

# **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**

**I & II Semester**

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



**Effective from 2022 – 2023**



# 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

<b>PO1</b>	<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.
<b>PO2</b>	<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.
<b>PO3</b>	<b>Effective Communication</b>	Develop language competence and be proficient in oral and written communication with a focus on LSRW.
<b>PO4</b>	<b>Environment and Sustainability</b>	Understand the consequential responsibilities to analyze and realize the interactions between social and environmental sustainability procedures and create processes.
<b>PO5</b>	<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.
<b>PO6</b>	<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.
<b>PO7</b>	<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
<b>PO8</b>	<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

Programme Code: UCH

(Applicable to the students admitted during the year 2022 - 2023 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Marks			Credit
						CIA	ESE	Total	
I	I	22U1FCH101	Le francais pour l'hotellerie et restauration - I	5	3	50	50	100	4
	II	22U2ENG101	Professional English I	5	3	50	50	100	4
	III	22U3CHC101	Core Paper I Food Production - I	4	3	30	45	75	3
		22U3CHC102	Core Paper II Food and Beverage Service I	3	3	30	45	75	3
		22U3CHP103	Core Paper III Food Production - I Practical	3	4	30	45	75	3
		22U3CHP104	Core Paper IV Food and Beverage Service I Practical	3	3	25	25	50	2
		22U3CHA101	Allied Paper I Accommodation Operations I	4	3	30	45	75	3
	IV	22U4ENV101	Ability Enhancement Compulsory Course Environmental Studies	2	3	50	-	50	2
		22U4HVVY201	Value Education: Human Values and Yoga Practice I	1	-	-	-	-	-
				<b>30</b>				<b>600</b>	<b>24</b>
II	I	22U1FCH202	Le francais pour l'hotellerie et restauration- II	4	3	50	50	100	4
	II	22U2ENG202	Professional English II	5	3	50	50	100	4
	III	22U3CHC205	Core Paper V Food Production - II	3	3	30	45	75	3
		22U3CHC206	Core Paper VI Food and Beverage Service II	3	3	30	45	75	3
		22U3CHP207	Core Paper VII Food Production - II Practical	3	4	30	45	75	3
		22U3CHP208	Core Paper VIII Food and Beverage Service II Practical	3	3	25	25	50	2
		22U3CHA202	Allied Paper II Accommodation Operations II	3	3	30	45	75	3

II	III	22U3CHR203	Allied Paper III Accommodation Operations Practical	3	3	30	45	75	3
	IV	22U4HRC202	Ability Enhancement Compulsory Course Human Rights and Constitution of India	2	3	50	-	50	2
		22U4HVVY201	Value Education: Human Values and Yoga Practice I	1	2	50	-	50	2
				<b>30</b>				<b>725</b>	<b>29</b>
III	III	22U3CHC309	Core Paper IX Food Production – III	3	3	30	45	75	3
		22U3CHC310	Core Paper X Food and Beverage Service III	3	3	30	45	75	3
		22U3CHC311	Core Paper XI Front Office Operations - I	3	3	30	45	75	3
		22U3CHP312	Core Paper XII Food Production - III Practical	3	4	30	45	75	3
		22U3CHP313	Core Paper XIII Food and Beverage Service III Practical	3	3	25	25	50	2
		22U3CHA304	Allied Paper IV Food and Beverage Management	4	3	50	50	100	4
	IV	22U4CHS301	Skill Based Paper I Bakery and Confectionery I	3	3	30	45	75	3
		22U4CHZ302	Skill Based Paper II Bakery and Confectionery I Practical	3	3	30	45	75	3
		22U4NM3BT1 22U4NM3AT1	Basic Tamil-I @ / Advanced Tamil-I #	2	3	50		50	2
		22U4CH3ED1/ 22U4CH3ED2	Extra Departmental Course 1 / Course 2	2	3	-	50	50	2
		22U4HVVY402	Value Education: Human Values and Yoga Practice II	1	-	-	-	-	-
		22U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
				<b>30</b>				<b>700</b>	<b>28</b>
IV	III	22U3CHC414	Core Paper XIV Food Production - IV	3	3	30	45	75	3
		22U3CHC415	Core Paper XV Food and Beverage Service IV	3	3	30	45	75	3
		22U3CHC416	Core Paper XVI Front Office Operations II	3	3	30	45	75	3
		22U3CHP417	Core Paper XVII Food Production - IV Practical	3	4	30	45	75	3

		22U3CHP418	Core Paper XVIII Food and Beverage Service IV Practical	2	3	25	25	50	2
		22U3CHP419	Core Paper XIX Front Office Operations Practical	3	3	30	45	75	3
		22U3CHR405	Allied Paper V Computer Applications in Hotel Industry Practical	3	3	30	45	75	3
		22U3CHE401 22U3CHE402 22U3CHE403	Discipline Specific Elective I	4	3	50	50	100	4
	IV	22U4CHZ403	Skill Based Paper III Bakery and Confectionery II Practical	3	3	30	45	75	3
		22U4NM4BT2 22U4NM4AT2	Basic Tamil-II@ / Advanced Tamil-II #	2	2	50		50	2
		22U4HVVY402	Value Education: Human Values and Yoga Practice II	1	2	50	-	50	2
		22U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade
				<b>30</b>				<b>775</b>	<b>31</b>
V	III	22U3CHV501	Industrial Exposure training Report*	120 Days	3	50	50	100	4
								<b>100</b>	<b>4</b>
VI	III	22U3CHC620	Core Paper XX Food Production - VI	5	3	50	50	100	4
		22U3CHC621	Core Paper XXI Food and Beverage Service VI	5	3	50	50	100	4
		22U3CHP622	Core Paper XXII Food Production - VI Practical	5	4	50	50	100	4
		22U3CHP623	Core Practical XXIII Food and Beverage Service VI Practical	4	3	30	45	75	3
		22U3CHE604 22U3CHE605 22U3CHE606	Discipline Specific Elective II	4	3	50	50	100	4
		22U3CHE607 22U3CHE608 22U3CHE609	Discipline Specific Elective III	4	3	50	50	100	4
	IV	22U4CHZ604	Skill Based Paper IV Mixology Practical	3	3	30	45	75	3
	V	22U5EXT601	Extension Activities @	-	-	50	-	50	2
				<b>30</b>				<b>700</b>	<b>28</b>
			Total					3600	144
Additional Credit (Optional)								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	22U3CHE401 – A	Food and Nutrition
	22U3CHE402 – B	Food Safety and Hygiene
	22U3CHE403 – C	Individual Project – <b>Topics Related to Hospitality Industry</b>
Elective II	22U3CHE604 – A	Fast Food Operations
	22U3CHE605 – B	Room Division Management
	22U3CHE606 – C	Catering Management
Elective III	22U3CHE607 – A	Food Service and Facility Planning
	22U3CHE608 – B	Event Management
	22U3CHE609 – 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	22U4CH3ED1	Basics of Indian Cookery Practical
2		22U4CH3ED2	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	22UCHSS01	Bar Tricks
2		22UCHSS02	Icing Techniques

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



Course Code		Title			
22U3CHC101/ 21		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 Category		Entrepreneurship			
Development Needs		Global			
Course Description		Enable the students to know the basics of cookery and characteristics of raw ingredients which make the dishes delicious to meet the world standard.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Acquire knowledge on Hygiene, HACCP		Teacher Centric Discussion	Assignment	
CO 2	Attain Knowledge on Kitchen Equipment		Collaborative Learning	Seminar	
CO 3	Understanding Basics of Food Commodities		Blended Learning	Class Test	
CO 4	Accomplish Methods of Preparing and Mixing food		Student Centric Discussion	Assignment	
CO 5	Accomplish Methods of cooking food		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 4		
Unit	Description			Text Book	Chapters
I	Introduction to Professional Cookery-Origin of Cooking, Attitudes and behavior in the kitchen. Hygiene – Personal Hygiene, Kitchen Uniform, Kitchen Hygiene. Hazard Analysis & Critical Control point Definition, Aims, and Objectives. Kitchen Organization - Introduction, Classical Brigade. (Organizational chart for large hotel), Kitchen Layout, Satellite kitchen Roles of Executive Chef, Duties and Responsibilities of various chefs Cooking Fuels- Various fuels used in kitchen ,Advantages & Disadvantages			1	1
Instructional Hours					12
Suggested Learning Methods : Lecture based learning on Food Safety					02 Hrs
II	Kitchen Equipment-Introduction, Points to be consider before purchasing equipments, Classification of kitchen Equipments with examples (Utensils, Small, Large & mechanical equipments) Care & Maintenance, Safety Procedure. Introduction to Cookery-Aims and Objectives of Cooking Food, Effect of Cooking on Carbohydrates, Protein, Minerals,and Vitamins.			1	9
Instructional Hours					12
Suggested Learning Methods : Activity based Learning on Identification of equipment					02 Hrs
III	Food Commodities: Raw Ingredients- Cereals, Pulses, Nuts, Herbs, Spices & Condiments. Sugar-Types & Uses. Fats & Oils- Meaning with examples, Types, Uses, factors for shortenings. Egg-Storage, Uses, Characteristics. Salt-Uses Liquid-Water, Stock, Milk & Fruit Juices-Uses. Dairy Products-Cream, Yoghurt – Meaning, Uses, Types.			1	3

	<b>Cheese</b> - Manufacturing Process, Uses, Types. Sweetening, Flavoring, Thickening (Indian thickening agent), Raising, Coloring, and Seasoning- Uses & examples.												
<b>Instructional Hours</b>								12					
<b>Suggested Learning Methods :</b> Experiential Learning on handling of Ingredients								<b>02 Hrs</b>					
<b>IV</b>	<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. <b>Cutting</b> - (Julienne, Brunoise, Macedoine, Jardinniére, and Paysanne) <b>Methods of Mixing Food</b> Beating or Whipping, Blending, Rubbing, Creaming, Folding, Kneading, Pressing, Rubbing in ,Rolling , Marinating, Stirring, Whipping, Whisking, Rolling.						1	4					
							2	1					
<b>Instructional Hours</b>													
<b>Suggested Learning Methods:</b> Experiential Learning on Different Cutting and Mixing Food.								<b>02 Hrs</b>					
<b>V</b>	<b>Cooking Techniques</b> - Conduction, Convection, and Radiation Meaning. <b>Methods of Cooking food</b> - Boiling, Simmering Poaching, Blanching, Stewing , Steaming, Baking, Grilling, Broiling, Tossing, Braising, Sautéing, Frying (Deep Fry & Shallow fry), Roasting (Pot, Spit & oven), Microwave, Paper Bag Cooking, Infra red Cooking						1	5					
<b>Instructional Hours</b>								12					
<b>Suggested Learning Methods :</b> Expeditionary Learning on Cooking Foods								<b>02 Hrs</b>					
<b>Total Hours</b>													
<b>Text Books</b>		1. Krishna Arora, <b>Theory of Cookery</b> , Frank House & Co Ltd, Fourth Edition, 2008. 2. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> , ELST Hodder & Stoughton, Eleventh Edition, 2004.											
<b>Reference Books</b>		1. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2010. 2. Victor Ceserani, Ronald Kinton & David Fosket, <b>Theory of Catering</b> , ELSTH odder & Stoughton, Eleventh Edition, 2006.											
<b>Tools for Assessment (30 Marks)</b>													
<b>CIA I</b>	<b>CIA II</b>	<b>CIA III</b>	<b>Assignment</b>	<b>Seminar</b>	<b>Contribution in Dept Events</b>			<b>Total</b>					
4	4	7	5	5	5			30					
<b>Mapping</b>													
<b>CO \ PO</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>
<b>CO1</b>	H	M	M	M	M	L	M	M	M	M	M	H	M
<b>CO2</b>	M	H	L	L	L	M	M	L	M	M	M	M	M
<b>CO3</b>	M	M	M	H	L	L	L	L	H	M	L	M	H
<b>CO4</b>	L	M	M	M	L	L	M	M	L	L	M	L	H
<b>CO5</b>	L	H	M	M	H	M	M	L	M	H	M	M	L
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by</b>					
<b>R. Prahadeeswaran, CS&amp;HM</b>								<b>T.R. Rajesh Pandian</b>					

Course Code		Title			
22U3CHC102		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 Category		Employability			
Development Needs		Regional			
Course Description		Provides knowledge on menu and its types, Basics Etiquettes of service personal and rules to be followed in service industry.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Knowledge of Food and beverage service department and its types		Teacher Centric Discussion	Assignment	
CO 2	To know about basic Etiquettes and equipment’s used different styles of service		Collaborative Learning	Seminar	
CO 3	Knowledge on Menu and its cover laying		Blended Learning	Class Test	
CO 4	How to use KOT and settling bills and to learn about different types of breakfast		Student Centric Discussion	Assignment	
CO 5	To impart knowledge on various aspects of Room service		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 3		
Unit	Description			Text Book	Chapters
I	Introduction to Food and Beverage Service Introduction to Food service industry. Sectors of Food service industry. Types of Food and Beverage outletsand 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
Instructional Hours					9
Suggested Learning Methods : Lecture based learning on food Service Industry.					02 Hrs
II	Restaurant Etiquette. Qualities required for food service staff. Briefing. Food service equipment’s. Cutlery crockery, glassware, and trolleys. Ancillary Departments, Styles of food service. Table service, English Service, Silver Service, American Service, French Service, Russian Service. Factors influencing styles of service. Mis en Place, Mis en Scene. Preparing the Restaurant before and after the service. Uses of waiters kit during service.			1	9
Instructional Hours					9
Suggested Learning Methods : Activity based Learning on identification of equipment					02 Hrs
III	Menu. Types of Menu. Planning of Menu. Points to be considered while planning the Menu. Balancing a Menu. French Classical Courses. Cover, Types of cover, and Accompaniments. Table Manners.			1	13
Instructional Hours					9
Suggested Learning Methods : Group Learning on different types of menu					02 Hrs
IV	Rules to be considered while waiting at a table. Order taking procedure, KOT. Writing of KOT. Placing an order. Checking Systems. Order of service, Presentation and settling of bills.			1	4

2022

Course Code		Title		
22U3CHP103		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 Category		Entrepreneurship		
Development Needs		Global		
Course Description		Developing the skills and professionalism and also innovative thinking in food production, plating and garnishes.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Acquire knowledge on Identification of Food Commodities, Equipments, and Utensils		Activity Based learning	Identification
CO 2	Understanding how to Compile a Menu, Plan of Work, and Indent sheet.		Activity Based learning	Indent Sheet
CO 3	Apply method of cooking food		Activity Based learning	Preparation and Presentation of food
CO 4	Acquire Demonstration classes on various Cuts of Vegetables		Activity Based learning	Based on observation
CO 5	Skill on Preparing various dishes.		Activity Based learning	Preparation and Presentation of food
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 3	
Ex. No.	Experiment			
1	Identification of Food Commodities, Equipments, and Utensils			
2	Learn how to Compile a Menu, Plan of Work, and Indent sheet			
3	Demonstration Classes on various Cuts of Vegetables, Preparing, Cooking, Mixing			
4	Preparation of Rice Varieties			
5	Preparation of Biryani Varieties			
6	Preparation of Indian Bread Varieties			
7	Preparation of Dhal Varieties			
8	Preparation of Gravy-Veg & Non Veg Varieties			
9	Preparation of Dry-Veg & Non Veg Varieties			
10	Preparation of Raitha / Salads			
11	Preparation of Indian Sweet Varieties			
Instructional Hours				45
Suggested Learning Methods: Demonstration and Experienced Learning				
Text Books		1. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> ELST Hodder & Stoughton, Eighth Edition, 1995. 2. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I,Orient Longman Pvt Ltd, Fifth Edition, 2003.		

	3. Philip E. Thangam, <b>Modern Cookery</b> , Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.												
Reference Books	1. The Culinary Institute of America, <b>The Professional Chef</b> , JohnWeily & Sons, SeventhEdition, 1996.												
	2. Graham Dodgshun &Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> ,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					
R. Prahadeeswaran, CS&HM								T.R. Rajesh Pandian					

Course Code		Title		
22U3CHP104 / 21		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 Category		Employability		
Development Needs		Regional		
Course Description		Developing the skills and professionalism in the day to day operations of food and beverage service Industry.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Knowledge of cutleries, crockery and other equipments.		Activity Based Learning	Identification
CO 2	Ability to carry different types of trays.		Activity Based Learning	Applying Skills
CO 3	Learning to lay and relay table clothes.		Activity Based Learning	Demonstration
CO 4	Skill in holding service spoon and fork, napkin folding, placing of plates, crumbing down.		Activity Based Learning	Applying Skills
CO 5	Setting of side board for further service and cover laying		Activity Based Learning	Performance Assessment
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 3	
Ex. No.	Experiment			
1	Identification of cutlery, crockery, glassware and other equipments			
2	Basic etiquettes and personal attitude inside the service area.			
3	Order taking from Guest			
4	Laying and Relaying of table clothes			
5	Cover laying, Placing of plates and clearance of soiled plates			
6	Carrying of trays (light tray and heavy tray)			
7	Holding service spoon and fork			
8	Using service plate and crumbing down			
9	Napkin Folding			
10	Changing of dirty ashtrays			
11	Service of water			
12	Cleaning and polishing of glassware, stocking a side board			
Instructional Hours				45
Suggested Learning Methods: Hands on Training				
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food &		

	<b>Beverage Service</b> ,Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016.												
<b>Reference Books</b>	1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009. 2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002.												
<b>Tools for Assessment (25 Marks)</b>													
<b>Menu Knowledge</b>	<b>Plan of Work / Menu Preparation and Presentation / Compiling</b>				<b>Personal Grooming</b>		<b>Test 1</b>	<b>Test 2</b>	<b>Observation Note Book</b>			<b>Total</b>	
4	4				4		5	5	3			25	
<b>Mapping</b>													
<b>CO \ PO</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>
<b>CO1</b>	M	M	H	M	M	M	M	H	H	H	M	H	H
<b>CO2</b>	H	H	M	M	H	M	M	H	H	M	H	M	H
<b>CO3</b>	H	H	M	H	M	M	H	H	H	H	M	M	H
<b>CO4</b>	H	H	H	M	M	M	M	H	H	H	M	M	H
<b>CO5</b>	H	M	H	M	M	M	H	H	M	H	M	M	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by</b>					
<b>T.R. Rajesh Pandian, CS&amp;HM</b>								<b>T.R. Rajesh Pandian</b>					



Course Code		Title			
22U3CHA101/ 21		Allied Paper I – Accommodation Operations I			
Semester : I		Credits: 3	CIA : 30 Marks	ESE : 45 Marks	
Course Objective		The student will be able to comprehend the Functions, housekeeping inventories, guest floor rules, types of guest rooms and its cleaning process, Public areas, and laundry operations.			
Course Category		Employability / Skill Development			
Development Needs		Regional			
Course Description		To make world class professional in maintaining hotel, resorts and guest houses in hygienic and appealing environment.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Knowledge on Housekeeping Organization and its functions		Teacher Centric Discussion	Assignment	
CO 2	Able to operate the cleaning equipments and handling of cleaning agents		Technical Discussion	Seminar	
CO 3	Able to appraise the standards of the guest rooms		Blended Learning	Class Test	
CO 4	Acquire the knowledge on cleaning of rooms and public areas		Student Centric Discussion	Assignment	
CO 5	Knowledge on Laundry Operations		Teacher Centric Discussion	Presentation	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 4		
Unit	Description			Text Book	Chapters
I	Introduction to Housekeeping Department: Importance, Responsibilities, Organizational Structure,Duties and Responsibilities of housekeeping personnel. Personal Attributes of Housekeeping Staff. Housekeeping in Other Institutions.			1	2
	Functions of Housekeeping Department Layout of Housekeeping department, Coordination with other departments. Control Desk – Role, types of registers and files maintained. Lost and Found.			2	6
Instructional Hours					12
Suggested Learning Methods : Lecture based learning on Introduction of housekeeping					02 Hrs
II	Housekeeping Inventories			1	7
	Cleaning equipment (Manual & Electrical) – selection, use, care and maintenance. Cleaning agents – classification, use, care and storage; Guest Supplies – Amenities, Expendables, Essentials, and Loan items. Linen Room – Activities, Classification, Storage, Linen Exchange. Par Stock and Stock Taking.			1	17
	Uniforms – Selection, Storage, Issuing and Exchanging of Uniforms, Advantages of providing staff uniforms.			1	18
Instructional Hours					12
Suggested Learning Methods : Activity based Learning on equipment and agents					02 Hrs
III	Hotel Guestrooms			1	9
	Importance of the guestroom to a guest, Types of guestrooms, Layouts, Guest Room Status, Guest floor rules, Guest floor reportable.				
	Standard Contents of a Guestroom			1	10
	Types of Furniture, Types of Fixtures and Fittings, Beds, Mattresses,				

	and beddings, Types of Soft Furnishings, Guestroom Accessories – Types.Placement of Guest Supplies.												
Instructional Hours			12										
Suggested Learning Methods : Group Learning on Guest Stay			02 Hrs										
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 repairrooms, 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										
Instructional Hours			12										
Suggested Learning Methods:			02 Hrs										
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. Valet Service – Procedure for Collecting and deliveringguest laundry.	1	17										
		1	10										
Instructional Hours			12										
Suggested Learning Methods: Lecture Based Learning on laundry operations.			02 Hrs										
Total Hours													
Text Books	1. G.Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations andManagement</b> , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b> , Tata McGraw-HillPublishing Company Limited, First Edition, 2007.												
Reference Books	1. S.K.Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b> , Frank Bros.&Co.(Publishers) Ltd., First Edition, 2006 2. Joan C. Branson, Margaret Lennox, <b>Hotel, Hostel and Hospital Housekeeping</b> , 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						
B. Tamilselvan, CS&HM							T.R. Rajesh Pandian						

Course Code		Title			
22U3CHC205		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 Category		Entrepreneurship			
Development Needs		Global			
Course Description		Enable the students to know the basics of cookery, Garnishes and effects of cooking in soup, salads and different types of meat. which make the dishes delicious to meet the world standard.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Acquire Knowledge on Vegetable, Fruit, Egg, and Pasta Cookery.		Teacher Centric Discussion	Assignment	
CO 2	Accomplish skills on Meat Cookery.		Video Presentation	Seminar	
CO 3	Attain skills on Fish Cookery.		Blended Learning	Class Test	
CO 4	Understanding basics of Stock and Sauce.		Student Centric Discussion	Assignment	
CO 5	Understanding basics of Hors d Oeuvres, Salads and Soup.		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 3		
Unit	Description			Text Book	Chapters
I	Fruit Cookery-Classification of fruits (9 terms), Types with Examples, Uses of fruits in cookery. Vegetable Cookery - Classification of Vegetables with examples, Uses, Effects of heat on Vegetables, Importance of Vegetables. Egg Preparation - Boiled, Poached, Scramled, Omellette, and Spanish Omellete. Pasta- Storage, Types & Description, Ingredients, Cooking of pasta, Points to be followed while Cooking Pasta, Styles of Presenting Pasta. Styles of Presenting Potatoes (procedure for Making)- Pommes Croquettes Pommes Puree, Pommes Duchesse, , Pommes Macaire au four, Pommes Allumettes, Pommes Frites, Pommes Anna, Pommes Lyonnaise.			2	4
Instructional Hours					9
Suggested Learning Methods : Lecture based learning on Styles of Presentation					02 Hrs
II	Game- Meaning, Types & Examples. Poultry- Meaning, Classification, Selection, Cuts of Chicken. Butchery- Meaning, Selection, Cuts, Size& Uses of beef/veal,lamb/muttons, Pork Judging the quality of Various Meats Uses of beef/veal, lamb/muttons, Pork			1	5
Instructional Hours					9
Suggested Learning Methods : Activity based Learning on Cuts of Meat					02 Hrs
III	Fish Cookery-Classification of fish, Selection of fish & Shellfish, Cuts of fish, Cooking of fish. Steak- Meaning, Types of steaks & Description, Levels of Cooking Steak Offal & Other Edible parts of cuts – Uses. Ham, Bacon, Gammon- Meaning, Uses. Sausages & Salamis- Meaning, Uses			3	6
Instructional Hours					9
Suggested Learning Methods : Activity Based learning on Fish Cuts					02 Hrs

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Course Code		Title			
22U3CHC206		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 Category		Employability			
Development Needs		Regional			
Course Description		Provides knowledge on Non alcoholic beverages and its types and also knowledge on tobacco.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Knowledge of non alcoholic beverages		Teacher Centric Discussion	Assignment	
CO 2	Process of making Coffee and Tea And its service		Collaborative Learning	Seminar	
CO 3	Knowledge about Cheese and food service equipments		Blended Learning	Class Test	
CO 4	Understanding of Tobacco, Cigars and Cigarettes		Student Centric Discussion	Assignment	
CO 5	Ability to manage customer relations and Knowledge in food cost control		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 3		
Unit	Description			Text Book	Chapters
I	Introduction to Non Alcoholic Beverages: Definition of Non alcoholic beverages. Classification of Non alcoholic beverages. Stimulating, Nourishing, Refreshing. Examples of Nonalcoholic beverages under each classification. Milk based drinks. Aerated drinks. Squashes. Juices. Natural mineral water .Service of Non alcoholic beverages.			1	1
Instructional Hours					8
Suggested Learning Methods: Lecture based learning on Non Alcoholic Beverages					02 Hrs
II	Coffee- Definition: Processing coffee. Roasting of coffee beans. Methods of Making coffee. Faults in coffee. Service of coffee. Tea - Types of Tea and production process. Methods of making Tea. Service of Tea. Tisanes.			1	9
Instructional Hours					9
Suggested Learning Methods : Activity based Learning on Coffee making process					02 Hrs
III	Cheese - Making process. Types of cheese with examples. Service of cheese with accompaniments. Food service equipments. Furniture. Restaurant tables. Chairs. Banquet tables. Side boards .Reception Desk. Linen and Napkin used in service department.			1	3
Instructional Hours					9
Suggested Learning Methods : Group Learning on Food Service Equipment					02 Hrs
IV	Tobacco - Cigars. Structure of cigar. Terms used to refer to colour of wrapper. Shapes and sizes of cigar. Brands of cigar. Storage of cigar. Preparing and Lighting of cigar. Service of cigar. Cigarettes - Types of Cigarettes. Service of cigarette. Brand names. Effects of smoking and its			1	4

	impacts.												
Instructional Hours												9	
Suggested Learning Methods: Group Discussion on Tobacco												02 Hrs	
V	Preparing the Restaurant before and after the service. Handling Complaints. Portion control. Food cost control. Importance of customer relations. Outdoor catering. Meaning and duties to be carried out for outdoor catering.										2	1	
Instructional Hours												10	
Suggested Learning Methods : Activity based Learning by Preparing the Restaurant												02 Hrs	
Total Hours												45	
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b> ,Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016. 3. S.N.Bagchi, Anita Sharma, <b>Text book of Food &amp; Beverage Service</b> , Rajiv Jain forAman Publication, Third Edition, 2006.											
Reference Books		1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009. 2. Mahendra Singh Negi, <b>Training Manual for Food and Beverages Service</b> , 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					
M. Srinivasan, CS&HM								T.R. Rajesh Pandian					



Course Code		Title		
22U3CHP207 / 21		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 Category		Entrepreneurship		
Development Needs		Global		
Course Description		Developing the skills and professionalism and also innovative thinking in food production, plating and garnishes.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Acquire Demonstration classes on various cuts of meats		Activity Based learning	Cuts and Parts Identification
CO 2	Acquire Demonstration classes on Stock, and Basic Mother Sauces		Activity Based learning	Based on observation
CO 3	Acquire Demonstration classes on Chicken cuts		Activity Based learning	Cuts and Parts Identification
CO 4	Apply skill on Preparing various egg preparation		Activity Based learning	Preparation and Presentation of food
CO 5	Skill on Preparing various dishes		Activity Based learning	Preparation and Presentation of food
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 3	
Ex. No.	Experiment			
1	MENU:1-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
2	MENU:2-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
3	MENU:3-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
4	MENU:4-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
5	MENU:5-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
6	MENU:6-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
7	MENU:7-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
8	MENU:8-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert			
Instructional Hours				45
Suggested Learning Methods: Demonstration and Experienced Learning				
Text Books		1. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> ELST Hodder & Stoughton, Eighth Edition, 1995. 2. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I,Orient Longman Pvt Ltd, Fifth Edition, 2003. 3. Philip E. Thangam, <b>Modern Cookery</b> , Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.		
Reference Books		1. The Culinary Institute of America, <b>The Professional Chef</b> , JohnWeily & Sons, SeventhEdition, 1996.		





Course Code		Title		
22U3CHP208 / 21		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 Category		Employability		
Development Needs		Regional		
Course Description		Developing the skills and professionalism in the day to day operations of food and beverage service Industry.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Ability to take beverage orders from the guest		Activity Based Learning	Applying Skills
CO 2	Learning to set up breakfast trays		Activity Based Learning	Applying Skills
CO 3	Menu planning with beverages		Activity Based Learning	Applying Skills
CO 4	Skill in serving various types of beverages		Activity Based Learning	Applying Skills
CO 5	Application of social skills acquired and using them in future endeavors		Activity Based Learning	Applying Skills
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 3	
Ex. No.	Experiment			
1	Order taking procedures for non-alcoholic beverages.			
2	Order taking in Room service			
3	Breakfast tray set up with beverages			
4	Tray set up for coffee and its service procedure			
5	Tray set up for tea and its service procedure			
6	Cover laying for Table de Hote Menu and A La Carte Menu			
7	Compiling a Menu and Service procedure for French classical menu			
8	Service of Cigar			
9	Service of Cigarettes			
10	Bill preparation and presenting the bill			
Instructional Hours				45
Suggested Learning Methods: Hands on Training				
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b> ,Hodder Education, Ninth Edition, 2014.		

	2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016.												
<b>Reference Books</b>	1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009. 2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002.												
<b>Tools for Assessment (25 Marks)</b>													
<b>Menu Knowledge</b>	<b>Plan of Work / Menu Preparation and Presentation / Compiling</b>				<b>Personal Grooming</b>		<b>Test 1</b>	<b>Test 2</b>	<b>Observation Note Book</b>			<b>Total</b>	
4	4				4		5	5	3			25	
<b>Mapping</b>													
<b>CO \ PO</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>
<b>CO1</b>	M	M	H	M	M	M	M	H	H	H	M	H	H
<b>CO2</b>	H	H	M	M	H	M	M	H	H	M	H	M	H
<b>CO3</b>	H	H	M	H	M	M	H	H	H	H	M	M	H
<b>CO4</b>	H	H	H	M	M	M	M	H	H	H	M	M	H
<b>CO5</b>	H	M	H	M	M	M	H	H	M	H	M	M	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by</b>					
<b>M. Srinivasan, CS&amp;HM</b>								<b>T.R. Rajesh Pandian</b>					

Course Code		Title			
22U3CHA202/ 21		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 Category		Employability / Skill Development			
Development Needs		Regional			
Course Description		To make world class professional in maintaining hotel, resorts and guest houses in hygienic and appealing environment, safety procedure for the guest and staff, both internal and external aspects in designing.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Knowledge on Safety & Security and Pest Control		Teacher Centric Discussion	Assignment	
CO 2	Able to know the Procedure of Contract Services and Design.		Collaborative Learning	Seminar	
CO 3	Skill on Room Interior Designing		Blended Learning	Class Test	
CO 4	Knowledge on Planning and organizing the housekeeping		Student Centric Discussion	Assignment	
CO 5	Budgetary control in accommodation operations and services.		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 3		
Unit	Description			Text Book	Chapters
I	Safety and Security			1	20
	Work environment safety, Safety awareness and Accident prevention. Fire prevention and Fire Fighting. First Aid – First-aid Box, First-aid for common Situations.			2	11
	Pest control and Waste Disposal			1	22
	Types of Pests, Common Pests and their control.Waste Disposal.				
Instructional Hours					9
Suggested Learning Methods : Lecture based learning on Pest Control					02 Hrs
II	Contract Services: Contract services in Housekeeping, Guidelines for hiring contract Providers, Advantages & disadvantages of contract Services.			1	4
	Interior Designing: Objectives, Basic types of design, Elements of design, andPrinciples of design.			1	24
Instructional Hours					8
Suggested Learning Methods : Group Learning on Interior Designing					02 Hrs
III	Room Interiors				
	Colour - Colour Wheel, Planning Colour Schemes, Lighting Types of light, Lighting Plans, Floor Coverings – Types of Coverings, Carpets – care and maintenance of Carpets, Wall Coverings- Types of Wall Coverings, Types ofCurtains.			1	25
	Flower Arrangements			3	13,15
	Purpose of flower arrangement, Styles of flower arrangement – Western, Japanese, Free style arrangement, Equipment required, Common Flowers and Foliage.			1	20

Instructional Hours											10		
Suggested Learning Methods : Activity Based Learning on Flower Arrangement											02 Hrs		
IV	Planning Housekeeping Operations Division of work Document, Area inventory list, Frequency schedules, Performance Standards, Productivity standards, Equipment and Operating Supply Inventory Level, Job Procedures, Determining Staff Strength, Work Schedules. Training – Benefits& Types of training.									1	5		
										1	3		
Instructional Hours											9		
Suggested Learning Methods: Lecture Based Learning on Housekeeping Operations											02 Hrs		
V	Budgeting: 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		
Instructional Hours											9		
Suggested Learning Methods: Lecture Based Learning on Budgeting											02 Hrs		
Total Hours											45		
Text Books				1. G.Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations andManagement</b> , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b> , Tata McGraw-HillPublishing Company Limited, First Edition, 2007. 3. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998.									
Reference Books				1. S.K.Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b> , Frank Bros.&Co.(Publishers) Ltd., First 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	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						
B. Tamilselvan, CS&HM							T.R. Rajesh Pandian						

Course Code		Title		
22U3CHR203 / 21		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, flowerarrangements, carried out in the house keeping department.		
Course Category		Employability / Skill Development		
Development Needs		Regional		
Course Description		Practical exposure on cleaning process identification equipments and agents and its maintaining procedure.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Able to do the various cleaning & Handling of cleaning agents		Activity Based Learning	Applying Skills
CO 2	Skill in Bed making & Evening services		Activity Based Learning	Applying Skills
CO 3	Able to inspection of Room and Public areas.		Activity Based Learning	Applying Skills
CO 4	Ability to do the stain removal & Flower arrangement		Activity Based Learning	Applying Skills
CO 5	Skill on Preparing Duty Roaster.		Activity Based Learning	Applying Skills
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 3	
Ex. No.	Experiment			
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.			
Instructional Hours				45
Suggested Learning Methods: Hands on Training				
Text Books		1. G.Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations andManagement</b> , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b> , Tata McGraw-HillPublishing Company Limited, First Edition, 2007.		
Reference Books		1. S.K.Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b> , Frank Bros.&Co.(Publishers) Ltd., First Edition, 2006.		

				2. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998.									
<b>Tools for Assessment (30 Marks)</b>													
<b>Analyzing Skill</b>		<b>Plan of Work</b>			<b>Personal Grooming</b>		<b>Test 1</b>	<b>Test 2</b>	<b>Observation Note Book</b>			<b>Total</b>	
5		5			5		6	6	3			30	
<b>Mapping</b>													
<b>CO \ PO</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>	<b>PO5</b>	<b>PO6</b>	<b>PO7</b>	<b>PO8</b>	<b>PSO1</b>	<b>PSO2</b>	<b>PSO3</b>	<b>PSO4</b>	<b>PSO5</b>
<b>CO1</b>	M	M	M	L	H	-	M	H	H	H	H	M	H
<b>CO2</b>	M	M	M	L	H	-	M	H	H	H	H	M	M
<b>CO3</b>	H	M	H	L	H	L	M	H	H	H	M	M	M
<b>CO4</b>	H	H	H	-	H	M	M	H	H	H	H	M	M
<b>CO5</b>	M	M	H	L	H	L	M	H	H	H	M	M	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by</b>					
<b>B. Tamilselvan, CS&amp;HM</b>								<b>T.R. Rajesh Pandian</b>					