • Wines of Germany 		
		Instructional Hours	9
V	Wine & Food: Guidelines for pairing wine and food		
	<ul style="list-style-type: none"> • Wines served with different courses of the meal. Examples for: Aperitifs, Fish & Shell fish, Soup, Red and white meat, Poultry, Game Cheese, Sweet and Dessert. 	2	30
	<ul style="list-style-type: none"> • Problem Dishes • Wines with Asian foods • Ideal wine for Indian Chinese, and Japanese Food 		
	Compiling a wine & drink list:		
	<ul style="list-style-type: none"> • Attractiveness. • Legibility. 	2	30
		Instructional Hours	10
		Total Hours	45

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.
3. Vijaydhawan, **Food & Beverage Service**, Frank Bros, Third Edition, 2004.
4. McGraw-Hill, The Students Guide to Food & Drink - John Cousins & Andrew Durkan

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.
3. Modern Restaurant Service, A manual for students & Practitioners – John Fuller - Hutchinson.
4. Table & Bar - Jeffery Clarke
5. The International Guide to Drinks - United Kingdom Bartenders? Guild

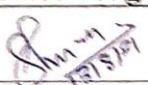
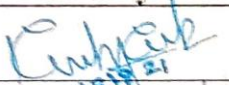
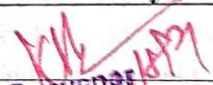
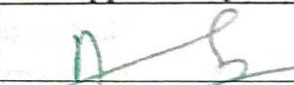
Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	M	M	M	H
CO 2	M	M	M	H	M
CO 3	M	M	H	H	H
CO 4	M	M	H	M	H
CO 5	H	M	H	H	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Rajesh	 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U3CHC311	Core Paper XI - Front Office Operations - I		
Semester: III	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

To impart knowledge on Front Office and bell desk operations.

Course Outcomes (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on hospitality industry origin and classifications
CO2	Skill in front office personnel and Interdepartmental Skills.
CO3	Handling of reservations
CO4	Skill in handling of guest check in
CO5	Skill in handling tasks at bell desk

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter
I	Introduction to the Hospitality Industry <ul style="list-style-type: none"> The hospitality Industry Origin and growth Classification of Hotels based on Size, Location, Clientele, Duration, level of Service, Ownership and Alternative Accommodation. Hotel Tariff Plans and Types of Guest Rooms 	1	1 & 2
	Front Office Organization <ul style="list-style-type: none"> Function areas and layout of front office Front office organization of a large hotel Duties and Responsibilities of FO personnel. 	1	4
Instructional Hours			9
II	Equipment and Front Office staff <ul style="list-style-type: none"> Front Office equipment and furniture Qualities of Front Office Personnel Rules of the house for the front office staff 	2	5
	<ul style="list-style-type: none"> Interdepartmental Communication Room Rate Designation The Guest Cycle 	1	5,6 & 7
	Instructional Hours		
III	Reservations <ul style="list-style-type: none"> Types of Reservation Modes of Reservation Inquiry Sources of Reservation 	1	7
	Systems of Reservation <ul style="list-style-type: none"> Non Automatic, Semi Automatic, Automatic and 	2	8

	Fully Automatic system		
	· Group Reservation		
	· Over Booking		
		Instructional Hours	9
IV	Registration		
	· Pre-Registration		
	· Registration – Form C, passport and visa		
	· Registration Records		
	· Registration Process	1	8
	· Check-in procedures – Guest with confirmed reservation, Walk-in, VIPs, Groups / Crews, Scanty baggage and Foreign Nationals		
		Instructional Hours	9
V	Guest Services		
	· Handling Guest Mail, Message Handling, Custody and Control of Keys, Guest Paging, Safe Deposit Locker, Guest Room Change, left Luggage Handling, Wake-up Call	1	9
	Guest Complaints		
	· Types of Guest Complaints		
	· Handling Guest Complaints		
		Instructional Hours	9
		Total Hours	45

Text Book(s):

1. Jatashankar R. Tewari, **Hotel Front Office Operations and Management**, Oxford University Press, First Edition - 2009.
2. Sushil Kumar Bhatnagar, **Front Office Management**, Frank Bros. & Co. (Publishers) Ltd., Second Edition - 2006

Reference Book(s):

1. Sudhir Andrews, **Front Office Management & Operations**, Tata McGraw-Hill Publishing Company Limited, Third reprint - 2008

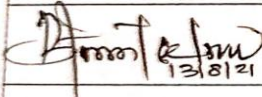
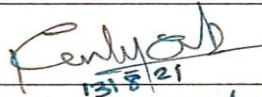
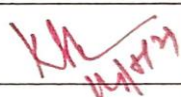

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

PSO / CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	M	H	M	H
CO2	M	M	H	M	M
CO3	M	M	M	M	M
CO4	M	L	M	M	M
CO5	H	L	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21	
B. TAMM SELVAN	P. R. Rajesh	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHP312	Core Paper XII – Food Production III Practical		
Semester: III	Credits:3	CIA:30 Marks	ESE:45Marks

Course Objective:

To Impart Basic preparation of Quantity production, Tandoori, Breakfast, Regional foods, Chats

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire knowledge on Quantity food production
CO 2	Understanding how to prepare tandoori dishes
CO 3	Apply method of preparing breakfast varieties, snacks varieties
CO 4	Acquire knowledge on various regional food preparation
CO 5	Skill on preparing various chat preparations

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours/Week: 3

S.No	Food Production III Practical
MENUS	
1	Identification of Equipment & Demonstration class on Seasoning of a Tandoori Pot
2	Recipe with familiar dish by using basic White, Brown, Green, Yellow, Red gravy
3	Demonstration class on Tandoori Preparation-Naan, Roti, Romali, Kulcha, Paraths-recipe
4	Biriyani varieties & Pulao varieties with combination of Raithas
5	Idly, Dosa, Pongal, Uppuma, Kitchadi, Poori with Masala, Sambhar, Chutney-Varieties Samosa, Bonda, Baji, Ulundhu Vada, Parupu Vada-Recipe
6	Bhelpoori, Panipoori, Masala poori, Aloo Poori, Dahipoori, pavbaji -Recipe
7	Starters/Rice or Bread/Gravy or Dry/Sweet- Chettinadu, Kerala
8	Starters/Rice or Bread/Gravy or Dry/Sweet- Andrapradesh Kashmiri
9	Starters/Rice or Bread/Gravy or Dry/Sweet-Gujarathi, Rajasthani
10	Starters/Rice or Bread/Gravy or Dry/Sweet- Bengali, Punjabi, Goan
Total Hours: 45	

Text Book(s):

1. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder & Stoughton, Eighth Edition, 1995.
2. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.
3. Philip E. Thangam, **Modern Cookery**, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.

Reference Book(s):

1. The Culinary Institute of America, **The Professional Chef**, John Wiley & Sons, Seventh Edition, 1996.
2. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008.

Tools for Assessment (30 Marks)

Cookery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H- High; M- Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i>
R. PRAHADEESWARAN	T. R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title		
19U3CHP313	Core Paper – XIII Food & Beverage Service III Practical		
Semester: III	Credits: 2	CIA: 20 Marks	ESE: 30 Marks

Course Objective:

In the service of different types of wines and other alcoholic beverages. In the Preparation of cocktails & mock tails and their service procedure

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge on glassware and other equipments
CO 2	Ability to do service of wine
CO 3	Learning to beverage order taking procedure
CO 4	Skill in compiling a wine list
CO 5	Application of menu with wine suggestion

Offered by: Catering Science and Hotel Management

Course Content:

Instructional Hours/Week: 3

S. No	Experiment
	<ol style="list-style-type: none"> 1. Enumeration of glassware. 2. Alcoholic beverage order taking procedure. 3. Service of red wine 4. Service of white wine. 5. Service of rose wine 6. Service of Sherry, Port, Madeira and Marsala. 7. Service of vermouth 8. Service of Champagne and other sparkling wine. 9. Compiling a wine list. 10. Compiling a menu with wine suggestions
Instructional hours: 45 Hours	

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.





Tools for Assessment (20Marks)

Service Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
3	3	4	4	3	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	M	M	H
CO 2	H	M	M	M	H
CO 3	M	H	M	M	H
CO 4	M	H	M	M	H
CO 5	M	M	H	M	H

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Rajesh	 Convener CDC	 14 AUG 2021

Course Code	Title		
20U3CHR304	Allied Paper IV Computer Applications in Hotel Industry Practical		
Semester: III	Credits: 4	CIA: 40 Marks	ESE: 60 Marks

Course Objective:

To enable the students to learn the Fundamentals of Computers.

Course Outcome (CO):

On the successful completion of the course the students will get an overall understanding of

CO1	To learn and identify the features of MS DoS
CO2	To design and manipulate text using MS-Word
CO3	Apply formula using spread sheet
CO4	Categorizing various types of charts in presentation
CO5	Able to prepare and viewing of slides.

Offered by: Computer Science

Course Content

Instructional Hours / Week: 4

S. No.	List of Practical
1.	Creating Directories and Listing Files-MS DOS.
2.	Copying Details, Changing and Removing Directories and Files-MS DOS
3.	Text Manipulation-MS Word.
4.	Paragraph Indentation and Spacing.
5.	Table Manipulation-MS Word.
6.	Mail-Merge Concept Sprinting Formats-MS Word
7.	Data Manipulation-MS Excel.
8.	Formula Processing-MS Excel.
9.	Formatting Charts, Inserting Picture, Printing Formats-MS Excel
10.	Creating Simple Presentation-MS Power Point.
11.	Auto Layout, Charts, Tables, Bullets, Clip Arts-MS Power Point
12.	Viewing The Slides MS-Power Point.
Total Hours : 60	

Tools for Assessment (40 Marks)

Demonstration	Program Execution	Test I	Test II	Observation	Attendance	Total
5	5	10	10	7	3	40

Mapping

PSO CO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	L	M	M	M
CO 2	M	L	M	M	M
CO 3	M	L	M	M	M
CO 4	M	M	M	M	M
CO 5	M	L	M	M	M

H-High; M-Medium; L-Low.

Prepared by	Verified by	Checked by	Approved by
<i>R. Nagarajan</i> 13/8/21	<i>N. Hammit</i> 13/8/21	<i>KM</i> 13/8/21	<i>[Signature]</i>
<i>[Signature]</i>		Convenor CDC	14 AUG 2021

Course Code	Title		
19U4CHS301	Skill Based Paper I - Bakery & Confectionery I		
Semester: III	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

To impart knowledge on various baking process, role and functions of ingredients used in bakery, stages in bread making, faults in bread making and their remedies. Role of ingredients used in cake making role of flour pastries, various cookies and their preparation. Definitions of Icing fillings, frostings: ingredients used and their role.

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of

CO1	Knowledge on bakery equipments, Food Safety & Sanitation
CO2	Knowledge on Various ingredients used in Bakery & Confectionery
CO3	Knowledge and skill in preparing Doughnuts.
CO4	Skill of Pastry making
CO5	Knowledge and skill of Cookies

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

Unit	Description	Text Book	Chapter
I	Introduction to Bakery & Confectionery		
	Definition	2	1
	Principles of baking, Baking process	3	12
	Food Safety & Sanitation	1	2
	Formulas & Measurements	4	18
	Bakery Equipments (Large & Small)	4	24
Instructional Hours			9
II	Functions of Ingredients in Bakery & Confectionery	2	4
	Flour, Sweetening Agents, Shortening Agents	2	2
	Raising Agents, Milk & Milk Products, Egg	2	5
	Chocolate & Cocoa	1	4
	Salt, Spices & Flavorings		
	Pastry Basics	2	15
	Definition and Classification	2	15
	Pate Brisee & Short Pastries	2	15
	Puff Pastry	1	14
	Éclair Paste	1	14
Strudel and Phyllo			
Instructional Hours			9

III	Bread Making, Faults & Remedies		
	Role of ingredients, Types (Rich, lean)	1	6
	Identification and handling of raw materials -Wheat & wheat flour, sugar, fat, Yeast, water, salt, milk etc.	2	12
	Methods of Bread making, Stages in Bread making	2	12
	Methods of Bread making, Stages in Bread making	2	16
	Faults ,Bread Disease, Bread Improvers		
	Cookies		
Definition	5	4	
Types of Cookies	5	3	
Methods of Mixing & Baking			
Instructional Hours			9
IV	Chocolate		
	Manufacturing & Processing Chocolate	2	10
	Types of chocolates	2	10
	Preparations & Care in chocolate work	2	10
	Preparations & Care in chocolate work	1	24
	Chocolate Decoration		
	Sugar Techniques		
	Boiling Syrup for Sugar Work	4	10
	Spun Sugar and Caramel Decorations	1	13
	Poured Sugar, Pulled Sugar and Blown Sugar	1	26
Boiled Sugar Confections			
Instructional Hours			9
V	Cake Making & Baking		
	Mixing	1	16
	Cake Formula Balancing	1	16
	Scaling, Panning and baking	1	16
	Scaling, Panning and baking	2	12
	Methods of cake making	2	12
	Methods of cake making	2	12
	Faults & Remedies		
	ICING, FROSTING & FININGS		
	Definition & Uses, Classification	4	10
Ingredients Used	1	13	
Instructional Hours			9
Total Hours			45

Text Book(s):

1. Wayne Gisslen - **Professional Bakery 6th Edition** (Wiley 2013)
2. Yogambal and Ashok kumar – **Bakery and Confectionery**, Hodder & strong ton educational, London, Sixth Edition,2002
3. Sangeetha& Gupta, **Bread Bonaza**, oxford university press,Delhi, Second Edition,2016
4. John Krisslee, **Bakery and Confectionery**,
5. Dinlan Manley, **Biscuit, Cracher& Cookie Recipes for Food industry**

Reference Book(s):

1. Brenda Purton, **The Art of Sugar Craft** – Sugar Paste, Bounty Books, First Edition, 1996.

Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H – High; M – Medium; L – Low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i>
R. PRAHADEESWARAN	T. R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title		
19U4CHZ302	Skill Based Paper II - Bakery and Confectionery I Practical		
Semester: III	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

Impart knowledge on the scientific application of Baking Process.

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of

CO1	Acquire knowledge and skill in preparing various cookies
CO2	Acquire knowledge and skill in preparing bread making
CO3	Acquire knowledge in making pastries
CO4	Application of skills in preparing show pieces
CO5	Knowledge on various puddings

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No.	Practical's
1	Choco Chip cookie, Brownie, Butter cookies
2	Milk bread, wheat bread, sweet bun Melting moments,
3	Croissant Danish apple pie apple straddle crepe suzette
4	Black Forest, Show Piece Bread, Marzipan fruit
5	Sponge Plum cake Fruit cake chocolate cake
6	Fruit Cake ,Brioche, Masala Buns, Pudding
Total Hours	
45	

Text Book(s):

1. Yogambal and Ashok kumar – **Bakery and Confectionery**, Hodder & strong ton educational, London, Sixth Edition, 2002
2. Sangeetha & Gupta, **Bread Bonaza**, oxford university press, Delhi, Second Edition, 2016
3. John Krisslee, **Bakery and Confectionery**,
4. Dinlan Manley, **Biscuit, Cracher & Cookie Recipes for Food industry**

Reference Book(s):

1. Brenda Purton, **The Art of Sugar Craft** – Sugar Paste, Bounty Books, First Edition, 1996.

Tools for Assessment (30 Marks)

Bakery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H – High, M – Medium, L- low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i> 13/8/21
R. PRAHADEESWARAN	T. R. Rajesh Prudhan	Convenor CDC	14 AUG 2021

Course Code	Title	
19U4NM3BT1	BASIC TAMIL - I	
Semester: III	Credits: 2	CIA : 50 Marks

Course Objective: தமிழ் மொழியைக் கற்பித்தல் – மொழித்திறனை வளர்த்தல்

Course Outcomes:

1. தமிழ் எழுத்துக்கள் அறிமுகம் செய்தல் மற்றும் வாசித்தல்.
2. பிற மொழி கற்றல் ஆர்வம் தூண்டல்.
3. பிற மொழி அறிவுத் திறன் மேம்படச்செய்தல்.
4. வார்த்தை அமைக்கும் திறன் பெறச்செய்தல்.
5. கையெழுத்துத்திறன் பெறச்செய்தல்.

Offered by : தமிழ்த்துறை

Course Content

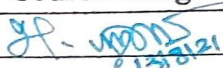



Instructional Hours / Week: 2

Unit	Description	Instructional Hours
I	தமிழ் மொழியின் அடிப்படைக் கூறுகள்	5
	எழுத்துக்கள் - உயிர் எழுத்துக்கள் மெய் எழுத்துக்கள் உயிர்மெய் எழுத்துக்கள்	
II	சொல் அமைத்தல்	10
	ஓர் எழுத்து ஒரு மொழி இரண்டு முதல் ஐந்து எழுத்துச் சொற்கள் தமிழ் மாதங்கள் பெயர், கிழமைகளின் பெயர் வண்ணங்கள் பெயர், சொல் ஆக்கம்	
III	தொடரமைப்பு	5
	எழுவாய் செயப்படுபொருள் பயனிலை	
IV	குறிப்பு எழுத்துதல்	5
	தொடரமைப்பு பத்தி அமைப்பு	
V	பிழை நீக்குதல்	5
	ற்றுப்பிழை ாக்கியப் பிழை	
		Instructional Hours
		Total Hours
		30

பாடத்தொகுப்பு :

இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “அரிச்சுவடி”

தொகுப்பு: தமிழ்த்துறை, நேரு கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.

Course Designed by	Verified by	Checked by	Approved by
			
		Convener CSC	14/AUG 2021

Course Code	Title	
19U4NM3AT1	ADVANCED TAMIL - I	
Semester: III	Credits: 2	ESE : 50 Marks

Course Objective: புதுக்கவிதை உருவாக்கும் திறன் வளர்த்தல் - மொழித்திறனை மேம்படுத்துதல்.

Course Outcomes:

1. கடிதம் எழுதுதல் மற்றும் மொழியறிவைப் பெறுதல்.
2. படைப்பாக்கத்திறன் பெறச்செய்தல்.
3. மொழியைப் பிழையின்றிப் பேச, எழுதத்திறன் பெறச்செய்தல்

Offered by: தமிழ்த்துறை

Course Content

Instructional Hours / Week: 2

Unit	Description	Instructional Hours
I	புதுக்கவிதை	10
	1. பாரதியார் – புதுமைப்பெண் 2. பாரதிதாசன் - இருண்ட வீடு	
II	பிழை நீக்குதல்	5
	வார்த்தைப் பிழை நீக்கம் தொடர் பிழை நீக்கம் பத்தி எழுதச் செய்தல்	
III	இலக்கணப் பயிற்சி அளித்தல்	5
	தொகை நிலைத் தொடர், தொகா நிலைத்தொடர் ஆகுபெயர், ஆகுபெயர் வகைகள்	
IV	கடிதம் எழுதுதல்	5
	பாராட்டுக்கடிதம் நன்றிக்கடிதம் அழைப்புக்கடிதம் அலுவலகக் கடிதம்	
V	இலக்கிய வரலாறு	5
	புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும் பாரதியார் - குறிப்பு பாரதிதாசன் - குறிப்பு	
Instructional Hours		5
Total Hours		30

பாடத்தொகுப்பு :

இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “திரட்டு” தமிழ்த்துறை.
தொகுப்பு: தமிழ்த்துறை, நேரு கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.

பார்வை நூல்கள்:

1. பாரதியார் – பாரதியார் கவிதைகள், அபிராமி பதிப்பகம், 7- பி, கொடி மரத் தெரு, சென்னை.
2. பவணந்தி முனிவர் – நன்னூல் பூலியூர்க்கேசிகள் உரை, சாரதா பதிப்பகம், சென்னை.
3. தமிழண்ணல் - புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு, மீனாட்சி புத்தக நிலையம், மதுரை.
4. அ.கி. பரந்தாமனார் – நல்ல தமிழ் எழுத வேண்டுமா? அல்லி நிலையம், சென்னை.
5. கா.கோ.வேங்கடராமன் - தமிழ் இலக்கிய வரலாறு, தமிழ்மண் பதிப்பகம் - நாமக்கல்.
6. மாணவர் தமிழ் இலக்கணம் - புலவர்.கவியழகன், எம்.ஏ., சூடாமணி பிரசுரம், சென்னை.

Course Designed by	Verified by	Checked by	Approved by
J.P. Vignesh 13/8/21	J.P. Vignesh 13/8/21	Convenor ACDC	14/AUG 2021

Course Code	Title		
20U3CHC414	Core Paper XIV- Food Production - 1V		
Semester: IV	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

Enabling students to acquire theoretical knowledge of International Preparation

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire Knowledge on Chinese Cuisine & its styles
CO 2	Accomplish skills on identifying ingredients in different cuisine
CO 3	Attain skills on characteristics
CO 4	Understanding basics uses of equipment's
CO 5	Acquire Knowledge on popular dishes

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

Unit	Description	Text Book	Chapter
I	Chinese Cuisine- Ingredients, Characteristics, Equipment-used, Styles of Chinese region.	1	10
Instructional Hours			9
II	Srilankan, Japanese, Spanish- Ingredient, Characteristics, Equipment-used.	2 3	2 10
Instructional Hours			9
III	Greek, Scandinavian, Mexican- Ingredient, Characteristics, equipment-used.	2 3	2 10
Instructional Hours			9
IV	Mediterranean, Oriental, World Marche- Ingredient, Characteristics, Equipment-used.	4 5	9 3
Instructional Hours			9
V	Italy, France, Thailand- Ingredient, Characteristics, Equipment-used.	2 4	2 2,7,13
Instructional Hours			9
Total Hours			45

Text Book(s):

1. B.K.Chakravarthi & SubhraChakraborty, **Making of a Chef**, CBS Publishers & Distributors, Second Edition, 2008.
2. Philip E. Thangam, **Modern Cookery**, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.
3. VictorCeserani,RonaldKinton&David Foskett,**Practical Cookery**,ELST Hodder& Stoughton, Eighth Edition, 1995.
4. GlidaMnedosa ,**Home Cooking Around The World**,Ubs Publishers Distributors Pvt Ltd, First Edition,
5. VictorCeserani,RonaldKinton&David Foskett, **Theory of Catering**, ELBS Hodder& Stoughton, Eighth Edition, 2001.

Reference Book(s):

1. The Culinary Institute Of America, **The Professional Chef**, John Wiley & Sons Inc, Seventh Edition, 1996.
2. Graham Dodgshun& Michel Peters,SireeshSaxena,**Cookery for the Hospitality Industry**, Cambridge University Press, FifthEdition, 2008.

Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	R. Pradeep 13/8/21	R. Pradeep 14/8/21	[Signature]
R. PRAHADEESWARAN	T. R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title		
19U3CHC415	Core Paper - XV Food & Beverage Service IV		
Semester : IV	Credits: 3	CIA:20 Marks	ESE: 55 Marks

Course Objective:

The student will be imparted with the knowledge of: The Classification and production of various types of Wine. Wine laws and label language for different styles of wines from different countries. Sensory evaluation and taste of different styles of wines and their combinations with various foods.

Course Outcome (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge of Beer Production and its types
CO 2	Understanding of Whisky and its types
CO 3	Applying Different types of Brandies
CO 4	Analyse different types of Gin And Rum
CO 5	Evaluate the Production of Tequila

Department Offered: Catering Science & Hotel Management**Course Content****Instructional Hours / Week: 3**

Unit	Description	Text Book	Chapter
I	Alcoholic Strength-Proof-Meaning, Strength Of Various Alcoholic Drinks Pot Still Method – Patent Still Method	2	31
	Beer <ul style="list-style-type: none"> • Ingredients For Beer Production • Production Of Beer • Terms Used In Beer Manufacturing • Strength Of Beer • Types Of Beer • Faults In Beer • Storage Of Beer • Beer Brands 	2	31
Instructional Hours			8
II	Whisky <ul style="list-style-type: none"> • Production Of Whisky • Scotch Whisky • Meaning Of Scotch – Types Of Scotch • Production Of Malt Whisky –Malt Whisky Regions • Production Of Grain Whisky • Blended Whisky • Types Of Scotch Whisky - Scotch Brand 	2	33

	<ul style="list-style-type: none"> Irish Whisky – Types – Brand Names US Whisky – Canadian Whisky – Japanese Whisky 		
		Instructional Hours	9
III	Brandy		
	<ul style="list-style-type: none"> Production Of Brandy Cognac- Production – Types- Label Language – Brands Armagnac – Production - Brand Names Cognac Vs Armagnac Other Grape Brandies Of World 	2	34
		Instructional Hours	9
IV	Gin		
	<ul style="list-style-type: none"> Types Of Gin Production Of Gin Dutch Gin Or Holland Gin London Dry Gin Styles O Gin 	2	35
	Rum		
	<ul style="list-style-type: none"> Production Of Rum Categories Of Rum Popular Rums Brand Names 	2	36
		Instructional Hours	9
V	Vodka		
	<ul style="list-style-type: none"> Production Of Vodka Types Of Vodka Brand Names 		
	Tequila And Mescal		
	<ul style="list-style-type: none"> Production Of Tequila Types Categories Of Tequila Brand Names – Traditional Way Of Drinking Tequila And Mescal Brand Names Of Mescal Difference Between Tequila And Mezcal 	2	38
		Instructional Hours	10
		Total Hours	45

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.
3. Vijaydhawan, **Food & Beverage Service**, Frank Bros, Third Edition, 2004.
4. McGraw-Hill, The Students Guide to Food & Drink - John Cousins & Andrew Durkan

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.
3. Modern Restaurant Service, A manual for students & Practitioners – John Fuller - Hutchinson.
4. Table & Bar - Jeffery Clarke
5. The International Guide to Drinks - United Kingdom Bartenders? Guild





Tools for Assessment (20Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	M	M	M	H
CO 2	M	M	M	H	M
CO 3	M	M	H	H	H
CO 4	M	M	H	M	H
CO 5	H	M	H	H	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Rajesh	 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U3CHP416	Core Paper XVI- Food Production - IV Practical		
Semester: IV	Credits: 4	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

To Impart Basic Preparation of International Cuisine.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire Knowledge on preparing Chinese dishes
CO 2	Attain skills on identifying ingredients
CO 3	Acquire Knowledge on preparing special dishes
CO 4	Apply skill on presentation styles for each cuisine
CO 5	Skill on preparing its originality

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No	Experiment
Menus	
Indian & International cookery	
1	Preparation of International Cuisine From China (4 Styles)
2	Preparation of International Cuisine From Srilanka
3	Preparation of International Cuisine From Spanish
4	Preparation of International Cuisine From Greek
5	Preparation of International Cuisine From Scandinavia
6	Preparation of International Cuisine From Mexican
7	Preparation of International Cuisine From Mediterranean
8	Preparation of International Cuisine From Oriental
9	Preparation of International Cuisine From World Marche
10	Preparation of International Cuisine From Italy
11	Preparation of International Cuisine From Thailand
Instructional hours: 45	

Text Book(s):

1. Frederic H. Sonnenscheidt & John F. Nicolas, **The Professional Chefs Art of Garde Manger**, Fifth Edition, 1992.
2. D.D. Sharma, **Cold Kitchen (A Guide To Garde Manger)**, Aman Publication, First Edition, 2004.
3. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery For The Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008.
4. H.L. Cracknell & R.J. Kaufmann, **Practical Professional Cookery**, Thomsan Publishers, Third Edition, 2007.

Reference Book(s):

1. The Culinary Institute Of America, **The Professional Chef**, John Wiley & Sons, Inc. Seventh Edition, 1996.
2. Mohini Sethi & Surjeet Malhan, **Catering Management An Integrated Approach**, New Age International Publishers, Second Edition, 1998.

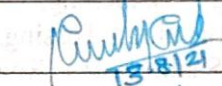


Tools for Assessment (30 Marks)

Cookery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Prahad 13/8/21	 13/8/21	 14/8/21	
R. PRAHADEESWARAN	T.R. Rajesh Jordan	Convenor CDC	14 AUG 2021

Course Code	Title		
19U3CHP417	Core Paper XVII Food & Beverage Service IV Practical		
Semester: IV	Credits: 2	CIA: 20 Marks	ESE: 30 Marks

Course Objective:

To impart basic and intermediate skills in service in liquor, different types of cocktails and mocktails

Course Outcomes: (CO)

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge on Service of liquor
CO 2	Ability to take orders from the guest
CO 3	Learning to set the table with different types of cover laying.
CO 4	Knowledge on Service of liqueur
CO 5	Learning to serve all types of beer

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 2

S. No	Experiment
	Alcoholic Beverage Service
	<ol style="list-style-type: none"> 1. Order taking procedure for alcoholic beverages 2. Service of brandy. 3. Service of whisky. 4. Service of gin. 5. Service of vodka. 6. Service of rum. 7. Service of tequila. 8. Service of liqueur. 9. Service of bottled beer, canned beer and draught beer. 10. Menu card Designing
	Instruction Hours: 30

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.


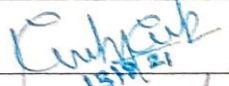


Tools for Assessment (20 Marks)

Service Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
3	3	4	4	3	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	M	M	H
CO 2	H	M	M	M	H
CO 3	M	H	M	N	H
CO 4	M	H	L	M	M
CO 5	M	M	H	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Rajesh	 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U3CHC418	Core Paper XVIII - Front Office Operations II		
Semester: IV	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

Impart knowledge in handling guest complaints, front office accounting, night auditing, role and importance of Yield Management and basic software's used in front office operations.

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Able to handle departure and settlement
CO2	Skill in guest accountings
CO3	Knowledge on night auditing
CO4	Acquire the knowledge on FO safety and security and PMS
CO5	Categorize the accommodation strategies and yield management

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter	
I	Check-out and Settlement			
	<ul style="list-style-type: none"> Departure Procedure Departure Procedure in fully Automated System Mode of settlement of bills Potential check-out problems and solutions - Late Check-outs, Long Queues at the Cash Counter Improper Posting of Charges 	1	10	
	Instructional Hours		9	
	II	Front Office Cashiering		
<ul style="list-style-type: none"> Front Office Cashier & Check list Bills Section 		2	10	
Guest Accounting				
<ul style="list-style-type: none"> Various Modes of Payment by the guest – Guest Ledger, City Ledger, Cash, Credit Mode Guest Accounting Systems Problems Visitors' Tabular Ledger (VTL) – Advantages and Disadvantages, Room Rate Charge Voucher, Miscellaneous Charge Voucher, Restaurant and Bar Check, Telephone Voucher. Allowance Book 		2	10	
Instructional Hours		10		

III	Night Auditing <ul style="list-style-type: none"> · Night Audit Meaning · Duties and Responsibilities of a night Auditor · Night Audit Process – Establishing the end of the day, Completing Outstanding Postings and Verifying Transactions, Reconciling Transactions, Verifying No-shows, preparing Reports, Updating the System. 	1	12
	Instructional Hours		8
IV	Safety and Security <ul style="list-style-type: none"> · Role of Front Office · Hotel Security, Staff and System · Handling Unusual Events and Emergency Situations. 	1	13
	Computer Applications in Front Office <ul style="list-style-type: none"> · Meaning of Property Management System · PMS Application in Front Office – Reservation Module, Front Desk Module, Room Module, Cashier Module, Night Audit Module, Reporting Module, Back Office Module. · Different PMS Software's. 	1	14
Instructional Hours		10	
V	Accommodation Statistics and Yield Management <ul style="list-style-type: none"> · Occupancy Ratio · Introduction to Yield Management · Objectives and Benefits of Yield Management · Yield Management Team · Measuring Yield 	2	13
	Instructional Hours		8
Total Hours		45	

Text Book(s):

1. Jatashankar R. Tewari, **Hotel Front Office Operations and Management**, Oxford University Press, First Edition - 2009.
2. Sushil Kumar Bhatnagar, **Front Office Management**, Frank Bros. & Co. (Publishers) Ltd., Second Edition - 2006

Reference Book(s):

1. Sudhir Andrews, **Front Office Management & Operations**, Tata McGraw-Hill Publishing Company Limited, Third reprint - 2008
2. Sue Baker, Pam Bradley and Jeremy Huyton, **Principles of Hotel Front Office Operations**, Thomson Asia Pte Ltd., Second Edition, 2003.

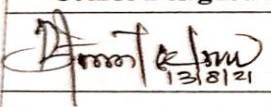
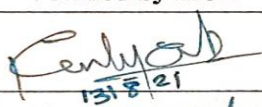
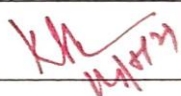

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO \ PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	H	H	H	M	M
CO3	H	H	M	M	M
CO4	M	H	M	M	M
CO5	H	H	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21	
B. TAMILSELVAN	P. R. Ruysh	Convenor CDC	14 AUG 2021

Course Code	Title		
19U3CHP419	Core Paper XIX Front Office Operations Practical		
Semester: IV	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

To impart knowledge and basic skills in various front office and bell desk operations.

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Able to handling of Reception and Reservations
CO2	Operate the bell desk and telephone handling
CO3	Knowledge on handling different situations
CO4	knowledge on capitals, currencies, airlines and place of interest in India
CO5	Calculate the accommodation strategies

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

S. No.	Practical's
1.	Reception – Wishing/Greeting, and Registration card.
2.	Reservation – Reservation form & enquires.
3.	Telephone handling skills
4.	Information – Mail and message handling
5.	Bell Desk – Luggage Handling Procedure, Wakeup call procedure, Scanty Baggage and Errand card.
6.	Taking Reservation, Cancellation and Amendments
7.	Modes of Bill Settlement
8.	Handling of different situations at the reception counter
9.	Role play of the front office personals.
10.	General awareness of capitals, currencies, airlines of countries and place of interest in India.
11.	Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person.
Total Hours : 45	

Text Book(s):

1. Jatashankar R. Tewari, **Hotel Front Office Operations and Management**, Oxford University Press, First Edition - 2009.
2. Sushil Kumar Bhatnagar, **Front Office Management**, Frank Bros. & Co. (Publishers) Ltd., Second Edition - 2006

Reference Book(s):

1. Sudhir Andrews, **Front Office Management & Operations**, Tata McGraw-Hill Publishing Company Limited, Third reprint - 2008
2. Sue Baker, Pam Bradley and Jeremy Huyton, **Principles of Hotel Front Office Operations**, Thomson Asia Pte Ltd., Second Edition, 2003.

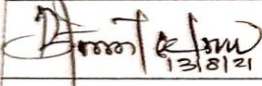
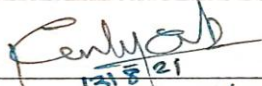
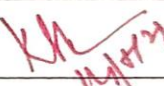

Tools for Assessment (30 Marks)

FO Practical	Role Play	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	L	M	H
CO 2	H	L	M	L	H
CO 3	L	H	M	L	H
CO 4	M	H	L	M	L
CO 5	L	M	H	M	L

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21	 14/8/21
B. ANN SELVAN	T. R. Ruysh	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHE401 - A	Elective I - Food and Nutrition		
Semester: IV	Credits: 4	CIA: 25 Marks	ESE: 75Marks

Course objective:

To learn the importance of food and nutrition in food industry and day to day life.

Course Outcome: (CO)

On the successful completion of the course the student will get an over all understanding of

CO1	Acquire Knowledge on Importance of food science
CO2	Understanding Skills in preparing balanced diet
CO3	Apply skills on Food processing techniques
CO4	Acquire knowledge on in evaluating food
CO5	Attain skills on Healthy foods

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	Food groups and Cooking methods -Basic five food groups, Balanced diet, Preliminary preparation of food - cutting, mixing, grinding, sprouting, fermentation, Objective of cooking and Cooking methods Cereal -Structure, composition, nutritional importance, wheat and rice milled products, cooking changes in cereals	1	1
Instructional Hours			9
II	Pulses -Composition and nutritive value, processing, pulse cookery, role of pulses in cookery Milk and milk products - Composition and nutritive value,role of milk in cookery Egg -Composition and nutritive value, role of egg in cookery	2	3
Instructional Hours			14
III	Vegetables -Classification, composition and nutritive value, Selection, vegetable cookery, role of vegetable in cookery Fruits -Classification, composition and nutritive value, enzymatic browning of fruits Meat and meat products -Structure, composition and nutritive value, curing of meat, cuts and grades of	2	4

	meat,role meats in cookery		
		Instructional Hours	11
IV	Nuts and oil seeds -Composition and nutritive value, role of nuts in cookery Fats and oils -Composition and nutritive value, emulsion, role of fat/oil in cookery Sugar and related products: Nutritive value, properties, role of sugar in cookery	2	5, 6
		Instructional Hours	14
V	Micronutrients -Carbohydrates, protein, fat- Functions and sources, fats in body, Quality of protiens Micronutrients -classification of vitamins and minerals, functions and sources, cooking losses and methods to minimize cooking losses	1	5, 7
		Instructional Hours	12
		Total Hours	60

Text Books:

1. ShakuntalaManay, Shadaksharaswamy. M, **Foods, Facts and Principles**, New Age International Pvt Ltd Publishers, Sixth Edition,2015.
2. Srilakshmi, B, **Food Science**, New Age International Private Ltd., NewDelhi, 7th edition, 2018
3. Potter, N. and Hotchkiss, J.H. **Food Science**, CBS Publications and Distributors, Daryaganji, New Delhi, 5thEdition,1998.

Reference Books:

1. Brow, A., **Understanding Food**, Thomson Learning Publications, Wadsworth,2000.
2. Parker, R. **Introduction to food Science**, Delmer, Thomson Learning Co., Delma, 2000
3. ChintapalliVidya, DigumartiBhasker Rao, **Text book of Nutrition**, Discovery Publishing House, Second Edition, 2000.

Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment / Seminar	Attendance	Total
4	4	5	4	5	3	25

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i>
R. PRAHADEESWARAN	T.R. Rajesh Jordan	Convenor CDC	14 AUG 2021

Course Code	Title		
18U3CHE402 - B	Elective – I Food Safety and Hygiene		
Semester : IV	Credits: 4	CIA:25 Marks	ESE: 75 Marks

Course Objective:

Enabling students to acquire theoretical knowledge on safety engineering, basic microbiology, general hygiene, food borne infection & diseases, food hygiene regulations.

Course Outcome: (CO)

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge on safety engineering
CO 2	Knowledge on basic Microbiology
CO 3	Knowledge on food hygiene and general hygiene
CO 4	Understating Food – borne infection & diseases
CO 5	Knowledge on Food hygiene regulation

Department Offered: Catering Science & Hotel Management**Course Content****Instructional Hours / Week: 4**

Unit	Description	Text Book	Chapter
I	Safety : Importance of safety – Accidents from structural inadequacies – Accidents from improper placemen of equipment in spaces – Accidents due to nature and behavior of people at work – Accidents from improper selection, installation, maintenance and storage of equipment – Safety procedure – Training – Safety engineering – Enforcement of safety – Safety education	1	1
Instructional Hours			12
II	Introduction to microbiology: Relation of microbiology to hygiene – classification of micro – organisms. Factors affecting the growth of micro – organism. Bacteria: Morphology –size, shape structure, reproduction, beneficial and harmful effect of bacteria. Yeast: Morphology – size, shape, structure, reproduction, beneficial and harmful effect of yeast. Mold: classification	1	9
Instructional Hours			12
III	Food hygiene & General hygiene : Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables & fruits, cereals, dairy products, fish – shellfishes –destroying micro – organisms in food	1	3
Instructional Hours			12
IV	Food – borne infection & diseases: food poisoning by micro – organism. Food intoxication: Botulism –	1	4

	Organism, toxin, foods involved, diseases caused. Prevention of outbreaks. Food infection: Salmonellosis – source of salmonella, foods involved, prevention of outbreaks.		
	Instructional Hours		12
V	Food hygiene regulation: Equipment – requirement for food premises – food safety Act – Offence. Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing. HACCP: Health analysis – critical control points, health of employees.	2	1
	Instructional Hours		12
	Total Hours		60

Text Book(s)

1. Managing Food Hygiene – Nicholas Johns – Macmillan Publication 1991.
2. Food Microbiology – W.C. Frazier / D.C. Westhoff – MacGraw Hill 1978.
3. Catering Management An Integrated Approach – Mohini Sethi, Surject Malhan – New Age International.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.

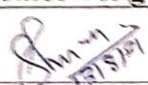
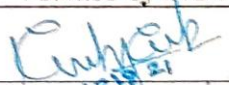
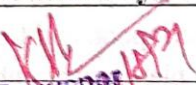
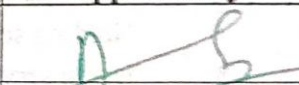
Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	L	L	M	M	H
CO 2	L	M	M	H	M
CO 3	M	M	H	H	H
CO 4	M	M	H	M	H
CO 5	L	M	H	H	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Ruyesh	 Convener CDC	 14 AUG 2021

Course Code	Title		
18U3CHE403- C	Elective I - Hotel Law		
Semester: IV	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course objective:

To know about the various laws pertaining to hotel industry

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on Various hotel laws
CO2	Skill in catering industry legislation and act
CO3	Knowledge on food and alcoholic beverages related laws
CO4	Skill in license application procedure and renewal
CO5	Knowledge on labour legislations

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	Hotel legislation –Introduction, Fixation of fair rates, Charges not recoverable in excess of fair, Penalties, Consumer Protection law- business definition, Catering contract-meaning, No smoking laws, Noise pollution control laws	1	1
		2	4
Instructional Hours			10
II	Catering industry legislations-Introduction, Salient features of catering establishment act-1958, Payment of wages Act applicable to catering industry, Features of Tamil Nadu luxury tax act-1981, Fixing of minimum wages for catering-industry, Maintenance of records & registers	1	2
		2	3
Instructional Hours			14
III	Food laws-general principles, Requirements of food law, Food poisoning-introduction, handlers responsibility, Prevention of food adulteration act-1954, Role & power of food inspectors, Central food laboratory, Functions of central food laboratory	1	1
		2	3
Instructional Hours			12

IV	State laws relating to alcoholic beverages nature of control, Beverage license application procedure, Classification of clubs, Club retail license procedures, Restaurant retail liquor license procedures, Renewal of alcoholic beverage license.	2	2
Instructional Hours			13
V	Labour legislations - Introduction, Work man compensation act-1923, Trade union act-1926, Objectives of trade union, Partial disablement act-features, Total disablement act-features, Personal injuries by accident-features	1	7
Instructional Hours			11
Total Hours			60

Text Book(s):

1. E Dharmaraj, **Food & Hotel Legislations and Policies**, New Age International Publishers, Second Edition, 2003
2. Jyotsana Singh, **Hotel Law**, Rajat Publications, Second Edition, 2008.

Reference Book(s):

1. M.C. Metti, **Human Resource Management in the Hotel Management**, Anmol Publications Pvt. Ltd, First Edition, 2008.





Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	H	H	H	M	M
CO3	H	H	M	M	M
CO4	M	H	M	M	M
CO5	H	H	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Ruyesh	 Convener CDC	 14 AUG 2021

Course Code	Title		
18U3CHA405	Allied Paper V- Hotel Accounting		
Semester: IV	Credits: 3	CIA: 20 Marks	ESE: 55 Marks

Course Objective:

To impart knowledge in the fundamental concepts of Accounting.

Course Outcomes: (CO)

On the successful completion of the course the students will get an overall understanding of

CO 1	Acquire knowledge on fundamentals of accounting
CO 2	Acquire Knowledge on basic accounting concepts.
CO 3	Skills in posting accounting transactions.
CO 4	Skill in preparing final accounts
CO 5	Knowledge on Accounting Machine

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 3

Unit	Description	Text Book	Chapter
I	Fundamentals of Book keeping – Accounting concepts & conventions	1	1
	Journal-Ledger	1	2
Instructional Hours			9
II	Subsidiary Books	1	3
	Trial balance	1	3
Instructional Hours			9
III	Preparation of Final Accounts	1	5
	Trading Accounts	1	5
	Profit and Loss Account	1	5
	Balance Sheet	1	5
Instructional Hours			9
IV	Classifications of Departments of hotels based on revenue: Hotel Accounting methods - Ledger- revenue generation of various departments.	2	16
Instructional Hours			9
V	Accounting machines	2	16
	Importance of accounting machines in catering business	2	16
Instructional Hours			9
Total Hours			45

Text Book(s):

1. T.S.Reddy and A.Murthy, **Financial Accounting**, Margham Publications,2015.
2. Rawat G., **Elements of Accountancy**, HKS Books International, 2002.

Reference Book(s) :

1. S.P.Jain and K.L. Narang, **Corporate Accounting**, Kalyani Publishers, 2013.
2. E.Gordon and K. Natarajan, **Banking Theory Law & Practice**,Himalaya Publishers, 2001.
3. Reddy and Hariprasad Reddy, **Cost Accounting** ,Margham Publications, 2015.


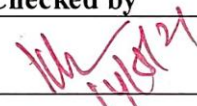

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Activity Based learning	Assignment	Attendance	Total
4	4	5	2	2	3	20

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	M	M	H
CO 2	H	M	M	M	H
CO 3	M	H	M	N	H
CO 4	M	H	L	M	M
CO 5	M	M	H	M	M

H-High; M-Medium; L-Low.

Course designed by	Verified by HOD	Checked by	Approved by
S. SHANTHI 13/8/21	 13/8/21	 14/8/21	 14 AUG 2021
S. SHANTHI	D.T.M. KANAKARATHNAM	Convenor CDC	14 AUG 2021

Course Code	Title		
19U4CHZ403	Skill Based Paper III - Bakery and Confectionery II Practical		
Semester: IV	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

Impart knowledge on the scientific application of Baking Process.

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of

CO1	Acquire knowledge in preparing different types of pastries
CO2	Acquire knowledge in preparing different types of tarts
CO3	Knowledge on preparing exclusive cake items
CO4	Application of skills in preparing bread rolls
CO5	Application of skills in preparing buns and cookies

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No.	Practical's
1	Different types of pastry
2	Different types of tarts
3	Exclusive cake item
4	Exclusive bread roll Coconut Buns, Short Bread
5	Fruit Jam, Danish Pastry, Orange Biscuit, Cherry Buns
6	Muffins, Jam Tart, Chocolate Mousse
7	Madeira Cake, Melting Moment, Fruit Trifle
Total Hours	
45	

Text Book(s):

1. Yogambal and Ashok kumar – **Bakery and Confectionery**, Hodder & strong ton educational, London, Sixth Edition, 2002
2. Sangeetha & Gupta, **Bread Bonaza**, oxford university press, Delhi, Second Edition, 2016
3. John Krisslee, **Bakery and Confectionery**,
4. Dinlan Manley, **Biscuit, Cracher & Cookie Recipes for Food industry**

Reference Book(s):

1. Brenda Purton, **The Art of Sugar Craft** – Sugar Paste, Bounty Books, First Edition, 1996.

Tools for Assessment (30Marks)

Bakery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	R. Pradeep 13/8/21	MB 14/8/21	[Signature]
R. PRAHADEESWARAN	T.R. Rajesh Jindan	Convenor CDC	14 AUG 2021

Course Code	Title	
19U4NM4BT2	BASIC TAMIL - II	
Semester: IV	Credits: 2	CIA : 50 Marks

Course Objective: அற இலக்கியங்களை அறிமுகப்படுத்துதல்

Course Outcomes:

1. அற இலக்கிய அறிவு பெறுதல் - சிறு சிறு கதைகள் வழி சமூக அறிவு பெறுதல்.
2. மொழியைப் பிழையின்றிப் பேச, எழுத திறன் பெறச்செய்தல்.

Offered by : தமிழ்த்துறை

Course Content

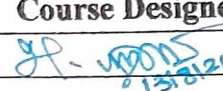
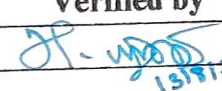
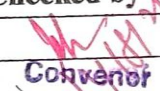
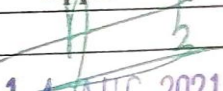
Instructional Hours / Week: 2

Unit	Description	Instructional Hours
I	நீதி நூல்கள்	
	1. பாரதியார் - ஆத்திச்சூடி - முதல் 12 வரிகள் 2. கொன்றைவேந்தன் முதல் 7 வரிகள்	5
II	திருக்குறள்	
	கடவுள் வாழ்த்து - அகரமுதல எனத் தொடங்கும்... அதி. - 1 குறள் - 1	
	வான் சிறப்பு - நீரின்றி அமையாது உலகு... அதி. - 2 குறள் - 10	
	அன்புடைமை - அன்பின் வழியது உயிர்நிலை ... அதி. - 8 குறள் - 10	
	கல்வி - கண்ணுடையார் என்பர் அதி. - 40 குறள் - 3	
இனியவை கூறல் - இனிய உளவாக இன்னாத ... அதி. - 10 குறள் - 10		
	Instructional Hours	10
III	நீதிக்கதைகள்	
	முல்லாவின் வேடிக்கைக் கதைகள், பீர்பால் கதைகள்	5
	Instructional Hours	5
IV	கிராமியக் கதைகள்	
	பரமார்த்தக்குரு கதைகள் நாட்டுப்புறக் கதைகள் அறிமுகம்	
V	மொழிப் பயிற்சி	
	1. பிறமொழிச்சொற்களுக்கு தமிழ்ச்சொல் எழுதுதல்	
	2. தன்விவரம் எழுதுதல்	
	3. எங்கள் கல்லூரி	
	Instructional Hours	5
	Total Hours	30

பாடத்தொகுப்பு :

இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “அரிச்சுவடி”

தொகுப்பு: தமிழ்த்துறை, நேரு கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.

Course Designed by	Verified by	Checked by	Approved by
			
		Convenor CDC	14/AUG 2021

Course Code	Title	
19U4NM4AT2	ADVANCED TAMIL - II	
Semester: IV	Credits: 2	ESE : 50 Marks

Course Objective: நூல்களின் வழி அறச்சிந்தனைகளை உருவாக்குதல்
செம்மொழியினைச் செம்மைப்படுத்துதல்.

Course Outcomes: 1. அறச்சிந்தனைகள் பெறுதல் மற்றும் இலக்கண வழக்கு முறைகளைப் பெறுதல்.
2. மொழியைப் பிழையின்றிப் பேச, எழுத திறன் பெறச்செய்தல்

Offered by : தமிழ்த்துறை

Course Content

Instructional Hours / Week: 2

Unit	Description	Instructional Hours
I	பதினெண் கீழ்க்கணக்கு நூல்கள்	
	திருக்குறள் 1. வாய்மை 2. கூடா நட்பு 3. செய்நன்றியறிதல்	
		10
II	சிறுகதை	
	நாத்தி சிறுகதைகள் - வெ. இறையன்பு விடுகதை நண்பர்கள்	
		5
III	எழுத்துப்பிழை நீக்க வழிகள்	
	1. சொற்களைச் சரியாகப் பயன்படுத்தும் முறை 2. வினைச் சொற்கள், பெயர்ச்சொற்கள்	
		5
IV	வழக்கறிதல்	
	பு, இயல்பு, வழக்கு – தகுதி வழக்கு அறிதல்	
V	படைப்பாற்றல் பயிற்சி	
	விதை – சிறுகதை – நூல் மதிப்பீடு எழுதுதல்	
		5
		30

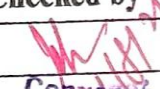

பாடத்தொகுப்பு :

இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “திரட்டு”.

தொகுப்பு: தமிழ்த்துறை, நேரு கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.

பார்வை நூல்கள்:

1. திருக்குறள் – பரிமேலழகர் உரை, மணிவாசகர் பதிப்பகம், சென்னை.
2. அ.கி. பரந்தாமனார் – நல்ல தமிழ் எழுத வேண்டுமா? அல்லி நிலையம், சென்னை.
3. பவணந்தி முனிவர், நன்னூல் பூலியூர்க்கேசிகன் உரை, சாரதா பதிப்பகம், சென்னை.
4. வெ. இறையன்பு – பூனாத்தி, கவிதா பதிப்பகம், சென்னை.

Course Designed by	Verified by	Checked by	Approved by
J.P. MOON 13/8/21	J.P. MOON 13/8/21	 Convener CDC	 14/AUG 2021

Course Code		Title	
18U4HVY402		Value Education: Human Values and Yoga Practice II	
Semester: III & IV	Credit: 2	CIA: 25 Marks	ESE: 25 Marks

Course Objective

- To help the students appreciate the essential complementarity between 'values' and 'skills' to ensure sustained happiness and prosperity, which are the core aspirations of all human beings
- To prepare and distribute standardized Yoga teaching and training materials with reference to institute health

Course Outcome (CO):

At the end of the course, students are expected

CO 1	To become more aware of their self and their relationships and would have better reflective and discerning ability.
CO 2	It is hoped that they would be able to apply what they have learnt to their own self in different ordinary day-to-day settings in real life with higher commitment and courage.
CO 3	To enable students to lead a practical life adding value to human relations.
CO 4	To have the basic Knowledge on Simplified Physical Exercises and Asanas and Meditation

Course Content

Instructional Hours / Week: 1

Unit	Description	Text Book	Chapter
I	Self-realization and Human Values- Self-realization and Harmony-Rules and Regulations-Rights and Duties-Good and Obligation-Integrity and Conscience. Obligation to Family- Trust and Respect -Codes of Conduct -Citizens Charter - Emotional Intelligence.	1	1,4
Instructional Hours			6
II	Impact of Modern Education and Media on Values: Impact of Science and Technology on Values; Effects of computer aided media on Values (Internet, e-mail, Chat etc.); Role of teacher in the preservation of tradition and culture;	1	5
Instructional Hours			6
III	Eradication of worries - Maintaining youthfulness - Greatness of friendship – Refinement of worries - Neutralization of anger- Intelligent quotient (IQ), Emotional quotient (EQ), Spiritual Quotient (SQ)	1	2,3
Instructional Hours			6

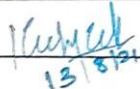
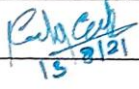
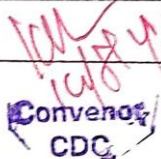
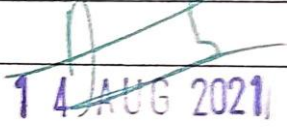
IV	Standing Posture: Tadasana, Padahastasana, Virabhadrasana;	2	4,5
	Sitting posture: Ustrasana, Ardha Matsyendrasana, Paschimottanasana.		
Instructional Hours			6
V	Supine posture: Sarvangasana, Halasana, Chakrasana.	2	6,9
	Prone posture: Bhujangasana, shalabhasana; Dhanurasana; Balancing postures: Vrikshasana, Natarajasana, Utkatasana; Pranayama: Bhastrika, Bhramari, NadiShodhan.		
Instructional Hours			6
Total Hours			30

Textbook(s):

1. Kiran, D.R. "Professional Ethics & Human Values", TATA McGraw Hill Education.
2. Chandrasekaran, 1999. Sound Health through yoga, Prem Kalyan Publications, Madurai.

Reference Books :

1. Vethathiri Maharishi, 2011, "Value Education", Vethathiri Publication, Erode
2. Thathuvagnani Vethathiri Maharishi, 2014, "Simplified Physical Exercises". Vethathiri Publications

Course designed by	Verified by	Checked by	Approved by
 13/8/21	 15/8/21	 14/8/21 Convenor CDC	 14 AUG 2021

Course Code	Title		
19U3CHV501	Industrial Exposure Training Report		
Semester: V	Credits: 4	Internal : 40 Marks	External : 60 Marks

Course Objective:

The objective of the industrial training is to provide a wider practical exposure to the students in the operational areas. This training helps the students to make close and comparative study of different departments often proves useful to identify the area of interest where he/she may be interested to start his/her career.

Course Outcomes (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	To enhance the requisite knowledge, skills, attitudes and practical experience.
CO2	To decrease the chance of reality shock when the graduates are first in jobs
CO3	It provides opportunities for exposure to the working world, which will make graduates more aware of the hopes and expectations that industry has of them.
CO4	Solidify the on-campus learning process and activities, while also provide students with relevant work experience.
CO5	To identify & strengthen the key area of interest, wherein trainee would like to work in the future.

Offered by: Catering Science and Hotel Management

Course Content

Instructional days: 120

1. Industrial Exposure Training is the part of curriculum in which the students are subjected to the industrial exposure for duration of 4 months (120 days) in which they work as an ancillary staff along with the regular employees of the hotel.
2. Training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills, which in turn will motivate, develop and build their confidence. Industrial training is also expected to provide the students the basis to identify their key operational area of interest.
3. Though it is preferred the students undergo this training at four/five star category or any hospitality industry only.

Tools for Assessment (40 Marks)

Review - I	Review - II	Review - III	Document, Preparation and Implementation	Total
10	10	10	10	40

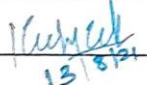
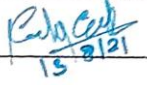


Tools for Assessment (60 Marks)

Record Work and Presentation	Viva Voce	Total
40	20	60

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H – High; M- Medium; L- Low

Course designed by	Verified by	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21 Convenor CDC	 14 AUG 2021

Course Code	Title		
20U3CHC620	Core Paper XX Food Production - VI		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course Objective:

To impart knowledge on the functions of cold kitchen, various dishes prepared in cold kitchen, meaning of compound butters, meaning of marinades, meaning of force meat, and Panada.

Course Outcome (CO)

On the successful completion of the course the student will get an overall understanding of

CO1	Acquire knowledge on larder kitchen & its process
CO2	Knowledge on preparation of continental savories& its accompaniments
CO3	Knowledge on basic preparation of forcemeat
CO4	Skill on cold kitchen preparation
CO5	Acquire Knowledge on garnishes

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 5

Unit	Description	Text Book	Chapter
I	Larder Kitchen- Importance and Function of larder, Liaison with other sections of the kitchen, Duties and Responsibilities of larder chef	1	1
	Larder Equipment and Tools – Equipment and tools used in larder, layout of larder section	1	1
	Kitchen Organization – Duty Rosters		
	Standard Recipe – Importance of Standard Recipe ,Left over Utilization	4	8
Instructional Hours			15
II	Marinades- Meaning ,Types, Uses	2	4
	Brine – Meaning ,Types ,Uses		
	Canapes & Croutes- Meaning, Types ,Uses	1	11,19
Instructional Hours			15

III	Forcemeat - Meaning , Uses, Types, Recipes	1	7
	Panada - meaning ,uses, types, Recipes		
	Cold Preparation – Galantine, Ballotine , Terrine, Pate, Quenelles, Mousse, Mousselines-Recipes	1	8,9,10
Instructional Hours			15
IV	Aspic Jelly – Uses and Preparation	2	7
	Chaufroid – Uses and Preparation		
	Kitchen Stewarding - Hierarchy ,Importance Stewarding	2	4
	Garbage Disposal - Ways of Accumulation, Segregation, Disposal methods, Importance and Maintenance of Garbage Bins	3	15
Instructional Hours			15
V	Garnish – Garnish used for fish, Meat and Poultry and their composition	2	8,20
	Non edible displays, Platter presentation	4	10
Instructional Hours			15
Total Hours			75

Text Book(s):

1. FredericH.Sonnensehmidt& John F.Nicolas,**The Professional Chefs Art of GardeManger**, Fifth Edition, 1992.
2. D.D.Sharma,**Cold Kitchen(A Guide To Garde Manger)**,Aman Publication, First Edition, 2004.
3. Graham Dodgshun& Michel Peters,SireeshSaxena,**Cookery For The Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008.
4. H.L.Cracknell&R.J.Kaufmann,**Practical Professional Cookery**,Thomsan Publishers, ThirdEdition, 2007.

Reference Book(s):

1. The Culinary Institute Of America,**The Professional Chef**,John Wiley & Sons, Inc.Seventh Edition, 1996.
2. MohiniSethi& SurjeetMalhan,**Catering ManagementAn IntegratedApproach**,New Age International Publishers, Second Edition, 1998.

Tools for Assessment (25Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H – High; M- Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Prahad 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21	<i>[Signature]</i>
R. PRAHADEESWARAN	T.R. Rajesh Jurdian	Convenor CDC	14 AUG 2021

Course Code	Title		
19U3CHC621	Core Paper XXI - Food & Beverage Service VI		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course Objective:

To impart knowledge on Banquet functions and bookings, organizing functions outside working on a gueridon trolley and imparting menu planning.

Course Outcome (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge on banquet function and staff organization
CO 2	Skills in setting tables for different types of banquet functions.
CO 3	Knowledge on banquet booking procedure
CO 4	Acquire skills for working on a gueridon trolley.
CO 5	Acquire skills in menu planning and lay out

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 5

Unit	Description	Text Book	Chapter
I	Banquets (Function Catering): <ul style="list-style-type: none"> ▪ Meaning ▪ Introduction on Banquets ▪ Types of Functions 	2	46
	Staff organization: <ul style="list-style-type: none"> • Hierarchy chart of Banquets • Duties and responsibilities of service staff- Banquet Manager, Sales administrator, Banquet Secretary, Banqueting Head waiter and Wine waiter, Assistant waiters, Porters and other miscellaneous staff. • Points to be considered as regard to Food and Wine waiter in Banquets 	1	10

	Banquet organization:		
	<ul style="list-style-type: none"> • Pre- Banquet organization • Banqueting Briefing 	2	46
	<ul style="list-style-type: none"> • Banquet Management • Function prospectus • Quoting for Menu and Mail confirmation 		
	Instructional Hours		15
	Banquet Service:		
	<ul style="list-style-type: none"> • Styles of Service • Factors influencing the type of Service • Factors Function; Less formal function; Buffet style function; • Banquet salesmanship 	1	10
	Banquet Arrangement:		
II	<ul style="list-style-type: none"> • Seating arrangement • Allotting stations • Schedule of service • Table plan - Drafting plan; space for serving; side tables; Registration • Reception and Display tables; Tabling; Spacing Types of plan, beverage arrangement Banquet Furniture / Linen • Furniture - Function room and design ; Maintenance Mobility and handling • Storage; Sizes of tables • Folding tables • Laying table cloth; Frilling; Scallops 	2	46
	Instructional Hours		15

III	Banquet Booking: <ul style="list-style-type: none"> • Booking of a function • Procedure of Banquet Booking • Function Prospectus - Details for F.P.P • Banquet booking diary • Menu for banquet 	1	10
	<ul style="list-style-type: none"> • Dispense bar - Service of Wines and alcoholic drinks in Banquets Wedding: <ul style="list-style-type: none"> • Meaning - Introduction • Wedding arrangements • Buffet and table service • Staff requirement Procedure at wedding buffet reception	1	10
Instructional Hours			15
IV	Gueridon Service: <ul style="list-style-type: none"> • Definition and Introduction • Misc-en place • Equipment uses in Gueridon trolley; Care and maintenance Order taking procedure	1	8
	<ul style="list-style-type: none"> • Suggested timings for various courses • Order of Service; Methods of Service Sequence of Service Dishes prepared in Gueriden Service - Cover laying; Accompaniments; Materials use	2	16
Instructional Hours			15
V	Menu - Layout - Meaning - Paper - Printing - Color Composition Descriptive Copy - Listing of Items - Size and Cover	2	10
	Menu Layout: Breakfast Menu, Institutional Menu, Luncheon Menu, In Room Service Menu, Dinner Menu, Bar Menu and Banquet Menu	2	10

Menu Layout - Specialty Menu, Fast Food Menu, Ethnic Menu, Club Menu Children's Menu Special Occasion Menu	1	3
Instructional Hours		15
Total Hours		75

Text Book(s):

1. Dennis R.Lillicrap & John A. Cousins – **ELBS Food & Beverage Service**, Hodder & strong ton educational, London, Sixth Edition, 2002.
2. R.Singaravelavan, **Food & Beverage Service**, oxford university press, Delhi, Second Edition, 2016.

Reference Book(s):

1. John Fuller & A.J.Currie, **The waiter**, Hutchinson printers, Second Edition, 2002.
2. Sudhir Andrews, **Food & Beverage Service Training Manual**, Tata McGraw Hill, 2004.
3. Brian Varghese, **Food & Beverage Service Management**, Hutchinson printers, Third Edition, 2003.





Tools for Assessment (25Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	M	M	L	L
CO 2	M	M	L	L	M
CO 3	M	M	L	M	M
CO 4	M	M	H	L	L
CO 5	M	M	M	H	L

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Rujesh	 Convener CDC	 14 AUG 2021

Course Code	Title		
20U3CHP622	Core Paper XXII- Food Production VI Practical		
Semester: VI	Credits: 4	CIA: 40 Marks	ESE: 60 Marks

Course Objective:

To Impart Basic Preparation of Cold Kitchen Specialties

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of

CO 1	Acquire Knowledge on preparing various cold dishes
CO 2	Attain skills in proper garnishing and presentation
CO 3	Acquire Knowledge on mirror platter presentation
CO 4	Apply skill on doing mystery box cooking
CO 5	Skill on preparing for its food trail

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 5

S. No	Practical's Menus
Cold Kitchen Preparation	
1	Preparation of forcemeat for Panada
2	Preparation of Galantine, Ballotine, Terrine
3	Preparation of Sausages, Pate, Quenelles
4	Preparation of Mousse, Mousseline, Souffles
5	Preparation of Aspic Jelly, Chaudfroid Sauce
6	Preparation of Compound Butters, Canapés, Croute
7	Microwave Cooking
8	Mystery box Cooking
9	Food trial with 7 course menu
10	Non edible Displays, Platter Presentation
Instructional hours: 75	

Text Book(s):

1. Frederic H.Sonnensehmidt & John F.Nicolas,**The Professional Chefs Art of Garde Manger**,Fifth Edition, 1992.
2. D.D.Sharma ,**Cold Kitchen (A Guide To Garde Manger)**, Aman Publication, First Edition,2004.
3. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery For The Hospitality Industry**,Cambridge University Press, Fifth Edition, 2008.
4. H.L.Cracknell&R.J.Kaufmann,**Practical Professional Cookery**,Thomsan Publishers, Third Edition, 2007.

Reference Book(s):

1. The Culinary Institute Of America,**The Professional Chef**,John Wiley & Sons, Inc.Seventh Edition, 1996.
2. MohiniSethi&SurjeetMalhan,**Catering Management**An IntegretedApproach,New Age International Publishers, Second Edition, 1998.

Tools for Assessment (40Marks)

Cookery Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	10	10	7	3	40

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	H	L	M	H	M
CO 2	H	L	M	M	M
CO 3	H	H	M	M	L
CO 4	L	H	M	L	L
CO 5	M	L	H	M	M

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeep 13/8/21	R. Pradeep 13/8/21	14/8/21	
R. PRAHADEESWARAN	T.R. Rajesh Jordan	Convenor CDC	14 AUG 2021

Course Code	Title		
20U3CHP623	Core Paper – XXIII Food & Beverage Service VI Practical		
Semester: VI	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

To impart basic and intermediate skills in banquet menu planning, different types of cover laying, setting of trolley

Course Outcomes: (CO)

On the successful completion of the course the students will get an overall understanding of

CO 1	Knowledge on function Booking
CO 2	Ability to table setup for banquet functions
CO 3	Calculating Staff requirement
CO 4	Skill in Buffet setup
CO 5	Skill in Setting up of a trolley

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

S. No	Experiment
	Food & Beverage Service VI Practical
	<ol style="list-style-type: none"> 1. Preparing Function Prospectus 2. Attending enquiry for catering Function (Role Play) 3. Function Booking (Role Play) 4. Menu Planning for Functions 5. Various styles of table set up for various occasions 6. Top table and sprigs set up 7. Space calculations for accommodating table plan 8. Calculating Staff requirement 9. Briefing and allocation of Stations/tables to the waiters 10. Service procedure of meals during formal function 11. Buffet Set up (Different styles) 12. Preparing check list for Outdoor catering 13. Setting up of a trolley for different types of food 14. Carving at the trolley (Dishes given in F&B Service text by Dennis Lillicrap) Flambéing at the trolley
	Instructional hours: 45 Hours

Text Book(s):

1. Dennis R Lillicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.





Tools for Assessment (30 Marks)

Service Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	L	M	H
CO 2	H	L	M	L	H
CO 3	L	H	M	L	H
CO 4	M	H	L	M	L
CO 5	L	M	H	M	L

H- High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 M. Srinivasan	 T.R. Ruyesh	 Convener CDC	 14 AUG 2021

Course Code	Title		
19U3CHE604 - A	Elective – II Fast Food Operations		
Semester :VI	Credits: 4	CIA:25 Marks	ESE: 75 Marks

Course Objective:

Imparting knowledge on fast food operations, selling techniques and social concern

Course Outcome (CO):

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on fast food operations and management
CO2	Skill in social concern and management
CO3	Knowledge in equipment operations
CO4	Ability in selling techniques
CO5	Ability to handling problems

Department Offered: Catering Science & Hotel Management**Course Content****Instructional Hours / Week: 4**

Unit	Description	Text Book	Chapter
I	Introduction to Fast food Operation: country of origin, reason for the growth, famous fast food chain, infrastructure required, types of clients	1	1
Instructional Hours			12
II	Fast food Operation & Management: Types of Operation, characteristics of fast food operation, basic policies (financial, marketing, catering considerations), food production styles, food service styles, organization & staffing	1	9
Instructional Hours			12
III	Fast food Operation: fast food called as fast food, purpose of fast food, harmful effects of fast foods, advantages & dis advantages, attraction of customers,	1	3
Instructional Hours			12
IV	Selling Techniques: A Service orientation, Establishing Service standards, basic Selling Procedure, Handling service problems, Techniques & strategies, marketing & pricing techniques	1	4
Instructional Hours			12
V	Case studies on the following Reputed fast foods: History, Products & operating Procedures of McDonald's, Domino's Pizza, Pizza Corner, Pizza Hut	2	1
Instructional Hours			12
Total Hours			60

Text Book(s):

1. Dennis R Lillicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food& Beverage Service**, Oxford University Press, Second Edition, 2016.
3. Vijaydhawan, **Food & Beverage Service**, Frank Bros, Third Edition, 2004.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.

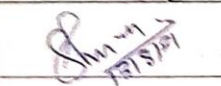
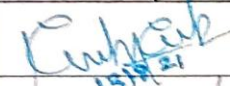
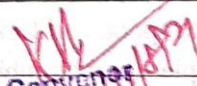
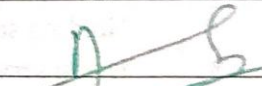
Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO/PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	L	L	M	M	H
CO 2	L	M	M	H	M
CO 3	M	M	H	H	H
CO 4	M	M	H	M	H
CO 5	L	M	H	H	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 H. Srinivasan	 T.R. Rajesh	 Convenor CDG	 14 AUG 2021

Course Code	Title		
18U3CHE605 - B	Elective II – Room Division Management		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course Objective:

To impart knowledge on Quality Service and Managerial Skills in Room division operations.

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on Room Division Operations and functions
CO2	Knowledge on room rates and forecasting
CO3	Skill in quality service and ergonomics
CO4	Knowledge on green trends
CO5	Imparting Managerial Skills in Room Division operations

Offered by: Catering Science and Hotel Management

Course Content**Instructional Hours / Week: 4**

Unit	Description	Text Book	Chapter
I	Organization and importance of FO & HK		
	Brief introduction of Front office and House Keeping - Layout and working organization - Coordination process – Functional Areas of FO and Areas of HK	1	4,5
	FO Communication – Process and Flow	2	2
Instructional Hours			12
II	FO Management		
	Establishing Room Rates – Types of Rates and Room Rate methodologies	3	3
	Forecasting room Availability – Influence or Forecasts – Forecast Data and Formula. Budgeting – Preparing a Budget.		
Instructional Hours			12
III	FO Quality Guest Service		
	Introduction – The quality movement – Quality Guest service.	3	13
	Ergonomics in Housekeeping Principles and Significance of ergonomics – Analysis of Risk Factors in Housekeeping: Ergonomic Perspective	2	21
Instructional Hours			12

IV	Ecotels Introduction – Ecotel Certification – Choosing an Eco-Friendly Site – Hotel Design and Construction – Energy Conservation – Water Conservation – Waste Management – Environment – Friendly Housekeeping.	2	29
	Instructional Hours		12
V	Managerial skills for room division management Recruitment and Selection – orientation and Socialization Training and development – Focused Training Options – Training Aids.	3	14
	Instructional Hours		12
Total Hours			60

Text Book(s):

1. Jatashankar R. Tewari, **Hotel Front Office Operations and Management**, Oxford University Press, First Edition - 2009.
2. G.Raghubalan, **Hotel Housekeeping Operations and Management**, Oxford University Press, Second Edition, 2009.
3. Sudhir Andrews, **Front Office Management & Operations**, Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.

Reference Book(s):

1. Sushil Kumar Bhatnagar, **Front Office Management**, Frank Bros. & Co. (Publishers) Ltd., Second Edition – 2006
2. S.K.Kaushal, S.N. Gautam, **Accommodation Operations Management**, Frank Bros.& Co.(Publishers) Ltd., First Edition, 2006

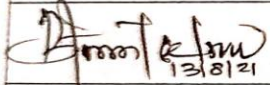
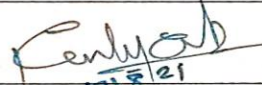
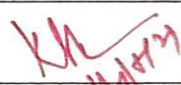

Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	5	3	3	3	25

Mapping

CO \ PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	H	H	H	M	M
CO3	H	M	M	M	M
CO4	M	H	M	M	M
CO5	H	M	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21	
B. TAMIL SELVAN	P. R. Raju	Convenor CDC	14 AUG 2021

Course Code	Title		
18U3CHE606 - C	Elective II – Catering Management		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course Objective:

To impart Knowledge on kitchen organization and Management and effective Cost Control.

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on basic management functions
CO2	Acquire skills in kitchen organization
CO3	Knowledge on kitchen equipment, selection and Installation
CO4	Acquire skill in preparing food cost.
CO5	Application of skills in menu Compiling and menu pricing.

Offered by: Catering Science and Hotel Management

Course Content**Instructional Hours / Week: 4**

Unit	Description	Text Book	Chapter
I	Functions of Management Planning, organizing, Directing, Coordinating, Controlling, Evaluating. Leadership style – Training – Decision Making – Communication.	1	1
Instructional Hours			12
II	Organization of Spaces Kitchen Spaces – Designing Kitchens; Designing for safety; layout of kitchens. Storage Spaces – Location, Types and Planning. Service Areas – Location, Planning service areas.	1	2
Instructional Hours			12
III	Equipment Classification – Selection – Equipment design, Installation and operation – Purchasing - care and maintenance of equipment.	2 1	1 3
Instructional Hours			12

IV	Food Management Characteristics of Food – Types of foods, nutritional Quality.	1	4
	Food Purchasing – Food buyer, Purchasing Activity		
	Receiving and Storage of Food		
	Menu Planning		
Instructional Hours			12
V	Cost Control Food cost control; Factors responsible for losses; Methods of controlling food costs; costing of dishes.	1	5
	Pricing Methods of pricing; Ascertaining a profitable price level.		
Instructional Hours			12
Total Hours			60

Text Book(s):

1. Mohini Sethi, Surjeet Malhan, **Catering Management – An Integrated Approach**, New Age International (P) Ltd., Second Edition, 2007.
2. Parvinder S. Bali **Quality Food Production Operations**, Oxford University press, First Edition, 2011.

Reference Book(s):

1. Dennis Lillicrap & John Cousins, **Food and Beverage Service**, ELBS Publications, Sixth Edition, 2002
2. David Foskett, Victor Ceserani and Ronald Kinton, **The Theory Of Catering**, Book Power ELST, Tenth Edition, 2003.





Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO \ PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	H	M	H	M	M
CO3	H	M	M	H	M
CO4	M	M	M	M	H
CO5	H	H	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 H. Srinivasan	 T.R. Rajesh	 Convenor CDC	 14 AUG 2021

Course Code	Title		
18U3CHE607 - A	Elective III – Food Service and Facility Planning		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course Objective:

Impart knowledge in food service facilities planning, functional planning, equipments requirement and space requirements.

Course Outcome: (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge in food service facilities planning.
CO2	Skill in planning process and market survey
CO3	Ability in functional planning
CO4	Skill in workplace design.
CO5	Skill in space estimates and facility planning.

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	Food service facilities planning: Introduction, Design & layout. Planning: Characteristics, Scope, Objectives, Facilitating production,	1	10
	Materials handling, space utilization, maintenance & cleaning, Cost control, investment in equipment, labour utilization, Supervision, flexibility.	1	9
Instructional Hours			12
II	The planning process: Preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, preparing specifications, binding & awarding contracts, constructions.	2	10
	Importance, customer & user characteristics, developments the feasibility study: importance of market survey, site analysis, cost estimates.	2	10
Instructional Hours			12
III	Functional Planning: Functions, concept of flow, functional requirements, receiving storage, preparation, cooking, baking, Serving, dish washing, Pot & pan washing, Waste disposal, other requirements. Planning the atmosphere. Advertising & public relations.	1	12

		Instructional Hours	12
IV	Work place design: Developing work place, work place environment, concepts of motion economy, materials handling, designing safe work place,	1	13
	Equipments requirements: Methods, equipments check list, broilers, griddles, ovens, ranges, steam jacketed kettles, steamers, ware washing equipment, waste disposal equipment selection.	1	14
		Instructional Hours	12
V	Space requirements: Introduction – space estimates, total facility size, dining areas, production areas, space calculations, receiving area. Relationship charts for lay out, lay out guides, layout of storage areas, Layout of main cooking areas, Layout of dish washing areas.	2	13
		Instructional Hours	12
		Total Hours	60

Text Book(s):

1. Mohini sethi , Surjeet malhan, **Catering Management**, New age international (P) Limited, Publishers – Second Edition 2007
2. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder& Stoughton, Eighth Edition, 1995.
3. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge University press, Fifth Edition, 2008.

Reference Book(s):

1. Dr. D.K Aggarwal, **Banquet Management and Room Division**, NCT Printers & Publishers, Delhi, India – First Edition 2006.





Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO \ PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	H	H	H	M	M
CO3	H	M	M	M	M
CO4	M	H	M	M	M
CO5	H	M	M	M	M

H-High; M-Medium; L-Low.

Course Designed by	Verified by HOD	Checked by	Approved by
 H. Srinivasan	 T.R. Rajesh	 Convenor CDC	 14 AUG 2021

Course Code	Title		
18U3CHE608 - B	Elective – III Event Management		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course Objective:

To enable the students to learn principles, concepts and functions of events management

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Assess the importance of events in various forms of hospitality industry.
CO2	Analyse events – diverse requirement, contract formulation etc
CO3	Distinguish roles of various authorities involved in events management
CO4	Measure success of events with respect to the planning, marketing and operations
CO5	Analyse different trends and the impact of their operation on hotels

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	<ul style="list-style-type: none"> Introduction to Events Meaning and Importance of Events 	1	2
	<ul style="list-style-type: none"> Characteristics of events Factors that contribute to success, Specialness / Uniqueness of events, themes. Typology of events 	1	4
Instructional Hours			12
II	<ul style="list-style-type: none"> Event Planning Process, Scheduling of Events, Planning various types of events. 	2	2
	<ul style="list-style-type: none"> Tools for Event Planning and Management Event organizers / stakeholders, their motivations / objectives; working with the community; event tourism. 	2	4
Instructional Hours			12
III	<ul style="list-style-type: none"> Socio – cultural perspectives on events Celebration, tradition, ritual, symbolism, popular culture, identity, image, authenticity. 	3	5
	<ul style="list-style-type: none"> Economic rationales for events Negotiating the best deal, contracts 		
Instructional Hours			12
IV	<ul style="list-style-type: none"> Event marketing and event promotions 		
	<ul style="list-style-type: none"> Brand building and brand management 	1	10
	<ul style="list-style-type: none"> Client Servicing 		

	<ul style="list-style-type: none"> · Sponsorships, · Advertising for events and building strategies · Sales Promotions 	1	14
Instructional Hours			12
v	Event Operations:		
	<ul style="list-style-type: none"> · Setting up parking, maintenance, ticketing, Food and Beverage, Show Production. 		
	Assessing and Measuring Event Success:	3	11
	<ul style="list-style-type: none"> · Customer Satisfaction, Client Service, Vendor Relations. 		
	Event Evaluation:		
	<ul style="list-style-type: none"> · Closing & Evaluation 		
Instructional Hours			12
Total Hours			60

Text Book(s):

1. Allen .J, **Event Planning: The Ultimate Guide to Successful Meetings, Corporate Events, Fundraising Galas, Conferences, Conventions, Incentives and Other Special Events**, John Wiley & Sons, New York, - 2000.
2. Goldblatt, J.J, **Special Events: Best Practices in Modern Event Management**, Van Nostrand Reinhold, London – 1997
3. Getz, D **Event Management and Event Tourism**, Cognizant Communication Corporation - 1997

Reference Book(s):

1. Hall, C.M, **Hallmark Tourist Events**, Bullhaven press, London. – 1992.

Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO \ PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	H	H	M	H
CO2	M	M	H	M	M
CO3	H	M	M	M	M
CO4	M	H	M	M	M
CO5	H	H	M	M	M

H-High; M-Medium; L-Low.

Course designed by	Verified by	Checked by	Approved by
<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21 Convenor CDC	<i>[Signature]</i> 14 AUG 2021

Course Code	Title		
20U3CHE609 - C	Elective III - Travel & Tourism Management		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks

Course objective:

To impart Knowledge on the role of Travel & Tourism industry and its affiliation to the hotel industry

Course Outcome (CO)

On the successful completion of the course the students will get an overall understanding of

CO1	Knowledge on concept of tourism
CO2	Knowledge on Organization of tourism
CO3	Skill in Travel agency and tour operations
CO4	Acquire the knowledge on modes of travel and accommodation.
CO5	Knowledge on tourism marketing and communication

Offered by: Catering Science & Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	Tourism-introduction, Concepts of tourism, Nature of tourism, The early pleasure travel, Development of early transport system, Significance of tourism	1	1, 3, 5, 8
		2	3
Instructional Hours			12
II	Organization of tourism - Need for organization, Factors influencing the type of organization, UN recommendations for Tourist organizations, National tourist organization - Functions, International tourist organization Function	2	6
		Instructional Hours	
III	Role of travel agencies, Functions of modern travel agency, Profile of modern travel agency, Setting up of a travel agency, The tour operator, Inclusive tours by charter, Group inclusive tour, Inclusive tourism on scheduled services.	1	9
		2	9
Instructional Hours			12
IV	Transport & tourism-Road, Rail, Sea & Air travel, Tourist accommodation-Introduction, Emergence of hotels, Types of hotels, Hotel facilities, Hotel grading schemes.	1	10,13
		2	8
Instructional Hours			12

v	Marketing & tourism-concepts, Marketing functions, Marketing tools, Marketing for holiday tourist, business tourist, common interest tourist, Role of communication in tourism, Marketing in tourism by advertising, planning creative strategies, Role of public relations in tourism	1	14
		2	11,12
Instructional Hours			12
Total Hours			60

Text Book(s):

1. Biswanth Gosh, **Tourism & travel management**, Vikas Publishing House, Second Edition, 2008.
2. A.K. Bhatia, **Tourism Development, Principles & Practice**, Sterling Publishers, Second Revised Edition, 2003.

Reference Book(s):

1. Christopher Holloway, **Business of tourism**, Elsevier Publisher, Second Edition, 2006.

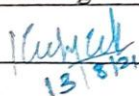
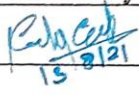
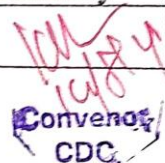
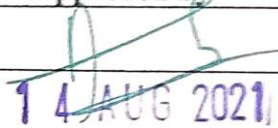
Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Activity Based Learning	Assignment / Seminar	Attendance	Total
5	5	6	3	3	3	25

Mapping

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	M	H	M	H
CO2	H	M	H	M	M
CO3	H	M	M	M	M
CO4	M	M	M	M	M
CO5	H	M	M	M	M

H-High; M-Medium; L-Low.

Course designed by	Verified by	Checked by	Approved by
		 Convenor CDQ	 14 AUG 2021

Course Code	Title		
18U4CHZ604	Skill Based Paper IV – Mixology Practical		
Semester: VI	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

Course Objective:

Imparting knowledge on bar design, bar operations, bar equipments and making cocktails and mocktails.

Course Outcomes (CO):

On the successful completion of the course the students will get an overall understanding of

CO 1	Ability to know the bar space, areas utilization
CO 2	Knowledge on duty roster preparation
CO 3	Menu knowledge for cocktails and mocktails
CO 4	Skill in cocktails garnishing
CO 5	Skill in handling bar equipment

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours/Week: 3

Experiment
<p style="text-align: center;">Mixology Practical</p> <ul style="list-style-type: none"> ➤ Bar design: Space, service area, plumbing, refrigeration, storage, electricity, the bar counter, flooring ➤ Bar Operations: • Scheduling of Bartenders • Duties & Responsibilities of Bartenders– Bar setup • Ice Making Machine ➤ Introduction, History, Methods of Mixing cocktails Rules of mixing cocktails Classic Cocktails- Recipes, innovative cocktails & mock tails (5 from each base) Cocktail Bar Equipment, garnishes, decorative accessories. Definition of other mixed drinks – e.g. Cobbler, Daisy, Sangaree. ➤ Bar equipment Different kinds of glassware Techniques of Mixology Garnish preparation Classic and Contemporary Cocktails
Total Hours: 45

Text Book(s):

1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006.
2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.

Reference Book(s):

1. Sudhir Andrews, **Food & Beverage Service Training manual**, Tata Macgraw hill, 2009.
2. John Fuller and AJ Currie, **The Waiter**, Sterling Book house, 2002.

Tools for Assessment (30 Marks)

Alcoholic Practical	Menu Knowledge	Model I	Model II	Observation	Attendance	Total
5	5	5	5	7	3	30

Mapping

CO /PSO	PSO1	PSO2	PSO3	PSO4	PSO5
CO 1	M	H	L	M	H
CO 2	H	L	M	L	H
CO 3	L	H	M	L	H
CO 4	M	H	L	M	L
CO 5	L	M	H	M	L

H- High; M-Medium; L-Low

Course designed by	Verified by	Checked by	Approved by
<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 13/8/21	<i>[Signature]</i> 14/8/21 Convenor CDC	<i>[Signature]</i> 14 AUG 2021

EXTRA
DEPARTMENTAL
COURSES

Course Code	Title	
19U4CH3ED1	Extra Departmental Course 1 Basics of Indian Cookery - Practical	
Semester: III	Credits: 2	ESE: 50 Marks

Course Objective:

To impart Knowledge on the various methods of cooking and presenting Indian dishes.

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of





CO1	Knowledge on Various Indian Bread Preparation
CO2	Knowledge on Various Rice Preparation
CO3	Knowledge on Various Indian Gravies and sweets.
CO4	Application of skills in presenting Indian dishes.
CO5	Knowledge on Various Indian sweets.

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 2

S. No.	Practical's
1	Indian Soups and Salads – 3 Varieties
2	Variety Rice Preparation – 3 Varieties
3	Basic Indian Gravies – 3 Varieties
4	Indian Bread – 3 Varieties
5	Indian Sweets – 3 Varieties
Total Hours : 30	

Course Designed by	Verified by HOD	Checked by	Approved by
 H. Srinivasan	 T.R. Rajesh	 Convener CDG	 14 AUG 2021

Course Code	Title	
19U4CH3ED2	Extra Departmental Course 2 Basics of Chinese Cookery Practical	
Semester: III	Credits: 2	ESE: 50 Marks

Course Objective:

To Impart Knowledge on the various aspects of Chinese cookery.

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of





CO1	Skill in Various Chinese cutting styles and stir fry cooking methods
CO2	Skill in preparing Regional styles of Chinese dishes.
CO3	Skill in preparing Chinese meat and fish preparation
CO4	Application of skills in presenting Chinese dishes.
CO5	Knowledge in preparing Chinese sweet dishes.

Offered by: Catering Science and Hotel Management

Course Content

Instructional Hours / Week: 2

S. No.	Practical's
1	Chinese Starters– 3 Varieties
2	Chinese snacks – 3 Varieties
3	Chinese Rice & Noodle Preparation – 3 Varieties
4	Chinese Entree preparation – 3 Varieties
5	Chinese Desserts – 3 Varieties
6	Regional Chinese Specialties – 3 Varieties
Total Hours : 30	

Course Designed by  H. Srinivasan	Verified by HOD  T.R. Rajesh	Checked by  Convenor CDC	Approved by  14 AUG 2021
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SELF STUDY
PAPERS

Course Code	Title
18UCHSS01	Self Study Paper: Bar Tricks
Semester: II to V	Credit: 1

Course Objective:

To impart Knowledge on alcoholic beverages, flair Bartending, Fire Flair and serving with style.

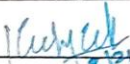
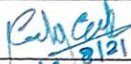
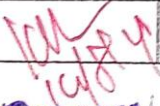

Course Outcome: (CO)

On the successful completion of the course the student will get an overall understanding of

CO1	Acquire the knowledge of bar operations.
CO2	Knowledge on alcoholic beverages and serving styles.
CO3	Acquiring knowledge on beverage pouring style and fire flair.
CO4	Knowledge on Flair Bartending.
CO5	Skill in serving with style

Offered by: Catering Science and Hotel Management**Course Content**

S. No.	Practical's
1.	The Bar Attendant, Bartenders, Customers, Guidelines for Bartenders, Bartender as Sales person, Rules of the House, Hygiene & Health
2.	The Bar and Bar Equipment
3.	Bars – Types and Design, Bar Equipment – Major and Bar utensils, Consumable Supplies, Glassware – Different Types, Washing, Storing & Handling, Chilling.
4.	Current Trends – Fruit & Herb Infusions, Low Cal Concoctions and such others.
5.	Mixology Basics
6.	Bar Operations & Bar duties – Opening of bar, Care of work Station, Closing of Bar,
7.	Handling Money / Cash – Cash Register, disputes about money, Credit cards, Stock
8.	Control – Purpose of Stock control, Stock level, and Stock control in the Bar.
9.	Cellar Management - The cellar, Cellar products, Refrigeration - Storage temperatures, Safety and maintenance, cooling systems, Gas, Kegs – handling and storing
10.	Tobacco - Cigars, Cigarettes, Brands and Strength , Cigar Service, Cigar Etiquettes
11.	Bar Ethics - Responsible service of Alcohol
12.	Menu Designing Fundamentals Classic, Thematic, Banquet Menus, Concept Menus and lots more.
13.	Flair Bartending & Bar Tricks
14.	Basic Moves: Can, Bottle, Glassware, Ice, Garnishes, Straws, Stirrers etc.
15.	Performance moves, Combination moves
16.	Pouring Styles, Flair Techniques
17.	Fire Flair
18.	Serving with style

Course designed by	Verified by	Checked by	Approved by
 13/8/21	 15/8/21	 14/8/21 Convenor CDC	 14 AUG 2021

Course Code	Title
18UCHSS02	Self Study Paper: Icing Techniques
Semester: II to V	Credit: 1

Course Objective:

To impart Knowledge on plan and design a cake, cake decorating recipes, decorating of cakes with various Icing.

Course Outcome (CO)

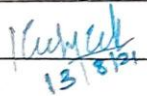
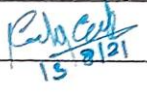
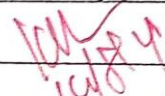

On the successful completion of the course the student will get an overall understanding of

CO1	Knowledge on tools used in cake decoration
CO2	Acquire the knowledge on cake baking
CO3	Skill in decorating of cakes with various icings
CO4	Knowledge on preparing various Fruits, Flowers, Fun and Fancy
CO5	Knowledge in baking with different bakery products

Offered by: Catering Science and Hotel Management

Course Content

S. No.	Practical's
1	Cake Decorating Tools and Work Space
2	Planning and Designing Your Cake
3	The 411 on Cake Baking Basics
4	Basic Cake Decorating Recipes
5	Icing, Glaze and Filling Choices
6	Decorating with Butter Cream Icing
7	The Scary Piping Bag
8	Decorating with Sugar Flowers (And Other Gum Paste Creations)
9	Fruits, Flowers, Fun and Fancy
10	Wedding Cakes
11	Decorative Children's Cakes
12	Holiday and Celebration Cakes
13	Cool Theme Cakes
14	Beloved Cupcakes
15	Express Your Creativity

Course designed by	Verified by	Checked by	Approved by
 13/8/21	 13/8/21	 14/8/21 Convenor CDG	 14 AUG 2021