

# **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**

## **CURRICULUM & SYLLABUS**

### **B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT**



**Effective from 2021 – 2022**

# REGULATIONS

# CURRICULUM



# 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.



## PROGRAMME OUTCOMES

PO1	<b>Critical Thinking</b>	Develop a systematic, critical approach to problem solving at all levels and apply the domain specific knowledge to form conclusions based on quantitative information to meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.
PO2	<b>Usage of Technology</b>	Equip the students to meet the industrial needs by utilizing tools and technologies for Peer Communication, Data Interpretation and Problem-Solving aspects.
PO3	<b>Effective Communication</b>	Develop language competence and be proficient in oral and written communication with a focus on LSRW.
PO4	<b>Environment and Sustainability</b>	Understand the consequential responsibilities to analyze and realize the interactions between social and environmental sustainability procedures and create processes.
PO5	<b>Individual and Team Work</b>	Function effectively as an individual and as a member or leader in diverse teams, and in multidisciplinary settings and manifest the best outcomes.
PO6	<b>Ethics and Values</b>	Acquire life skills to become a better human being and apply ethical principles and commit to professional ethics and responsibilities.
PO7	<b>Social Interactions</b>	Participate actively in initiatives that encourage equity and growth for all and to act with an informed awareness of local, regional, national and global needs
PO8	<b>Life Long Learning</b>	Engage in lifelong learning and Work on career enhancement and adapt to changing personal, professional and societal needs.



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## DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT

### Programme Specific Outcomes

<b>PSO1</b>	To provide students with knowledge, practical skill and attitudes that will mould the students as future hospitality professionals.
<b>PSO2</b>	Offer students relevant hands on operational experience in facets of the hospitality industry.
<b>PSO3</b>	Ability to work as an individual and as a team member.
<b>PSO4</b>	This is accomplished by providing curriculum that is tailored to the needs of the hospitality industry.
<b>PSO5</b>	Application of managerial role by effective organizing, planning, controlling physical and financial resources, motivating human resources, and rendering customer driven quality service.



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## DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT

### Programme Educational Objectives

<b>PEO1</b>	Improved theoretical knowledge about hospitality industry
<b>PEO2</b>	Got practically trained and developed skills to get into the hotel industry
<b>PEO3</b>	Enrich the knowledge in other fields of hospitality industry



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## Scheme of Examination

### B.Sc. Catering Science and Hotel Management

(Applicable to the students admitted during the year 2021 - 2022 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Marks			Credit	
						CIA	ESE	Total		
I	I	21U1FCH101	Language I - French I	5	3	50	50	100	4	
	II	21U2ENG101	English I	5	3	50	50	100	4	
	III		21U3CHC101	Core Paper I Food Production - I	4	3	30	45	75	3
			21U3CHC102	Core Paper II Food and Beverage Service I	3	3	30	45	75	3
			21U3CHP103	Core Paper III Food Production - I Practical	3	4	30	45	75	3
			21U3CHP104	Core Paper IV Food and Beverage Service I Practical	3	3	25	25	50	2
	IV		21U3CHA101	Allied Paper I Accommodation Operations I	4	3	30	45	75	3
			21U4ENV101	Ability Enhancement Compulsory Course Environmental Studies	2	3	50	-	50	2
			21U4HVY201	Value Education: Human Values and Yoga Practice I	1	-	-	-	-	-
				<b>30</b>				<b>600</b>	<b>24</b>	
II	I	21U1FCH202	Language II - French II	4	3	50	50	100	4	
	II	21U2ENG202	English II	5	3	50	50	100	4	
	III		21U3CHC205	Core Paper V Food Production - II	3	3	30	45	75	3
			21U3CHC206	Core Paper VI Food and Beverage Service II	3	3	30	45	75	3
			21U3CHP207	Core Paper VII Food Production - II Practical	3	4	30	45	75	3
			21U3CHP208	Core Paper VIII Food and Beverage Service II Practical	3	3	25	25	50	2
			21U3CHA202	Allied Paper II Accommodation Operations II	3	3	30	45	75	3

II	III	21U3CHR203	Allied Paper III Accommodation Operations Practical	3	3	30	45	75	3
	IV	21U4HRC202	Ability Enhancement Compulsory Course Human Rights and Constitution of India	2	3	50	-	50	2
		21U4HVY201	Value Education: Human Values and Yoga Practice I	1	2	50	-	50	2
				<b>30</b>				<b>725</b>	<b>29</b>
III	III	21U3CHC309	Core Paper IX Food Production – III	3	3	30	45	75	3
		21U3CHC310	Core Paper X Food and Beverage Service III	3	3	30	45	75	3
		21U3CHC311	Core Paper XI Front Office Operations - I	3	3	30	45	75	3
		21U3CHP312	Core Paper XII Food Production - III Practical	3	4	30	45	75	3
		21U3CHP313	Core Paper XIII Food and Beverage Service III Practical	3	3	25	25	50	2
		21U3CHR304	Allied Paper IV Computer Applications in Hotel Industry Practical	4	3	50	50	100	4
	IV	21U4CHS301	Skill Based Paper I Bakery and Confectionery I	3	3	30	45	75	3
		21U4CHZ302	Skill Based Paper II Bakery and Confectionery I Practical	3	3	30	45	75	3
		21U4NM3BT1 21U4NM3AT1	Basic Tamil-I @ / Advanced Tamil-I #	2	3	50		50	2
		21U4CH3ED1/ 21U4CH3ED2	Extra Departmental Course 1 / Course 2	2	3	-	50	50	2
		21U4HVY402	Value Education: Human Values and Yoga Practice II	1	-	-	-	-	-
		21U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
					<b>30</b>				<b>700</b>
IV	III	21U3CHC414	Core Paper XIV Food Production - IV	3	3	30	45	75	3
		21U3CHC415	Core Paper XV Food and Beverage Service IV	3	3	30	45	75	3
		21U3CHC416	Core Paper XVI Front Office Operations II	3	3	30	45	75	3
		21U3CHP417	Core Paper XVII Food Production - IV Practical	3	4	30	45	75	3



		21U3CHP418	Core Paper XVIII Food and Beverage Service IV Practical	2	3	25	25	50	2
		21U3CHP419	Core Paper XIX Front Office Operations Practical	3	3	30	45	75	3
		21U3CHA405	Allied Paper V Hotel Accounting	3	3	30	45	75	3
		21U3CHE401 21U3CHE402 21U3CHE403	Discipline Specific Elective I	4	3	50	50	100	4
	IV	21U4CHZ403	Skill Based Paper III Bakery and Confectionery II Practical	3	3	30	45	75	3
		21U4NM4BT2 21U4NM4AT2	Basic Tamil-II@ / Advanced Tamil-II #	2	2	50		50	2
		21U4HVY402	Value Education: Human Values and Yoga Practice II	1	2	50	-	50	2
		21U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
				<b>30</b>				<b>775</b>	<b>31</b>
V	III	21U3CHV501	Industrial Exposure training Report*	<sup>120</sup> Days	3	50	50	100	4
								<b>100</b>	<b>4</b>
VI	III	21U3CHC620	Core Paper XX Food Production - VI	5	3	50	50	100	4
		21U3CHC621	Core Paper XXI Food and Beverage Service VI	5	3	50	50	100	4
		21U3CHP622	Core Paper XXII Food Production - VI Practical	5	4	50	50	100	4
		21U3CHP623	Core Practical XXIII Food and Beverage Service VI Practical	4	3	30	45	75	3
		21U3CHE604 21U3CHE605 21U3CHE606	Discipline Specific Elective II	4	3	50	50	100	4
		21U3CHE607 21U3CHE608 21U3CHE609	Discipline Specific Elective III	4	3	50	50	100	4
	IV	21U4CHZ604	Skill Based Paper IV Mixology Practical	3	3	30	45	75	3
	V	21U5EXT601	Extension Activities @	-	-	50	-	50	2
				<b>30</b>				<b>700</b>	<b>28</b>
			Total					3600	144
<b>Additional Credit (Optional)</b>								Semester II - VI	8 <sup>s</sup>

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

##**Advanced Tamil** – Students who have studied Tamil language upto 12<sup>th</sup> / 10<sup>th</sup> 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**

<b>Elective Papers</b>	<b>Course Code</b>	<b>Name of the Course</b>
Elective I	21U3CHE401 – A	Food and Nutrition
	21U3CHE402 – B	Food Safety and Hygiene
	21U3CHE403 – C	Industrial Catering Operations
Elective II	21U3CHE604 – A	Fast Food Operations
	21U3CHE605 – B	Room Division Management
	21U3CHE606 – C	Catering Management
Elective III	21U3CHE607 – A	Food Service and Facility Planning
	21U3CHE608 – B	Event Management
	21U3CHE609 – C	Travel and Tourism Management

#### **Extra Departmental Course offered by the Department to other Department Students**

<b>S. No.</b>	<b>Semester</b>	<b>Course code</b>	<b>Course Title</b>
1	Semester III	21U4CH3ED1	Basics of Indian Cookery Practical
2		21U4CH3ED2	Basics of Chinese Cookery Practical

#### **Self Study Paper offered by Catering Science and Hotel Management Department**

<b>S. No.</b>	<b>Semester</b>	<b>Course code</b>	<b>Course Title</b>
1	Semester II to V	21UCHSS01	Bar Tricks
2		21UCHSS02	Icing Techniques

**Chairman**  
**Board of Studies in Catering Science and Hotel Management**  
**Nehru Arts and Science College**  
**Coimbatore**

# SYLLABUS

Course Code	Title		
21U1FCH101	Part - I : French - I		
Semester : I	Credits : 4	CIA : 50 Marks	ESE : 50 Marks

**Course Objective:**

Equip the students with Basic French communication at Hotel Industry

**Course Outcomes:**

Students will be able to

CO1	Learn basics in French along with auxiliary verbs
CO2	Knows the vocabulary related to Hotel Management and learn articles.
CO3	Practice reading and learn the tenses.
CO4	Communicate simple sentences in French
CO5	Comprehend the passage and write official letters.

**Offered by : French Department****Course Content****Instructional Hours/Week: 5**

Unit	Description	Instructional Hours
I	Bienvenue !	15
II	Cuisine et restaurant	15
III	Dans les règles	15
IV	La main a la pate	15
V	La mise en place	15
		<b>Total Hours 75</b>

**Text Book :**

1. En cuisine – Jérôme Cholvy



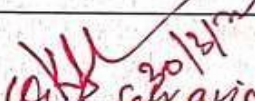

**Tools for Assessment (50 Marks)**

CIA I	CIA II	CIA III	Assignment	Seminar	Group Project	Total
8	8	10	8	8	8	50

Mapping

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	H	-	-	M	M	-	M	H	M	H	M
CO2	-	-	H	-	L	-	-	L	H	H	H	H	H
CO3	-	-	H	-	-	L	H	M	M	H	H	M	H
CO4	-	-	H	-	L	L	H	M	H	H	H	H	H
CO5	-	-	L	-	-	L	H	M	M	M	M	M	H

High; M-Medium; L-Low

Course designed by	Verified by	Checked by	Approved by
 30/12/22 Ms. Abirami M	 30/12/22 Ms. Abirami M	 20/12/22 Convenor CDC	 13 0 MAR 2022

Course Code	Title		
21U2ENG101	Part II - English I		
Semester : I	Credits : 4	CIA : 50 Marks	ESE : 50 Marks

(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 through short story.
CO4	Execute and exercise grammatical skills in academics and career.
CO5	Evaluate the LSRW skills through literature.

Offered by: English department

**Course Content**

Instructional Hours / Week : 5

Unit	Description	Text Book	Chapter
I	<b>Prose</b> Leigh Hunt – Getting Up On Cold Morning Rajagopalachari – Tree Speaks Swami Vivekananda – The Secret of Work	1	1-3
<b>Instructional Hours</b>			<b>15</b>
II	<b>Poetry</b> D.G Rossetti – The Blessed Damozel Maya Angelou -Phenomenal Women A. K. Ramanujan – A River	1	4-6
<b>Instructional Hours</b>			<b>15</b>
III	<b>Short Stories</b> O. Henry – The Last Leaf R. K. Narayan – The Missing Mail Oscar Wilde - The Happy Prince	1	7-9
<b>Instructional Hours</b>			<b>15</b>
IV	<b>Grammar and Vocabulary</b> <b>Parts of Speech</b> Tenses – Present, Past, Vocabulary of the specific domain, Punctuations, Kinds of Sentences.	1	10-13
<b>Instructional Hours</b>			<b>15</b>

V	<b>Oral &amp; Written Communication</b> <b>Listening : (UNIT I – IV)</b> <b>Listening</b> – 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 <b>Speaking</b> – In a Group Discussion Forum, speak about Tongue Twisters, Critical Thinking, and Seminar Presentations on Classroom-Assignments, and Peer-Team interactions. <b>Reading</b> – Pronunciation practice and enhancement from Poetry, Prose, Short-stories, Magazines, News Paper etc <b>Writing</b> – Asking & Giving Directions/Instructions, Developing Hints, and Filling Forms.	1	14-17
	<b>Instructional Hours</b>		<b>15</b>
	<b>Total Hours</b>		<b>75</b>

**Books for study:**

Unit I – V : Compiled by the PG & Research Department of English

**Books for Reference:**

1. 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)

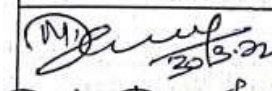
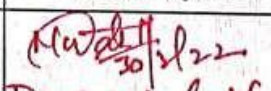

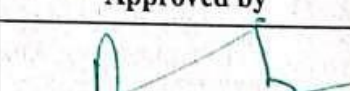
**Tools for Assessment (50 Marks)**

CIA I	CIA II	CIA III	Assignment	Speaking	Reading	Total
8	8	10	8	8	8	50

**Mapping**

COS POS	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	-	H	H	M	M	H	H	M	M	H	H	M
CO2	H	-	H	H	M	H	H	H	H	M	H	M	M
CO3	H	-	H	M	H	H	H	H	H	H	H	M	M
CO4	H	L	H	M	H	H	H	H	M	M	M	M	M
CO5	H	L	H	H	H	H	H	H	H	M	H	H	H

H-High; M-Medium; L-Low

Course Designed by	Verified by HoD	Checked by	Approved by
 Dr. M. Devencherry	 Dr. R. Malathi	 Convenor CDG	 30 March 2022

Course Code	Title		
21U3CHC101	Core Paper I – Food Production I		
Semester : I	Credits : 3	CIA : 30 Marks	ESE : 45 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:**

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 and Hotel Management

Course Content

Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	<p><b>Introduction to Professional Cookery</b>-Origin of Cooking, Attitudes and behavior in the kitchen</p> <p><b>Hygiene</b>-Personal Hygiene, Kitchen Uniform, Kitchen Hygiene</p> <p><b>Hazard Analysis &amp; Critical Control point</b> Definition, Aims, Objectives</p> <p><b>Kitchen Organisation</b> - 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><b>Cooking Fuels</b>- Various fuels used in kitchen ,Advantages &amp; Disadvantages</p>	1	1
<b>Instructional Hours</b>			<b>12</b>
II	<p><b>Kitchen Equipment</b>-Introduction, Points to be consider before purchasing equipments, Classification of kitchen Equipments with examples (Utensils, Small, Large &amp; mechanical equipments) Care &amp; Maintenance, Safety Procedure</p> <p><b>Introduction to Cookery</b>-Aims and Objectives of Cooking Food, Effect of Cooking on Carbohydrates, Protein, Minerals, and Vitamins</p>	1	9
<b>Instructional Hours</b>			<b>12</b>



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

**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.

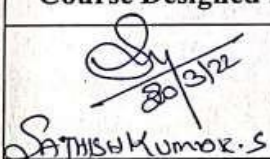
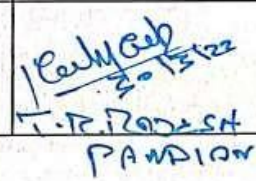

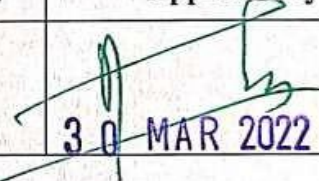
## Tools for Assessment (30 Marks)

CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	M	M	M	L	M	H	H	H	H	H	H
CO2	-	H	H	H	M	-	-	H	M	M	H	H	H
CO3	H	H	H	H	-	-	-	L	H	M	H	M	H
CO4	L	H	H	H	H	L	-	M	L	L	M	L	H
CO5	-	H	H	H	H	M	M	L	H	H	M	M	L

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

Course Designed by	Verified by HoD	Checked by	Approved by
 SATHISH KUMAR.S 30/3/22	 T. P. PANDIAN 30/3/22	 Convenor 30/3/22	 30 MAR 2022

Course Code	Title		
21U3CHC102	Core Paper II – Food and Beverage Service I		
Semester : I	Credits : 3	CIA : 30 Marks	ESE : 45 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 :**

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 and Hotel Management**

**Course Content**

**Instructional Hours / Week: 3**

Unit	Description	Text Book	Chapter
I	<b>Introduction to Food and Beverage Service</b> 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 Food service personal.	1	1
<b>Instructional Hours</b>			<b>9</b>
II	<b>Restaurant Etiquette.</b> 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
<b>Instructional Hours</b>			<b>9</b>
III	<b>Menu.</b> 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
<b>Instructional Hours</b>			<b>9</b>

IV	<b>Rules to be considered while waiting at a table.</b> Order taking procedure, <b>KOT</b> . Writing of KOT. Placing an order. Checking Systems. Order of service, Presentation and <b>settling of bills</b> . <b>Breakfast</b> , Types, <b>Continental</b> , English and <b>Indian Breakfasts</b> and cover laying - Supper, Brunch, Lunch, Dinner. Afternoon Tea. High Tea. Reception Tea. Staffing for all Services.	1	4
<b>Instructional Hours</b>			<b>9</b>
V	<b>Room Service.</b> 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
<b>Instructional Hours</b>			<b>9</b>
<b>Total Hours</b>			<b>45</b>

**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.

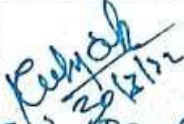
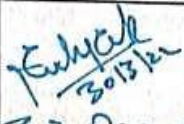


**Tools for Assessment (30 Marks)**

CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	M	M	M	M	H	H	H	M	H	H
CO2	H	H	M	M	H	M	M	H	H	M	H	M	H
CO3	H	H	M	H	M	M	H	H	H	H	M	M	H
CO4	H	H	H	M	M	M	M	H	H	H	M	M	H
CO5	H	M	H	M	M	M	H	H	M	H	M	M	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
 T.R. RAMESH PANDIARU	 T.R. RAMESH PANDIARU	 Convenor CDC	 30 MAR 2022

Course Code	Title		
21U3CHP103	Core Paper III Food Production - I Practical		
Semester : I	Credits : 3	CIA : 30 Marks	ESE : 45 Marks

**Course Objective:**

To impart basic preparation of South Indian cuisine.

**Course Outcomes:**

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 and Hotel Management

**Course Content**

**Instructional Hours / Week: 3**

S. No.	Experiment
	<b>Menus</b>
	<b>Food Production - I Practical</b>
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 Raith / Salads
11	Preparation of Indian Sweet Varieties
	<b>Total Hours: 45</b>

**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.


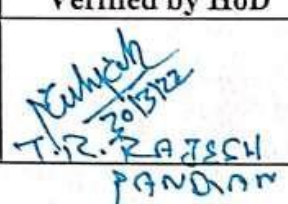

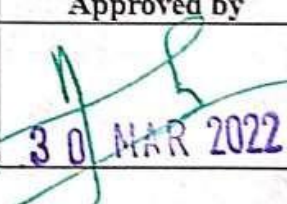
**Tools for Assessment (30 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1	Test 2	Observation Note Book	Total
5	5	5	6	6	3	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	H	M	M	M	M	M	H	M	H	M
CO2	-	H	H	H	H	-	-	M	H	H	H	M	L
CO3	H	H	M	M	M	L	M	L	L	L	L	H	H
CO4	-	H	H	H	H	-	-	H	H	H	M	M	L
CO5	H	M	M	L	-	M	M	L	H	H	H	M	M

H- High; M-Medium; L-Low

Course Designed by	Verified by HoD	Checked by	Approved by
 SATHISHKOMAR 30/3/22	 T.R. RAJESH PANDAN 30/3/22	 Convenor 30/3/22 CDC	 30 MAR 2022

Course Code	Title		
21U3CHP104	Core Paper IV - Food and Beverage Service- I Practical		
Semester: I	Credits: 2	CIA: 25 Marks	ESE: 25 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:**

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
	<b>Food Service Practical</b>
	<ol style="list-style-type: none"> <li>1. Identification of cutlery, crockery, glassware and other equipments</li> <li>2. Basic etiquettes and personal attitude inside the service area.</li> <li>3. Order taking from Guest</li> <li>4. Laying and Relaying of table clothes</li> <li>5. Cover laying, Placing of plates and clearance of soiled plates</li> <li>6. Carrying of trays (light tray and heavy tray)</li> <li>7. Holding service spoon and fork</li> <li>8. Using service plate and crumbing down</li> <li>9. Napkin folding</li> <li>10. Changing of dirty ashtrays</li> <li>11. Service of water</li> <li>12. Cleaning and polishing of glassware, stocking a side board</li> </ol>
<b>Instructional hours : 45 Hours</b>	

**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.

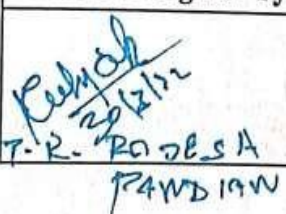
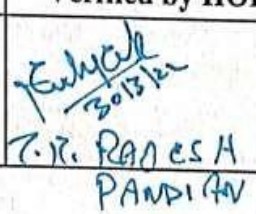
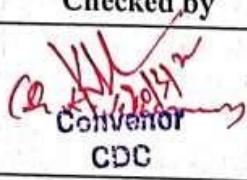

**Tools for Assessment (25 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1	Test 2	Observation Note Book	Total
4	4	4	5	5	3	25

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	M	M	M	M	H	H	H	M	H	H
CO2	H	H	M	M	H	M	M	H	H	M	H	M	H
CO3	H	H	M	H	M	M	H	H	H	H	M	M	H
CO4	H	H	H	M	M	M	M	H	H	H	M	M	H
CO5	H	M	H	M	M	M	H	H	M	H	M	M	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
 T.R. RAMESH A PANDIYAN	 T.R. RAMESH A PANDIYAN	 Convenor CDC	 30 MAR 2022



Course Code	Title		
<b>21U3CHA101</b>	<b>Allied Paper I – Accommodation Operations I</b>		
<b>Semester: I</b>	<b>Credits: 3</b>	<b>CIA: 30 Marks</b>	<b>ESE: 45 Marks</b>

### 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:

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	<b>Introduction to Housekeeping Department:</b> Importance, Responsibilities, Organizational Structure, Duties and Responsibilities of housekeeping personnel. Personal Attributes of Housekeeping Staff. Housekeeping in Other Institutions.	1	2
	<b>Functions of Housekeeping Department</b> Layout of Housekeeping department, Coordination with other departments.	1	2
	Control Desk – Role, types of registers and files maintained. Lost and Found.	2	6
<b>Instructional Hours</b>			<b>12</b>
II	<b>Housekeeping Inventories</b> <b>Cleaning equipment</b> (Manual & Electrical) – selection, use, care and maintenance.	1	7
	<b>Cleaning agents</b> – 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
<b>Instructional Hours</b>			<b>12</b>

III	<b>Hotel Guestrooms</b> Importance of the guestroom to a guest, Types of guestrooms, Layouts, Guest Room Status, Guest floor rules, Guest floor reportable.	1	9
	<b>Standard Contents of a Guestroom</b> Types of Furniture, Types of Fixtures and Fittings, Beds, Mattresses, and beddings, Types of Soft Furnishings, Guestroom Accessories – Types. Placement of Guest Supplies.	1	10
<b>Instructional Hours</b>			<b>12</b>
IV	<b>Cleaning Guestrooms</b> 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
	<b>Cleaning Public Areas</b> Entrances, Lobbies, Front Desk, Elevators, Staircases, Guest Corridors, Public restrooms, Banquet halls, Dining rooms, Leisure Areas.	1	12
<b>Instructional Hours</b>			<b>12</b>
V	<b>Laundry</b> 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
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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.

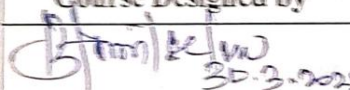



Tools for Assessment (30 Marks)

CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept. Events	Total
4	4	7	5	5	5	30

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	H	H	M	H	M	H	H	H	H	H	L	H
CO2	H	M	M	M	H	L	L	H	M	H	H	M	M
CO3	M	M	H	L	H	L	H	H	M	H	H	M	M
CO4	M	M	M	L	H	L	L	H	M	H	H	M	H
CO5	H	L	L	M	H	L	L	M	M	H	H	M	M

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

Course Designed by	Verified by HOD	Checked by	Approved by
 B. THOMAS SELVAN 30-3-2022	 T.R. RAMESH PANDRAN 30/3/22	 Convenor GDC	 30 MAR 2022

Course Code	Title	
21U4ENV101	Ability Enhancement Compulsory Course - Environmental Studies	
Semester : I	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

**Course Objective:**

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

**Course Outcomes:**

On completion of course the students will be able to

CO 1	Understand key concepts from economic, political, and social analysis as they pertain to the design and evaluation of environmental policies and institutions.
CO 2	Understand concepts and methods from ecological and physical sciences and their application in environmental problem solving.
CO 3	Solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.
CO 4	Reflect critically about their roles and identities as citizens, consumers and environmental actors in a complex, interconnected world.
CO 5	Apply systems concepts and methodologies to analyse and understand interactions between social and environmental processes.

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

Unit	Description	Text Book	Chapter
I	<b>Natural Resources:</b> Forest resources, Water resources, Mineral resources, Food resources, Energy resources and Land resources.	1	2
<b>Instructional Hours</b>			<b>6</b>
II	<b>Ecosystems:</b> Concept of an ecosystem, Structure and function; Introduction, types, characteristic features, structure and function of ecosystem - Forest ecosystem, Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries). <b>Activity: Prepare an album on types of Ecosystem.</b>	1	3
<b>Instructional Hours</b>			<b>6</b>
III	<b>Environmental Pollution:</b> Definition Causes, effects and control measures of Air pollution, Water pollution, Soil pollution, Marine pollution and Noise pollution, Solid waste management. <b>Activity: Discuss the solutions for water pollution</b>	1	5
<b>Instructional Hours</b>			<b>6</b>
IV	<b>Social Issues and the Environment:</b> Water conservation, rain water harvesting, watershed management, Environmental ethics - Issue summits' and possible solutions and Public awareness. <b>Activity: Identify and analyse a Social Issue and an Environment issue in your locality.</b>	1	6
<b>Instructional Hours</b>			<b>6</b>

V	<b>Disaster Management:</b> 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	2	16
<b>Instructional Hours</b>			<b>6</b>
<b>Field Work:</b> Visit to local area to document Environmental assets (River / Forest / Grass land / Mountain), Visit to local polluted site (Urban / Rural / industrial / Agricultural), Study of common plants, insects, birds, Study of simple ecosystem: Pond, River, Hill slopes.			
<b>Total Hours</b>			<b>30</b>

**Text Book(s):**

1. Shashi Chawla. A Text Book of Environmental Studies, Tata McGraw-Hill, 2012.
2. 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.

**Tools for Assessment (50 Marks)**

Ecosystem Album Preparation	Field visit and report submission	Group discussions about issues related to their locality / about Disaster Management	CIA	Total
10	10	5	25	50

**Mapping**

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	-	L	H	H	H	H	L	M	M	M	M	M
CO2	L	-	L	H	H	H	H	L	M	H	L	L	L
CO3	L	-	L	H	H	H	H	L	M	M	M	H	H
CO4	L	-	L	H	H	H	H	L	M	M	M	L	L
CO5	L	-	L	H	H	H	H	L	L	L	M	M	M

H-High; M-Medium; L-Low

Course designed by <i>(Signature)</i> 30/3/22 <i>(Dr. M. N. Advani)</i>	Verified by <i>(Signature)</i> 30/3/22	Checked by <i>(Signature)</i> Convener CDC	Approved by <i>(Signature)</i> 30 MAR 2022
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Course Code	Title		
21U1FCH202	Part - I : French - II		
Semester : II	Credits : 4	CIA : 50 Marks	ESE : 50 Marks

**Course Objective:**

This Course enhances the usage of French at Hotels and Tourism Industry.

**Course Outcomes:**

Students will be able to

CO1	Know to differentiate infinitive, indicative and imperative of the verb and recall grammar.
CO2	Learn Adverbs, Pronom en, COD
CO3	Learn COI and Pronominal verbs
CO4	Acquire knowledge on French cuisine
CO5	Comprehend and write dialogues (in restaurant)

**Offered by: French Department****Course Content****Instructional Hours / Week: 4**

Unit	Description	Instructional Hours	
I	Aux fourneaux !	12	
II	Saignant, a point ou bien cuit ?	12	
III	Les produits de la mer	12	
IV	Pour le dessert	12	
V	A la carte	12	
		<b>Total Hours</b>	<b>60</b>

**Text Book:**

1. En cuisine – Jérôme Cholvy



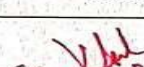
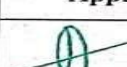
**Tools for Assessment (50 Marks)**

CIA I	CIA II	CIA III	Assignment	Seminar	Group Project	Total
8	8	10	8	8	8	50

Mapping

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	H	-	-	M	M	L	M	L	M	L	M
CO2	-	-	H	-	M	-	-	-	M	H	H	M	H
CO3	-	-	M	-	-	M	L	L	M	M	M	M	H
CO4	-	-	M	-	M	-	L	H	H	H	H	H	M
CO5	-	-	H	-	-	L	M	-	M	M	M	M	H

High; M-Medium; L-Low

Course designed by	Verified by	Checked by	Approved by
 20/3/22 Ms. Abirami-M	 20/3/22 Ms. Abirami-M	 20/3/22 CA GDC	 30 MAR 2022

Course Code	Title		
21U2ENG202	Part II - English II		
Semester : II	Credits : 4	CIA : 50 Marks	ESE : 50 Marks

(Common to All UG Programmes)

**Course Objective:**

To equip the students with the language skills and its functional usage. Facilitate the insight and taste of Literature.

**Course Outcomes:**

CO1	Mastering life skills through prose discourse.
CO2	Acquire ethics and values through poetic genre.
CO3	Recognise the nuances of English language through short stories.
CO4	Enhance fluency over language with self-confidence.
CO5	Examine how the language is used in literature and develop LSRW Skills

Offered by: English department

**Course Content**

Instructional Hours / Week : 5

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



V	<p><b>Oral &amp; Written Communication (Unit I –IV)</b>  <b>Listening</b> – Comprehension practice from Poetry, Prose, Online Voice Practice, observing/viewing E-content (with subtitles), Guest/Invited Lectures, Conference/Seminar Presentations &amp; Tests, and DD National News Live, BBC, CNN, VOA etc  <b>Speaking</b> – 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.  <b>Reading</b> – Different Reading Strategies in Poetry, Prose, Novel, Newspaper etc  <b>Writing</b>– Dialogue/Conversation Writing, Advertisement Writing, and Creative Writing (autobiography, article etc.) for publication in Mass Media.</p>	2
	<b>Instructional Hours</b>	<b>15</b>
<b>Total Hours</b>		<b>75</b>

**Books for study:**

**Unit I – V : 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 (50 Marks)**

CIA I	CIA II	CIA III	Assignment	Seminar	Quiz	Total
8	8	10	8	8	8	50

**Mapping**

COS POS	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	H	M	M	H	H	H	M	H	M	H
CO2	H	M	H	H	M	H	H	H	M	M	H	M	M
CO3	H	M	H	M	H	H	H	H	M	M	L	M	M
CO4	H	H	H	M	H	H	H	H	M	M	M	M	M
CO5	H	M	H	H	H	H	H	H	H	M	M	H	H

H-High; M-Medium; L-Low

Course Designed by <i>Dr. M. Deven Shan</i>	Verified by HoD <i>Dr. R. Malathi</i>	Checked by <i>Convenor</i>	Approved by <i>[Signature]</i>
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Course Code	Title		
21U3CHC205	Core Paper V - Food Production - II		
Semester : II	Credits : 3	CIA : 30 Marks	ESE : 45 Marks

**Course Objective:**

Enabling students to acquire theoretical knowledge of Basic Continental Preparation

**Course Outcomes:**

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><b>Fruit Cookery</b>-Classification of fruits (9 terms), Types with examples, Uses of fruits in cookery</p> <p><b>Vegetable Cookery</b>-Classification of Vegetables with examples, Uses, Effects of heat on Vegetables, Importance of Vegetables</p> <p><b>Egg Preparation</b>- Boiled, Poached, Scrambled, Omellette, and Spanish Omellete</p> <p><b>Pasta</b>- Storage, Types &amp; Description, Ingredients, Cooking of pasta, Points to be followed while Cooking Pasta, Styles of Presenting Pasta</p> <p><b>Styles of Presenting Potatoes (procedure for Making)</b>- Pommes Croquettes Pommes Puree, Pommes Duchesse, , Pommes Macaire au four, Pommes Allumettes, Pommes Frites, Pommes Anna, Pommes Lyonnaise</p>	3	4
<b>Instructional Hours</b>			<b>9</b>
II	<p><b>Game</b>-Meaning, Types &amp; Examples</p> <p><b>Poultry</b>-Classification, Selection, Cuts of Chicken</p> <p><b>Butchery</b>-Meaning, Selection, Cuts, Size&amp; 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
<b>Instructional Hours</b>			<b>9</b>
III	<p><b>Fish Cookery</b>-Classification of fish, Selection of fish &amp; Shellfish, Cuts of fish, Cooking of fish</p> <p><b>Steak</b>-Types of steaks &amp; Description, Levels of Cooking Steak</p> <p>Offal &amp; Other Edible parts of cuts - Uses</p> <p><b>Ham, Bacon, Gammon</b>-Uses</p> <p><b>Sausages&amp; Salamis</b>-Uses</p>	4	6
<b>Instructional Hours</b>			<b>9</b>

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

**xt 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 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)

CIA I	CIA II	CIA III	Assignment / Seminar	Library Usage	Contribution in Dept Events	Total
4	4	7	5	5	5	30

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	M	L	M	H	M	H	H	H	L	M
CO2	-	H	-	-	-	-	M	M	M	M	L	H	M
CO3	H	H	M	L	L	L	L	M	H	L	L	M	H
CO4	H	H	H	H	H	H	H	H	L	L	L	M	H
CO5	M	L	L	M	H	-	L	M	H	H	H	M	L

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

Course Designed by	Verified by HoD	Checked by	Approved by
R. Pradeep 30/3/22 R. PRAHARADHARAN	T. R. RAJESH PANDIAN	Co-ordinator CBC	30 MAR 2022

Course Code	Title		
21U3CHC206	Core Paper VI – Food and Beverage Service II		
Semester : II	Credits : 3	CIA : 30 Marks	ESE : 45 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 Outcomes:**

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

CO1	Knowledge of non alcoholic beverages
CO2	Process of making Coffee and Tea And its service
CO3	Knowledge about Cheese and food service equipments
CO4	Understanding of Tobacco, Cigars and Cigarettes
CO5	Ability to manage customer relations and Knowledge in food cost control

**Offered By: Catering Science and Hotel Management****Course Content****Instructional Hours / Week: 3**

Unit	Description	Text Book	Chapter
I	<b>Introduction to Non Alcoholic Beverages</b> 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
	<b>Instructional Hours</b>		<b>8</b>
II	<b>Coffee- Definition</b> Processing coffee. Roasting of coffee beans. Methods of Making coffee. Faults in coffee. Service of coffee. <b>Tea -</b> Types of Tea and production process. Methods of making Tea. Service of Tea. Tisanes.	1	9
	<b>Instructional Hours</b>		<b>9</b>
III	<b>Cheese -</b> Making process. Types of cheese with examples. Service of cheese with accompaniments. <b>Food service equipments.</b> Furniture. Restaurant tables. Chairs. Banquet tables. Side boards .Reception Desk. Linen and Napkin used in service department.	1	3
	<b>Instructional Hours</b>		<b>9</b>
IV	<b>Tobacco -</b> 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. <b>Cigarettes -</b> Types of Cigarettes. Service of cigarette. Brand names.	1	4
	<b>Instructional Hours</b>		<b>9</b>

V	<b>Preparing the Restaurant before and after the service.</b> 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
<b>Instructional Hours</b>		<b>10</b>	
<b>Total Hours</b>		<b>45</b>	

**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 (30 Marks)**

CIA I	CIA II	CIA III	Assignment / Seminar	Library Usage	Contribution in Dept Events	Total
4	4	7	5	5	5	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	M	M	M	M	H	H	H	M	H	H
CO2	H	H	M	M	H	M	M	H	H	M	H	M	H
CO3	H	H	M	H	M	M	H	H	H	H	M	M	H
CO4	H	H	H	M	M	M	M	H	H	H	M	M	H
CO5	H	M	H	M	M	M	H	H	M	H	M	M	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
<i>T.P. RADESH</i> 30/3/22 PANDIAN	<i>T.P. RADESH</i> 30/3/22 PANDIAN	<i>[Signature]</i> Convener CDG	<i>[Signature]</i> 30 MAR 2022

Course Code	Title		
21U3CHP207	Core Paper VII - Food Production II Practical		
Semester : II	Credits : 3	CIA: 30 Marks	ESE : 45 Marks

**Course Objective:**

To Impart Basic Preparation of Continental Cuisine.

**Course Outcomes:**

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

CO1	Acquire Demonstration classes on various cuts of meats
CO2	Acquire Demonstration classes on Stock, and Basic Mother Sauces
CO3	Acquire Demonstration classes on Chicken cuts
CO4	Apply skill on Preparing various egg preparation
CO5	Skill on Preparing various dishes

Offered by: Catering Science and Hotel Management

**Course Content**

Instructional Hours / Week : 3

S.No	Experiment
<b>Food Production - II Practical</b>	
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
<b>Instructional Hours : 45</b>	

**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)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	M	L	L	M	M	H	L	M	M	M	M
CO2	M	M	-	M	-	L	L	H	H	H	H	H	M
CO3	H	H	M	L	M	L	M	H	L	M	M	M	M
CO4	H	M	M	M	L	M	H	-	H	M	L	H	M
CO5	H	M	L	L	L	H	M	L	H	M	L	L	M

H- High; M-Medium; L-Low

Course Designed by	Verified by HoD	Checked by	Approved by
R. Pradeep 30/3/22 R. PRAHADEESWARAN	T. R. RADASH 30/3/22 PANDIAN	Convener SBC	30 MAR 2022



Course Code	Title		
21U3CHP208	Core Paper VIII - Food and Beverage Service II Practical		
Semester : II	Credits: 2	CIA: 25 Marks	ESE: 25 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:**

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

CO1	Ability to take beverage orders from the guest
CO2	Learning to set up breakfast trays
CO3	Menu planning with beverages
CO4	Skill in serving various types of beverages
CO5	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
<b>Non alcoholic Beverage Service</b>	
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
<b>Instructional hours: 45 Hours</b>	

**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.

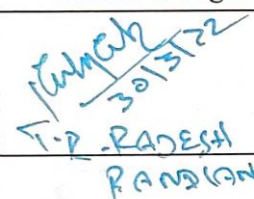
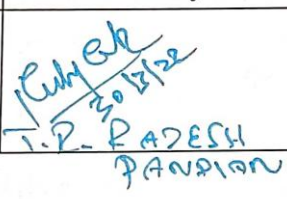
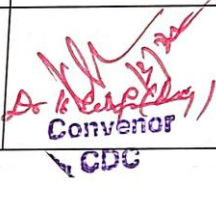

**Tools for Assessment (25 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
4	4	4	5	5	3	25

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	M	M	M	M	H	H	H	M	H	H
CO2	H	H	M	M	H	M	M	H	H	M	H	M	H
CO3	H	H	M	H	M	M	H	H	H	H	M	M	H
CO4	H	H	H	M	M	M	M	H	H	H	M	M	H
CO5	H	M	H	M	M	M	H	H	M	H	M	M	H

H- High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
			

Course Code	Title		
21U3CHA202	Allied Paper II – Accommodation Operations II		
Semester : II	Credits : 3	CIA : 30 Marks	ESE : 45 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:**

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 Interior Designing
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	<b>Safety and Security</b> 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
	<b>Pest control and Waste Disposal</b> Types of Pests, Common Pests and their control. Waste Disposal.	1	22
<b>Instructional Hours</b>			<b>9</b>
II	<b>Contract Services</b> Contract services in Housekeeping, Guidelines for hiring contract Providers, Advantages & disadvantages of contract Services.	1	4
	<b>Interior Designing</b> Objectives, Basic types of design, Elements of design, and Principles of design.	1	24
<b>Instructional Hours</b>			<b>8</b>
III	<b>Room Interiors</b> 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
	<b>Flower Arrangements</b> Purpose of flower arrangement, Styles of flower arrangement – Western, Japanese, Free style arrangement, Equipment required, Common Flowers and Foliage	1	20
<b>Instructional Hours</b>			<b>10</b>

IV	<b>Planning Housekeeping Operations</b>		
	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. Training – Benefits & Types of training.	1	5
		1	3
<b>Instructional Hours</b>			<b>9</b>
V	<b>Budgeting</b>		
	Types of Budgets, Housekeeping Expenses, Budget planning process, Controlling Expenses, Income Statement of the Room Division. Purchasing – Stages & Types of Purchasing	1	15
		3	7
<b>Instructional Hours</b>			<b>9</b>
<b>Total Hours</b>			<b>45</b>

**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 (30 Marks)**

CIA I	CIA II	CIA III	Assignment / Seminar	Library Usage	Contribution in Dept Events	Total
4	4	7	5	5	5	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	M	L	H	-	-	H	H	H	H	M	H
CO2	M	H	H	L	H	L	M	H	H	H	M	M	H
CO3	M	H	M	L	H	M	M	H	H	M	M	H	M
CO4	H	H	H	L	H	L	M	H	H	H	H	H	H
CO5	H	H	H	L	H	L	M	H	H	H	H	H	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
B.Thanaseelan 30.3.2022	Keshav 30/3/22 T.R. RAJESH PANDAN	(D. R. Jeyan) Convenor CDE	30 MAR 2022

Course Code	Title		
21U3CHR203	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:**

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
2	Identification of cleaning agents
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 Cleaning.
8	Flower arrangement.
9	Guest room layout drawing.
10	Duty Rota preparation for housekeeping department.
<b>Total Hours</b>	
<b>45</b>	

**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 (30 Marks)

Analyzing Skill	Plan of Work	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	M	L	H	-	M	H	H	H	H	M	H
CO2	M	M	M	L	H	-	M	H	H	H	H	M	M
CO3	H	M	H	L	H	L	M	H	H	H	M	M	M
CO4	H	H	H	-	H	M	M	H	H	H	H	M	M
CO5	M	M	H	L	H	L	M	H	H	H	M	M	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
B. Thirumalaiah 30.3.2022 B. Thirumalaiah	K. R. Ramesh 30/3/22 T. R. Ramesh PANDAN	(D. S. Srinivas) Convenor GDC	30 MAR 2022

Course Code	Title	
21U4HRC202	Ability Enhancement Compulsory Course - <b>Human Rights and Constitution of India</b>	
Semester : II	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

**Course Objective:**

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

**Course Outcomes:**

CO1	Understand the principal aspects of human rights and duties in a broad sweep.
CO2	Acquire the knowledge about the Fundamental Duties and Rights of Indian Citizen
CO3	To know the rights of women and Children in India
CO4	Understand the structure and importance of Indian Constitution
CO5	Know the functions of Government and Election Commission of India

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

Unit	Description	Instructional Hours	6
I	An Introduction to Human Rights :Values – Dignity, Liberty, Equality, Justice, Unity in Diversity - Human Rights – Meaning and features; Significance of the study - Classification of Human Rights - Rights and Duties – Correlation	<b>Instructional Hours</b>	<b>6</b>
II	Human Rights and Fundamental Rights - Fundamental Rights and Fundamental Duties - Directive Principles - Role of Judiciary in the protection of Human Rights- National Human Rights Commission <i>Activity : Case Study related to Human Rights</i>	<b>Instructional Hours</b>	<b>6</b>
III	Human Rights of Women and Children- Social Practice and Constitutional Safeguards – Female foeticide and infanticide-Physical assault and Harassment- Domestic violence- Conditions of Working Women <i>Activity : Conduct a Group Discussion on the above topics</i>	<b>Instructional Hours</b>	<b>6</b>
IV	<b>Constitution – Structure and Principles</b> - Meaning and importance of Constitution - Making of Indian Constitution –Sources - Salient features of Indian Constitution- Government of Union- Government of State-Features of judicial system in India	<b>Instructional Hours</b>	<b>6</b>
V	Federalism in India – Features - Local Government -Panchayat –Powers and functions -Election Commission –Organisation and functions-Citizen oriented measures – RTI – Provisions and significance <i>Activity : Seminar/ Role play related to Indian Constitution</i>	<b>Instructional Hours</b>	<b>6</b>
		<b>Total Hours</b>	<b>30</b>

**Text Book:**

1. “Human Rights and Constitution of India”, Compiled by Curriculum Development Cell, Nehru Arts and Science College.

**Tools for Assessment (50 Marks)**

Case Study and Report submission	Seminar / Role play	Group Discussion	Comprehensive test for 5×5 = 25 marks	Total
10	10	5	25	50

**Mapping**

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	-	L	H	H	H	H	L	L	M	L	L
CO2	-	-	-	L	H	H	H	H	M	L	M	L	M
CO3	-	-	-	L	H	H	H	H	L	L	L	L	M
CO4	-	-	-	L	H	H	H	H	M	M	M	M	M
CO5	-	-	-	L	H	H	H	H	L	L	L	L	M

High; M-Medium; L-Low

Course Designed by	Verified by	Checked by	Approved by
D.V. [Signature] 30/3/22 Dr. P. [Signature]	D.V. [Signature] 30/3/22 Dr. P. [Signature]	[Signature] Convenor CBC	[Signature]

30 MAR 2022



Course Code	Title	
21U4HVY201	Value Education : Human Values and Yoga Practice I	
Semesters : I & II	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

**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 material with reference to institute health.

**Course Outcomes:**

CO1	To know the importance of Ethics to be followed in the Human life.
CO2	To inculcate a sense of respect towards harnessing values of life and spirit of fulfilling social responsibilities.
CO3	To gain knowledge about the values that develops life skills.
CO4	To understand and Practice Meditation & Surya Namaskar.
CO5	To understand and apply the knowledge for physical health and well being through Simple exercises.

**Course Content****Instructional Hours / Week : 1 (For Semesters I and II)**

Unit	Description	Instructional Hours
I	<b>Human Values</b> – Introduction - Definition of Ethics and Values - Character and Conduct - Nature and Scope of Ethics.	6
II	<b>Individual and Society</b> - 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	<b>Power of Meditation</b> - Development of mind in stages - Mental Frequencies Methods for Concentration. Meditation Practices - Surya Namaskar.	6
V	<b>Simplified Physical Exercises</b> – Kayakalpa Practices - Training for Potentialising the Mind.	6
<b>Total Hours</b>		<b>30</b>

**Text book:**

- “Value Education I”, compiled by Curriculum Development cell, Nehru Arts and Science College.

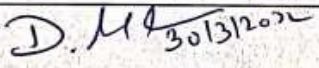
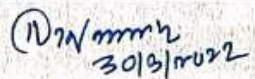


Tools for Assessment

<b>25 marks</b>	<b>25 marks</b>
Comprehensive test in Units I to III for 25 marks during CIA III of Sem. II	Perform 02 Yoga postures for Practical exam to be conducted during the mid. of Sem. II

Mapping

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	-	H	L	M	H	H	M	M	M	M	L
CO2	-	-	-	L	M	H	M	H	M	L	M	M	M
CO3	-	-	-	L	M	H	L	H	M	M	M	M	M
CO4	-	-	-	L	L	H	M	H	-	-	-	L	L
CO5	-	-	-	L	L	H	M	H	-	-	L	-	M

High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
 30/3/2022 (Dr. D. Venkatesh Kumar)	 30/3/2022 Dr. A. KAVITHA	 Convenor CDC	 30 MAR 2022

Course Code	Title		
21U3CHC309	Core Paper IX - Food Production -III		
Semester: III	Credits:3	CIA: 30 Marks	ESE: 45 Marks

**Course Objective:**

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

**Course Outcomes:**

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

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

**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 (30 Marks)

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	H	-	H	H	H	H	H	H	H	M	M
CO2	M	L	H	-	M	M	H	H	H	H	M	H	M
CO3	H	M	H	M	H	H	M	M	H	M	H	H	H
CO4	H	H	M	-	H	H	H	H	M	H	H	H	H
CO5	H	H	H	-	M	H	H	M	H	M	H	M	H

H – High, M – Medium, L – Low

Course Designed by	Verified by HoD	Checked by	Approved by
R. Pradeep 30/3/22 R. PRAHADEESWARAN	K. G. G. G. 30/3/22 T. R. RAJESH PONDICHERRY	K. G. G. G. 30/3/22 Convener CDD	30 MAR 2022

Course Code	Title		
<b>21U3CHC310</b>	<b>Core Paper-X – Food and Beverage Service III</b>		
Semester :III	Credits: 3	CIA: 30 Marks	ESE: 45 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 :**

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 and Hotel Management**

**Course Content**

**Instructional Hours / Week: 3**

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

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

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

**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 (30 Marks)**

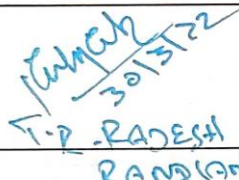
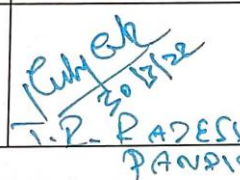

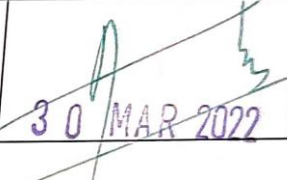
CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30



## Mapping

CO/PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	M	-	M	M	-	H	H	L	M	H	H
CO2	H	H	L	-	-	M	M	H	H	L	M	H	H
CO3	M	H	L	-	-	M	L	H	H	L	M	H	H
CO4	M	M	M	L	L	M	M	H	H	M	L	H	H
CO5	H	M	H	M	L	M	M	H	M	H	M	H	H

H – High, M – Medium, L – Low

Course Designed by	Verified by HOD	Checked by	Approved by
 T.P. RADESH PANDEY	 T.P. RADESH PANDEY	 Dr. K. S. Singh Convenor CDC	 30 MAR 2022

Course Code	Title		
21U3CHC311	Core Paper XI - Front Office Operations - I		
Semester: III	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

**Course Objective:**

To impart knowledge on Front Office and bell desk operations.

**Course Outcomes :**

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

	Fully Automatic system			
	<ul style="list-style-type: none"> <li>Group Reservation</li> <li>Over Booking</li> </ul>			
		<b>Instructional Hours</b>	<b>9</b>	
<b>IV</b>	<b>Registration</b>			
	<ul style="list-style-type: none"> <li>Pre-Registration</li> <li>Registration – Form C, passport and visa</li> <li>Registration Records</li> <li>Registration Process</li> <li><b>Check-in procedures</b> – Guest with confirmed reservation, Walk-in, VIPs, Groups / Crews, Scanty baggage and Foreign Nationals</li> </ul>	1	8	
			<b>Instructional Hours</b>	<b>9</b>
<b>V</b>	<b>Guest Services</b>			
	<ul style="list-style-type: none"> <li>Handling Guest Mail, Message Handling, Custody and Control of Keys, Guest Paging, Safe Deposit Locker, Guest Room Change, left Luggage Handling, Wake-up Call</li> </ul>	1	9	
	<b>Guest Complaints</b>			
	<ul style="list-style-type: none"> <li>Types of Guest Complaints</li> <li>Handling Guest Complaints</li> </ul>			
			<b>Instructional Hours</b>	<b>9</b>
		<b>Total Hours</b>	<b>45</b>	

**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

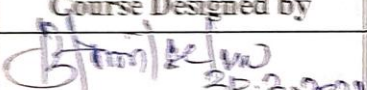
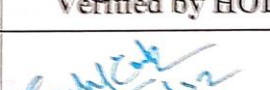

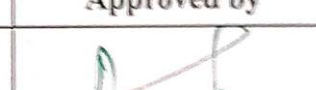
**Tools for Assessment (30 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	H	H	M	H	-	H	H	H	M	H	H	M
CO2	H	H	H	L	H	L	H	H	H	H	H	H	H
CO3	H	H	H	H	H	M	H	H	H	H	H	H	M
CO4	H	H	H	-	M	-	H	M	H	M	M	M	M
CO5	M	M	H	-	H	H	M	H	M	M	H	M	M

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

Course Designed by	Verified by HOD	Checked by	Approved by
 B. Thirumala Kumar 30.3.2022	 T.R. RAMESH PANDAY	 Convenor CDE	 30 MAR 2022

Course Code	Title		
21U3CHP312	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:**

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 and 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	Biryani 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,
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
<b>Total Hours: 45</b>	

**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)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	H	H	-	H	L	M	H	H	H	M	H	H
CO2	H	H	H	-	H	H	H	H	H	H	H	H	H
CO3	M	H	H	-	M	-	H	M	M	H	H	M	H
CO4	H	M	M	H	L	H	L	H	H	M	H	H	M
CO5	H	H	H	M	H	H	H	H	L	H	L	M	L

H- High; M- Medium; L-Low

Course Designed by	Verified by HoD	Checked by	Approved by
R. Prud 30/3/22 R. PRAHADEESWARAN	K. Sub 30/3/22 T. R. ABESH PANDIAN	(M. S. S. S.) Convener CDG	30 MAR 2022

Course Code	Title		
21U3CHP313	Core Paper – XIII Food and Beverage Service III Practical		
Semester: III	Credits: 2	CIA: 25 Marks	ESE: 25 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 :**

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
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
<b>Instructional Hours: 45 Hours</b>	

**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.

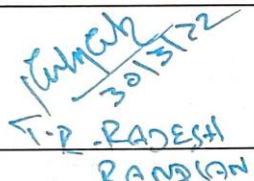
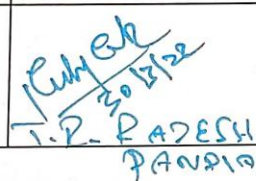

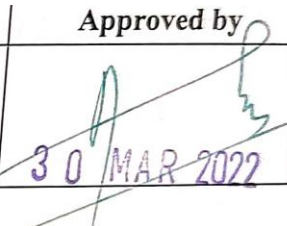
**Tools for Assessment (25 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
4	4	4	5	5	3	25

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	H	H	L	L	M	-	M	H	H	M	H	M
CO2	H	H	M	M	M	L	L	M	H	M	M	H	M
CO3	M	M	H	L	L	L	H	H	H	H	L	H	H
CO4	H	H	-	L	L	M	M	M	H	M	L	H	H
CO5	H	H	H	M	M	L	-	M	H	M	M	H	L

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

Course Designed by	Verified by HOD	Checked by	Approved by
 T.P. RADESH RAMDASAN	 T.P. RADESH RAMDASAN	 Dr. K. Suresh Kumar Convener CDC	 30 MAR 2022



Course Code	Title		
21U3CHR304	Allied Paper IV Computer Applications in Hotel Industry Practical		
Semester: III	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course Objective:**

To enable the students to learn the Fundamentals of Computers.

**Course Outcome :**

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 Department**

**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.
<b>Total Hours : 60</b>	

## Tools for Assessment (50 Marks)

Application of Logic	E – Program Creativity	Program Debugging	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
8	8	8	10	10	6	50

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	M	H	-	H	H	H	M	H	M	M
CO2	H	M	H	L	M	L	H	H	M	M	H	M	H
CO3	M	M	H	H	M	M	H	H	M	L	H	L	M
CO4	M	M	H	-	M	-	H	M	H	M	M	M	M
CO5	M	M	H	-	H	H	M	H	M	M	H	M	M

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

Prepared by	Verified by	Checked by	Approved by
(K. SUMATHI) 30/3/2022	Dr. N. KAVITHA 30/3/2022	(Signature) 30/3/2022 CDD	(Signature) 30 MAR 2022

Course Code	Title		
21U4CHS301	Skill Based Paper I - Bakery and Confectionery I		
Semester: III	Credits: 3	CIA: 30 Marks	ESE: 45 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:**

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
<b>I</b>	<b>Introduction to Bakery &amp; Confectionery</b>		
	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
<b>Instructional Hours</b>			<b>6</b>
<b>II</b>	<b>Functions of Ingredients in Bakery &amp; Confectionery</b>	2	4
	<b>Flour</b> - Types and Uses, <b>Spices &amp; Flavorings</b> – Uses, Extracts. Herbs and Spices.	2	2
	<b>Egg</b> - Composition, Grading, Storage and Sanitation.	2	5
	<b>Yeast – Functions</b> and Role of yeast during fermentation	1	4
	<b>Seasonings</b> – Salt Uses, Sugar-Uses		
	<b>Moistening Agent</b> - Water, Fruit juices, milk, cream, spirits and alcohol	2	15
	<b>Shortening Agents</b> - Butter, lard, Margarine, Shortenings and oils	2	15
	<b>Sweetening Agents</b> - Syrup, Honey and Caramalization	1	14
	<b>Coloring Agents</b> - Uses, Natural & Artificial colour	1	14
	<b>Raising Agents</b> - Milk & Milk Products, Egg		
	<b>Thickening Agents</b> -Starches, Eggs, Chocolate, Galantine, Cream and Sugar		

	<b>Leavening Agent</b> -Mechanical, Chemical, Biological and Vapour pressure		
		<b>Instructional Hours</b>	<b>12</b>
III	<b>Improvers And Emulsifiers</b>		
	<b>Improvers</b> -Types of Improvers (Chemical & Natural)	3	2
	<b>Emulsifiers</b> - Agents (Egg, Oil, Water, Yogurt, Cream)		
	Glyceryl Monostretrate (GMS), Lecithin and Gel.		
	<b>Bread Making, Faults &amp; Remedies</b>	1	6
	Role of ingredients, Types (Rich, lean)	2	12
	Basic Procedures, Variations of Bread, Faults In Breads	2	12
III	<b>Methods of Bread making:</b> Stages in Bread making	2	16
	Faults ,Bread Disease, Bread Improvers		
		<b>Instructional Hours</b>	<b>9</b>
IV	<b>Chocolate</b>		
	Uses, Chocolate Faults & remedies and Storage	2	10
	Manufacturing & Processing Chocolate	2	10
	Types - White, Light, Dark, chips, chocolate powder, cocoa powder	2	10
	Preparations & Care in chocolate work	1	24
	<b>Chocolate Decoration</b>		
	<b>Sugar Techniques</b>		
	Boiling Syrup for Sugar Work	4	10
	Spun Sugar and Caramel Decorations	1	13
	Poured Sugar, Pulled Sugar and Blown Sugar	1	26
IV	Boiled Sugar Confections		
		<b>Instructional Hours</b>	<b>9</b>
V	<b>Cake Making &amp; Baking</b>		
	Basic Composition, Ingredients, Filling and Topping,	1	16
	Points to be remember while making cakes,	1	16
	Cake Faults & Remedies	1	16
	Cake Formula and Balancing	2	12
	Scaling, Panning and Baking	2	12
	<b>Icing</b>		
	Basic Procedure, Tools and Equipments	2	13
	Types - Butter Cream, Royal, Marizpan, Fondant,	2	13
	American Frosting, Pastillage and Glace Icing	2	13
	<b>Assembling and Decorating Cakes</b>		
Assembling and Icing Cake	4	17	
Basic Decoration Techniques			
		<b>Instructional Hours</b>	<b>9</b>
		<b>Total Hours</b>	<b>45</b>

**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**
6. Sarah. labensky, Priilla Martel, Eddy van damme, **On baking 4th Edition**

**Reference Book(s):**

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

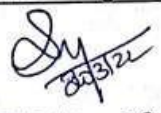
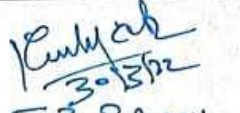


**Tools for Assessment (30 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	L	M	M	L	L	H	H	M	H	M	M
CO2	H	H	M	M	M	L	M	H	H	H	M	H	H
CO3	M	M	M	M	M	M	-	M	M	H	H	M	M
CO4	-	H	-	-	H	L	-	M	M	M	M	M	L
CO5	-	H	L	L	H	-	-	H	H	M	M	L	H

H – High; M – Medium; L – Low

Course Designed by	Verified by HoD	Checked by	Approved by
 SATHISHKUMAR.S	 P. R. RAJESH PANDITAN	 Convenor CDG	 30 MAR 2022

Course Code	Title		
21U4CHZ302	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:**

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
<b>Total Hours</b>	
<b>45</b>	

**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.

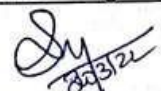
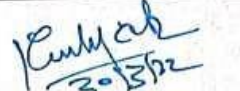


## Tools for Assessment (30 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	L	M	L	H	L	-	H	H	H	H	H	H
CO2	H	M	H	L	H	M	M	H	H	L	M	H	M
CO3	L	M	H	H	H	H	L	M	L	L	L	M	M
CO4	H	H	H	H	H	L	L	L	H	M	M	L	L
CO5	M	M	M	L	L	M	L	M	H	H	H	M	L

H – High, M – Medium, L- low

Course Designed by	Verified by HoD	Checked by	Approved by
 SATHISHKUMAR.S	 T.R. RAJESH PANDIAN	 Convenor CDG	 30 MAR 2022

Course Code	Title	
21U4NM3BT1	Part IV – BASIC TAMIL - I	
Semester: III	Credits: 2	CIA : 50 Marks

(Common to all UG Programmes)

**Course Objective:** தமிழ் மொழியைக் கற்பித்தல் – மொழித்திறனை வளர்த்தல்**Course Outcomes:**

CO1	தமிழ் எழுத்துக்கள் அறிமுகம் செய்தல் மற்றும் வாசித்தல் ஆகியவற்றின் பயன்பாட்டை அறியச் செய்தல்.
CO2	பிறமொழி கற்றல் ஆர்வம் தூண்டல்.
CO3	பிறமொழி அறிவுத் திறன் மேம்படச் செய்தல்.
CO4	வார்த்தை அமைக்கும் திறன் பெறச் செய்தல்.
CO5	கையெழுத்துத்திறன் பெறச் செய்தல்.

**Offered by :** தமிழ்த்துறை**Course Content****Instructional Hours / Week: 2**

Unit	Description	Instructional Hours
I	தமிழ் மொழியின் அடிப்படைக் கூறுகள்	
	1. எழுத்துக்கள் - உயிர் எழுத்துக்கள் 2. மெய் எழுத்துக்கள் 3. உயிர்மெய் எழுத்துக்கள்	
		<b>Instructional Hours 10</b>
II	சொல் அமைத்தல்	
	1. ஓர் எழுத்து ஒரு மொழி 2. இரண்டு முதல் ஐந்து எழுத்துச் சொற்கள் 3. தமிழ் மாதங்கள் பெயர், கிழமைகளின் பெயர் 4. வண்ணங்கள் பெயர் 5. சொல் ஆக்கம்	
		<b>Instructional Hours 5</b>
III	தொடரமைப்பு	
	1. எழுவாய் 2. செயப்படுபொருள் 3. பயனிலை	
		<b>Instructional Hours 5</b>
IV	குறிப்பு எழுத்து	
	1. தொடரமைப்பு 2. பத்தி அமைப்பு	
		<b>Instructional Hours 5</b>
V	பிழை நீக்குதல்	
	1. ஒற்றுப்பிழை 2. வாக்கியப் பிழை	
		<b>Instructional Hours 5</b>
		<b>Total Hours 30</b>

**பாடத்தொகுப்பு :**

இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “அரிச்சுவடி”

தொகுப்பு: தமிழ்த்துறை, நேரு கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.

**பார்வை நூல்கள்:**

1. பவணந்தி முனிவர், நன்னூல் பூலியூர்க்கேசிகன் உரை,சாரதா பதிப்பகம், சென்னை – 40.



2. தொல்காப்பியம், கணேசஜயர் பதிப்பு, உலகத் தமிழாராய்ச்சி நிறுவனம், சென்னை – 113.
3. அ.கி.பரந்தாமனார் – நல்லதமிழ் எழுதவேண்டுமா? அல்லி நிலையம், சென்னை – 007.

## Tools for Assessment (50 Marks)

CIA I	CIA II	CIA III	Writing Skills	Reading Skills	Translation Knowledge	Total
8	8	10	8	8	8	50

## Mapping

CO/PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	H	-	H	M	H	H	L	L	L	L	L
CO2	-	-	H	-	M	M	L	H	L	L	L	L	L
CO3	-	-	H	-	L	M	M	H	L	L	-	-	L
CO4	-	-	M	-	L	M	H	M	-	-	L	L	L
CO5	-	-	H	-	M	M	H	H	-	-	-	L	L

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

Course Designed by	Verified by	Checked by	Approved by
Dr. V. S. GEETHA 30/3/22	Dr. A. Sridhar 30/3/22 (Dr. A. Sridhar)	Dr. V. S. GEETHA 30/3/22 CBC	30 MAR 2022

(Common to all UG Programmes)

Course Code	Title	
21U4NM3AT1	Part IV – Advanced Tamil - I	
Semester : III	Credits : 2	ESE : 50 Marks

**Course Objective** : புதுக்கவிதை உருவாக்கும் திறன் வளர்த்தல்- மொழித்திறன் மேம்படுத்தல்

**Course Outcomes** :

CO1	புதுக்கவிதை உருவாக்கும் திறன் வளர்த்தல்
CO2	தொடர் மற்றும் பத்திகளில் பிழையின்றி எழுதச் செய்தல்
CO3	மொழியைப் பிழையின்றிப் பேச, எழுதும் திறன்பெறச் செய்தல்
CO4	கடிதம் எழுதுதல் மற்றும் மொழியறிவைப் பெறுதல்.
CO5	படைப்பாக்கத்திறன் அறிவுபெறச் செய்தல்.

**Offered by** : தமிழ்த்துறை

**Course Content**

**Instructional Hours / Week : 2**

Unit	Description	Instructional Hours
I	<b>புதுக்கவிதை</b>	
	1. பாரதியார்-புதுமைப்பெண் 2. பாரதிதாசன் - இருண்டவீடு	
		<b>Instructional Hours 10</b>
II	<b>பிழை நீக்குதல்</b>	
	1. வார்த்தைப் பிழை நீக்கம் 2. தொடர் பிழை நீக்கம் 3. பத்தி எழுதச் செய்தல்	
		<b>Instructional Hours 5</b>
III	<b>இலக்கணப் பயிற்சி அளித்தல்</b>	
	1. தொகைநிலைத் தொடர் 2. தொகாநிலைத் தொடர் 3. ஆகுபெயர், ஆகுபெயர் வகைகள்	
		<b>Instructional Hours 5</b>
IV	<b>கடிதம் எழுதுதல்</b>	
	1. பாராட்டுக் கடிதம் 2. நன்றிக் கடிதம் 3. அழைப்புக் கடிதம் 4. அலுவலகக் கடிதம்	
		<b>Instructional Hours 5</b>
V	<b>இலக்கிய வரலாறு</b>	
	1. புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும் 2. பாரதியார்- குறிப்பு வரைக. 3. பாரதிதாசன் - குறிப்பு வரைக.	
		<b>Instructional Hours 5</b>
		<b>Total Hours 30</b>

**பாடத்தொகுப்பு**

இளங்கலை முதலாம் ஆண்டு தமிழ் மாணவர்களுக்குரிய பாடநூல் “திரட்டு”

தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர் - 105

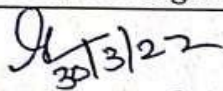
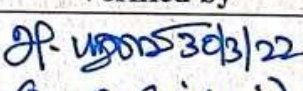
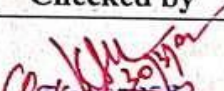
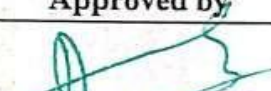
**பார்வை நூல்கள்**

1. பாரதியார் – பாரதியார் கவிதைகள், அபிராமிபதிப்பகம், 7- பி,கொடிமரத் தெரு, சென்னை-013
2. பவணந்திமுனிவர்-நன்னூல் பூலியூர்க்கேசிகள் உரை, சாரதா பதிப்பகம், சென்னை-040
3. தமிழண்ணல் - புதியநோக்கில் தமிழ் இலக்கிய வரலாறு, மீனாட்சி புத்தக நிலையம், மதுரை-001.
4. அ.கி. பரந்தாமனார்-நல்லதமிழ் எழுத வேண்டுமா? அல்லிநிலையம், சென்னை- 600 007.
5. கா..கோ.வேங்கடராமன்- தமிழ் இலக்கிய வரலாறு தமிழ்மண் பதிப்பகம் - நாமக்கல்.
6. மாணவர் தமிழ் இலக்கணம் - புலவர்.கவியழகன், எம்.ஏ.,சூடாமணி பிரசுரம், சென்னை-083.

Mapping

COS	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	M	-	M	L	L	M	-	-	L	L	L
CO2	-	-	H	-	M	H	M	H	-	-	L	L	L
CO3	-	-	H	-	L	L	H	H	M	M	L	L	L
CO4	-	-	H	-	M	L	M	H	L	L	L	M	M
CO5	-	-	M	-	M	L	M	H	M	M	L	M	M

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

Course Designed by	Verified by	Checked by	Approved by
 30/3/22 Dr. V. S. GEETHA	 30/3/22 (Dr. A. Sridevi)	 30/3/22 CBO	 30 MAR 2022

Course Code	Title		
21U3CHC414	Core Paper XIV- Food Production - 1V		
Semester: IV	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

**Course Objective:**

Enabling students to acquire theoretical knowledge of International Preparation

**Course Outcomes :**

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

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

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

**Course Content**

**Instructional Hours/Week: 3**

Unit	Description	Text Book	Chapter
<b>I</b>	<b>Chinese Cuisine-</b> Ingredients, Characteristics, Equipment-used, Styles of Chinese Region. <b>Dishes:</b> Gaz Pacho Soup, Lamprai, Tempura, Jack Fruit Curry and Paella.	1	10
<b>Instructional Hours</b>			<b>9</b>
<b>II</b>	<b>Srilankan, Japanese, Spanish</b> - Ingredient, Characteristics, Equipment used. <b>Dishes:</b> Fajita, Moussaka, Kalops Stew, Kisseli and Baklava.	2 3	2 10
<b>Instructional Hours</b>			<b>9</b>
<b>III</b>	<b>Greek, Scandinavian, Mexican</b> - Ingredient, Characteristics, equipment used. <b>Dishes:</b> Falafel, Dolmas, Asian style chicken nuggets with lemon glaze and porchetta.	2 3	2 10
<b>Instructional Hours</b>			<b>9</b>
<b>IV</b>	<b>Mediterranean, Oriental, World Marche</b> -Ingredient, Characteristics, Equipment used. <b>Dishes:</b> French onion soup, Nicoise salad, Ratatouille, carbonara and crepe suzette.	4 5	9 3
<b>Instructional Hours</b>			<b>9</b>



Course Code	Title		
21U3CHC415	Core Paper - XV Food and Beverage Service IV		
Semester : IV	Credits: 3	CIA:30 Marks	ESE: 45 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 :**

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 and Hotel Management**

**Course Content**

**Instructional Hours / Week: 3**

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

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

**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

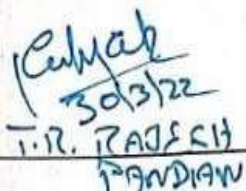
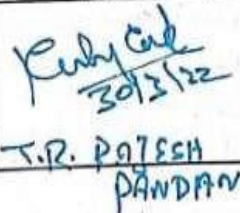

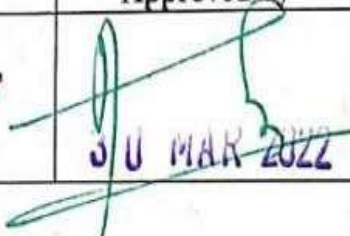
**Tools for Assessment (30 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	L	H	M	M	L	H	H	H	M	M	H
CO2	H	H	L	L	M	M	L	H	H	M	M	H	H
CO3	H	H	L	M	M	L	L	H	H	M	M	H	H
CO4	H	H	M	M	H	L	L	H	H	H	M	H	H
CO5	H	H	M	M	L	L	M	H	H	M	M	L	H

igh; M-Medium; L-Low.

Countersigned by	Verified by	Checked by	Approved by
 T.R. RAJESH PANDIAN	 T.R. RAJESH PANDIAN	 Convenor CDC	 30 MAR 2022



Course Code	Title		
<b>21U3CHC416</b>	<b>Core Paper XVI - Front Office Operations II</b>		
<b>Semester: IV</b>	<b>Credits: 3</b>	<b>CIA: 30 Marks</b>	<b>ESE: 45 Marks</b>

**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 :**

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

III	<b>Night Auditing</b> <ul style="list-style-type: none"> <li>• Night Audit Meaning</li> <li>• Duties and Responsibilities of a night Auditor</li> <li>• 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.</li> </ul>	1	12
	<b>Instructional Hours</b>		<b>8</b>
IV	<b>Safety and Security</b> <ul style="list-style-type: none"> <li>• Role of Front Office</li> <li>• Hotel Security, Staff and System</li> <li>• Handling Unusual Events and Emergency Situations.</li> </ul>	1	13
	<b>Computer Applications in Front Office</b> <ul style="list-style-type: none"> <li>• Meaning of Property Management System</li> <li>• <b>PMS Application in Front Office</b> – Reservation Module, Front Desk Module, Room Module, Cashier Module, Night Audit Module, Reporting Module, Back Office Module.</li> <li>• <b>Different PMS Software's.</b></li> </ul>	1	14
<b>Instructional Hours</b>		<b>10</b>	
V	<b>Accommodation Statistics and Yield Management</b> <ul style="list-style-type: none"> <li>• Occupancy Ratio</li> <li>• Introduction to Yield Management</li> <li>• Objectives and Benefits of Yield Management</li> <li>• Yield Management Team</li> <li>• Measuring Yield</li> </ul>	2	13
	<b>Instructional Hours</b>		<b>8</b>
<b>Total Hours</b>		<b>45</b>	

**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)

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	7	5	5	5	30

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	-	H	M	H	H	H	H	H	H	H
CO2	M	H	M	-	H	L	L	H	H	H	H	H	M
CO3	H	H	M	-	H	-	M	H	M	M	M	M	M
CO4	M	H	H	-	H	-	M	H	H	M	H	M	H
CO5	H	H	H	-	H	-	M	H	M	M	M	H	M

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

Course Designed by	Verified by HOD	Checked by	Approved by
B. THIRUJELVAN 30-3-2022	Keshav 30/3/22 T.R. RAJESH PANDRAN	(Co. S. Srinivas) 30/3/22 Convenor FCDE	30 MAR 2022

Course Code	Title		
21U3CHP417	Core Paper XVII - Food Production - IV Practical		
Semester: IV	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

**Course Objective:**

To Impart Basic Preparation of International Cuisine.

**Course Outcomes :**

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
<b>Menus</b>	
<b>Indian &amp; International cookery</b>	
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
<b>Instructional hours: 45</b>	

**Text Book(s):**

1. Frederic H. Sonnenshmidt & 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)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	M	M	H	H	H	M	M	H	H	H
CO2	H	L	M	L	H	H	M	M	M	H	H	H	H
CO3	M	M	H	L	H	M	H	H	H	H	H	H	H
CO4	H	H	H	L	M	H	H	H	H	M	H	M	H
CO5	H	H	H	M	H	H	H	H	H	H	H	H	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pradeeswaran 30/3/22	R. Pradeeswaran 30/3/22 T. C. PATECH PANDIAN	Convenor CDC	30/MAR 2022

Course Code	Title		
21U3CHP418	Core Paper XVIII Food and Beverage Service IV Practical		
Semester: IV	Credits: 2	CIA: 25 Marks	ESE: 25 Marks

**Course Objective:**

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

**Course Outcomes:**

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
	<b>Alcoholic Beverage Service</b>
	<ol style="list-style-type: none"> <li>1. Order taking procedure for alcoholic beverages</li> <li>2. Service of brandy.</li> <li>3. Service of whisky.</li> <li>4. Service of gin.</li> <li>5. Service of vodka.</li> <li>6. Service of rum.</li> <li>7. Service of tequila.</li> <li>8. Service of liqueur.</li> <li>9. Service of bottled beer, canned beer and draught beer.</li> <li>10. Menu card Designing</li> </ol>
	<b>Instruction Hours: 30</b>

**Text Book(s):**

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

**Reference Book(s):**

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

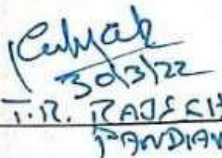
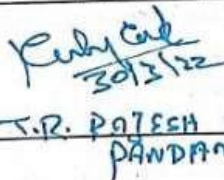

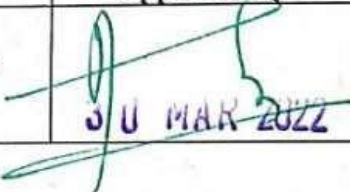
**Tools for Assessment (25 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
4	4	4	5	5	3	25

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	L	L	L	H	H	H	M	M	H	H
CO2	H	H	H	H	H	L	M	H	H	M	M	H	H
CO3	H	H	L	L	M	M	L	H	M	M	M	H	H
CO4	H	H	L	L	M	M	M	H	H	M	M	H	H
CO5	H	H	H	M	H	H	M	H	H	M	M	M	H

High; M-Medium; L-Low.

Countersigned by	Verified by	Checked by	Approved by
 T.R. RAJESH PANDIAN	 T.R. RAJESH PANDIAN	 Convenor CDG	 30 MAR 2022

Course Code	Title		
21U3CHP419	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:**

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.
<b>Total Hours : 45</b>	



**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)**

Analyzing Skill	Plan of Work	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	-	H	M	H	H	H	H	H	H	H
CO2	M	H	M	-	H	L	L	H	H	H	H	H	M
CO3	H	H	M	-	H	-	M	H	M	M	M	M	M
CO4	M	H	H	-	H	-	M	H	H	M	H	M	H
CO5	H	H	H	-	H	-	M	H	M	M	M	H	M

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

Course Designed by	Verified by HOD	Checked by	Approved by
<i>B. Thirumala</i> 30.3.2022 B. Thirumala	<i>Keshav</i> 30/3/22 T.R. RAJESH PANDAN	<i>(Co. S. Srinivas)</i> 30/3/22 Convenor FCDE	<i>A. B.</i> 30 MAR 2022

Course Code	Title		
21U3CHA405	Allied Paper V- Hotel Accounting		
Semester: IV	Credits: 3	CIA: 30 Marks	ESE: 45 Marks

**Course Objective:**

To impart knowledge in the fundamental concepts of Accounting.

**Course Outcomes:**

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: Commerce

**Course Content**

**Instructional Hours / Week: 3**

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

**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.

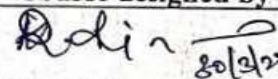
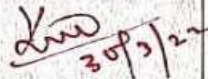
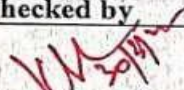
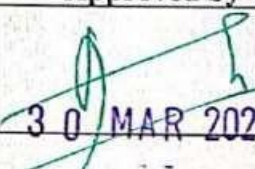
**Tools for Assessment (30 Marks)**

CIA - I	CIA – II (Online Test)	CIA - III	Assignment	Quiz	Snap Talk	Total
4	4	7	5	5	5	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	M	-	L	M	L	M	H	M	L	M	L	M
CO2	L	-	-	L	H	-	M	M	L	L	M	H	L
CO3	-	M	-	M	M	L	M	M	L	M	M	M	L
CO4	M	H	-	L	M	-	M	L	M	L	M	L	L
CO5	M	M	-	M	M	M	M	M	L	L	M	L	L

High; M-Medium; L-Low.

Course designed by	Verified by HOD	Checked by	Approved by
 20/3/22 Dr. K. Rajeswari	 30/3/22 (Dr. M. Karayanthan)	 Convenor CDC	 30 MAR 2022

Course Code	Title		
21U3CHE401 - A	Elective I - Food and Nutrition		
Semester: IV	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course objective:**

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

**Course Outcome:**

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 and Hotel Management****Course Content****Instructional Hours / Week: 4**

Unit	Description	Text Book	Chapter
I	<b>Food groups and Cooking methods</b> -Basic five food groups, Balanced diet, <b>Preliminary preparation of food</b> - cutting, mixing, grinding, sprouting, fermentation, Objective of cooking and Cooking methods <b>Cereal</b> -Structure, composition, nutritional importance, wheat and rice milled products, cooking changes in cereals	1	1
<b>Instructional Hours</b>			<b>9</b>
II	<b>Pulses</b> -Composition and nutritive value, processing, pulse cookery, role of pulses in cookery <b>Milk and milk products</b> - Composition and nutritive value,role of milk in cookery <b>Egg</b> -Composition and nutritive value, role of egg in cookery	2	3
<b>Instructional Hours</b>			<b>14</b>
III	<b>Vegetables</b> -Classification, composition and nutritive value, Selection, vegetable cookery, role of vegetable in cookery <b>Fruits</b> -Classification, composition and nutritive value, enzymatic browning of fruits <b>Meat and meat products</b> -Structure, composition and nutritive value, curing of meat, cuts and grades of meat,role meats in cookery	2	4
<b>Instructional Hours</b>			<b>11</b>

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

**Text Books:**

1. Shakuntala Manay, 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., New Delhi, 7<sup>th</sup> edition, 2018
3. Potter, N. and Hotchkiss, J.H. **Food Science**, CBS Publications and Distributors, Daryaganji, New Delhi, 5<sup>th</sup> Edition, 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. Chintapalli Vidya, Digumarti Bhasker Rao, **Text book of Nutrition**, Discovery Publishing House, Second Edition, 2000.

**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	H	H	H	H	H	H	H	H	M	H
CO2	L	H	L	H	H	L	H	M	H	M	H	M	M
CO3	H	L	M	M	L	M	L	H	H	H	H	H	H
CO4	M	M	H	L	H	H	H	H	L	H	M	H	H
CO5	M	H	H	M	H	H	M	H	H	H	H	M	H

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

Course Designed by	Verified by HoD	Checked by	Approved by
R. Prud 30/3/22 R. PRAHADEESWARAN	K. G. G. G. 30/3/22 T. R. RAJESH PONDICH	M. S. S. S. 30/3/22 Convenor CDC	30 MAR 2022

Course Code	Title		
21U3CHE402 - B	Elective – I Food Safety and Hygiene		
Semester : IV	Credits: 4	CIA:50 Marks	ESE: 50 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:**

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 and Hotel Management****Course Content****Instructional Hours / Week: 4**

Unit	Description	Text Book	Chapter
I	<b>Safety</b> : 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 – <b>Safety engineering</b> – Enforcement of safety – Safety education	1	1
<b>Instructional Hours</b>			<b>12</b>
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
<b>Instructional Hours</b>			<b>12</b>
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
<b>Instructional Hours</b>			<b>12</b>
IV	<b>Food – borne infection &amp; diseases;</b> 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.		
	<b>Instructional Hours</b>		<b>12</b>
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
	<b>Instructional Hours</b>		<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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.




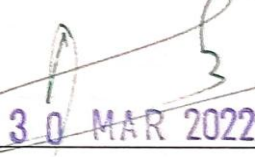
**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	M	-	H	-	H	H	H	M	M	M	M
CO2	M	M	M	-	L	-	M	M	H	H	M	M	M
CO3	H	M	M	-	H	-	L	M	M	M	M	M	M
CO4	M	M	M	-	L	-	M	M	H	M	H	H	H
CO5	H	M	M	-	H	-	L	M	H	M	M	H	M

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

Countersigned by	Verified by	Checked by	Approved by
 H. SRINIVASAN	 T.R. RAMESH PRASAD	 Convener	 30 MAR 2022



Course Code	Title		
21U3CHE403- C	Elective I - Industrial Catering Operations		
Semester: IV	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course objective:**

To impart knowledge on the role of various sectors of Institutional Catering, food production systems, hygiene considerations, Service procedures, Menu considerations and Cost Control.

**Course Outcome:**

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

CO1	Knowledge on Catering operations and its functions
CO2	Skill in Preparing for menu
CO3	Knowledge on Menu and its Dietary Requirements
CO4	Skill in Food Production System and Hygiene
CO5	Knowledge on purchasing and food cost control

Offered by: Catering Science and Hotel Management

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

Unit	Description	Text Book	Chapter
I	Introduction to Institution Catering, Objectives, Contract Vs management run catering, Role of caterers in providing healthy food.	1	1
	Hospital - Features of hospital catering, dietary requirements, role of dieticians in Hospital catering, Food service Systems	2	7
<b>Instructional Hours</b>			<b>12</b>
II	Industrial canteen, subsidized meals, Volume food production, Calorie requirements for workers.	1	8
	Cyclic Menu Meaning, Advantages and Disadvantages, Recent trends in industrial Canteens.		
<b>Instructional Hours</b>			<b>12</b>
III	School, Colleges and Universities:	2	7
	Dietary requirements for different age groups, School meal service, Mid day meal programmes, Weekly menu for primary children		
	Menu considerations for International students	1	1
<b>Instructional Hours</b>			<b>12</b>
IV	Food production systems, Quality assurance, problems,	1	7

	Hygiene of food production systems, Cook chill, Cook freeze, vacuum cooking.		
	<b>Instructional Hours</b>		<b>12</b>
<b>V</b>	Purchasing, Storing and Issuing, procedures for Institutional catering, Production planning Cost control_ Food cost and overheads.	1	9
	<b>Instructional Hours</b>		<b>12</b>
	<b>Total Hours</b>		<b>60</b>

**Text Book(s):**

1. David Foskett, Ronald Kinton and Victor Ceserani, **The Theory of Catering**, Book Power with Hodder Arnold, Eleventh Edition, 2007.
2. Dennis Lillicrap, John Cousins and Robert Smith, **Food and Beverage Service**, ELST with Hodder and Stoughton, Sixth Edition 2002.

**Reference Book(s):**

1. Krishna Arora, **Theory of Cookery**, Frank House & Co Ltd, Fourth Edition, 2008.




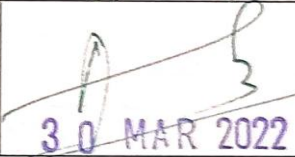
**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
<b>CO1</b>	H	M	H	L	H	-	L	H	H	H	H	H	H
<b>CO2</b>	H	M	M	L	H	-	L	H	M	H	H	M	H
<b>CO3</b>	M	M	H	-	M	-	M	H	M	H	M	M	M
<b>CO4</b>	M	M	M	-	H	-	M	M	H	M	H	H	M
<b>CO5</b>	H	M	H	M	M	L	M	H	M	H	H	M	H

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

Countersigned by	Verified by	Checked by	Approved by
 H. SRINIVASAN	 T.R. RAMESH PRASAD	 Controller	 30 MAR 2022

Course Code	Title		
21U4CHZ403	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:**

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
<b>Total Hours</b>	
<b>45</b>	

**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.


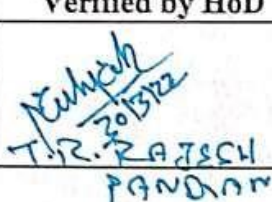
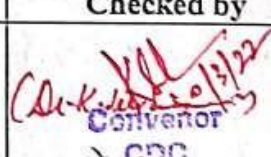

Tools for Assessment (30 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	M	H	L	L	-	M	M	M	H	H
CO2	H	H	M	L	L	-	-	M	H	M	H	M	L
CO3	M	M	H	L	L	-	-	H	M	H	L	M	M
CO4	H	H	H	M	L	L	L	M	M	M	M	H	H
CO5	M	M	M	M	M	L	L	H	M	H	L	M	M

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

Course Designed by	Verified by HoD	Checked by	Approved by
 SATHISHKOMAR 30/3/22	 T.R. RAJESH PANDAN 30/3/22	 Convenor CDC 30/3/22	 30 MAR 2022

Course Code	Title	
21U4NM4BT2	Part IV – Basic Tamil - II	
Semester : IV	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

**Course Objective:** அற இலக்கியங்களை அறிமுகப்படுத்தல்**Course Outcomes:**

CO1	நீதிநூல்களின் வழி போதனைகளை மாணவர்களுக்கு எடுத்துரைத்தல்
CO2	திருக்குறளின் சிறப்புகளை எடுத்துரைத்தல்
CO3	நீதிக்கதைகளைக் கூறுவதன் மூலம் மாணவர்களுக்கு நற்ச்சிந்தனைகளை வளர்த்தல்
CO4	கிராமியக் கதைகளைக் கூறுவதன் மூலம் மாணவர்களுக்கு நல்அறிவை வளர்த்தல்
CO5	தமிழ் ஆங்கில மொழிப் பயிற்சியின் மூலம் இருமொழித்திறனை வளர்த்தல்

**Offered by :** தமிழ்த்துறை**Course Content****Instructional Hours / Week : 2**

Unit	Description	Instructional Hours
I	<b>நீதி நூல்கள்</b>	
	1. பாரதியார் - ஆத்திச்சூடி - முதல் 12 வரிகள் 2. கொன்றைவேந்தன் முதல் 7 வரிகள்	
		<b>Instructional Hours 10</b>
II	<b>திருக்குறள்</b>	
	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		
		<b>Instructional Hours 5</b>
III	<b>நீதிக்கதைகள்</b>	
	முல்லாவின் வேடிக்கைக் கதைகள், பீர்பால் கதைகள்	
		<b>Instructional Hours 5</b>
IV	<b>கிராமியக் கதைகள்</b>	
	பரமார்த்தகுரு கதைகள் நாட்டுப்புறக் கதைகள் அறிமுகம்	
		<b>Instructional Hours 5</b>
V	<b>மொழிப் பயிற்சி</b>	
	1. பிறமொழிச்சொற்களுக்கு தமிழ்ச்சொல் எழுதுதல்	
	2. தன்விவரம் எழுதுதல் 3. எங்கள் கல்லூரி	
		<b>Instructional Hours 5</b>
		<b>Total Hours 30</b>

**பாடத்தொகுப்பு :**

இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “அரிச்சுவடி”

**தொகுப்பு:** தமிழ்த்துறை, நேரு கலை அறிவியல் கல்லூரி, கோயம்புத்தூர்.

பார்வை நூல்கள் :

1. ஓளவையார் ஆத்திச்சூடி மணிவாசகர் பதிப்பகம்,கோயம்புத்தூர் இராஜவீதி-01.
2. திருக்குறள் - பரிமேலழகர் உரை,மணிவாசகர் பதிப்பகம்,சென்னை -600018.
3. முல்லாவின் வேடிக்கைக் கதைகள் - முல்லை பி.எல்.(முத்தையா சென்னை-007.
4. நாட்டுப்புறவியல் ஓர் ஆய்வு - சு.சக்திவேல் பாரி நிலையம்,சென்னை-01

#### Tools for Assessment (50 Marks)

CIA I	CIA II	CIA III	Writing Skills	Reading Skills	Translation Knowledge	Total
8	8	10	8	8	8	50

#### Mapping

COS	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	H	-	H	M	H	H	L	L	L	-	-
CO2	-	-	H	-	H	H	M	H	-	L	L	L	L
CO3	-	-	M	-	M	H	M	H	L	M	M	L	L
CO4	-	-	M	-	L	M	H	M	L	L	L	M	L
CO5	-	-	H	-	H	M	H	H	L	L	L	L	L

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

Course Designed by	Verified by	Checked by	Approved by
Dr. V. S. E. I. H. A. 30/3/22	Dr. A. Sridhar 30/3/22	Dr. A. Sridhar 30/3/22	30 MAR 2022

Course Code	Title	
21U4NM4AT2	Part IV – Advanced Tamil - II	
Semester : IV	Credits : 2	ESE : 50 Marks

(Common to all UG Programmes)

**Course Objective :** தமிழ் நூல்களின் வழி அறச் சிந்தனைகளை உருவாக்குதல் செம்மொழியினைச் செம்மைப்படுத்துதல்.

**Course Outcomes :**

CO1	அறச் சிந்தனைகளை மாணவர்களுக்கு ஏற்படுத்துதல்
CO2	தமிழ் சிறுகதைகளின் மூலம் நல்ல சிந்தனைகளை உருவாக்குதல்
CO3	மொழியைப் பிழையின்றிப் பேச, எழுதும் திறன் பெறச்செய்தல்
CO4	இலக்கண அறிவை வளர்ப்பதன் மூலம் மரபுப் பிழையின்றி பேசவும், எழுதும் திறனை வளர்த்தல்
CO5	படைப்பாக்கத்திறன் அறிவுபெறச் செய்தல்.

**Offered by :** தமிழ்த்துறை

**Course Content**

**Instructional Hours / Week : 2**

Unit	Description	Instructional Hours
I	<b>பதினெண் கீழ்க்கணக்கு நூல் - திருக்குறள்</b>	
	1. வாய்மை 2. கூடாநட்பு 3. செய்நன்றியறிதல்	
		<b>10</b>
II	<b>சிறுகதை</b>	
	வெ.இறையன்பு – பூனாத்தி சிறுகதைகள் 1. விடுகதை 2. நண்பர்கள்	
		<b>5</b>
III	<b>எழுத்துப் பிழை நீக்க வழிகள்</b>	
	1. சொற்களைச் சரியாகப் பயன்படுத்தும் முறை 2. வினைச் சொற்கள், பெயர்ச்சொற்கள்	
		<b>5</b>
IV	<b>வழக்கறிதல்</b>	
	1. மரபு வழக்கு 2. இயல்பு வழக்கு 3. தகுதி வழக்கு அறிதல்	
		<b>5</b>
V	<b>படைப்பாற்றல் பயிற்சி</b>	
	கவிதை-சிறுகதை-நூல் மதிப்பீடு எழுதுதல்	
		<b>5</b>
		<b>Total Hours 30</b>

**பாடத்தொகுப்பு**

இளங்கலை முதலாம் ஆண்டு தமிழ் மாணவர்களுக்குரிய பாடநூல் “திரட்டு”

தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர் - 105

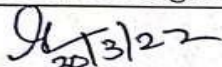
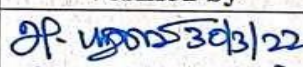
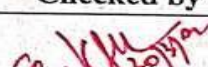
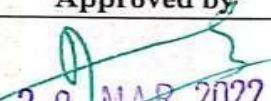
**பார்வை நூல்கள்**

1. திருக்குறள் – பரிமேலழகர் உரை, மணிவாசகர் பதிப்பகம், சென்னை – 018
2. தமிழண்ணல் - புதியநோக்கில் தமிழ் இலக்கிய வரலாறு மீனாட்சி புத்தக நிலையம், மதுரை-001.
3. அ.கி. பரந்தாமனார்-நல்லதமிழ் எழுதவேண்டுமா? அல்லிநிலையம், சென்னை -600 007.
4. பவணந்திமுனிவர், நன்னூல் பூலியூர்க்கேசிகள் உரை, சாரதா பதிப்பகம், சென்னை -040
5. வெ.இறையன்பு-பூனாத்தி, கவிதா பதிப்பகம், சென்னை.

## Mapping

COS	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	H	-	H	H	M	H	L	L	L	-	-
CO2	-	-	H	-	M	L	H	M	-	L	L	L	L
CO3	-	-	H	-	H	L	H	H	L	M	M	L	L
CO4	-	-	M	-	M	L	H	H	L	L	L	M	L
CO5	-	-	H	-	H	M	H	M	L	L	L	L	L

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

Course Designed by	Verified by	Checked by	Approved by
 30/3/22 Dr. V. S. E. I. H. A.	 30/3/22 (Dr. A. Sridevi)	 30/3/22 CCG	 30 MAR 2022



Course Code	Title	
21U4HVV402	Value Education : Human Values and Yoga Practice II	
Semesters : III & IV	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

**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 material with reference to institute health.

**Course Outcomes:**

<b>CO1</b>	To understand the values of Self realization and Harmony
<b>CO2</b>	To transform as a positive personality and understand the importance of healthy mind
<b>CO3</b>	To know the ways for eradication of worries.
<b>CO4</b>	To learn and practice Asanas in day to day life.
<b>CO5</b>	To understand the benefits of Yogasanas for physical and mental well being.

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

Unit	Description	Chapter
<b>I</b>	<b>Self-realization and Human Values</b> -Self-realization and Harmony-Rules and Regulations-Rights and Duties-Good and Obligation-Integrity and Conscience. <b>Obligation to Family</b> -Trust and Respect-Codes of Conduct-Citizens Charter-Emotional Intelligence.	
	<b>Instructional Hours</b>	<b>6</b>
<b>II</b>	<b>Character Formation Towards Positive Personality:</b> Truthfulness, Constructivity, Sacrifice, Sincerity, Self Control, Altruism, Tolerance,	
	<b>Instructional Hours</b>	<b>6</b>
<b>III</b>	<b>Eradication of worries</b> - Maintaining youthfulness – Greatness of friendship– Refinement of worries-Neutralization of anger-Intelligent quotient(IQ),Emotional quotient(EQ),Spiritual Quotient (SQ)	
	<b>Instructional Hours</b>	<b>6</b>
<b>IV</b>	<b>Standing Posture:</b> Tadasana, Padahastana, Virabhadrasana; <b>Sitting posture:</b> Ustrasana, Ardha Matsyendrasana, Paschimottanasana.	
	<b>Instructional Hours</b>	<b>6</b>
<b>V</b>	<b>Supine posture:</b> Sarvangasana, Halasana, Chakrasana. <b>Prone posture:</b> Bhujangasana, shalabhasana; <b>Dhanurasana;</b> <b>Balancing postures:</b> Vrikshasana, Natarajasana, Utkatasana; <b>Pranayama:</b> Bhastrika, Bhramari, NadiShodhan.	
	<b>Instructional Hours</b>	<b>6</b>
	<b>Total Hours</b>	<b>30</b>

**Textbook:**

1. “Value Education II”, compiled by Curriculum Development cell, Nehru Arts and Science College.

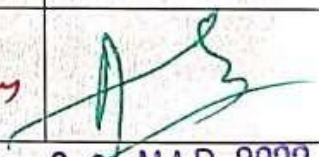
## Tools for Assessment

<b>25 marks</b>	<b>25 marks</b>
Comprehensive test in Units I to III for 25 marks during CIA III of Sem. II	Perform 02 Yoga postures for Practical exam to be conducted during the mid of Sem. II

## Mapping

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	-	-	-	H	L	M	H	H	M	M	M	M	L
CO2	-	-	-	L	M	H	M	H	M	M	M	L	M
CO3	-	-	-	L	M	H	H	H	M	L	M	M	M
CO4	-	-	-	L	L	H	M	H	H	M	L	M	H
CO5	-	-	-	L	L	H	M	H	L	M	H	M	M

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

Course Designed by	Verified by HOD	Checked by	Approved by
D. M. 30/3/2022 (Dr. D. Venkatesh Kumar)	D. M. 30/3/2022 Dr. A. KAVINDA	Dr. M. S. Srinivasulu Convenor CDC	 30 MAR 2022

Course Code	Title		
21U3CHV501	Industrial Exposure Training Report		
Semester: V	Credits: 4	Internal : 50 Marks	External : 50 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:**

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 do the Industrial Exposure Training for the 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 (50 Marks)

Review - I	Review - II	Review - III	Document, Preparation and Implementation	Total
10	10	10	20	50

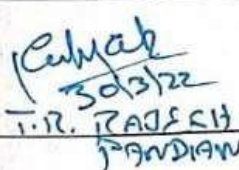
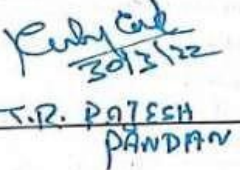


## Tools for Assessment (50 Marks)

Record Work and Presentation	Viva Voce	Total
30	20	50

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	-	H	M	H	H	H	H	H	H	M
CO2	H	H	H	-	H	M	H	H	H	H	H	H	M
CO3	M	H	H	-	H	M	H	H	H	H	H	H	M
CO4	M	H	M	M	H	H	H	H	H	H	H	H	M
CO5	H	H	H	H	H	M	H	H	H	H	H	H	M

H – High; M- Medium; L- Low

Countersigned by	Verified by	Checked by	Approved by
 T.R. RAJESH PANDIAN	 T.R. RAJESH PANDIAN	 Convenor CDG	 J U MAR 2022

Course Code	Title		
21U3CHC620	Core Paper XX Food Production - VI		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 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:**

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

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

**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 (50 Marks)

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	M	M	M	H	M	H	H	L	H	M
CO2	H	H	H	L	H	H	L	M	H	H	H	M	H
CO3	H	M	H	L	H	M	M	M	M	M	H	H	H
CO4	H	H	H	M	H	H	M	H	L	H	M	H	L
CO5	M	H	H	M	H	L	L	L	H	L	H	H	M

H – High; M- Medium; L-Low

Course Designed by	Verified by HoD	Checked by	Approved by
R. Pradeep 30/3/22 R. PRAHADEESWARAN	K. S. S. S. S. 30/3/22 T. R. RAJESH PANDIAN	K. S. S. S. S. 30/3/22 Convener CDE	30 MAR 2022

Course Code	Title		
21U3CHC621	Core Paper XXI - Food and Beverage Service VI		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 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 :**

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	<b>Banquets (Function Catering):</b>		
	• Introduction to Banquets		
	• Types of Functions	2	46
	<b>Staff organization:</b>		
	• Hierarchy of Banquet Department		
	• Duties and responsibilities of Banquet staff- Banquet Manager, Sales administrator, Banquet Secretary, Banqueting Head waiter and Wine waiter, Assistant waiters, Porters and other miscellaneous staff.	1	10
	• Pre- Banquet organization	2	46
	• Banqueting Briefing		
	• <b>Banquet Management</b>		
	• Function prospectus		
	• Quoting for Menu and Mail confirmation		
<b>Instructional Hours</b>			<b>15</b>



	<b>Banquet Service:</b>		
	<ul style="list-style-type: none"> <li>• Factors influencing the type of Service</li> <li>• Banquet salesmanship</li> </ul>	1	10
	<b>Banquet Arrangement:</b>		
II	<ul style="list-style-type: none"> <li>• Seating arrangement</li> <li>• Allotting stations</li> <li>• Schedule of service</li> <li>• Table Plan</li> <li>• Reception and Display tables</li> <li>• Furniture - Function room and design ; Maintenance Mobility and handling</li> <li>• Storage; Sizes of tables</li> <li>• Laying table cloth; Frilling; Scallops</li> </ul>	2	46
<b>Instructional Hours</b>			<b>15</b>
	<b>Banquet Booking:</b>		
III	<ul style="list-style-type: none"> <li>• Procedure of Banquet Booking</li> <li>• Function Prospectus - Details for F.P.P</li> <li>• Menu for banquet</li> <li>• Dispense bar - Service of Wines and alcoholic drinks in Banquets</li> <li>• Wedding arrangements</li> <li>• Buffet and table service</li> <li>• Staff requirement</li> <li>• Procedure at wedding buffet Reception</li> </ul>	1	10
<b>Instructional Hours</b>			<b>15</b>
	<b>Gueridon Service:</b>		
IV	<ul style="list-style-type: none"> <li>• Definition and Introduction</li> <li>• Misc-en place</li> <li>• Equipment uses in Gueridon trolley; Care and maintenance</li> <li>• Order taking procedure</li> </ul>	1	8

	<ul style="list-style-type: none"> <li>Suggested timings for various courses</li> <li>Order of Service; Methods of Service Sequence of Service</li> <li>Dishes prepared in Gueriden Service - Cover laying; Accompaniments; Materials use</li> </ul>	2	16
<b>Instructional Hours</b>			<b>15</b>
V	<ul style="list-style-type: none"> <li><b>Menu</b> - Layout - Meaning - Paper - Printing - Color Composition</li> <li>Descriptive Copy - Listing of Items - Size and Cover</li> </ul>	2	10
	<ul style="list-style-type: none"> <li>Menu Layout: Breakfast Menu, Institutional Menu, Luncheon Menu, In Room</li> <li>Service Menu, Dinner Menu, Bar Menu and Banquet Menu</li> </ul>	2	10
	<ul style="list-style-type: none"> <li>Menu Layout - Specialty Menu, Fast Food Menu, Ethnic Menu, Club Menu</li> <li>Children's Menu Special Occasion Menu</li> </ul>	1	3
	<b>Instructional Hours</b>		
<b>Total Hours</b>			<b>75</b>

**Text Book(s):**

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

**Reference Book(s):**

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

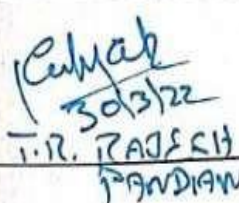



**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	M	H	H	M	M	H	H	H	L	L	H
CO2	H	H	H	H	M	M	M	H	H	H	M	H	H
CO3	H	M	H	H	H	H	M	H	H	M	L	H	L
CO4	H	H	L	L	L	M	M	H	H	H	L	H	H
CO5	H	H	H	H	H	M	L	H	H	L	H	H	H

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

Countersigned by	Verified by	Checked by	Approved by
 T.R. RAJESH PANDIAN	 T.R. RAJESH PANDIAN	 Convenor CDG	 01 U MAR 2022

Course Code	Title		
21U3CHP622	Core Paper XXII- Food Production VI Practical		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course Objective:**

To Impart Basic Preparation of Cold Kitchen Specialties

**Course Outcome:**

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

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

Offered by: Catering Science and Hotel Management

**Course Content**

Instructional Hours/Week: 5

S. No	Practical's
	<b>Menus</b>
	<b>Cold Kitchen Preparation</b>
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
	<b>Instructional hours: 75</b>

**Text Book(s):**

1. Frederic H. Sonnensmidt & 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 (50 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
8	8	8	10	10	6	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	H	H	M	H	M	H	H	H	H	M	H	M
CO2	H	M	H	M	H	M	H	H	M	H	H	H	H
CO3	H	H	L	M	H	H	H	M	H	H	H	H	M
CO4	H	H	H	L	M	H	M	H	H	H	H	H	H
CO5	M	H	M	M	L	H	H	H	H	H	L	H	H

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

Course Designed by	Verified by HoD	Checked by	Approved by
R. Pradeep 30/3/22 R. PRAHADEESWARAN	Kalyan 30/3/22 T. R. RAJESH PANDIAN	M. K. Srinivasan 30/3/22 Convener GDC	30 MAR 2022

Course Code	Title		
21U3CHP623	Core Paper – XXIII Food and 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:**

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: 4**

S. No	Experiment
<b>Food &amp; Beverage Service VI Practical</b>	
	<ol style="list-style-type: none"> <li>1. Preparing Function Prospectus</li> <li>2. Attending enquiry for catering Function ( Role Play)</li> <li>3. Function Booking ( Role Play)</li> <li>4. Menu Planning for Functions</li> <li>5. Various styles of table set up for various occasions</li> <li>6. Top table and sprigs set up</li> <li>7. Space calculations for accommodating table plan</li> <li>8. Calculating Staff requirement</li> <li>9. Briefing and allocation of Stations/tables to the waiters</li> <li>10. Service procedure of meals during formal function</li> <li>11. Buffet Set up (Different styles)</li> <li>12. Preparing check list for Outdoor catering</li> <li>13. Setting up of a trolley for different types of food</li> <li>14. Carving at the trolley (Dishes given in F&amp;B Service text by Dennis Lillicrap) Flambéing at the trolley</li> </ol>
<b>Instructional hours: 60 Hours</b>	

**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.


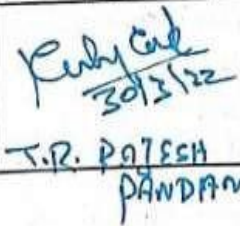
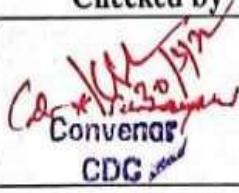
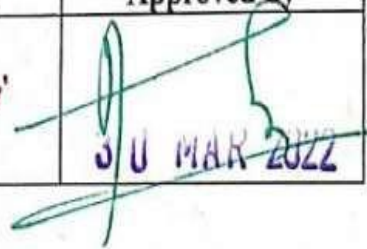
**Tools for Assessment (30 Marks)**

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	M	H	H	M	M	H	H	H	L	L	H
CO2	H	H	H	H	M	M	M	H	H	H	M	H	H
CO3	H	M	H	H	H	H	M	H	H	M	L	H	L
CO4	H	H	L	L	L	M	M	H	H	H	L	H	H
CO5	H	H	H	H	H	M	L	H	H	L	H	H	H

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

Countersigned by	Verified by	Checked by	Approved by
 T.R. RAJESH PANDIAN	 T.R. RAJESH PANDIAN	 Convenor CDG	 30 MAR 2022

Course Code	Title		
21U3CHE604 - A	Elective – II Fast Food Operations		
Semester :VI	Credits: 4	CIA:50 Marks	ESE: 50 Marks

**Course Objective:**

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

**Course Outcome :**

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 and 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
<b>Instructional Hours</b>			<b>12</b>
II	<b>Fast food Operation &amp; Management:</b> Types of Operation, characteristics of fast food operation, basic policies (financial, marketing, catering considerations), food production styles, food service styles, organization & staffing	1	9
<b>Instructional Hours</b>			<b>12</b>
III	<b>Fast food Operation:</b> fast food called as fast food, purpose of fast food, harmful effects of fast foods, advantages & disadvantages, attraction of customers,	1	3
<b>Instructional Hours</b>			<b>12</b>
IV	<b>Selling Techniques:</b> A Service orientation, Establishing Service standards, basic Selling Procedure, Handling service problems, Techniques & strategies, marketing & pricing techniques	1	4
<b>Instructional Hours</b>			<b>12</b>
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
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>



**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.

**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.

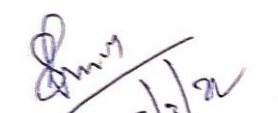



**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	H	-	M	-	M	H	H	H	M	H	M
CO2	M	M	H	-	H	-	M	H	H	M	M	H	M
CO3	M	M	M	-	M	L	L	H	M	H	H	M	L
CO4	H	M	M	L	M	L	L	M	M	M	H	M	L
CO5	H	M	H	M	L	-	L	M	M	H	M	M	M

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

Countersigned by	Verified by	Checked by	Approved by
 H. SRINIVASAN 3/3/22	 T.R. RAJESH 30/3/22 PRINCIPAL	 Coordinator 30/3/22	 30 MAR 2022

Course Code	Title		
<b>21U3CHE605 - B</b>	<b>Elective II – Room Division Management</b>		
<b>Semester: VI</b>	<b>Credits: 4</b>	<b>CIA: 50 Marks</b>	<b>ESE: 50 Marks</b>

**Course Objective:**

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

**Course Outcomes:**

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
<b>I</b>	<b>Organization and importance of FO &amp; HK</b> 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
	<b>Instructional Hours</b>		<b>12</b>
<b>II</b>	<b>FO Management</b> Establishing Room Rates – Types of Rates and Room Rate methodologies Forecasting room Availability – Influence or Forecasts – Forecast Data and Formula. Budgeting – Preparing a Budget.	3	3
	<b>Instructional Hours</b>		<b>12</b>
	<b>III</b>	<b>FO Quality Guest Service</b> Introduction – The quality movement – Quality Guest service.	3
<b>Ergonomics in Housekeeping</b> Principles and Significance of ergonomics – Analysis of Risk Factors in Housekeeping: Ergonomic Perspective		2	21
<b>Instructional Hours</b>			<b>12</b>
<b>IV</b>	<b>Ecotels</b> Introduction – Ecotel Certification – Choosing an Eco-Friendly Site – Hotel Design and Construction – Energy Conservation – Water Conservation – Waste Management – Environment – Friendly Housekeeping.	2	29
	<b>Instructional Hours</b>		<b>12</b>

V	<b>Managerial skills for room division management</b> Recruitment and Selection – orientation and Socialization Training and development – Focused Training Options – Training Aids.	3	14
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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

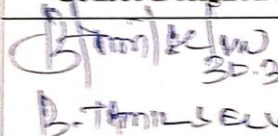
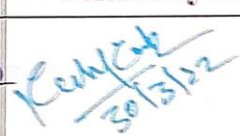
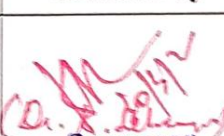

**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	-	H	-	M	M	H	H	H	M	H
CO2	H	M	H	-	H	-	M	M	H	M	M	M	H
CO3	M	M	H	-	H	-	M	H	H	H	H	M	H
CO4	M	M	M	M	M	-	M	H	M	M	M	M	M
CO5	M	H	M	M	M	M	M	M	H	M	M	M	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
 30-3-2022 B. Thirumala Rao	 30/3/22 T.R. RAMESH PANDRAN	 30/3/22 Convenor CDE	 30 MAR 2022

Course Code	Title		
21U3CHE606 - C	Elective II – Catering Management		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course Objective:**

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

**Course Outcome:**

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	<b>Functions of Management</b> Planning, organizing, Directing, Coordinating, Controlling, Evaluating. Leadership style – Training – Decision Making – Communication.	1	1
<b>Instructional Hours</b>			<b>12</b>
II	<b>Organization of Spaces</b> Kitchen Spaces – Designing Kitchens; Designing for safety; layout of kitchens. Storage Spaces – Location, Types and Planning. Service Areas – Location, Planning service areas.	1	2
<b>Instructional Hours</b>			<b>12</b>
III	<b>Equipment</b> Classification – Selection – Equipment design, Installation and operation – Purchasing - care and maintenance of equipment.	2 1	1 3
<b>Instructional Hours</b>			<b>12</b>
IV	<b>Food Management</b> Characteristics of Food – Types of foods, nutritional Quality. Food Purchasing – Food buyer, Purchasing Activity Receiving and Storage of Food <b>Menu Planning</b>	1	4
<b>Instructional Hours</b>			<b>12</b>

v	<b>Cost Control</b> Food cost control; Factors responsible for losses; Methods of controlling food costs; costing of dishes.	1	5
	<b>Pricing</b> Methods of pricing; Ascertaining a profitable price level.		
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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.




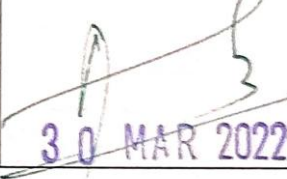
**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	-	H	-	H	H	H	M	H	H	H
CO2	H	M	H	M	L	-	M	M	M	H	M	M	M
CO3	M	L	M	M	M	-	M	H	M	H	M	H	H
CO4	H	M	H	M	H	L	M	M	M	H	M	M	M
CO5	H	M	H	M	H	L	M	M	H	M	M	M	H

H – High, M – Medium, L – Low

Countersigned by	Verified by	Checked by	Approved by
 H. SRINIVASAN	 T.R. RAJESH PROFESSOR	 Convener COC	 30 MAR 2022

Course Code	Title		
21U3CHE607 - A	Elective III – Food Service and Facility Planning		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course Objective:**

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

**Course Outcome:**

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	<b>Food service facilities planning:</b> 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
<b>Instructional Hours</b>			<b>12</b>
II	<b>The planning process:</b> 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 <b>market survey, site</b> analysis, cost estimates.	2	10
<b>Instructional Hours</b>			<b>12</b>
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
<b>Instructional Hours</b>			<b>12</b>
IV	Work place design: Developing work place, work place	1	13

	environment, concepts of motion economy, materials handling, designing safe work place,		
	Equipments requirements: Methods, equipments check list, broilers, griddles, ovens, ranges, steam jacketed kettles, steamers, ware washing equipment, waste disposal equipment selection.	1	14
<b>Instructional Hours</b>			<b>12</b>
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
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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.

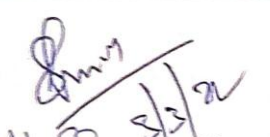



**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	L	H	L	M	H	H	H	H	M	H
CO2	H	M	H	M	H	-	H	H	H	M	M	M	M
CO3	M	M	M	-	H	-	M	M	M	M	M	M	M
CO4	M	M	M	L	H	-	M	H	H	M	M	M	M
CO5	M	M	H	L	H	-	M	H	M	M	M	M	M

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

Countersigned by	Verified by	Checked by	Approved by
 H. SRINIVASAN	 T.R. RANESH PROFESSOR	 Convener	 30 MAR 2022

Course Code	Title		
21U3CHE608 - B	Elective – III Event Management		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course Objective:**

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

**Course Outcome:**

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"> <li>Introduction to Events</li> <li>Meaning and Importance of Events</li> </ul>	1	2
	<ul style="list-style-type: none"> <li>Characteristics of events</li> <li>Factors that contribute to success, Specialness / Uniqueness of events, themes.</li> <li>Typology of events</li> </ul>	1	4
<b>Instructional Hours</b>			<b>12</b>
II	<ul style="list-style-type: none"> <li>Event Planning Process, Scheduling of Events, Planning various types of events.</li> </ul>	2	2
	<ul style="list-style-type: none"> <li>Tools for Event Planning and Management</li> <li>Event organizers / stakeholders, their motivations / objectives; working with the community; event tourism.</li> </ul>	2	4
<b>Instructional Hours</b>			<b>12</b>
III	<ul style="list-style-type: none"> <li>Socio – cultural perspectives on events</li> <li>Celebration, tradition, ritual, symbolism, popular culture, identity, image, authenticity.</li> </ul>	3	5
	<ul style="list-style-type: none"> <li>Economic rationales for events</li> <li>Negotiating the best deal, contracts</li> </ul>		
<b>Instructional Hours</b>			<b>12</b>
	<ul style="list-style-type: none"> <li>Event marketing and event promotions</li> <li>Brand building and brand management</li> <li>Client Servicing</li> </ul>	1	10
	<ul style="list-style-type: none"> <li>Sponsorships,</li> <li>Advertising for events and building strategies</li> <li>Sales Promotions</li> </ul>	1	14
<b>Instructional Hours</b>			<b>12</b>



V	<b>Event Operations:</b>	3	11
	<ul style="list-style-type: none"> <li>• Setting up parking, maintenance, ticketing, Food and Beverage, Show Production.</li> </ul>		
	<b>Assessing and Measuring Event Success:</b> <ul style="list-style-type: none"> <li>• Customer Satisfaction, Client Service, Vendor Relations.</li> </ul>		
	<b>Event Evaluation:</b> <ul style="list-style-type: none"> <li>• Closing &amp; Evaluation</li> </ul>		
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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.




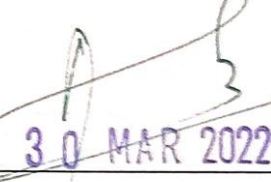
**Tools for Assessment (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	L	H	L	M	H	H	H	H	M	H
CO2	H	M	H	M	H	-	H	H	H	M	M	M	M
CO3	M	M	M	-	M	M	M	M	M	M	M	H	M
CO4	M	M	M	L	H	L	M	H	H	M	M	M	M
CO5	M	M	H	L	H	-	M	H	M	M	M	M	H

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

Countersigned by	Verified by	Checked by	Approved by
 H. SRINIVASAN	 T.R. RAJESH PRASAD	 Coordinator	 30 MAR 2022

Course Code	Title		
21U3CHE609 - C	Elective III - Travel and Tourism Management		
Semester: VI	Credits: 4	CIA: 50 Marks	ESE: 50 Marks

**Course objective:**

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

**Course Outcome:**

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 and 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
<b>Instructional Hours</b>			<b>12</b>
II	Organization of tourism - Need for organization, Factors influencing the type of organization, recommendations for Tourist organizations, National tourist organization - Functions, International tourist organization Function	2	6
		<b>Instructional Hours</b>	
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
<b>Instructional Hours</b>			<b>12</b>
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
<b>Instructional Hours</b>			<b>12</b>

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
<b>Instructional Hours</b>			<b>12</b>
<b>Total Hours</b>			<b>60</b>

**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 (50 Marks)**

CIA I	CIA II Online Test	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
8	8	10	8	8	8	50

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	H	-	H	L	H	H	H	H	H	M	L
CO2	M	H	H	-	M	M	M	-	H	M	M	H	H
CO3	H	M	H	L	H	H	L	H	L	L	H	M	M
CO4	M	H	H	L	M	M	H	M	M	H	H	H	H
CO5	H	M	M	L	H	L	M	H	H	H	H	H	H

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

Course Designed by	Verified by HOD	Checked by	Approved by
T.P. RAJESH RANJAN 30/3/22	T.P. RAJESH RANJAN 30/3/22	Dr. K. S. Srinivasan Convener CDC	30 MAR 2022

Course Code	Title		
21U4CHZ604	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 Outcome :**

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

CO 1	Ability to know the Art of Mixology
CO 2	Knowledge on Handling Bar Equipments
CO 3	Menu knowledge for cocktails and mocktails
CO 4	Skill in cocktails garnishing
CO 5	Skill in Service of Liquor

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

**Course Content**

**Instructional Hours/Week: 3**

Ex. No.	Experiment
1	Basic Principles of Bartending
2	Bar Equipments
3	Art of Mixology
4	Art of Cocktails
5	Roles and Tasks of a Bartender
6	Operations of the Bar
7	Social Skills, Bar Appearance, Customer Welcoming, and Personal Hygiene
8	Labor and Tasks
9	Customer Service
10	Classic Mocktail Recipes
11	Raw Materials and Products
12	Alcohol Drinks Recognition (Labels)
<b>Total Hours: 45</b>	

**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.

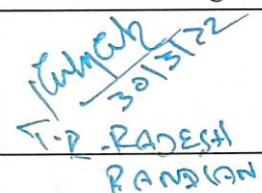
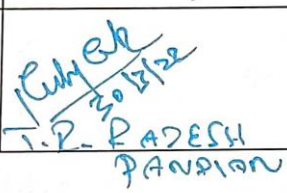

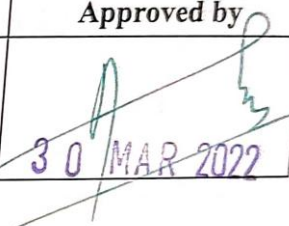
**Tools for Assessment (30 Marks)**

Bar Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
5	5	5	6	6	3	30

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	M	-	H	-	L	H	M	M	H	H	M
CO2	M	M	M	-	H	-	M	M	H	H	H	H	M
CO3	M	M	H	-	H	-	L	H	H	H	H	H	H
CO4	M	M	M	-	H	-	L	M	M	M	H	M	M
CO5	M	M	H	-	H	-	L	H	M	M	H	H	M

H- High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
			

EXTRA  
DEPARTMENTAL  
COURSES

Course Code	Title	
21U4CH3ED1	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:**

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
<b>Total Hours : 30</b>	

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	L	M	-	M	-	M	M					
CO2	M	L	H	-	M	-	L	L					
CO3	H	M	H	M	L	-	M	M					
CO4	H	H	M	-	L	-	M	M					
CO5	M	M	M	-	M	-	H	M					

H – High, M – Medium, L – Low

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pral 30/3/22 R. PRADHADEESWARAN	P. PATECH 30/3/22 PONDIAN	Convenor CDC	30/MAR 2022

Course Code	Title	
21U4CH3ED2	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:**

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
<b>Total Hours : 30</b>	

**Mapping**

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	L	M	-	M	-	M	M					
CO2	M	L	H	-	M	-	L	L					
CO3	H	M	H	M	L	-	M	M					
CO4	H	H	M	-	L	-	M	M					
CO5	M	M	M	-	M	-	H	M					

**H – High, M – Medium, L – Low**

Course Designed by	Verified by HOD	Checked by	Approved by
R. Pral 30/3/22 R. PRADHADEESWARAN	Renuka 30/3/22 T. K. PATECH PONDICH	Convenor CDC	30/MAR 2022



SELF STUDY  
PAPERS

Course Code	Title
21UCHSS01	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:**

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**

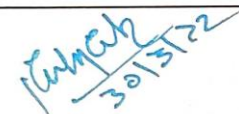
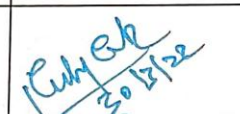

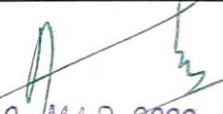
**Course Content**

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

## Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	M	-	H	-	L	H	M	M	H	H	M
CO2	M	M	M	-	H	-	M	M	H	H	H	H	M
CO3	M	M	H	-	H	-	L	H	H	H	H	H	H
CO4	M	M	M	-	H	-	L	M	M	M	H	M	M
CO5	M	M	H	-	H	-	L	H	M	M	H	H	M

H- High; M-Medium; L-Low

Course Designed by	Verified by HOD	Checked by	Approved by
 T.P. RADESH PANDEY	 T.P. RADESH PANDEY	 Convener CDC	 30 MAR 2022

Course Code	Title
21UCHSS02	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 Icings.

**Course Outcome:**

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**

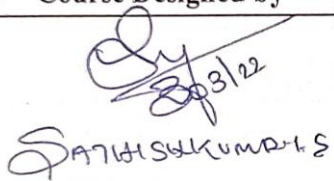
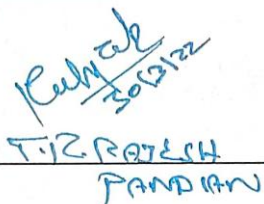

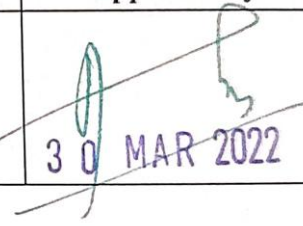
**Course Content**

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

Mapping

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	H	H	M	H	L	L	-	M	M	M	H	H
CO2	H	H	M	L	L	-	-	M	H	M	H	M	L
CO3	M	M	H	L	L	-	-	H	M	H	L	M	M
CO4	H	H	H	M	L	L	L	M	M	M	M	H	H
CO5	M	M	M	M	M	L	L	H	M	H	L	M	M

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

Course Designed by	Verified by HOD	Checked by	Approved by
 SATHISHKUMAR S 30/3/22	 T.R. RAJESH PANDIAN 30/3/22	 Convenor CDC 30/3/22	 30 MAR 2022