

**RCS - 2023**

# **NEHRU ARTS AND SCIENCE COLLEGE**

**(AUTONOMOUS)**

**(Affiliated to Bharathiar University Accredited with “A+” Grade by NAAC,**

**ISO 9001:2015 (QMS) 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, India.**

## **REGULATIONS, CURRICULUM & SYLLABUS**

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



**Effective from 2023 – 2024**

# **REGULATIONS**

**NEHRU ARTS AND SCIENCE COLLEGE**  
**(AUTONOMOUS)**  
**REGULATIONS FOR UNDERGRADUATE DEGREE COURSES**

**Choice Based Credit System blended with Outcome Based Education**

**Regulations with effect from the Academic Year 2023-2024**

**Definition**

- a) Programme – A course of study leading to the award of a degree in a discipline.  
(E.g.: B. Sc. / B. Com.)
- b) Branch – Discipline of study (e.g. B.Sc. Computer Science)
- c) Curriculum – The various courses (subjects) a student must study in a particular branch.
- d) Course – The Theory & Practical subject offered under each curriculum.
- e) Credit – A unit of measurement based on the duration of the contact hours, content and quality of the subject matter.

**1. UG Curriculum**

The UG Curriculum follows CBCS pattern and the medium of instruction is English.

**2. Eligibility for Admission to the Course**

Candidates for admission to the first year of the UG degree programmes are required to **have passed the higher secondary examination** (Academic or Vocational) conducted by the Govt. of Tamil Nadu in the relevant subjects or other examinations accepted as equivalent thereto by the Parent University, subject to such other conditions as may be prescribed thereof.

**3. Duration of the Programme**

The UG programme will comprise six semesters with two semesters per academic year, extending over a total duration of three years. Examination shall be conducted at the end of every semester for the respective courses. Each semester has 90 instructional days consisting of 5 teaching hours per working day. Thus, each semester has 450 teaching hours and the whole programme has 2700 teaching hours.

**4. Choice Based Credit System (CBCS)**

All Undergraduate Programmes offered by the University shall be under Choice Based Credit System (CBCS). Choice based credit system is introduced with the aim of offering flexibility in the choice of courses to the students.

### **Objectives of the Choice Based Credit System**

- To facilitate the students to have greater flexibility in their choice of courses.
- To widen the spectrum of knowledge of students by means of Core, Allied, Project / Electives, Value Education, Environmental Studies and Skill Based Subjects.
- To revamp the curriculum which enables to impart entrepreneurial skills and placement potentials qualities.
- To incorporate need based knowledge in tune with the location and neighborhood of the Institution.
- To allocate credit points to each paper of the study based on the weightage of the contact hours, content and quality.
- To extend opportunities to fast learners in order to earn additional credit from advanced as well as additional courses.
- To maintain the total credit points of each programme on par with international standards.

### **5. Outcome Based Education (OBE)**

OBE is an **educational** theory that bases each part of an **educational** system around goals (**outcomes**). By the end of the **educational** experience, each student should have achieved the goal.

#### **Objectives of Outcome based curriculum**

- The programme outcomes and Programme specific outcomes are clearly identified and unambiguously specified regarding the content, context and competence.
- The expected outcome should be defined by setting bench marks for each level of the programme. Benchmark should tackle and define specifically, the goals of the curriculum and verify ways to access whether the students have reached these goals at the level of study;
- OBE is driven by assessments that focus on well defined learning outcomes and not by other factors such as what is taught, the duration taken by the student to achieve the outcomes or which path the students take to achieve their targets. In OBE, assessment techniques must be with clear description of expected performance.

## Definitions

**Outcome:** An outcome of an educational Programme is what the student should be able to do at the end of a Programme / Course / Instructional Unit.

## Levels of Outcomes

- **Programme Outcomes:** POs are statements that describe what the students graduating from any of the educational Programmes should be able to do.
- **Programme Specific Outcomes:** PSOs are statements that describe what the graduates of a specific educational Programme should be able to do.
- **Course Outcomes:** COs are statements that describe what students should be able to do at the end of a course

**Learning Outcomes:** It describes levels of achievement that can be attained across the domains of learning. Here **K1** representing Remember; **K2** – Understanding; **K3** – Apply; **K4** – Analyze; **K5** – Evaluate, **K6** – Create are used to measure the levels of achievement in learning.

## 6. Course of Study

The Course of Study for the UG degree courses of all branches shall consist of the following:

**6.1. Part I : Language :** Tamil or any one of the modern / Classical languages i.e. Malayalam, French and Hindi.

It is absolutely obligatory for all the UG students to study a language under part I. A student can select and study any one of the languages offered under part I. The syllabus drafted would enable the students to communicate with the ease and effectiveness in that language. It shall be offered during the Semesters I to IV with one examination at the end of each semester.

**6.2. Part II : Language :** English

The study of English has been made mandatory for all UG students under part II. English being the window to the outer world in the context of the globalization scenario, the contents of the syllabus is tailored in a fashion suitable for imparting the classical and the modern facets of the language and literature, besides conferring a mastery of fluency and command over the language, providing a clout to compete for employment opportunities. The subject shall be offered during the Semesters I to IV with one examination at the end of each semester.

### **6.3. Part III : Core Subjects, Allied Subjects and Project or Elective Courses:**

1) **Core Subjects :** Each programme has a group of Core courses arranged semester wise. The syllabi of the core courses will enlighten the students in the acquisition of the basic concepts of their respective disciplines, besides getting focused on to the recent trends. The core courses will span over six semesters and examination shall be conducted in the core subjects at the end of every semester.

2) **Allied Subjects :** In all disciplines, the UG students must study Allied courses along with the core courses, which would supplement, suit and support the major course of study. The Allied Subjects is to be studied during the first four semesters of the UG programmes and examination shall be conducted at the end of every semester.

3) **Project , Internships and Electives with three Courses :** In all disciplines, the UG student shall undergo a Project and Internships (if any) and he / she must study three Elective Courses.

Three Elective courses are to be offered one in the V semester and two in the VI Semester. Elective subjects are to be selected from the list of electives prescribed by the concerned Board of Studies during the fifth and Sixth Semester along with the Core Subjects.

A student shall take up a project work in addition to his elective subjects. The report of the study should be submitted at the end of course duly certified by the supervisor and forwarded by the Head of the Department / Principal of the College. The Head of the Department of the programme concerned shall assign a project supervisor, who in turn shall assign the topic and monitor the project work of the student.

A student shall complete Internship (if any) as per the recommendations of BoS concerned.

### **6.4. Part IV**

1. a) Those who have not studied Tamil up to XII std and taken a Non-Tamil language under Part-I shall take Tamil Comprising of two Courses. The course content of which shall be equivalent to that prescribed for the 6<sup>th</sup> Standard by the Board of Secondary Education and they shall be offered in the third and fourth semesters.

b) Those who have studied Tamil up to XII std and taken a Non-Tamil language under Part-I shall take Advanced Tamil comprising of two Courses in the third and fourth semesters.

**(OR)**

c) Others who do not come under the above a + b categories can choose the following Non-major electives (NME) comprising of two courses with 2 credits each (4 credits) in the **third and fourth semesters.**

- 1) Consumer Affairs / Gender Sensitization / Women's Rights (**III semester.**)
- 2) General Awareness (**IV semester.**)

**Note:** The assessment for the category in Part IV – 1 b and 1 c subjects shall be through End Semester examination (ESE) for the total marks prescribed. There shall be no Continuous Internal Assessment (CIA).

**2. Skill Based Subjects :** For UG degree, four skill based subjects are to be offered one each in III, IV, V and VI Semesters based on the skill based courses recommended in Naan Muthalvan scheme of Govt. of Tamilnadu. The examination shall be conducted in the skill based subjects at the end of the semesters where they are offered.

**3. Ability Enhancement Compulsory Course – Human Rights and Constitution of India:**

It is a course to impart the knowledge about the basic Human rights, Classification of human rights, Human Rights Commission and Constitution of India. The total mark is 50 for 2 credits. One Internal Examination shall be conducted for 25 marks in the II semester during CIA III and there is no ESE. The learning outcomes are further measured by various assessment criteria for 25 marks by the course teacher concerned.

**4. Ability Enhancement Compulsory Course – Environmental Studies :** It is a course on Environmental Science which underlines the importance of environment apart from sensitizing students to the dimensions of Environmental problems. The total mark is 50 for 2 credits. One Internal Examination shall be conducted for 25 marks in I semester during CIA III and there is no ESE. The learning outcomes are further measured by various assessment criteria for 25 marks by the course teacher concerned.

**5. Human Values and Yoga Practice:** It is a course to inculcate human values among students to develop physical, mental, social and spiritual health which will enhance personality of the students and also improve the institutional climate in the campus. Human Values and Yoga Practice is offered during Semesters I and II with one hour of Yoga and one hour of Human values to be handled alternatively in a week. This course carries a total of 50 marks comprising 25 marks of Internal Practical Assessment for Yoga and 25 marks of written Examination for Human values during CIA III of Semester II.

**6. Skill Based Open Elective Courses (Extra Departmental Courses):** Any student studying any programme can do course except the course offered by his / her Department. All the UG programmes shall offer two skill based courses as **Extra department Courses**, during semester III with 2 credits each. The students can choose one among the courses offered by other departments. The examination will be conducted at the end of the semester. There shall be no continuous Internal Assessment (CIA).

**7. Value Based Open Elective Courses (Intra School Courses) :** During Semester IV, list of Open Elective Courses are offered to Students. These Courses are value based and help to inculcate the values and positive attitude among the Students. Each School will offer a list of courses and the Students shall choose any one open Elective Course they prefer and appear for the Examination to earn 2 mandatory credits. The examination will be conducted at the end of the Semester. There shall be no continuous Internal Assessment (CIA). However the NCC Cadets will appear for theory paper in NCC to earn these credits.

**6.5. Part V : Extension Activities :** Every student shall participate compulsorily for period of not less than two years (4 semesters) in any one of the programmes. (**NSS / Sports and Games / YRC / RRC** )

Each student must choose any one of the courses offered during the first four semesters. The object of the slot is to build- up the ethics, awareness and involvement in social service, acquisition of knowledge and training in discipline leading to national integration and patriotism, and feeling fit and fine through participation in games and athletics.

The student's performance shall be examined by the staff in-charge of extension activities along with the Head of the respective departments and a senior member of the Department on the following parameters.

- 20% of marks for Regularity of attendance
- 60% of marks for Active Participation in classes / camps / games / special camps / programmes in the College / District / State / University activities.
- 10% of marks for Exemplary Awards / Certificates / Prizes.
- 10% of marks for other Social components such as Blood Donations, Fine Arts, etc.

The grades will be awarded at the end of the Fourth Semester. The mark sheet shall carry the gradation relevant to the marks awarded to the candidates. The marks shall be sent to the Controller of Examinations before the commencement of the final semester examinations.



**Table 1 : Grades for Extension Activity**

Range of Marks	Grade Point	Letter Grade	Description
90 – 100	9.0 – 10.0	O	OUTSTANDING
80 – 89	8.0 – 8.9	D+	EXCELLENT
75 – 79	7.5 – 7.9	D	DISTINCTION
70 – 74	7.0 – 7.4	A+	VERY GOOD
60 – 69	6.0 – 6.9	A	GOOD
50 – 59	5.0 – 5.9	B	AVERAGE
40-49	4.0-4.9	C	SATISFACTORY
00-39	0.0	U	RE-APPEAR
ABSENT	0.0	AAA	ABSENT

This grading shall be incorporated in the mark sheet to be issued at the end of the semester. (Handicapped students who are unable to participate in any of the above activities shall be required to take a test in the theoretical aspects of any one of the above fields and be graded and certified accordingly)

## 7. Additional Credit Course

Students are given the opportunity to undertake optional papers, additional to their compulsory papers, in order to gain additional credit that would boost their grades. These are not mandatory. Students can earn to a maximum of 10 credits.

**Table 2: Regulations for Additional Credits**

S. No.	Subject	Credit / course	Total credits
1	Presentation / Publication of Research papers in International Conferences / Journals.	1	1
2	Completion of Diploma / Certificate Courses	1	1
3	Self Study Papers	1	2
4	MOOC Courses prescribed by the Departments	1	2
5	Achievements - Sports / Social Activities / Co curricular / Extracurricular Activities at University / District / State / National / International levels	1	1
6	Swachh Bharath Summer Internship Programme	2	2
7	Visits Abroad for Participation in International Academic events	1	1
<b>Total</b>			<b>10</b>

**Rules:** The Students can earn additional credits only if they complete the above during the course period (II to V Sem.) and based on the following criteria. Proof of Completion must be submitted to the Office of Controller of Examinations to award additional credits.

1. Students can earn an additional credit if they present / publish research papers in International conferences / reputed Journals
2. Students can complete Diploma / Certificate Courses for a minimum of 30 hrs (II to V Sem. only) from reputed centres and the same certificate shall be produced to earn a credit. They shall be guided by the Department if needed.
3. Students can earn one credit, if they complete One Self Study Paper prescribed by the Department. The Departments shall offer two Self Study Papers.
4. Students can earn one Credit, if they complete any one MOOC courses prescribed by the Department. Students shall earn a maximum of 2 Additional Credits by completing 2 online courses.
5. Award Winners in Sports / Social Activities / Co curricular / Extra Curricular Activities at University / District / State / National / International levels can earn one Extra Credit by producing the Certificate.
6. As per the direction of Ministry of Human Resource Development, Swachh Bharath Summer Internship Programme is introduced to the students as an optional paper. Students interested to join the internship programme are required to register and report the activities conducted during the internship period on the website <https://sbsi.mygov.in>. They shall gain 2 credits if they produce Swachh Bharath Internship Certificate provided by MHRD on completion of their internship.
7. **Extra Credit for NCC Cadets :** NCC Cadets shall gain Extra credits as mandated by UGC and Bharathiar University apart from 2 credits to be added for Part V-Extension Activity during Semester VI. The regulations for the Extra credits shall be communicated to the Cadets through the NCC Officer of the College.

**Regulations for Awarding credits to NCC Cadets**

Semester	Credits Allocated		Remarks
	Camp	Theory	
III	2		Credits if 1st camp merged with 3 <sup>rd</sup> Semester
IV		2	Under Value based Open Elective course ( Mandatory credit)
V	2		Credits if 2 <sup>nd</sup> camp merged with 5 <sup>th</sup> Semester
<b>Total</b>	<b>6 credits</b>		

## 8. Value Added Course

Each Department shall conduct a Value Added Course to their students during III and IV Semesters for 50 to 60 hours. The MoU with the Industry shall be signed and the Classes shall be conducted without affecting the regular class hours. The Examination and the Valuation shall be conducted by the Industry. The HoD of concerned department shall forward the marks to the Examination section during the end of IV semester and the Grade shall be awarded by the CoE. This is based on the Naan Muthalvan scheme of Govt. of Tamilnadu.

## 9. Scheme of Examination

**Table 3: Summary: CBCS for Undergraduate programmes with language for Four Semesters**

Components of Study	No. of Subjects	Credit per Subject #	Total Credits	Marks	Total Marks
Part-I: Tamil / Other Languages	2 + 2 = 4	3	12	75	300
Part-II : English	2 + 2 = 4	3	12	75	300
Part-III					
Core subjects	14 -18	2/ 3 / 4	64-66	50 / 75 / 100	2300
Allied subjects	4 – 6	2/ 3 / 4	14 -16	50 / 75 / 100	
Electives	3	4	12	100	
Part-IV 1. (a) Those who have not studied Tamil up to XII std. and taken a non-Tamil language under part-I shall take basic Tamil comprising of two courses(level will be at 6 <sup>th</sup> std.) (b) Those who have studied Tamil up to XII std and taken a non –Tamil language under part-I shall take Advance Tamil comprising of two courses. I others who do not come under a + b can choose non-major elective comprising of two courses.(NME)	2	2	4	50	100
2. Skill based subjects	4	3	12	75	300
3. Human Rights and Constitution of India	1	2	2	50	50
4. Environmental Studies	1	2	2	50	50
5. Human Values and Yoga Practice	1	2	2	50	50

6. Value Added Course	1	-	-	-	Grade
7. EDC (Extra Departmental Course)	1	2	2	50	50
8. Open Elective Courses	1	2	2	50	50
Part V: Extension activities	1	2	2	50	50
		<b>Total</b>	<b>144</b>		<b>3600</b>
Additional Credits	II – V Semesters			10 credits	

- No CIA marks for Additional Credit
- No CIA Tests or ESE for Extension Activities.
- For Value added course, Examination shall be conducted by the Industry for 100 marks for a duration of 3 hours.

## 10. Requirement to appear for the Examinations

### Attendance Requirements for the Students appearing for ESE

- The guidelines of attendance requirement issued by Bharathiar University are adopted by the College. Attendance shall be considered semester- wise (not annually).
- A candidate shall be permitted to appear for the Semester Examinations in any semester, if he / she secures not less than 75% of attendance in the total number of working days during the semester and if his / her progress has been satisfactory, and his / her conduct has been satisfactory.
- Those who have obtained below 75% and above 65% of attendance shall pay condonation fee and shall write the examination in the same semester with due permission from the Principal.
- Those who have below 65% and above 50% of attendance are not eligible to write the examination in current semester subjects but are permitted to continue their studies in the next semester provided that this is the first time that the candidate earned attendance between 50% and 65%. Else the candidates have to discontinue the course and re-join in the same semester subjects in the next year with proper approval of the Principal. However, the candidates are eligible to write arrear subjects if any.
- Those who have below 50% of attendance have to redo the semester.

## 11. Restrictions to appear for the examinations

- a) Any candidate having arrear paper(s) shall have the option to appear in any arrear paper along with the regular semester papers.
- b) Candidates who fail in any of the course of Part I, II, III, IV & V of UG degree examinations shall complete the course concerned **within 5 years** from the date of admission to the said programme, and if they fail to do so, they shall take the examination in the texts / revised syllabus prescribed for the immediate next batch of candidates. If there is no change in the texts / syllabus they shall appear for the examination in that course with the syllabus in vogue until there is a change in the texts or syllabus. In the event of removal of that course consequent to change of regulation and / or curriculum after 5 year period, the candidates shall have to take up an equivalent course in the revised syllabus as suggested by the Chairman of the concerned board of studies and fulfill the requirements as per the regulations for the award of the degree.

## 12. Medium of Instruction and Examinations

The Medium of instruction and Examinations for the courses of Part I, II & IV shall be in the language concerned. For part III courses, the medium of instruction and the medium of Examination are English.

## 13. Distribution of Marks

The following are the distribution of marks for Examination & Evaluation pattern:

**Table 4 : Distribution of Marks between End Semester Exam (Theory) and Internal Assessment is 75 : 25**

Total Marks	External		Internal	Overall Passing Minimum for Total Marks (Internal + External)
	Max. Marks	Passing Minimum for External alone	Max. Marks	
100	75	30	25	40
75	55	22	20	30
50	40	16	10	20

**Table 5 : The following are the Distribution of marks for the Continuous Internal Assessment in the theory papers of UG programmes**

S. No.	For Theory - UG courses	Distribution of Marks		
01.	CIA I	5	4	2
02.	CIA II (Online Test)	5	4	2
03.	CIA III	6	5	4
04.	OBE Evaluation – Tool 01	3	2	1
05.	OBE Evaluation – Tool 02	3	2	1
06.	OBE Evaluation – Tool 03	3	3	-
	<b>TOTAL MARKS</b>	<b>25</b>	<b>20</b>	<b>10</b>

#### 14. Continuous Internal Assessment (CIA)

Three CIA's shall be conducted at regular Intervals. CIA I shall be a 2 hours written test for a maximum of 50 marks and CIA II shall be conducted as Computer Based test (MCQ's) for 50 marks. CIA III shall be conducted as Model Examination for ESE.

#### 15. OBE Evaluation - Assignment / Seminar / Role play, etc.

Three OBE Assessment parameters are decided for each course to evaluate the achievement of course outcomes which shall be assessed by the concerned course teacher. The marks allotted to this component will be awarded based on the performance of the candidate. The Rubrics for awarding the marks shall be maintained by the Course Teacher concerned.

**Table 6 : Distribution of Marks between End Semester Exam (Practical) and Internal Assessment is 60:40.**

Total Marks	External		Internal	Overall Passing Minimum for total marks (Internal + External)
	Max. Marks	Passing Minimum for External alone	Max. Marks	
100	60	24	40	40
75	45	18	30	30
50	30	12	20	20

**Table 7 : Distribution of marks for the Continuous Internal Assessment in  
UG practical courses**

S. No.	For - UG practical Courses	Distribution of Marks		
01.	Laboratory Performance - Assessment Tool 01*	5	4	3
02.	Laboratory Performance - Assessment Tool 02*	5	4	3
03.	Laboratory Performance - Assessment Tool 03*	5	4	3
04.	Test 1 : During Mid semester	10	7	4
05.	Test 2 : As model test at the end of the semester	10	7	4
06.	Observation Note Book	5	4	3
<b>Total Marks</b>		<b>40</b>	<b>30</b>	<b>20</b>

\* For measuring the Course Outcomes

### 16. Observation Notebook & Regularity

The marks allotted for observation notebook & regularity are awarded based on the performance of students in writing procedure, results of the practical done during every practical class, regularity in attending practical class, which will be accounted based on the attendance maintained separately for practical class, and punctuality in the submission of observation notebook.

**Table 8 : Distribution of marks for the External Assessment in UG Practical courses**

S. No.	For - UG practical courses	Distribution of Marks		
1.	Experiment – I	20	15	10
2.	Experiment – II	20	15	10
3.	Record	10	10	5
4.	Viva Voce	10	5	5
<b>TOTAL MARKS</b>		<b>60</b>	<b>45</b>	<b>30</b>

**Table 9 : Distribution of marks for Project and Viva Voce examinations /  
Industrial Training of UG programmes**

Total Marks	External		Internal	Overall Passing Minimum for Total Marks (Internal + External)
	Max. Marks	Passing Minimum for External alone	Max. Marks	
100	60	24	40	40
75	45	18	30	30

**Table 10 : Distribution of marks for the Continuous Internal Assessment in UG Project / Industrial Training Courses.**

S. No.	For - UG Project courses / Industrial Training	Distribution of Marks	
		1.	Review – I
2.	Review – II	10	7
3.	Review – III	10	7
4.	Document, Preparation and Implementation	10	9
	<b>TOTAL MARKS</b>	<b>40</b>	<b>30</b>

**Table 11 : Distribution of marks for the External Examination in UG Project / Industrial Training courses**

S. No.	For - UG Project / Industrial Training courses	Distribution of Marks	
		1.	Record Work and Presentation
2.	Viva Voce	20	15
	<b>TOTAL MARKS</b>	<b>60</b>	<b>45</b>

**Table 12 : The courses which have only Continuous Internal Assessment and no End Semester Examinations (ESE)**

S. No.	Subject	Total Marks
1.	Environmental Studies	50
2.	Human Rights and Constitution of India	50
3.	Basic Tamil I	50
4.	Basic Tamil II	50
5.	Human Values and Yoga Practice	50
	<b>TOTAL</b>	<b>250</b>

For the above mentioned subjects, the examinations shall be only Continuous Internal Assessment (CIA) as prescribed in the syllabus. The marks shall be furnished to the CoE.



**Table 13 : The courses which have only End Semester Examinations (ESE) and no Continuous Internal Assessment**

S. No.	Subject	Total Marks
1.	Non – Major Electives / Advanced Tamil I	50
2.	General Awareness / Advanced Tamil II	50
3.	Skill Based Open Elective Courses	50
4.	Value Based Open Elective Courses	50
	<b>TOTAL</b>	<b>200</b>

### 17. Passing Minimum

A candidate who secures **not less than 40%** in the End Semester Examination and 40% marks in the External Examination and Continuous Internal Assessment put together in any theory course of Part I, II, III & IV shall be declared to have passed the examination in the subject (Theory and Practical). Thus the minimum pass mark for theory subject is 30 out of 75 in ESE and also 40 marks out of 100 (CIA+ESE).

A candidate who passes the examination in all the courses of Part I, II, III, and IV & V shall be declared to have passed, the whole examination. Thus to obtain UG degree a student should pass in all the courses prescribed in the concerned programme and also he / she should earn 144 credits.

### 18. Marks & Grade

Once the marks of the CIA and End Semester Examinations for each of the course are available, they shall be added. The mark thus obtained shall then be converted to the relevant letter grade as per the details given below to indicate the performance of the candidate.

**Table 14 : Conversion of Marks to Grade Points & Letter Grade(Performance in a course / paper)**

Range of Marks	Grade Point	Letter Grade	Description
90-100	9.0-10.0	O	Outstanding
80-89	8.0-8.9	D+	Excellent
75-79	7.5-7.9	D	Distinction

70-74	7.0-7.4	A+	Very Good
60-69	6.0-6.9	A	Good
50-59	5.0-5.9	B	Average
40-49	4.0-4.9	C	Satisfactory
00-39	0.0	U	Re-Appeal
ABSENT	0.0	AAA	Absent

### 19. Grade Point Average (GPA)

Grade point average (GPA) is calculated for each part taking into account all the courses studied under each part. Calculation of grade point average semester-wise and part-wise is as follows:

$$\text{GPA} = \frac{\text{Sum of the multiplication of grade points by the credits of the courses}}{\text{Sum of the credits of the courses in a semester}}$$

$$\text{GPA} = \frac{\sum_i (C_i * G_i)}{\sum_i C_i}$$

Where  $C_i$  = Credit earned for course  $i$  in any semester.

$G_i$  = Grade points obtained for course  $i$  in any semester.

### 20. Cumulative Grade Point Average (CGPA)

For the entire program CGPA is calculated in the following manner:

$$\text{CGPA} = \frac{\sum_n \sum_i C_{ni} * G_{ni}}{\sum_n \sum_i C_{ni}}$$

$$\text{CGPA} = \frac{\text{Sum of the multiplication of grade points by the credits of the entire programme under each part}}{\text{Sum of the Credits of the Courses of the entire programme under each part}}$$

### 21. Classification of CGPA

A candidate who has passed all the examinations under different parts (Part-I to Part V) is eligible for the following part wise computed final grades based on the range of CGPA.

**Table 15 : Classification of performance of Students based on the Cumulative Grade Points Average**

CGPA	Grade	Classification of Final Result
9.5-10.0	O+	First Class - Exemplary
9.0 and above but below 9.5	O	
8.5 and above but below 9.0	D++	First Class with Distinction
8.0 and above but below 8.5	D+	
7.5 and above but below 8.0	D	
7.0 and above but below 7.5	A++	First Class
6.5 and above but below 7.0	A+	
6.0 and above but below 6.5	A	
5.5 and above but below 6.0	B+	Second Class
5.0 and above but below 5.5	B	
4.5 and above but below 5.0	C+	Third Class
4.0 and above but below 4.5	C	
0.0 and above but below 4.0	U	Re-appear

A candidate who passes all the examinations in Part I to Part V securing following CGPA and Grades shall be declared as follows **for Part I or Part II or Part III:**

- a) A candidate who has passed all the Part-III subjects examination in the first appearance within the prescribed duration of the UG programmes and secured a CGPA of 9 to 10 and equivalent grades “O” or “O+” in part III comprising Core, Electives and Allied subjects shall be placed in the category of “**First Class – Exemplary**”.
- b) A candidate who has passed all the Part-III subjects examination in the first appearance within the prescribed duration of the UG programmes and secured a CGPA of 7.5 to 9 and equivalent grades “D” or “D+” or “D++” in part III comprising Core, Electives and Allied subjects shall be placed in the category of “**First Class with Distinction**”.
- c) A candidate who has passed all Part-III subjects examination of the UG programmes and secured a CGPA of 6 to 7.5 and equivalent grades “A” or “A+” or “A++” shall be declared to have passed that part in “**First Class**”.

- d) A candidate who has passed all Part-I or Part-II subjects examination of the UG programmes and secured a CGPA of 6 and above and equivalent grades “A” or “A+” or “A++” shall be declared to have passed that parts in “**First Class**”.
- e) A candidate who has passed all the Part-I or Part-II or Part-III subjects examination of the UG programmes and secured a CGPA of 5.0 to 6 and equivalent grades “B” or “B+” shall be declared to have passed that parts in “**Second Class**”.
- f) A candidate who has passed all the Part-I or Part-II or Part-III subjects examination of the UG programmes and secured a CGPA of 4.0 to 5 and equivalent grades “C” or “C+” shall be declared to have passed that parts in “**Third Class**”.
- g) There shall be no classifications of final results for Part IV and Part V. However, those parts shall be awarded with final grades in the End semester statements of marks and in the Consolidated statement of marks.

## **22. Improvement of Marks in the subjects already passed**

Candidates desirous of improving the marks awarded in a passed subject in their first attempt shall reappear in the subsequent semester only. The improved marks shall be considered for classification but not for ranking. When there is no improvement, there shall not be any change in the original marks already awarded.

## **23. Conferment of the Degree**

No candidate shall be eligible for conferment of the Degree unless he / she

- i. Has undergone the prescribed course of study for a period of not less than six semesters in an institution approved by / affiliated to the University or has been exempted from in the manner prescribed and has passed the examinations as have been prescribed therefore.
- ii. Has completed all the components prescribed under Parts I to Part V in the CBCS pattern to earn 144 credits.
- iii. Has successfully completed the prescribed Field Work/ Institutional Training (if any) as evidenced by certificate issued by the concerned authorities.

**24. Ranking**

A candidate who qualifies for the UG degree course passing all the examinations in the first attempt, within the minimum period prescribed for the course of study from the date of admission to the course and secures I or II class shall be eligible for ranking and such ranking shall be confined to 10 % of the total number of candidates qualified in that particular branch of study or maximum of Three Ranks whichever is lower. However the Programmes will be considered for ranking only when there are minimum of 10 students completing that Programme. The improved marks shall not be taken into consideration for ranking.

**25. Question Paper Pattern**

The question paper pattern for CBCS pattern syllabi for the candidates admitted from the Academic year 2023-24 are as follows:

**A. Question Paper Pattern for Part I/Part II/Core /Allied/Elective/Skill Based Subjects****Time : 3hrs****Marks : 75**

Knowledge Level		Section	Marks	Description
K1, K2, K3	1– 10	A(Answer all the questions)	10 x 1 = 10	MCQ
K2, K3	11 – 15	B (Either or pattern)	5 x 5 = 25	Short Answers
K3, K4	16 – 21	C (Answer 3 out of 6 )	3 x 10 = 30	Descriptive/ Detailed
K3, K4	22	D (Compulsory Question)	1 x 10 = 10	Application Based/ HOTS

**B. Question Paper Pattern for Part I/Part II/Core /Allied/Elective/Skill Based Subjects****Time : 3hrs****Marks : 55**

Knowledge Level		Section	Marks	Description
K1, K2, K3	1– 10	A(Answer all the questions)	10 x 1 = 10	MCQ
K2, K3	11 – 15	B (Either or pattern)	5 x 4 = 20	Short Answers
K3 , K4	16 – 21	C (Answer 3 out of 6 )	3 x 6= 18	Descriptive/ Detailed
K3, K4	22	D ( Compulsory Question)	1 x 7 = 7	Application Based/ HOTS

**C. Question Paper Pattern –Advanced Tamil , Open Elective Courses and Self Study Papers****Time: 3 Hours****Max Marks: 50**

Knowledge Level		Section	Marks	Description
K2, K3	1 – 10	A (Answer all the questions)	10 x 2 = 20	Short Answers / Define
K3 , K4	11 – 15	B (Either or pattern)	5 x 6 = 30	Descriptive/ Detailed

**For self study papers, Open Book Examination will be followed.**

**D. Question Paper Pattern for Part IV subjects**

For Part IV papers like Environmental Studies, Human Rights and Constitution of India, Human Values & Yoga Practice, Examination time shall be **2 hours with maximum of 25 marks**. The pattern shall be 5 out of 10 Questions each carrying 5 marks.

**NOTE:** The questions should be numbered continuously running through the Sections A, B and C.

Questions should be evenly distributed among the unit in the syllabus in all the sections of the question paper. While framing questions with internal choice, the questions must be identified as (a) or (b). (e.g. 11. a or b). Further, the internal choice must be from the same unit.

**ESE for General Awareness** shall be conducted online with 100 multiple choice questions (with four options) to be evaluated online. (100 x 0.5 = 50 marks)

For other courses in Part IV of UG programmes namely, **Consumer Affairs, Gender Sensitization, and Women's Rights** the question paper pattern shall be 5 out of 10.

The Controller of the Examinations shall arrange for the setting of question papers on the basis the syllabus and the pattern of question paper duly certified by the Chairpersons of the respective Board of Studies.

**26. Syllabus**

The syllabus for various courses shall be clearly demarcated into five viable units in each course.

**27. Revision of Regulations and Curriculum**

The above Regulation and Scheme of Examinations shall be in vogue without any change for a minimum period of three years from the date of approval. The College may revise / amend / change the Regulations and Scheme of Examinations, if found necessary.

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**NEHRU ARTS AND SCIENCE COLLEGE**  
**(AUTONOMOUS)**  
**REGULATIONS FOR POSTGRADUATE DEGREE COURSES**

**Choice Based Credit System blended with Outcome based Education**

**Regulations with effect from the Academic Year 2022-2023**

**Definition**

- a) Programme – A course of study leading to the award of a degree in a discipline.  
(E.g.: M. Sc. / M. Com.)
- b) Branch – Discipline of study (e.g. M.Sc. Microbiology)
- c) Curriculum – The various courses (subjects) a student must study in a particular branch.
- d) Course – The theory & practical subject offered under each curriculum.
- e) Credit – A unit of measurement based on the duration of the contact hours, content and quality of the subject matter.

**1. PG Curriculum**

The PG Curriculum follows CBCS pattern and the medium of instruction is English.

**2. Eligibility for Admission to the Course**

A candidate who has passed the Degree Examination as main subject of study of this University or an examination of some other University accepted by the Syndicate as equivalent thereto shall be eligible for admission to the Master Degree of this College.

**3. Duration of the Programme**

This Course of Study shall be based on Semester System. This Course shall consist of four Semesters covering a total of two Academic years. For this purpose, each academic year shall be divided into two Semesters; the first and third Semesters; July to November and the second and the fourth Semesters; December to April. The Practical Examinations shall be conducted at the end of odd / even Semester. Each semester have 90 working days consists of 5 teaching hours per working day. Thus, each semester has 450 teaching hours and the whole programme has **1800 teaching hours**.

**4. Choice Based Credit System (CBCS)**

All Postgraduate Programmes offered by the University shall be under Choice Based Credit System (CBCS). Choice based credit system is introduced with the aim of offering flexibility in the choice of courses to the students.

### **Objectives of the Choice Based Credit System :**

- To facilitate the students to have greater flexibility in their choice of courses.
- To revamp the curriculum, to impart entrepreneurial skills and placement potentials qualities.
- To incorporate need based knowledge in tune with the location and neighborhood of the institution.
- To allocate credit points to each paper of the study based on the weightage of the contact hours, content and quality.
- To extend opportunities to fast learners in order to earn Extra credit from advanced as well as additional courses.
- To maintain the total credit points of each programme on par with international standards.

### **5. Outcome Based Education (OBE)**

OBE is an **educational** theory that bases each part of an **educational** system around goals (**outcomes**). By the end of the **educational** experience, each student should have achieved the goal.

### **Objectives of Outcome based curriculum :**

- The programme outcomes and Programme specific outcomes are clearly identified and unambiguously specified regarding the content, context and competence.
- The expected outcome should be defined by setting bench marks for each level of the programme. Benchmark should tackle and define specifically, the goals of the curriculum and verify ways to access whether the students have reached these goals at the level of study;
- OBE is driven by assessments that focus on well defined learning outcomes and not by other factors such as what is taught, the duration taken by the student to achieve the outcomes or which path the students take to achieve their targets. In OBE, assessment techniques must be with clear description of expected performance.

### **Definitions**

**Outcome :** An outcome of an educational Programme is what the student should be able to do at the end of a Programme/ course/ instructional unit.



### Levels of Outcomes

- Programme Outcomes: POs are statements that describe what the students graduating from any of the educational Programmes should be able to do.
- Programme Specific Outcomes: PSOs are statements that describe what the graduates of a specific educational Programme should be able to do.
- Course Outcomes: COs are statements that describe what students should be able to do at the end of a course

**Learning Outcomes :** It describes levels of achievement that can be attained across the domains of learning. Here **K1** representing Remember; **K2** -Understanding; **K3** - Apply; **K4** - Analyze; **K5**- Evaluate, **K6** – Create are used to measure the levels of achievement in learning.

## 6. CBCS Curriculum

### 6.1. Part A : Core Components:

**Core Courses :** Each programme has a group of core courses. The syllabus of the core courses will facilitate the students in the acquisition of the basic concepts of their respective disciplines, besides getting exposure to the recent developments. This exposure will suitably guide the students towards their vertical mobility in their higher studies. Core courses will last till the fourth semester. **It is mandatory for all PG students to complete an online course under SWAYAM / NPTEL platform between 2<sup>nd</sup> and 3<sup>rd</sup> semester.**

### 6.2. Part B: Optional Courses - Advanced Learner's Courses : ( ALC)

Students are offered the opportunity to undertake optional papers, additional to their compulsory papers, in order to gain additional credit that would boost their grades. These are not mandatory. The course will be a self study nature and the concerned departments will offer guidance. Other Advanced Learner's Courses shall be decided during the conduct of Board of Studies. The Examination will be of Open Book Examination model.

## 7. Requirement to appear for the examinations

Attendance Requirements for the Students appearing for ESE

- The guidelines of attendance requirement issued by Bharathiar University are adopted by the College. Attendance shall be considered semester- wise (not annually).
- A candidate shall be permitted to appear for the Semester Examinations in any semester, if he / she secures not less than 75% of attendance in the total number of working days during the semester and if his / her progress has been satisfactory, and his / her conduct has been satisfactory.

- Those who have obtained below 75% and above 65% of attendance shall pay condonation fee and shall write the examination in the same semester with due permission from the Principal.
- Those who have below 65% and above 50% of attendance are not eligible to write the examination in current semester subjects but are permitted to continue their studies in the next semester provided that this is the first time that the candidate earned attendance between 50% and 65%. Else the candidates have to discontinue the course and re-join in the same semester subjects in the next year with proper approval of the Principal. However, the candidates are eligible to write arrear subjects if any.
- Those who have below 50% of attendance have to redo the semester.

## **8. Restrictions to appear for the examinations**

- a) Any candidate having arrear paper(s) shall have the option to appear in any arrear paper along with the regular semester papers.
- b) Candidates who fail in any of the course of PG degree examinations shall complete the course concerned **within 5 years** from the date of admission to the said programme, and if they fail to do so, they shall take the examination in the texts / revised syllabus prescribed for the immediate next batch of candidates. If there is no change in the texts / syllabus they shall appear for the examination in that course with the syllabus in vogue until there is a change in the texts or syllabus. In the event of removal of that course consequent to change of regulation and / or curriculum after 5 year period, the candidates shall have to take up an equivalent course in the revised syllabus as suggested by the Chairman of the concerned board of studies and fulfill the requirements as per the regulation curriculum for the award of the degree.

## **9. Medium of Instruction and examinations**

The medium of Instruction and the medium of Examination is English.

## **10. Distribution**

The following are the distribution of marks for examination & evaluation pattern. Distribution of Marks between End Semester Exam (Theory) and Internal Assessment is 75:25. The following table gives the distribution.

**PG - PROGRAMMES (CBCS)****Table 16: Total credit points and tenure of study for M.A., M.Com, M. Sc. and MSW**

Part	Courses	Semesters	Credit Points	Marks / Grade
III	Components Core / Electives / Internship / Project / Online course	I to IV	94	2350

**11. Additional Credits**

Students are given the opportunity to undertake optional papers, additional to their compulsory papers, in order to gain additional credit that would boost their grades. These are not mandatory. Students can earn to a maximum of 15 credits.

S. No.	Subject	Credit / Course	Total Credits
1.	Presentation of Research papers in International Conferences	1	1
2.	Publication of Research Papers in reputed Journals	1	1
3.	Advanced Learners Course	2	4
4.	MOOC Courses / Swayam prescribed by the Departments	2	4
5.	Visits Abroad for Participation in International Academics events	1	1
6.	Representation - Sports / Social Activities / Co curricular / Extracurricular Activities at University / District / State / National / International levels	1	2
7.	Swachh Bharath Summer Internship Programme	2	2
<b>Total</b>			<b>15</b>

**12. Continuous Internal Assessment (CIA)**

Three CIA's shall be conducted at regular Intervals. CIA I and II shall be a 2 hours written test for a maximum of 50 marks each and CIA III shall be conducted as Model Examination for ESE.

**13. OBE Evaluation - Assignment / Seminar / Role play, etc.**

Three OBE Assessment parameters are decided for each course to evaluate the achievement of course outcomes which shall be assessed by the concerned course teacher. The marks allotted to this component will be awarded based on the performance of the candidate. The Rubrics for awarding the marks shall be maintained by the Course Teacher concerned.

**14. Distribution of Marks****Table 17 : Distribution of marks for External and Internal for theory papers of PG courses**

Total Marks	External		Internal	Overall Passing Minimum for Total Marks (Internal + External)
	Max. Marks	Passing Minimum for External alone	Max. Marks	
100	75	38	25	50
75	55	28	20	38
50	40	20	10	25

**Table 18 : Distribution of Internal marks for theory papers of PG courses**

S. No.	For Theory - PG courses	Distribution of Marks		
01.	CIA I	5	4	2
02.	CIA II	5	4	2
03.	CIA III	6	5	4
04.	OBE Evaluation – Tool 01	3	2	1
05.	OBE Evaluation – Tool 02	3	2	1
06.	OBE Evaluation – Tool 03	3	3	-
	<b>TOTAL MARKS</b>	<b>25</b>	<b>20</b>	<b>10</b>

**Table 19 : Distribution of marks for External and Internal for Practical papers of PG Courses**

Total Marks	External		Internal	Overall Passing Minimum for total marks (Internal + External)
	Max. Marks	Passing Minimum for External alone	Max. Marks	
100	60	30	40	50
75	45	23	30	38
50	30	15	20	25

**Table 20 : Distribution of Internal marks for PG practical papers**

S. No.	For PG Practical Courses	Distribution of Marks		
01.	Laboratory Performance - Assessment Tool 01*	5	4	3
02.	Laboratory Performance - Assessment Tool 02*	5	4	3
03.	Laboratory Performance - Assessment Tool 03*	5	4	3
04.	Test 1 : During Mid semester	10	7	4
05.	Test 2 : As model test at the end of the semester	10	7	4
06.	Observation Note Book	5	4	3
<b>Total Marks</b>		<b>40</b>	<b>30</b>	<b>20</b>

**Table 21 : Distribution of External marks for PG practical papers**

S. No.	For - UG practical courses	Distribution of Marks		
1.	Experiment-I	20	15	10
2.	Experiment-II	20	15	10
3.	Record	10	10	5
4.	Viva Voce	10	5	5
<b>TOTAL MARKS</b>		<b>60</b>	<b>45</b>	<b>30</b>

**Table 22 : Distribution of marks for Project and Viva Voce examinations and Continuous Internal Assessments and passing minimum marks for the Project / Industrial Training courses of PG programmes**

Total Marks	External		Internal	Overall Passing Minimum for Total Marks (Internal + External)
	Max. Marks	Passing Minimum for External alone	Max. Marks	
250	150	75	100	125
200	120	60	80	100
150	90	45	60	75
100	60	30	40	50

**Table 23 : Distribution of marks for the Continuous Internal assessment in PG Project / Industrial Training Courses**

S. No.	For - PG Project courses	Distribution of Marks			
		1.	Review-I	20	15
2.	Review-II	20	15	10	10
3.	Review-III	20	15	10	10
4.	Document, Preparation and Implementation	25	20	15	10
5.	Research Paper Publication in Journals**	15	15	15	-
	<b>TOTAL MARKS</b>	<b>100</b>	<b>80</b>	<b>60</b>	<b>40</b>

\*\*Wherever it is not possible, an equivalent Assessment tool shall be prescribed by the Board Chairperson.

**Table 24 : Distribution of marks for the External Examination in PG Project / Industrial Training courses**

S. No.	For - PG Project courses	Distribution of Marks			
		1.	Record Work and Presentation	100	80
2.	Viva Voce	50	40	30	20
	<b>TOTAL MARKS</b>	<b>150</b>	<b>120</b>	<b>90</b>	<b>60</b>

### 15. Passing Minimum:

A candidate who secures **not less than 50%** in the End Semester Examination and 50% marks in the External examination and Continuous Internal Assessment put together in any courses shall be declared to have passed the examination in the subject (Theory and Practical). Thus the minimum pass mark is 38 out of 75 in ESE and 50 marks out of 100 (CIA+ESE).

A candidate who passes the examination in all the courses shall be declared to have passed, the whole examination. Thus to obtain PG degree, a student should pass in all the courses prescribed in the concerned programme and also he / she should earn 94 credits.

**16. Grade:****Table 25 : Classification of Grade for PG Students based on the Percentage of marks**

Range of Marks	Grade Point	Letter Grade	Description
90 – 100	9.0 – 10.0	O	OUTSTANDING
80 – 89	8.0 – 8.9	D+	EXCELLENT
75 – 79	7.5 – 7.9	D	DISTINCTION
70 – 74	7.0 – 7.4	A+	VERY GOOD
60 – 69	6.0 – 6.9	A	GOOD
50 – 59	5.0 – 5.9	B	AVERAGE
00 – 49	0.0	C	RE-APPEAR
ABSENT	0.0	AA	ABSENT

**17. Grade Point Average (GPA)**

Grade point average (GPA) is calculated for each part taking into account all the courses studied. Calculation of grade point average semester-wise and part-wise is as follows:

$$\text{GPA} = \frac{\text{Sum of the multiplication of grade points by the credits of the courses}}{\text{Sum of the credits of the courses in a semester}}$$

$$\text{GPA} = \frac{\sum_i (C_i * G_i)}{\sum_i C_i}$$

Where  $C_i$  = Credit earned for course  $i$  in any semester.

$G_i$  = Grade points obtained for course  $i$  in any semester.

**18. Cumulative Grade Point Average (CGPA)**

For the entire program CGPA is calculated in the following manner.

$$\text{CGPA} = \frac{\sum_n \sum_i C_{ni} * G_{ni}}{\sum_n \sum_i C_{ni}}$$

$$\text{CGPA} = \frac{\text{Sum of the multiplication of grade points by the credits of the entire programme under each part}}{\text{Sum of the Credits of the Courses of the entire programme under each part}}$$

## 19. Classification of CGPA

A candidate who has passed all the examinations under different parts is eligible for the following part wise computed final grades based on the range of CGPA.

**Table 26 : Classification of performance of PG Students based on the Cumulative Grade Points Average**

CGPA	Grade	Classification of Final Result
9.5 – 10.0	O+	First Class – Exemplary *
9.0 and above but below 9.5	O	
8.5 and above but below 9.0	D++	First Class with Distinction*
8.0 and above but below 8.5	D+	
7.5 and above but below 8.0	D	
7.0 and above but below 7.5	A++	First Class
6.5 and above but below 7.0	A+	
6.0 and above but below 6.5	A	
5.5 and above but below 6.0	B+	Second Class
5.0 and above but below 5.5	B	

- a) A candidate who has passed all the subjects examinations in the first appearance within the prescribed duration of the PG programmes and secured a CGPA of 9 to 10 and equivalent grades “O” or “O+” in Core and Electives subjects shall be placed in the category of “First Class – Exemplary”.
- b) A candidate who has passed all the subjects examinations in the first appearance within the prescribed duration of the PG programmes and secured a CGPA of 7.5 to 9 and equivalent grades “D” or “D+” or “D++” in Core and Electives subjects shall be placed in the category of “First Class with Distinction”.
- c) A candidate who has passed all the subjects examinations of the PG programmes and secured a CGPA of 6 to 7.5 and equivalent grades “A” or “A+” or “A++” shall be declared to have passed in “First Class”.
- d) A candidate who has passed all the subjects examination of the PG programmes and secured a CGPA of 5.0 to 6 and equivalent grades “B” or “B+” shall be declared to have passed in “Second Class”.



## 20. Ranking

A candidate who qualifies for the PG Degree programme passing all the Examinations in the first attempt, within the minimum period prescribed for the programme from the date of admission to the programme and secures First or Second Class shall be eligible for ranking and such ranking will be confined to 10% of the total number of candidates qualified in that particular subject to a maximum of 10 ranks. However the Programmes will be considered for ranking only when there are minimum of 10 students completing that Programme. The improved marks will not be taken into consideration for ranking.

## 21. Improvement of Marks in the subjects already passed

Candidates desirous of improving the marks awarded in a passed subject in their first attempt shall reappear in the subsequent semester only. The improved marks shall be considered for classification but not for ranking. When there is no improvement, there shall not be any change in the original marks already awarded.

## 22. Conferment of the Degree

No candidate shall be eligible for conferment of the Degree unless he / she has undergone the prescribed programme of Study for a period of not less than four Semesters in the Institution or has been exempted there from in the manner prescribed and has passed the Examinations as have been prescribed.

## 23. Question Paper Pattern

### A: Question Paper Pattern

**Time: 3 Hours**

**Max Marks: 75**

Knowledge Level	Q. No.	Section	Marks	Description
K1, K2, K3	1 – 10	A(Answer all the questions)	10 x 1 = 10	MCQ
K2, K3	11 – 15	B (Either or pattern)	5 x 5 = 25	Short Answers
K3, K4	16 – 21	C (Answer 3 out of 6)	3 x 10 = 30	Descriptive/ Detailed
K4, K5	22	D (Compulsory Question)	1 x 10= 10	Application Based/ HOTS

**B. Question Paper Pattern****Time: 3 Hours****Max Marks: 55**

Knowledge Level	Q. No.	Section	Marks	Description
K1, K2, K3	1 – 10	A(Answer all the questions)	10 x 1 = 10	MCQ
K2, K3	11 – 15	B (Either or pattern)	5 x 4 = 20	Short Answers
K3, K4	16 – 21	C (Answer 3 out of 6 )	3 x 6 = 18	Descriptive/ Detailed
K4, K5	22	D ( Compulsory Question)	1 x 7 = 7	Application Based/ HOTS

**C. Question Paper Pattern –Advanced Learners Course****Time: 3 Hours****Max Marks: 50**

Knowledge Level	Q. No.	Section	Marks	Description
K2, K3	1 – 5	A (Answer all the Questions)	5 x 4 = 20	Short Answers
K3 , K4	6 – 10	B (Either or pattern)	5 x 6 = 30	Descriptive/ Detailed

**NOTE:** The questions should be numbered continuously running through the Sections A, B and C.

Questions should be evenly distributed among the unit in the syllabus in all the sections of the question paper. While framing questions with internal choice the questions must be identified as (a) or (b). (e.g. 11. a or b). Further, the internal choice must be from the same unit.

The Controller of the Examinations shall arrange for the setting of question papers on the basis the syllabus and the pattern of question paper duly certified by the Chairpersons of the respective Board of Studies.

**24. Revision of Regulations and Curriculum**

The above Regulation and Scheme of Examinations will be in vogue without any change for a minimum period of three years from the date of approval of the Regulations. The Board may revise / amend / change the Regulations and Scheme of Examinations, if found necessary.



# **CURRICULUM**



# NEHRU ARTS AND SCIENCE COLLEGE (AUTONOMOUS)

(Affiliated to Bharathiar University Accredited with “A+” Grade by NAAC,  
ISO 9001:2015 (QMS) 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, India.

E-mail: [nasoffice@nehrucolleges.com](mailto:nasoffice@nehrucolleges.com). Web Site: [www.nehrucolleges.net](http://www.nehrucolleges.net).



## DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT

### Programme Outcomes

PO1	<b>Critical Thinking</b>	Developing critical approach to satisfy the customer towards hospitality needs in various lifestyles and atmosphere.
PO2	<b>Usage of Technology</b>	The graduates will be competent enough to become an entrepreneur.
PO3	<b>Effective Communication</b>	The way of understanding the audience and their needs to be filled by good local and professional language this makes them happier.
PO4	<b>Environment and Sustainability</b>	Apply the knowledge on various catering operation methods and up keeping of the entire hotel.
PO5	<b>Individual and Team Work</b>	The demand for the society or individual towards their food habit can be fulfilled only by team works which in the accumulation of individual work.
PO6	<b>Ethics and Values</b>	Understand the impact of the catering science in societal and environmental contexts, and demonstrate the knowledge and need for sustainable development.
PO7	<b>Social Interactions</b>	Make the students more professional by Providing practical inputs and training and groom them as responsible persons.
PO8	<b>Life Long Learning</b>	Successful managerial person in situation handling of hospitality industry to overcome all the problems.



# NEHRU ARTS AND SCIENCE COLLEGE (AUTONOMOUS)

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ISO 9001:2015 (QMS) 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, India.

E-mail: [nasoffice@nehrucolleges.com](mailto:nasoffice@nehrucolleges.com). Web Site: [www.nehrucolleges.net](http://www.nehrucolleges.net).



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.



# NEHRU ARTS AND SCIENCE COLLEGE (AUTONOMOUS)

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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



# NEHRU ARTS AND SCIENCE COLLEGE

(AUTONOMOUS)

(Affiliated to Bharathiar University Accredited with “A+” Grade by NAAC,  
ISO 9001:2015 (QMS) 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, India.

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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 2023 - 2024 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Examination Marks			Credits	
						CIA	ESE	Total		
I	I	23U1FCH101	Le francais pour l'hotellerie et restauration - I	4	3	20	55	75	3	
	II	23U2ENG101	Professional English I	4	3	20	55	75	3	
	III		23U3CHC101	Core Paper I Foundation Cookery	5	3	25	75	100	4
			23U3CHC102	Core Paper II Food and Beverage Service	3	3	20	55	75	3
			23U3CHP103	Core Paper III Foundation Cookery Practical	3	4	30	45	75	3
			23U3CHP207	Core Paper VII Food and Beverage Service - Practical	3	-	-	-	-	-
	IV		23U3CHA101	Allied Paper I Accommodation Operations	5	3	25	75	100	4
			21U4ENV101	@ Ability Enhancement Compulsory Course: Environmental Studies	2	3	50	-	50	2
			22U4HVY201	Value Education: Human Values and Yoga Practice	1	-	-	-	-	-
				<b>30</b>				<b>550</b>	<b>22</b>	
II	I	23U1FCH202	Le francais pour l'hotellerie et restauration- II	4	3	20	55	75	3	
	II	23U2ENG202	Professional English – II	4	3	20	55	75	3	
	III		23U3CHC204	Core Paper IV Continental Cookery	5	3	25	75	100	4
			23U3CHC205	Core Paper V Non Alcoholic Beverages	4	3	20	55	75	3
			23U3CHP206	Core Paper VI Continental Cookery Practical	3	4	30	45	75	3
			23U3CHP207	Core Paper VII Food and Beverage Service - Practical	3	3	30	45	75	3
			23U3CHR202	Allied Paper II Accommodation Operations Practical	4	3	30	45	75	3

	IV	21U4HRC202	@ Ability Enhancement Compulsory Course: Human Rights and Constitution of India.	2	3	50	-	50	2	
		22U4HVY201	Value Education: Human Values and Yoga Practice	1	2	50	-	50	2	
				<b>30</b>				<b>650</b>	<b>26</b>	
III	I	23U1FCH303	Le francais pour l'hotellerie et restauration- III	4	3	20	55	75	3	
	II	23U2ENG303	Communicative English – I	4	3	20	55	75	3	
	III	23U3CHC308	Core Paper VIII Indian Cookery	3	3	20	55	75	3	
		23U3CHC309	Core Paper IX Wines	3	3	20	55	75	3	
		23U3CHP310	Core Paper X Indian Cookery Practical	2	3	20	30	50	2	
		23U3CHA303	Allied Paper III Front Office Operations	4	3	25	75	100	4	
	IV	23U4CHS301	Skill Based Paper I Bakery and Confectionery I	3	3	20	55	75	3	
		23U4CHZ302	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	
		SBOEC	Skill Based Open Elective Course: Extra Departmental Course	2	3	-	50	50	2	
		23U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade	
					<b>30</b>				<b>700</b>	<b>28</b>
IV	I	23U1FCH404	Le francais pour l'hotellerie et restauration- IV	4	3	20	55	75	3	
	II	23U2ENG404	Communicative English – II	4	3	20	55	75	3	
	III	23U3CHP411	Core Paper XI International Cookery Practical	4	4	40	60	100	4	
		23U3CHP412	Core Paper XII Service of Wines - Practical	4	3	40	60	100	4	
		23U3CHA404	Allied Paper IV Front Office Management	3	3	20	55	75	3	
		23U3CHE401 23U3CHE402 23U3CHE403	Discipline Specific Elective I	4	3	25	75	100	4	
	IV	23U4CHZ403	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	
		VBOE	Value Based Open Elective Courses: Intra School Course	2	3	-	50	50	2	
		23U4CHVALC	** Skill Enhancement Course – Institute Industry Linkage	-	-	-	-	-	Grade	
					<b>30</b>				<b>700</b>	<b>28</b>



V	III	23U3CHV501	Core Paper XIII Industrial Exposure Training Report*	-	3	80	120	200	8
								<b>200</b>	<b>8</b>
VI	III	23U3CHC614	Core Paper XIV Larder and Kitchen Management	4	3	25	75	100	4
		23U3CHC615	Core Paper XV Alcoholic Beverages	4	3	25	75	100	4
		23U3CHP616	Core Paper XVI Larder and Kitchen Practical	4	4	40	60	100	4
		23U3CHP617	Core Paper XVII Alcoholic Beverage Service – Practical	3	3	40	60	100	4
		23U3CHC618	Core Paper XVIII Food and Beverage Management	4	3	20	55	75	3
		23U3CHE604 23U3CHE605 23U3CHE606	Discipline Specific Elective II	4	3	25	75	100	4
		23U3CHE607 23U3CHE608 23U3CHE609	Discipline Specific Elective III	4	3	25	75	100	4
	IV	23U4CHZ604	Skill Based Paper IV Mixology Practical	3	3	30	45	75	3
	V	22U5EXT601	@ Extension Activities	-	-	50	-	50	2
				<b>30</b>				<b>800</b>	<b>32</b>
			Total					3600	144
<b>Additional Credit (Optional)</b>			Semester II – VI						10 <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

Elective Papers	Course Code		Name of the Course
Elective I	23U3CHE401	A	International Cookery
	23U3CHE402	B	Food Safety and Hygiene
	23U3CHE403	C	Industrial Catering Operations
Elective II	23U3CHE604	A	Fast Food Operations
	23U3CHE605	B	Room Division Management
	23U3CHE606	C	Catering Management
Elective III	23U3CHE607	A	Food Service and Facility Planning
	23U3CHE608	B	Event Management
	23U3CHE609	C	Travel and Tourism Management

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

S. No.	Semester	Course code	Course Title
1	Semester III	22U4CH3ED1	Basics of Indian Cookery Practical
2		22U4CH3ED2	Basics of Chinese Cookery Practical

- Students need to opt a Course other than the Course offered by their Department

### Intra School Course offered by the Department to other Department Students (Within the School)

S. No.	Course code	Course Title
1	22U4VBOE01	Design Ecosystem
2	22U4VBOE02	Design Thinking
3	22U4VBOE03	Disaster Management
4	22U4VBOE04	Environmental Pollution and Waste Management (EMS)
5	22U4VBOE05	History of Ancient India
6	22U4VBOE06	Indian Knowledge System
7	22U4VBOE07	Principles of Intellectual Property Rights
8	22U4VBOE08	Science, Society and Culture
9	22U4VBOE09	Community Engagement
10	22U4VBOE10	Emotional Intelligence
11	22U4VBOE11	Fundamentals of Tourism
12	22U4VBOE12	Health Education
13	22U4VBOE13	Media and Politics
14	22U4VBOE14	Positive Psychology and Work Life
15	22U4VBOE15	Professional Ethics
16	22U4VBOE16	The Science of Happiness
17	NCC	

- Students shall opt any course within their Schools.
- NCC – Students who qualify NCC B Certificate Examination need not appear for these open Electives. The Credits shall be transferred.

**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**

# **SYLLABUS**

Course Code	Title		
23U1FCH101	Part - I - LE FRANÇAIS POUR L'HOTELLERIE ET RESTAURATION - I		
Semester : I	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective	Brings lots of benefits for the students in the area of communication skills, economic and cultural gateways.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Learn basics in French along with auxiliary verbs	Lecture	Assignment
CO 2	Knows the vocabulary related to hotel management and learn articles	Word game / Lecture	Seminar
CO 3	Practice reading and learn the tenses	Lecture / Video Lessons	Quiz
CO 4	Communicate simple sentences in French	Role play / Case Studies	Assignment
CO 5	Comprehend the passage and write official letters	Lecture / Role play	Group project
Offered by	French		
Course Content	Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters
I	Bienvenue !	1	1
Instructional Hours			12
Suggested Learning Methods: Worksheet			
II	Cuisine et restaurant	1	2
Instructional Hours			12
Suggested Learning Methods: Kahoot App			
III	Dans les règles	1	3
Instructional Hours			12
Suggested Learning Methods : Audio & Visual			
IV	La main a la pate	1	4
Instructional Hours			12
Suggested Learning Methods : Dialogue Writing			
V	La mise en place	1	5
Instructional Hours			12
Suggested Learning Methods : Translating simple sentences			
Total Hours			60

<b>Text Books</b>	En cuisine – Jérôme Cholvy (Unit 1 to 5)													
<b>Reference Books</b>	Larousse – Dictionnaire bilingue Edition 2 Hachette Marianne Durand (2006)													
<b>Web. URLs</b>	Lingua.com, Duolingo App, Learn French by podcast (spotify app)													
<b>Tools for Assessment (20 Marks)</b>														
<b>CIA I</b>	<b>CIA II</b>			<b>CIA III</b>			<b>Assignment</b>		<b>Seminar</b>		<b>Quiz</b>		<b>Total</b>	
<b>4</b>	<b>4</b>			<b>5</b>			<b>2</b>		<b>2</b>		<b>3</b>		<b>20</b>	
<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	H	H	-	-	L	L	L	H	M	
<b>CO2</b>	-	-	H	L	H	M	-	-	M	H	L	H	L	
<b>CO3</b>	-	-	-	M	M	H	-	-	L	L	M	L	L	
<b>CO4</b>	-	-	L	M	L	H	-	-	L	H	M	L	H	
<b>CO5</b>	-	-	L	-	H	-	-	-	L	L	L	H	M	
H-High; M-Medium; L-Low														
<b>Course designed by</b>								<b>Verified by Chairman</b>						
D. BALAJI								D. BALAJI						

Course Code	Title		
23U2ENG101	Part-II: Professional English-I		
Semester: I	Credits:3	CIA:20 Marks	ESE:55 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 Category	Skill Development		
Development Needs	Global		
Course Description	SD: Helps to develop LSRW skill		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Recognize listening, and reading proficiency through the prose discourses.	Lecture/Tutorial	Assignment
CO 2	Use and interpret imaginative, and creative skills through the poetic genre.	Lecture/Tutorial	Assignment
CO 3	Enhance the students to use English effectively through short story.	Lecture/Tutorial	Speaking
CO 4	Execute and exercise grammatical skills in academics and career.	Lecture/Tutorial	Reading
CO 5	Evaluate the LSRW skills through literature.	Lecture/Tutorial	Writing
Offered by	Department of English		
Course Content	Instructional Hours / Week: 4		
Unit	Description	Text Book	Chapters
I	<b>Prose</b> Leigh Hunt – Getting Up On Cold Morning Rajagopalachari – Tree Speaks A.G.Gardiner –On the Rule of the Road <b>Listening Activity</b> – Comprehension practice from Prose.	1	1-3
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods:</b> Flipped Learning			
II	<b>Poetry</b> John Milton – On His Blindness Maya Angelou – Phenomenal Women A.K. Ramanujan– A River <b>Speaking Activity</b> – Group Discussion Forum	1	4-6
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods:</b> Flipped Learning			

<b>III</b>	<b>Short Stories</b> O. Henry – The Last Leaf R. K. Narayan – The Missing Mail Oscar Wilde - The Happy Prince <b>Reading Activity</b> – Pronunciation practice and enhancement from Short-stories							1	7-9				
	<b>Instructional Hours</b>								<b>12</b>				
<b>Suggested Learning Methods:</b> Tutorial													
<b>IV</b>	<b>Grammar</b> Parts of Speech Tenses Kinds of Sentences <b>Writing Activity</b> – Paragraph Writing using grammar Components							1	10-13				
	<b>Instructional Hours</b>								<b>12</b>				
<b>Suggested Learning Methods :</b> Tutorial													
<b>V</b>	<b>Writing Skills</b> Letter Writing (Formal & Informal) Notice, Writing Circular Memo, Advertisement Minutes of the Meeting							1	14-17				
	<b>Instructional Hours</b>								<b>12</b>				
<b>Suggested Learning Methods:</b> ABL													
<b>Total Hours</b>								<b>60</b>					
<b>Text Books</b>		Compiled by the Department of English, NASC.											
<b>Reference Books</b>		CLIL (Content & Language Integrated Learning) – Module by TANSICHE NOTE: (Text: Prescribed chapters or pages will be given to the students by the department and the college)											
<b>Web. URLs</b>		<a href="https://www.youtube.com/watch?v=QrUPneyZNf0">https://www.youtube.com/watch?v=QrUPneyZNf0</a>											
<b>Tools for Assessment (20 Marks)</b>													
<b>CIAI</b>		<b>CIAII</b>		<b>CIAIII</b>		<b>Assignment</b>	<b>Speaking</b>	<b>Reading</b>	<b>Total</b>				
4		4		5		2	2	3	20				
<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	L	H	L	M	M	H	M	H	H	M	H	M
<b>CO2</b>	M	L	H	L	H	M	H	M	H	H	M	H	M
<b>CO3</b>	M	L	H	L	H	H	H	H	H	H	M	H	M
<b>CO4</b>	M	L	H	L	H	L	H	H	H	H	M	H	H
<b>CO5</b>	H	M	H	L	H	H	H	H	H	H	H	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
D. PRADEEK							Dr. R. MALATHI						



Course Code		Title		
23U3CHC101		Core Paper I – Foundation Cookery		
Semester : I		Credits: 4	CIA : 25 Marks	ESE : 75 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 : 5		
Unit	Description	Text Book	Chapters	
I	<b>Introduction to Professional Cookery</b> -Origin of Cooking, Attitudes and behavior in the kitchen. <b>Hygiene</b> – Personal Hygiene, Kitchen Uniform, Kitchen Hygiene. <b>Hazard Analysis &amp; Critical Control point</b> Definition, Aims, and Objectives. <b>Kitchen Organization</b> - Introduction, Classical Brigade. (Organizational chart for large hotel), Kitchen Layout, <b>Satellite Kitchen</b> - Roles of Executive Chef, Duties and Responsibilities of various chefs <b>Cooking Fuels</b> - Various fuels used in kitchen, Advantages & Disadvantages	1	1	
			<b>Instructional Hours</b>	15
<b>Suggested Learning Methods</b> : Lecture based learning on Food Safety				
II	<b>Kitchen Equipment</b> -Introduction, Points to be consider before purchasing equipments, Classification of kitchen Equipments with examples (Utensils, Small, Large & mechanical equipments) Care & Maintenance, Safety Procedure. <b>Introduction to Cookery</b> -Aims and Objectives of Cooking Food, Effect of Cooking on Carbohydrates, Protein, Minerals, and Vitamins. <b>Knives</b> – Types, Skills. <b>Cutting Board</b> - Types, Uses	1	9	
			<b>Instructional Hours</b>	15
<b>Suggested Learning Methods</b> : Activity based Learning on Identification of equipment				
III	<b>Food Commodities: 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,	1	3	

	Characteristics. <b>Salt</b> -Uses <b>Liquid</b> -Water, Stock, Milk & Fruit Juices-Uses. <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.												
<b>Instructional Hours</b>			15										
<b>Suggested Learning Methods :</b> Experiential Learning on handling of Ingredients													
<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, Jardiniere, 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>			15										
<b>Suggested Learning Methods:</b> Experiential Learning on Different Cutting and Mixing Food.													
<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>			15										
<b>Suggested Learning Methods :</b> Expeditionary Learning on Cooking Foods													
<b>Total Hours</b>			<b>75</b>										
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Krishna Arora, <b>Theory of Cookery</b>, Frank House &amp; Co Ltd, Fourth Edition, 2008.</li> <li>2. Victor Ceserani, Ronald Kinton &amp; David Foskett, <b>Practical Cookery</b>, ELST Hodder &amp; Stoughton, Eleventh Edition, 2004.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Philip E. Thangam, <b>Modern Cookery</b>, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2010.</li> <li>2. Victor Ceserani, Ronald Kinton &amp; David Fosket, <b>Theory of Catering</b>, ELSTH odder &amp; Stoughton, Eleventh Edition, 2006.</li> </ol>												
<b>Tools for Assessment (25 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>							
5	5	6	3	3	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>	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 Chairman</b>						
R. PRAHADEESWARAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHC102		Core Paper II – Food and Beverage Service		
Semester : I		Credits: 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective		Enabling students to acquire theoretical knowledge on the role of Food and Beverage service department , its outlets the menu and its service styles, Personal Attitudes, and various aspects of restaurant operations.		
Course 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	<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. Qualities required for food service staff.	1	1	
		<b>Instructional Hours</b>		<b>9</b>
<b>Suggested Learning Methods:</b> Lecture based learning on food Service Industry.				
II	<b>Food Service Equipment:</b> Cutlery, Crockery, Glassware, Tableware, Disposables and trolleys. Ancillary Sections, <b>Styles of food service:</b> Table service, English Service, Silver Service, American Service, French Service, Russian Service. Factors influencing styles of service. Mis en Place, Mis en Scene.	1	9	
		<b>Instructional Hours</b>		<b>9</b>
<b>Suggested Learning Methods :</b> Activity based Learning on identification of equipment				
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>
<b>Suggested Learning Methods :</b> Group Learning on different types of menu				
IV	<b>Rules to be considered while waiting at a table.</b> Order taking procedure, KOT. Writing of KOT. Placing an order. Checking	1	4	

	Systems. Order of service, Presentation and settling of bills. <b>Breakfast:</b> Types - Continental, English and Indian Breakfasts and cover laying. Brunch and Afternoon Tea, High Tea and Reception Tea. Service of Brunch in restaurant. Handling Situation.												
<b>Instructional Hours</b>				9									
<b>Suggested Learning Methods:</b> Experienced Learning by setting of cover													
<b>V</b>	<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. Uses of liquor trolley, display cards in room service.		2	1									
<b>Instructional Hours</b>				9									
<b>Suggested Learning Methods :</b> Activity based Learning by doing room service													
<b>Total Hours</b>				45									
<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b>, Hodder Education, Ninth Edition, 2014.</li> <li>2. R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> <li>3. S.N. Bagchi, Anita Sharma, <b>Text book of Food &amp; Beverage Service</b>, Rajiv Jain for Aman Publication, Third Edition, 2006.</li> </ol>											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>2. Mahendra Singh Negi, <b>Training Manual for Food and Beverages Service</b>, I. K. International Publishing House Ltd 2017.</li> </ol>											
<b>Tools for Assessment (20 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	5	2	2	3	20							
<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 Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP103		Core Paper III - Foundation Cookery 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
<b>Suggested Learning Methods:</b> 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.												
<b>Reference Books</b>	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.												
<b>Tools for Assessment (30 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	7	7	4				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	H	H	H	M	M	M	M	M	H	M	H	M
<b>CO2</b>	-	H	H	H	H	-	-	M	H	H	H	M	L
<b>CO3</b>	H	H	M	M	M	L	M	L	L	L	L	H	H
<b>CO4</b>	-	H	H	H	H	-	-	H	H	H	M	M	L
<b>CO5</b>	H	M	M	L	-	M	M	L	H	H	H	M	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
R. PRAHADEESWARAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHA101		Allied Paper I – Accommodation Operations		
Semester : I		Credits: 4	CIA : 25 Marks	ESE : 75 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, Safety & Security and Pest Control	Blended Learning	Class Test	
CO 4	Knowledge on Planning and organizing the housekeeping	Student Centric Discussion	Assignment	
CO 5	Able to know the Procedure of Contract Services and Budget Planning	Teacher Centric Discussion	Presentation	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 5		
Unit	Description	Text Book	Chapters	
I	<b>Introduction to Housekeeping Department:</b> Importance, Responsibilities, Organizational Structure, Duties and Responsibilities of housekeeping personnel. Personal Attributes of Housekeeping Staff.	1	2	
	<b>Functions of Housekeeping Department</b> Layout of Housekeeping department, Coordination with other departments. Control Desk – Role, types of registers and files maintained. Lost and Found. Keys and their Control	2	6	
<b>Instructional Hours</b>			<b>15</b>	
<b>Suggested Learning Methods :</b> Lecture based learning on Introduction of housekeeping				
II	<b>Housekeeping Inventories</b> Cleaning equipment (Manual & Electrical) – selection, use, care and maintenance. Cleaning agents – classification, use, care and storage;	1	7	
	Guest Supplies – Amenities, Expendables, Essentials, and Loan items. Linen Room – Activities, Classification, Storage, Linen Exchange. Par Stock and Stock Taking. Uniforms –Issuing and Exchanging of	1	17	
	Uniforms, Advantages of providing staff uniforms.	1	18	
<b>Instructional Hours</b>			<b>15</b>	
<b>Suggested Learning Methods :</b> Activity based Learning on equipment and agents				
III	<b>Hotel Guestrooms:</b> Types of guestrooms, Layouts, Guest Room Status, Guest floor rules, Guest floor reportable, Placement of Guest Supplies. <b>Safety and Security:</b> Work environment safety, Safety awareness and	1	9	

	Accident prevention. Fire Prevention and Fire Fighting. <b>Pest Control and Waste Disposal:</b> Types of Pests, Common Pests and their control. Waste Disposal.	1	20, 22										
<b>Instructional Hours</b>			<b>15</b>										
<b>Suggested Learning Methods :</b> Group Learning on Guest Stay													
<b>IV</b>	<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>15</b>										
<b>Suggested Learning Methods:</b>													
<b>V</b>	<b>Contract Services:</b> Contract services in Housekeeping, Guidelines for hiring contract Providers, Advantages & disadvantages of contract Services. <b>Budgeting:</b> Types of Budgets, Housekeeping Expenses, Budget planning process, Controlling Expenses.	1	4										
		1	15										
<b>Instructional Hours</b>			<b>15</b>										
<b>Suggested Learning Methods:</b> Lecture Based Learning on laundry operations.													
<b>Total Hours</b>			<b>75</b>										
<b>Text Books</b>	<ol style="list-style-type: none"> <li>G. Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations and Management</b>, Oxford University Press, Second Edition, 2009.</li> <li>Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b>, Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>S. K. Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b>, Frank Bros. &amp; Co. (Publishers) Ltd., First Edition, 2006</li> <li>Joan C. Branson, Margaret Lennox, <b>Hotel, Hostel and Hospital Housekeeping</b>, ELSt Publishers, Fifth Edition, 1998.</li> </ol>												
<b>Tools for Assessment (25 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>							
5	5	6	3	3	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	H	H	M	H	M	H	H	H	H	H	L	H
<b>CO2</b>	H	M	M	M	H	L	L	H	M	H	H	M	M
<b>CO3</b>	M	M	H	L	H	L	H	H	M	H	H	M	M
<b>CO4</b>	M	M	M	L	H	L	L	H	M	H	H	M	H
<b>CO5</b>	H	L	L	M	H	L	L	M	M	H	H	M	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
B. TAMILSELVAN							T. R. RAJESH PANDIAN						



Course Code	Title		
21U4ENV101	<b>Ability Enhancement Compulsory Course – Environmental Studies</b>		
<b>Semester: I</b>	<b>Credits: 2</b>	<b>CIA: 50 Marks</b>	
(Common to all UG Programmes)			
<b>Course Objective</b>	This course enables the students to recognize the interconnectedness of Multiple factors in environmental challenges and communicate clearly and competently matters of environment concern.		
<b>Course Category</b>	Employability		
<b>Development Needs</b>	National & Global		
Course Outcomes		Teaching Methods	Assessment Methods
<b>CO1</b>	Understand key concepts from economic, political, and social analysis as they pertain to the design and Evaluation of environmental policies and institutions	Lecture/ Video Lectures	Album Preparation
<b>CO2</b>	Understand concepts and methods from ecological and Physical sciences and their application in environmental problem solving.	Lecture/ Peer Teaching	Album Preparation
<b>CO3</b>	Solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.	ABL/ Group Discussions	Group Discussions
<b>CO4</b>	Reflect critically about their roles and identities as Citizens, consumers and environmental actors in a complex, interconnected world.	Video Lessons/ Group discussions	Group Discussions
<b>CO5</b>	Apply systems concepts and methodologies to analyze and understand interactions between social and environmental processes.	Field visits	Field visit Report
<b>Course Content</b>	<b>Instructional Hours / Week: 2</b>		
Unit	Description	Text Book	Chapters
<b>I</b>	<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>
<b>Suggested Learning Methods: Video lectures</b>			
<b>II</b>	<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>
<b>Suggested Learning Methods :Peer Teaching</b>			
<b>III</b>	<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>
<b>Suggested Learning Methods: Group Discussion</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>				
<b>Suggested Learning Methods: Role Play</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>Suggested Learning Methods: Group Discussion</b>													
<b>Field Work:</b> Visit to local area to document Environmental assets (River / Forest / Grassland / 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>					
<b>Text Book(s):</b>	1. Shashi Chawla. A Text Book of Environmental Studies, Tata McGraw-Hill, 2012. 2. From UGC website: <a href="https://www.ugc.ac.in/oldpdf/modelcurriculum/env.pdf">https://www.ugc.ac.in/oldpdf/modelcurriculum/env.pdf</a>												
<b>Reference Book(s):</b>	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.&SchochR.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.												
<b>Tools for Assessment (50 Marks)</b>													
<b>Ecosystem Album Preparation</b>		<b>Field visit and report submission</b>			<b>Group discussions about issues Related to their locality / about Disaster Management</b>				<b>CIA Test</b>	<b>Total</b>			
10		10			5				25	50			
<b>Mapping</b>													
CO\ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	-	L	H	H	H	H	L	L	L	M	L	H
CO2	L	-	L	H	H	H	H	L	M	L	L	L	H
CO3	L	-	L	H	H	H	H	L	L	L	L	L	L
CO4	L	-	L	H	H	H	H	L	L	L	L	L	H
CO5	L	-	L	H	H	H	H	L	M	L	L	L	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>					<b>Verified by Chairman</b>								
Dr. M. THANGAVEL					Dr. M. THANGAVEL								

Course Code	Title		
23U1FCH202	Part – I : Le Français Pour L'hôtellerie Et Restauration – II		
Semester : II	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
<b>(B. Sc. Catering Science and Hotel Management)</b>			
Course Objective	Concepts and methodologies to analyze and understand interaction between social and environmental processes.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Know to differentiate infinitive, indicative and imperative of the verb and recall grammar.	Lecture	Assignment
CO 2	Learn adverbs, pronom en, COD	Word game / Lecture	Seminar
CO 3	Learn COI and pronominal verbs	Lecture / Video Lessons	Quiz
CO 4	Acquire knowledge on French cuisine	Role play / Tutorial	Assignment
CO 5	Comprehend and write dialogues (in restaurant)	Role play / Lecture	Group project
Offered by	Department of French		
Course Content	Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters
I	Aux fourneaux !	1	6
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Worksheet</b>			
II	Saignant, à point ou bien cuit ?	1	7
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Kahoot App</b>			
III	Les produits de la mer	1	8
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Audio &amp; Visual</b>			
IV	Pour le dessert	1	9
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Comprehensive Writing</b>			
V	A la carte	1	10
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Translating simple sentences</b>			
<b>Total Hours</b>			<b>60</b>

<b>Text Books</b>	En cuisine – Jérôme Cholvy (Unit 6 to 10)												
<b>Reference Books</b>	Larousse – Dictionnaire bilingue Edition 2 Hachette Marianne Durand (2006)												
<b>Web. URLs</b>	Lingua.com, Duolingo App, Learn French by podcast (spotify app)												
<b>Tools for Assessment (20 Marks)</b>													
<b>CIA I</b>	<b>CIA II</b>			<b>CIA III</b>			<b>Assignment</b>		<b>Seminar</b>		<b>Quiz</b>		<b>Total</b>
<b>4</b>	<b>4</b>			<b>5</b>			<b>2</b>		<b>2</b>		<b>3</b>		<b>20</b>
<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	H	H	H	-	-	L	L	L	H	M
<b>CO2</b>	-	-	H	M	H	M	-	-	M	H	L	H	L
<b>CO3</b>	-	-	M	M	M	H	-	-	L	L	M	L	L
<b>CO4</b>	-	-	L	H	L	H	-	-	L	H	M	L	H
<b>CO5</b>	-	-	L	M	H	H	-	-	L	L	L	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
D. BALAJI							D. BALAJI						

Course Code		Title		
23U2ENG202		Part – II : Professional English – II		
Semester : II		Credits : 3	CIA : 20 Marks	ESE : 55 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 Category		Skill Development		
Development Needs		Global		
Course Description		SD: Helps to develop LSRW skill		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Mastering life skills through prose discourse.	Lecture/Tutorial	Assignment	
CO 2	Acquire ethics and values through poetic genre.	Lecture/Tutorial	Assignment	
CO 3	Recognise the nuances of English language through short stories.	Lecture/Tutorial	Speaking	
CO 4	Enhance fluency over language with self-confidence.	Lecture/Tutorial	Reading	
CO 5	Examine how the language is used in literature and develop LSRW Skills	Lecture/Tutorial	Writing	
Offered by	Department of English			
Course Content			Instructional Hours / Week : 4	
Unit	Description	Text Book	Chapters	
I	<b>Prose</b> E.M. Forster - Tolerance Mahatma Gandhi - Women Not the Weaker Sex Issac Asimov - The Fun They had <b>Listening Activity</b> – Comprehension practice from Prose.	1	1-3	
<b>Instructional Hours</b>			<b>12</b>	
<b>Suggested Learning Methods : Cooperative Learning</b>				
II	<b>Poetry</b> Robert Frost - Stopping by Woods on a Snowy Evening William Blake - A Poison Tree Alexander Pope – Ode on Solitude <b>Speaking Activity</b> – Group Discussion Forum	1	4-6	
<b>Instructional Hours</b>			<b>12</b>	
<b>Suggested Learning Methods : Inquiry Based Learning</b>				
III	<b>Short Stories</b> Mark Twain - The Cat and the Painkiller Japanese Folk Tale - The Envious Neighbour Hector Hugh Munro (Saki) – The Open Window <b>Reading Activity</b> – Pronunciation practice and enhancement from Short-stories	1	7-9	
<b>Instructional Hours</b>			<b>12</b>	
<b>Suggested Learning Methods : Classroom Activity</b>				

IV	<b>Grammar</b> Articles Concord Active and Passive Voices Direct and Indirect Speech <b>Writing Activity</b> – Paragraph Writing using grammar Components						1	10-13					
	<b>Instructional Hours</b>							<b>12</b>					
<b>Suggested Learning Methods : Direct Method</b>													
V	<b>Writing Skills</b> Resume Writing Email Writing Dialogue Writing Testimonial Writing Creative Writing						1	14-17					
	<b>Instructional Hours</b>							<b>12</b>					
<b>Suggested Learning Methods : Activity Based Learning</b>													
<b>Total Hours</b>							<b>60</b>						
<b>Text Books</b>		Compiled by the Department of English NASC.											
<b>Reference Books</b>		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)											
<b>Web. URLs</b>													
<b>Tools for Assessment (20 Marks)</b>													
<b>CIA I</b>		<b>CIA II</b>		<b>CIA III</b>		<b>Assignment</b>	<b>Speaking</b>	<b>Reading</b>	<b>Total</b>				
4		4		5		2	2	3	20				
<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	L	H	L	M	M	H	M	H	H	M	H	M
<b>CO2</b>	M	L	H	L	H	M	H	M	H	H	M	H	M
<b>CO3</b>	M	L	H	L	H	H	H	H	H	H	M	H	M
<b>CO4</b>	M	L	H	L	H	L	H	H	H	H	M	H	H
<b>CO5</b>	H	M	H	L	H	H	H	H	H	H	H	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
D. PRADEEK							Dr. R. MALATHI						

Course Code		Title		
23U3CHC204		Core Paper IV – Continental Cookery		
Semester : II		Credits: 4	CIA : 25 Marks	ESE : 75 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 : 5		
Unit	Description	Text Book	Chapters	
I	<b>Fruit Cookery</b> -Classification of fruits (9 terms), Types with Examples, Uses of fruits in cookery. <b>Vegetable Cookery</b> - Classification of Vegetables with examples, Uses, Effects of heat on Vegetables, Importance of Vegetables. <b>Egg Preparation</b> - Boiled, Poached, Scramled, Omellette, and Spanish Omellette. <b>Pasta</b> - Storage, Types & Description, Ingredients, Cooking of pasta, Points to be followed while Cooking Pasta, Styles of Presenting Pasta. <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.	2	4	
<b>Instructional Hours</b>			<b>15</b>	
<b>Suggested Learning Methods</b> : Lecture based learning on Styles of Presentation				
II	<b>Game</b> - Meaning, Types & Examples. <b>Poultry</b> - Meaning, Classification, Selection, Cuts of Chicken. <b>Butchery</b> - 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	
<b>Instructional Hours</b>			<b>15</b>	
<b>Suggested Learning Methods</b> : Activity based Learning on Cuts of Meat				
III	<b>Fish Cookery</b> -Classification of fish, Selection of fish & Shellfish, Cuts of fish, Cooking of fish. <b>Steak</b> - Meaning, Types of steaks & Description, Levels of Cooking Steak Offal & Other Edible parts of cuts – Uses. <b>Ham, Bacon, Gammon</b> - Meaning, Uses.	3	6	

Sausages & Salamis- Meaning, Uses													
<b>Instructional Hours</b>					<b>15</b>								
<b>Suggested Learning Methods :</b> Activity Based learning on Fish Cuts													
<b>IV</b>	<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.Bechamel-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, BreadSauce, Roast gravy, Jus lie, and Curry sauces.			<b>3</b>	<b>7</b>								
<b>Instructional Hours</b>					<b>15</b>								
<b>Suggested Learning Methods:</b> Activity based Learning on Preparation of Sauces													
<b>V</b>	<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			<b>4</b>	<b>3</b>								
<b>Instructional Hours</b>					<b>15</b>								
<b>Suggested Learning Methods :</b> Activity based Learning													
<b>Total Hours</b>					<b>75</b>								
<b>Text Books</b>		1. Krishna Arora, <b>Theory of Cookery</b> , Frank House & Co Ltd, Fourth Edition, 2001. 2. Victor Ceserani, Ronald Kinton & David Foskett, <b>Theory of Catering</b> , ELST Hodder & Stoughton, Eighth Edition, 1995. 3. Parvinder. S. Bali, <b>Quantity Food Production Operations &amp; Indian Cuisine</b> 4. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.											
<b>Reference Books</b>		1. The Culinary Institute of America, <b>The Professional Chef</b> , John Weily & Sons, Seventh Edition, 1996. 2. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> , Cambridge University press, Fifth Edition, 2008.											
<b>Tools for Assessment (25 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>							
5	5	6	3	3	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>	H	H	H	M	L	M	H	M	H	H	H	L	M
<b>CO2</b>	-	H	-	-	-	-	M	M	M	M	L	H	M
<b>CO3</b>	H	H	M	L	L	L	L	M	H	L	L	M	H
<b>CO4</b>	H	H	H	H	H	H	H	H	L	L	L	M	H
<b>CO5</b>	M	L	L	M	H	-	L	M	H	H	H	M	L
H-High; M-Medium; L-Low													
<b>Course designed by</b>						<b>Verified by Chairman</b>							
R. PRAHADEESWARAN						T. R. RAJESH PANDIAN							



Course Code		Title		
23U3CHC205		Core Paper V – Non Alcoholic Beverages		
Semester : II		Credits: 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective		Enabling students to acquire theoretical knowledge on the various types of non alcoholic beverages. Blending of tea. Various types of grinding coffee beans. Service of different types of different types of Non Alcoholic beverages.		
Course 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 : 4		
Unit	Description	Text Book	Chapters	
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>12</b>
<b>Suggested Learning Methods:</b> Lecture based learning on Non Alcoholic Beverages				
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>12</b>
<b>Suggested Learning Methods :</b> Activity based Learning on Coffee making process				
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>12</b>
<b>Suggested Learning Methods :</b> Group Learning on Food Service Equipment				

<b>IV</b>	<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. Effects of smoking and its impacts.						1	4					
<b>Instructional Hours</b>								<b>12</b>					
<b>Suggested Learning Methods:</b> Group Discussion on Tobacco													
<b>V</b>	<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>12</b>					
<b>Suggested Learning Methods :</b> Activity based Learning by Preparing the Restaurant													
<b>Total Hours</b>								<b>60</b>					
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b>, Hodder Education, Ninth Edition, 2014.</li> <li>R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> <li>S.N.Bagchi, Anita Sharma, <b>Text book of Food &amp; Beverage Service</b>, Rajiv Jain for Aman Publication, Third Edition, 2006.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>Mahendra Singh Negi, <b>Training Manual for Food and Beverages Service</b>, I. K. International Publishing House Ltd 2017.</li> </ol>												
<b>Tools for Assessment (20 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	5	2	2	3	20							
<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 Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP206		Core Paper VI - Continental Cookery 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
<b>Suggested Learning Methods:</b> Demonstration and Experienced Learning				
Text Books	<ol style="list-style-type: none"> <li>Victor Ceserani, Ronald Kinton &amp; David Foskett, <b>Practical Cookery</b> ELST Hodder &amp; Stoughton, Eighth Edition, 1995.</li> <li>Philip E. Thangam, <b>Modern Cookery</b>, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.</li> <li>Philip E. Thangam, <b>Modern Cookery</b>, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.</li> </ol>			

<b>Reference Books</b>		1. The Culinary Institute of America, <b>The Professional Chef</b> , John Weily & Sons, Seventh Edition, 1996. 2. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> , Cambridge University Press, Fifth Edition, 2008.												
<b>Tools for Assessment (30 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		7		7		4		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	L	M	M	H	L	M	M	M	M	
<b>CO2</b>	M	M	-	M	-	L	L	H	H	H	H	H	M	
<b>CO3</b>	H	H	M	L	M	L	M	H	L	M	M	M	M	
<b>CO4</b>	H	M	M	M	L	M	H	-	H	M	L	H	M	
<b>CO5</b>	H	M	L	L	L	H	M	L	H	M	L	L	M	
H-High; M-Medium; L-Low														
<b>Course designed by</b>								<b>Verified by Chairman</b>						
R. PRAHADEESWARAN								T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP207		Core Paper VII - Food and Beverage Service Practical		
Semester: I & II		Credits: 3	CIA: 30 Marks	ESE: 45 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	Raising of BOT	
CO 2	Learning to set up breakfast trays	Activity Based Learning	Applying Skills	
CO 3	Menu planning with beverages	Activity Based Learning	Compiling of Menu	
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				

<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b>, Hodder Education, Ninth Edition, 2014.</li> <li>2. R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> </ol>											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>2. John Fuller and AJ Currie, <b>The Waiter</b>, Sterling Book house, 2002.</li> </ol>											
<b>Tools for Assessment (30 Marks)</b>													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming	Test 1	Test 2	Observation Note Book				Total	
4	4				4	7	7	4				30	
<b>Mapping</b>													
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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHR202		Allied Paper II – 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 : 4		
Ex. No.	Experiment			
1	Identification of cleaning equipment			
2	Identification of cleaning agents			
3	Forms and Formats used in the Housekeeping.			
4	Polishing (metal, leather, wood, plastic etc.)			
5	Bed making – Evening service, Second Service.			
6	Laundry – Basic principles of laundry, stain removal.			
7	Guest Room and Public area Cleaning.			
8	Flower arrangement.			
9	Guest room layout drawing.			
10	Duty Rota preparation for housekeeping department.			
			Instructional Hours	60
Suggested Learning Methods: Hands on Training				
Text Books	1. G. Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations and Management</b> , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b> ,			

		Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>S. K. Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b>, Frank Bros.&amp;Co.(Publishers) Ltd., First Edition, 2006.</li> <li>Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELST Publishers, Fifth Edition, 1998.</li> </ol>											
<b>Tools for Assessment (30 Marks)</b>													
Analyzing Skill	Plan of Work				Personal Grooming	Test 1	Test 2	Observation Note Book				Total	
4	4				4	7	7	4				30	
<b>Mapping</b>													
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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
B. TAMILSELVAN							T. R. RAJESH PANDIAN						



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	H	L	M	M	M
CO2	-	-	-	L	H	H	H	H	M	H	L	M	H
CO3	-	-	-	L	H	H	H	H	L	L	H	L	M
CO4	-	-	-	L	H	H	H	H	M	M	L	M	M
CO5	-	-	-	L	H	H	H	H	L	L	M	L	L

H-High; M-Medium; L-Low

<b>Course Designed by</b>	<b>Verified by Chairman</b>
Dr. E. VIJAYA GOWRI	Dr. N. SARANYA

Course Code	Title	
22U4HVVY201	Value Education : Human Values and Yoga Practice	
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 Asanas

**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. <b>Individual and Society</b> - Theories of Society - Social Relationships and Society - Empathy: Compassion towards other beings.	4
II	<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.	5
III	<b>Character Formation Towards Positive Personality</b> : Truthfulness, Constructively, Sacrifice, Sincerity, Self Control, Altruism, Tolerance, Scientific Vision. <b>Refinement of worries</b> : Neutralization of anger-Intelligent quotient(IQ),Emotional quotient(EQ),Spiritual Quotient (SQ)	5
IV	<b>Power of Meditation</b> - Development of mind in stages - Mental Frequencies Methods for Concentration. Meditation Practices - Surya Namaskar. Physical Exercises -Kayakalpa Practices Training for Potentialising the Mind.	6

<b>V</b>	<b>ASANAS</b> <b>Standing Posture:</b> Tadasana, Utkattasana, arthaKadi Chakrasana, Trikonasana, Artha Chandrarasana, Padahastasana, Virabhadrasana, Vrikshasana, Artha, Natarajasana. <b>Sitting posture:</b> Padmasana, Gomukasana, Ustrasana, ArdhaMatsyendrasana, Patchimottanasana. <b>Prone posture:</b> Bhujangasana, shalabhasana, Dhanurasana, Chakrasana. <b>Supine posture:</b> Sarvangasana, Halasana, Matsyasana, Shanti asana <b>Pranayama:</b> Bhastrika, Bhramari, NadiShodhan	
	<b>Instructional Hours</b>	<b>10</b>
<b>Total Hours</b>		<b>30</b>

**Text book:**

1. “Value Education”, 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	H	L	L	L	L
CO2	-	-	-	L	M	H	M	H	L	L	H	L	M
CO3	-	-	-	L	M	H	S	H	H	L	H	M	M
CO4	-	-	-	L	L	H	M	H	L	L	L	L	L
CO5	-	-	-	L	L	H	M	H	L	L	L	L	M

H-High; M-Medium; L-Low

<b>Course Designed by</b>	<b>Verified by Chairman</b>
M. KARTHI	Dr. N. KAVITHA

Course Code	Title		
23U1FCH303	Part–I:Le Français Pour L'hôtellerie Et Restauration – III		
Semester: III	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
<b>(B.Sc. Catering Science and Hotel Management)</b>			
Course Objective	Brings lots of benefits for the students in the area of communication skills, Economic and cultural gateways.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Learn basics in French along with auxiliary verbs	Lecture	Assignment
CO 2	Knows the vocabulary related to hotel management and learn articles	Word game/ Lecture	Seminar
CO 3	Practice reading and learn the tenses	Lecture/ Video Lessons	Quiz
CO 4	Communicate simple sentences in French	Role play/ Case Studies	Assignment
CO 5	Comprehend the passage and write official letters	Lecture/ Role play	Group project
Offered by	French		
Course Content		Instructional Hours / Week: 4	
Unit	Description	Text Book	Chapters
I	A L' Hotel	1	1
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Worksheet</b>			
II	Je suis vraiment vexé	1	2
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Kahoot App</b>			
III	Au restaurant	1	3
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Audio &amp; Visual</b>			
IV	Regler la note	1	4
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Dialogue Writing</b>			

V	Regler la note						1	4					
<b>Instructional Hours</b>							<b>12</b>						
<b>Suggested Learning Methods: Translating simple sentences</b>													
<b>Total Hours</b>							<b>60</b>						
<b>Text Books</b>	L'Hotellerie et le tourisme A l' Hotel – Madangaopalane												
<b>Reference Books</b>	Saison1												
<b>Web. URLs</b>	Lingua.com, Duolingo App, Learn French by podcast (spotify app)												
<b>Tools for Assessment (20 Marks)</b>													
<b>CIAI</b>	<b>CIAII</b>	<b>CIAIII</b>	<b>Assignment</b>	<b>Seminar</b>	<b>Quiz</b>	<b>Total</b>							
<b>4</b>	<b>4</b>	<b>5</b>	<b>2</b>	<b>2</b>	<b>3</b>	<b>20</b>							
<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	H	H	-		L	M	L	H	M
<b>CO2</b>	-	-	H	L	H	M	-		M	H	L	H	L
<b>CO3</b>	-	-	-	M	M	H	-		M	L	M	H	L
<b>CO4</b>	-	-	L	M	L	H	-		L	H	M	L	H
<b>CO5</b>	-	-	L	-	H	-	-		L	L	L	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by Chairman</b>					
D. BALAJI								D. BALAJI					

Course Code	Title		
23U2ENG303	Part – II : Communicative English – I		
Semester : III	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
(Common to All UG Programmes)			
Course Objective	To enable the students to learn the different genres of literature and gain a better understanding of the English language.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	SD: Helps to develop LSRW skill		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Execute moral, ethical and literary merits and relate it to the society.	Lecture/Tutorial	Assignment
CO 2	Exhibit a comprehensive knowledge of poetry and execute life skills and human values through it.	Lecture/Tutorial	Assignment
CO 3	Develop reading strategies with enriched vocabulary, through short story.	Lecture/Tutorial	Speaking
CO 4	Identify the use of English language through the study of Grammar and use them in specific contexts.	Lecture/Tutorial	Reading
CO 5	Interpret their understanding of English works in LSRW mode	Lecture/Tutorial	Writing
Offered by	Department of English		
Course Content	Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters
I	<b>Prose</b> J.B. Priestley - Travel by Train R.K. Narayan - Headache E.M. Forster - Tolerance	1	1 - 3
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Intensive Reading</b>			
II	<b>Poetry</b> William Blake - The School Boy Rudyard Kipling - If Sarojini Naidu - The Queen's Rival	1	4 - 6
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Scaffolding Method</b>			
III	<b>Short Stories</b> O. Henry - After Twenty Years Edgar Allan Poe – Tell - Tale Heart Frank R. Stockton - The Lady or The Tiger?	1	7 - 9
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Flipped Learning</b>			

IV	Herman Melville-Moby Dick (Abridged Version)							1	10 - 13				
<b>Instructional Hours</b>								<b>12</b>					
<b>Suggested Learning Methods : Flipped Learning</b>													
V	<b>Oral &amp; Written Communication (UnitI–IV) Listening</b> – Comprehension practice from Poetry, Prose, Online Voice Practice, observing / viewing E-content (with subtitles), Guest / Invited Lectures, Conference/ Seminar Presentations & Tests, and DD National News Live, BBC, CNN, VOA etc <b>Speaking</b> – In Group Discussion Forum, participate in the Turn Taking, and Conversation Management, Debating, Defending / Mock Viva Voce, Seminar Presentations on Classroom-Assignments, and Peer-Team-interactions. <b>Reading</b> –Different Reading Strategies in Poetry, Prose, Novel, Newspaper etc <b>Writing</b> – Modals, Concord, E-Mail & Report Writing, Spotting the Errors and How to avoid them, Sentence Completion, Prepositions, Idioms and Phrases, Collocation.							1	14 - 17				
<b>Instructional Hours</b>								<b>12</b>					
<b>Suggested Learning Methods : Activity Based Learning</b>													
<b>Total Hours</b>								<b>60</b>					
<b>Text Books</b>		Unit I–V: Compiled by the Department of English											
<b>Reference Books</b>		CLIL (Content & Language Integrated Learning) – Module by TANSCHENOTE:(Text: Prescribed chapters or pages will be given to the students by the department											
<b>Tools for Assessment (20 Marks)</b>													
<b>CIA I</b>		<b>CIA II</b>		<b>CIA III</b>		<b>Assignment</b>		<b>Speaking</b>		<b>Reading</b>		<b>Total</b>	
4		4		5		2		2		3		20	
<b>Mapping</b>													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	-	H	-	M	M	H	M	H	H	M	H	M
CO2	M	-	H	-	H	M	H	M	H	H	M	H	M
CO3	M	-	H	-	H	H	H	H	H	H	M	H	M
CO4	M	L	H	-	H	-	H	H	H	H	M	H	H
CO5	H	M	H	-	H	H	H	H	H	H	H	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
Dr. K. RAJKUMAR							Dr. R. MALATHI						



Course Code		Title		
23U3CHC308		Core Paper VIII – Indian Cookery		
Semester: III		Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	Enabling students to acquire theoretical knowledge of quantity cooking, Tandoori, chat & Religious influence in kitchen.			
Course Category	Entrepreneurship			
Development Needs	Regional			
Course Description	Planning and Execution of Quantity Food Production in Indian Cuisine.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire knowledge on Quantity production, Menu planning with cost control	Blended Learning	Indent Sheet Preparation	
CO 2	Attain Knowledge on Tandoori kitchen	Technical Discussion	Presentation	
CO 3	Understanding basics of Indian breakfast & Snacks	Student Centric Discussion	Presentation and Demonstration	
CO 4	Accomplish various regional influence in preparing food	Teacher Centric Discussion	Assignment	
CO 5	Accomplish Methods chat preparation	Group Discussion	Identification	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Unit	Description	Text Book	Chapters	
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	4	1	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Lecture Based Learning on Quantity Food Production</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.	4	7	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Group Learning on Menu Planning</b>				
III	<b>Tandoori Cookery: Marination</b> -Objectives, Importance, Seasoning of a Tandoori Pot. <b>Different types of Tandoori Preparation-</b> Chicken, Mutton, Fish, Prawns, and Vegetables. <b>Basic Gravy -</b> White, Brown, Green, Yellow, Red Gravy – Basic Recipe, Difference Between Sauce & Gravy. <b>Indian Breads</b> – Naan, Roti, Romali, Kulcha, Paratha - Basic Recipes. <b>Rice -</b> Biryani varieties & Pulao varieties, Objectives of dum cooking	5 3	2, 5, 6, 7 9, 2	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Experienced Learning on Tandoori Cuisine</b>				

<b>IV</b>	<b>Indian Breakfast</b> - Idly, Dosa , Pongal, Uppuma, Kitchadi, Poori with Masala, Sāmbhar, Chutney Varieties-Recipe. <b>Snacks</b> – Samosa, Bonda, Baji, Ulundhu Vada, Parupu Vada-Recipe. <b>Chats</b> – Bhelpoori, Panipoori, Masala Poori, Aloo Poori, Dahipoori, Pavbaji –Recipe						5	13, 10, 1					
<b>Instructional Hours</b>							<b>9</b>						
<b>Suggested Learning Methods: Experienced Learning on Indian Breakfast</b>													
<b>V</b>	<b>Masalas</b> -Different Masalas used in Indian cooking. <b>Regional Cuisine</b> - Basic Ingredient, Masala and Characteristics of Chettinadu, Kerala, Andrapradesh, Kashmiri Cuisine, Gujarathi, Rajasthani, Bengali, Punjabi, Goan Cuisine <b>Festival dishes of India</b> – Pongal, Onam, Ramzan-Famous recipe						1 2	3 5					
<b>Instructional Hours</b>							<b>9</b>						
<b>Suggested Learning Methods: Lecture based Learning on usages of Masalas.</b>													
<b>Total Hours</b>							<b>45</b>						
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Philip E. Thangam, <b>Modern Cookery, Vol-I</b>, Orient Longman Pvt Ltd, Fifth Edition, 2003.</li> <li>B. K. Chakravarthi &amp; Subhra Chakraborty, <b>Making of a Chef</b>, CBS Publishers &amp; Distributors, Second Edition, 1998.</li> <li>Philip E. Thangam, <b>Modern Cookery, Vol – II</b>, Orient Longman Pvt Ltd, Fifth Edition, 2003.</li> <li>Parvinder. S. Bali, <b>Quantity Food Production Operations &amp; Indian Cuisine</b>, First Edition, 2011.</li> <li>Vimla Patil, <b>Food Heritage and India</b>, Vakils, Feffer &amp; Simons Ltd, Fourth Edition, 1999.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>The Culinary Institute of America, <b>The Professional Chef</b>, John Wiley &amp; Sons, Seventh Edition, 1996.</li> </ol>												
<b>Tools for Assessment (20 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	5	2	2	3	20							
<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	H	-	H	H	H	H	H	H	H	M	M
<b>CO2</b>	M	L	H	-	M	M	H	H	H	H	M	H	M
<b>CO3</b>	H	M	H	M	H	H	M	M	H	M	H	H	H
<b>CO4</b>	H	H	M	-	H	H	H	H	M	H	H	H	H
<b>CO5</b>	H	H	H	-	M	H	H	H	H	H	H	M	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
R. PRAHADEESWARAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHC309		Core Paper IX – Wines		
Semester :III		Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	The student will be impart 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 Category	Employability			
Development Needs	National			
Course Description	A study on History, Classification, and production of wines of different countries.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge of Classification of Alcoholic beverages and wine	Collaborative Learning	Assignment	
CO 2	Understanding of fortified & Aromatized wine production methods and styles	Video Presentation	Demonstration	
CO 3	Applying Different methods used in sparkling wine production and its styles	Video Presentation	Class Test	
CO 4	Analyse different country wine production	Student Centric Discussion	Demonstration	
CO 5	Evaluate on Skill and service of Wine with Food	Technical Discussion	Seminar	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Unit	Description	Text Book	Chapters	
I	<b>Classification of alcoholic beverages:</b> Fermented, Brewed and Fermented and Distilled. Alcoholic strength- Alcoholic Drinks and their strength. <b>Wine:</b> Definition, Classification of wine according to colour, taste and content. <b>The Grape:</b> Constituents of the grapes, Well known red & white grapes used in wine production Factors affecting quality of wine. Production of Still, White & Rose Wine. <b>Wine Tasting</b> – Steps of wine tasting, The tongue, Colour, aroma & taste, Wine tasting procedures, Faults in wine Naming of wine.	1	20, 21, 22	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Experienced Learning on Wines</b>				
II	<b>Fortified wines:</b> Meaning, Types, Production, Styles and brand names of the following: Sherry, Port, Madeira, Marsala, Malaga. <b>Aromatized wines:</b> Meaning- Vermouth. Ingredients used, Production method, Styles of vermouth, Brand names, Service of Vermouth. Other aromatized wines: Dubonnet, St.Raphael, Lillet, Byrrh, Cap corse. <b>Bitters: Meaning:</b> Campari, Angostura, Amer Picon, Suze, Underberg, Cynar, Orange bitters, Peach bitters.	1	23, 24	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Group Learning on Fortified Wines</b>				

III	<b>Sparkling wines:</b> Meaning, Methods of making sparkling wine, Method de Champenoise, Terms used in Champagne labels.						1	22					
	<b>Champagne:</b> Grapes used, Styles, Sweetness in champagne, Bottle sizes, Brand names, Champagne Producers, Types of Champagne. Sparkling wines from the following countries (only names): Germany, Italy, Spain, United State												
<b>Instructional Hours</b>							<b>9</b>						
<b>Suggested Learning Methods : Lecture Based Learning on Sparkling Wines</b>													
IV	<b>Wines of France:</b> Wine laws, Classification of French wines, Label language, Wine producing regions: Alsace, Bordeaux, Burgundy, Champagne, Jura, Savoie, Loire & Cote du Rhone.						1	25, 29					
	<b>Wines of India</b> - Maharashtra, Pune, Karnataka, Goa. <b>Wines of Italy</b> –Wine Laws and Wine, Producing Regions. <b>Wines of Germany</b>												
<b>Instructional Hours</b>							<b>9</b>						
<b>Suggested Learning Methods: Lecture Based Learning on Wines of different countries.</b>													
V	<b>Wine &amp; Food:</b> Guidelines for pairing wine and food, Wines served with different courses of the meal. Examples for: Aperitifs, Fish & Shell fish, Soup, Red and white meat, Poultry, Game Cheese, Sweet and Dessert. Problem Dishes, Wines with Asian foods. Ideal wine for Indian Chinese, and Japanese Food						1	30					
	<b>Compiling a wine &amp; drink list:</b> Attractiveness, Legibility.												
<b>Instructional Hours</b>							<b>9</b>						
<b>Suggested Learning Methods: Hands on Training on Food and Wine.</b>													
<b>Total Hours</b>							<b>45</b>						
<b>Text Books</b>			1. 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 (20 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	5	2	2	3	20							
<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>
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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP310		Core Paper X – Indian Cookery Practical		
Semester: III		Credits: 2	CIA: 20 Marks	ESE: 30 Marks
Course Objective		To Impart Basic preparation of Quantity production, Tandoori, Breakfast, Regional foods, Chats.		
Course Category		Entrepreneurship		
Development Needs		Regional		
Course Description		Technical Training on Indian Cuisine Preparation and presentation.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire knowledge on Quantity food production	Activity Based learning	Food Preparation and Presentation	
CO 2	Understanding how to prepare Tandoori dishes	Activity Based learning	Food Preparation and Presentation	
CO 3	Apply method of preparing breakfast varieties, snacks varieties	Activity Based learning	Food Preparation and Presentation	
CO 4	Acquire knowledge on various regional food preparation	Activity Based learning	Food Preparation and Presentation	
CO 5	Skill on preparing various chat preparations	Activity Based learning	Food Preparation and Presentation	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 2		
Ex. No.	Experiment			
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, UlundhuVada, ParupuVada-Recipe			
6	Bhelpoori, Panipoori, Masala poori, AlooPoori, Dahipoori, pavbaji -Recipe			
7	Starters/Rice or Bread/Gravy or Dry/Sweet- Chettinadu, Kerala			
8	Starters/Rice or Bread/Gravy or Dry/Sweet- Andrapradash Kashmiri			
9	Starters/Rice or Bread/Gravy or Dry/Sweet-Gujarathi, Rajasthani			
10	Starters/Rice or Bread/Gravy or Dry/Sweet- Bengali, Punjabi, Goan			
			Instructional Hours	30
Suggested Learning Methods: Demonstration and Experienced Learning				

<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Victor Ceserani, Ronald Kinton &amp; David Foskett, <b>Practical Cookery</b> ELST Hodder &amp; Stoughton, Eighth Edition, 1995.</li> <li>2. Philip E. Thangam, <b>Modern Cookery</b>, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.</li> <li>3. Philip E. Thangam, <b>Modern Cookery</b>, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.</li> </ol>												
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. The Culinary Institute of America, <b>The Professional Chef</b>, John Wiley &amp; Sons, Seventh Edition, 1996.</li> <li>2. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>, Cambridge University Press, Fifth Edition, 2008.</li> </ol>												
<b>Tools for Assessment (20 Marks)</b>														
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling					Personal Grooming	Test 1	Test 2	Observation Note Book			Total		
3	3					3	4	4	3			20		
<b>Mapping</b>														
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														
<b>Course designed by</b>								<b>Verified by Chairman</b>						
R. PRAHADEESWARAN								T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHA303		Allied Paper III - Front Office Operations		
Semester: III		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective		To impart knowledge on Front Office and bell desk operations.		
Course Category		Employability, Skill Development		
Development Needs		National		
Course Description		Knowledge on Basics and functions and responsibilities of front office department		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on hospitality industry origin and classifications	Teacher Centric Discussion	Assignment	
CO 2	Skill in front office personnel and Interdepartmental Skills.	Video Presentation	Presentation	
CO 3	Handling of reservations	Technical Discussion	Applying Skills	
CO 4	Skill in handling of guest check in	Technical Discussion	Applying Skills	
CO 5	Skill in handling tasks at bell desk	Group Discussion	Performance Assessment	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	<b>Introduction to the Hospitality Industry:</b> The hospitality Industry Origin and growth, Classification of Hotels based on Size, Location, Clientele, Duration, level of Service, Ownership and Alternative Accommodation. Hotel Tariff Plans and Types of Guest Rooms. <b>Front Office Organization:</b> Function areas and layout of front office, Front office organization of a large hotel, Duties and Responsibilities of FO personnel.	1	1, 2, 4	
		<b>Instructional Hours</b>	<b>12</b>	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
II	<b>Equipment and Front Office staff:</b> Front Office equipment and furniture, Qualities of Front Office Personnel, Rules of the house for the front office staff, Interdepartmental Communication, Room Rate Designation, The Guest Cycle.	2 1	5 4, 5, 6, 7	
		<b>Instructional Hours</b>	<b>12</b>	
<b>Suggested Learning Methods : Group Learning</b>				
III	<b>Reservations:</b> Importance, Processing of Reservation Request, Types of Reservation, Modes of Reservation Inquiry, Sources of Reservation. <b>Systems of Reservation:</b> Manual / Automatic Systems of Reservation, Group Reservation, Over Booking	1 2	7 8	
		<b>Instructional Hours</b>	<b>12</b>	

Suggested Learning Methods : Lecture Based Learning													
IV	<b>Registration:</b> Pre-Registration, Registration – Form C, passport and visa, Registration Records, Registration Process. <b>Check-in procedures:</b> Guest with confirmed reservation, Walk-in, VIPs, Groups / Crews, Scanty baggage and Foreign Nationals.										1	8	
<b>Instructional Hours</b>											<b>12</b>		
Suggested Learning Methods: Experiential Learning													
V	<b>Guest Services:</b> Handling Guest Mail, Message Handling, Custody and Control of Keys, Guest Paging, Safe Deposit Locker, Guest Room Change, left Luggage Handling, Wake-up Call. <b>Guest Complaints:</b> Types of Guest Complaints, Handling Guest Complaints										1	9	
<b>Instructional Hours</b>											<b>12</b>		
Suggested Learning Methods: Role Play													
<b>Total Hours</b>											<b>60</b>		
<b>Text Books</b>			1. Jatashankar R. Tewari, <b>Hotel Front Office Operations and Management</b> , Oxford University Press, First Edition - 2009. 2. Sushil Kumar Bhatnagar, <b>Front Office Management</b> , Frank Bros. & Co. (Publishers) Ltd., Second Edition – 2006.										
<b>Reference Books</b>			1. Sudhir Andrews, <b>Front Office Management &amp; Operations</b> , Tata McGraw-Hill Publishing Company Limited, Third reprint – 2008.										
Tools for Assessment (25 Marks)													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events							Total	
5	5	6	3	3	3							25	
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 Chairman						
B. TAMILSELVAN							T. R. RAJESH PANDIAN						



Course Code		Title		
23U4CHS301		Skill Based Paper I - Bakery and Confectionery – I		
Semester: III		Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	To impart knowledge on various baking process, Role and Functions of Ingredients, Stages in bread making, faults and remedies. Preparation of Chocolates, Cake making Process			
Course Category	Skill Development			
Development Needs	Global			
Course Description	Theoretical knowledge on principles of baking and baking process of different dishes.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on bakery equipments, Food Safety & Sanitation	Teacher Centric Discussion	Assignment	
CO 2	Knowledge on Various ingredients used in Bakery & Confectionery	Technical Discussion	Seminar	
CO 3	Knowledge and skill in preparing Doughnuts.	Teacher Centric Discussion	Class Test	
CO 4	Skill of Pastry making.	Video Presentation	Applying Skills	
CO 5	Knowledge and skill of Cookies	Group Discussion	Applying Skills	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Unit	Description	Text Book	Chapters	
I	<b>Introduction to Bakery &amp; Confectionery:</b> Definition, Principles of baking, Baking process. Food Safety & Sanitation, Formulas & Measurements. Bakery Equipments (Large & Small)	2	1	
		3	12	
		1	2	
		4	18, 24	
<b>Instructional Hours</b>			<b>6</b>	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
II	<b>Functions of Ingredients in Bakery &amp; Confectionery:</b> <b>Flour</b> - Types and Uses, <b>Spices &amp; Flavourings</b> – Uses, Extracts. Herbs and Spices. <b>Egg</b> - Composition, Grading, Storage and Sanitation. <b>Yeast</b> – Functions and Role of yeast during fermentation. <b>Seasonings</b> – Salt Uses. <b>Sugar</b> – Uses. <b>Moistening Agent</b> - Water, Fruit juices, milk, cream, spirits and alcohol. <b>Shortening Agents</b> - Butter, lard, Margarine, Shortenings and oils. <b>Sweetening Agents</b> - Syrup, Honey and Caramalization. <b>Colouring Agents</b> - Uses, Natural & Artificial colour. <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	2	2, 4, 5	
		1	4, 14	
		2	15	
<b>Instructional Hours</b>			<b>12</b>	
<b>Suggested Learning Methods : Group Learning</b>				
III	<b>Improvers And Emulsifiers: Improvers</b> -Types of Improvers (Chemical & Natural) <b>Emulsifiers</b> - Agents (Egg, Oil, Water, Yogurt, Cream) Glyceryl Monostereate (GMS), Lecithin and Gel.	3	2	
		1	6	

	<b>Bread Making, Faults &amp; Remedies:</b> Role of ingredients, Types (Rich, lean) Basic Procedures, Variations of Bread, Faults In Breads. <b>Methods of Bread making-</b> Stages in Bread making Faults ,Bread Disease, Bread Improvers.	2	12, 16										
<b>Instructional Hours</b>			<b>9</b>										
<b>Suggested Learning Methods : Experienced Learning</b>													
IV	<b>Chocolate:</b> Uses, Chocolate Faults & remedies and Storage. Manufacturing & Processing Chocolate. Types - White, Light, Dark, chips, chocolate powder, cocoa powder. Preparations & Care in chocolate work. Chocolate Decoration. <b>Sugar Techniques:</b> Boiling Syrup for Sugar Work, Spun Sugar and Caramel Decorations, Poured Sugar, Pulled Sugar and Blown Sugar, Boiled Sugar Confections.	2	10										
		1	13, 24, 26										
		4	10										
<b>Instructional Hours</b>			<b>9</b>										
<b>Suggested Learning Methods: Lecture Based Learning</b>													
V	<b>Cake Making &amp; Baking:</b> Basic Composition, Ingredients, Filling and Topping, Points to be remember while making cakes, Cake Faults & Remedies, Cake Formula and Balancing, Scaling, Panning and Baking. <b>Icing:</b> Basic Procedure, Tools and Equipments, Types - Butter Cream, Royal, Marizpan, Fondant, American Frosting, Pastillage and Glace Icing. <b>Assembling and Decorating Cakes:</b> Assembling and Icing Cake, Basic Decoration Techniques.	1	16										
		2	12, 13										
		4	17										
<b>Instructional Hours</b>			<b>9</b>										
<b>Suggested Learning Methods: Group Learning</b>													
<b>Total Hours</b>			<b>45</b>										
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Wayne Gisslen - <b>Professional Bakery 6th Edition</b> ( Wiley 2013)</li> <li>Yogambal and Ashok kumar – <b>Bakery and Confectionery</b>, Hodder &amp; strong ton educational, London, Sixth Edition, 2002.</li> <li>Sangeetha &amp; Gupta, <b>Bread Bonaza</b>, oxford university press,Delhi, Second Edition, 2016.</li> <li>John Krisslee, <b>Bakery and Confectionery</b>.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Brenda Purton, <b>The Art of Sugar Craft</b> – Sugar Paste, Bounty Books, First Edition, 1996.</li> </ol>												
<b>Tools for Assessment (20 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	5	2	2	3	20							
<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	L	M	M	L	L	H	H	M	H	M	M
<b>CO2</b>	H	H	M	M	M	L	M	H	H	H	M	H	H
<b>CO3</b>	M	M	M	M	M	M	-	M	M	H	H	M	M
<b>CO4</b>	-	H	-	-	H	L	-	M	M	M	M	M	L
<b>CO5</b>	-	H	L	L	H	-	-	N	H	M	M	L	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
S. SATHISH KUMAR							T. R. RAJESH PANDIAN						

Course Code		Title		
23U4CHZ302		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 Category		Skill Development		
Development Needs		Global		
Course Description		Hands on Training on Bakery Products		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire knowledge and skill in preparing various cookies	Activity Based learning	Preparation and presentation of Bakery Products	
CO 2	Acquire knowledge and skill in preparing bread making	Activity Based learning	Preparation and presentation of Bakery Products	
CO 3	Acquire knowledge in making pastries	Activity Based learning	Preparation and presentation of Bakery Products	
CO 4	Application of skills in preparing show pieces	Activity Based learning	Preparation and presentation of Bakery Products	
CO 5	Knowledge on various puddings	Activity Based learning	Preparation and presentation of Bakery Products	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Ex. No.	Experiment			
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			
			Instructional Hours	45
<b>Suggested Learning Methods:</b> Demonstration and Experienced Learning				
Text Books	<ol style="list-style-type: none"> <li>1. Yogambal and Ashok kumar – <b>Bakery and Confectionery</b>, Hodder &amp; strong ton educational, London, Sixth Edition, 2002.</li> <li>2. Sangeetha &amp; Gupta, <b>Bread Bonaza</b>, Oxford University Press, Delhi, Second Edition, 2016.</li> <li>3. John Krisslee, <b>Bakery and Confectionery</b>.</li> <li>4. Dinlan Manley, <b>Biscuit, Cracher &amp; Cookie Recipes for Food</b></li> </ol>			

		<b>Industry.</b>											
<b>Reference Books</b>		1. Brenda Purton, <b>The Art of Sugar Craft</b> – Sugar Paste, Bounty Books, First Edition, 1996.											
<b>Tools for Assessment (30 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	7	7	4				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	L	M	L	H	L	-	H	H	H	H	H	H
<b>CO2</b>	H	M	H	L	H	M	M	H	H	L	M	H	M
<b>CO3</b>	L	M	-	H	H	H	L	M	L	L	L	M	M
<b>CO4</b>	H	H	H	H	-	L	L	L	H	M	M	L	L
<b>CO5</b>	M	M	M	L	L	M	L	M	H	H	H	M	L
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
S. SATHISH KUMAR							T. R. RAJESH PANDIAN						

Course Code	Title		
22U4NM3BT1	Part IV : Basic Tamil – I (அடிப்படைத்தமிழ் - I)		
Semester: III	Credits: 2	CIA: 50 Marks	
(Common to all UG Programmes)			
Course Objective	தமிழ் மொழியைக் கற்பித்தல்-மொழித்திறனை வளர்த்தல்.		
Course Category	Skill Development ( மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)		
Development Needs	Regional (தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்)		
Course Description	மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	தமிழ் எழுத்துக்கள் அறிமுகம் செய்தல் மற்றும் வாசித்தல் ஆகியவற்றின் பயன்பாடு.	குழு விவாதம்	ஒப்படைவு
CO 2	பிறமொழி கற்றல் ஆர்வம் தூண்டல்.	குழு விவாதம்	கருத்தரங்கு
CO 3	பிறமொழி அறிவுத் திறன் மேம்படச்செய்தல்	விரிவுரை/ காணொளிப்பட விளக்கம்	குழுத்திட்டம்
CO 4	வார்த்தை அமைக்கும் திறன் பெறச்செய்தல்.	விரிவுரை/ குழு விவாதம்	குழுத்திட்டம்
CO 5	கையெழுத்துத்திறன் பெறச்செய்தல்.	குழு விவாதம்	குழுத்திட்டம்
Offered by	தமிழ்த்துறை		
Course Content : Basic Tamil – I அடிப்படைத்தமிழ் - I		Instructional Hours / Week : 2 Hours	
Unit	Description	Text Book	Chapters
I	தமிழ் மொழியின் அடிப்படைக் கூறுகள்	இலக்கணம்	1.உயிர்எழுத்துக்கள் 2.மெய் எழுத்துக்கள் 3.உயிர்மெய் எழுத்துக்கள்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> எழுத்துக்களை எழுதும் மற்றும் வாசிக்கும் திறன் பெற்றமை			
II	சொல் அமைத்தல்	இலக்கணம்	1.ஓர் எழுத்து ஒருமொழி 2.இரண்டுமூதல் ஐந்து எழுத்துச்சொற்கள் 3.தமிழ் மாதங்கள் பெயர்,கிழமைகளின் பெயர் 4.வண்ணங்கள் பெயர், 5.சொல் ஆக்கம்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> எழுத்துக்களை கொண்டு சொற்களை உருவாக்கும் பயிற்சி பெற்றமை			
III	தொடரமைப்பு	தொடரமைப்பு	1.எழுவாய் 2.செயப்படுபொருள்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> சொற்களைக் கொண்டு தொடர் உருவாக்கும் பயிற்சி பெற்றமை			
IV	குறிப்பு எழுதுதல்	இலக்கணம்	1.தொடரமைப்பு 2.பத்தி அமைப்பு
<b>Instructional Hours</b>			<b>6</b>

<b>Suggested Learning Methods :</b> பத்தி அமைப்பு உருவாக்கும் திறன் பெற்றமை													
V	பிழைநீக்குதல்	இலக்கணம்	1.ஒற்றுப்பிழை 2.வாக்கியப் பிழை										
<b>Instructional Hours</b>												<b>6</b>	
<b>Suggested Learning Methods :</b> இலக்கணப் பிழை இன்றி எழுதும் திறன் பெற்றமை													
<b>Total Hours</b>												<b>30</b>	
<b>Text Books</b>	1. இளங்கலை தமிழ் மாணவர்களுக்குரிய பாடநூல்“அரிச்சுவடி” தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி,கோயம்புத்தூர்.												
<b>Reference Books</b>	1. பவணந்தி முனிவர்,நன்னூல் பூலியூர்க்கேசிகன் உரை,சாரதா பதிப்பகம், சென்னை-40. 2. தொல்காப்பியம், கணேசையர் பதிப்பு,உலகத் தமிழாராய்ச்சி நிறுவனம், சென்னை -113.												
<b>Web. URLs</b>	<a href="https://youtu.be/P7vvUnjI6vy">https://youtu.be/P7vvUnjI6vy</a> , <a href="https://youtu.be/Zx4R3yZseuQ">https://youtu.be/Zx4R3yZseuQ</a> .												
<b>Tools for Assessment (50 Marks)</b>													
<b>CIA I</b>	<b>CIA II</b>	<b>CIA III</b>	<b>Seminar</b>	<b>Assignment</b>	<b>Group Project</b>	<b>Total</b>							
8	8	10	8	8	8	50							
<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>	L	L	H	L	H	M	H	H	L	L	M	L	H
<b>CO2</b>	M	L	H	L	M	M	L	H	L	L	M	L	H
<b>CO3</b>	H	L	H	L	L	M	M	H	L	L	M	L	H
<b>CO4</b>	H	L	M	L	L	M	H	M	L	L	M	L	H
<b>CO5</b>	M	L	H	L	M	M	H	H	L	L	M	L	H
H – High; M – Medium; L – Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
Dr. S. SATHEESH KUMAR							Dr. A. SRIDEVI						

Course Code	Title		
22U4NM3AT1	Part IV : Advanced Tamil – I (சிறப்புத்தமிழ் - I)		
Semester: III	Credits: 2	ESE: 50 Marks	
Course Objective	புதுக்கவிதை உருவாக்கும் திறன் வளர்த்தல் - மொழித்திறனை மேம்படுத்துதல்		
Course Category	Skill Development (மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)		
Development Needs	Regional ( தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்)		
Course Description	மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	புதுக்கவிதை படைக்கும் திறன்வளர்த்தல்	விரிவுரை	குழுத்திட்டம்
CO 2	படைப்பாக்கத்திறன் அறிவு பெறச்செய்தல்.	விரிவுரை/ குழு விவாதம்	கருத்தரங்கு
CO 3	தகவல் தொடர்பியலுக்கான கடிதம், அமைவுத்திறன் பெறச்செய்தல்	விரிவுரை/காணொளிப்பட விளக்கம்	கருத்தரங்கு
CO 4	மொழியைப்பிழையின்றிப் பேசும் ,எழுதும் திறன் பெறச் செய்தல்	விரிவுரை	ஒப்படைவு
CO 5	கடிதம் எழுதுதல் மற்றும் மொழியறிவைப் பெறுதல்.	விரிவுரை/காணொளிப்பட விளக்கம்	குழுத்திட்டம்
Offered by	தமிழ்த்துறை		
Course Content: Advanced Tamil – I (சிறப்புத்தமிழ் - I)		Instructional Hours / Week : 2 Hours	
Unit	Description	Text Book	Chapters
I	புதுக்கவிதை	1. பாரதியார் 2. பாரதிதாசன்	1.1. தேசபக்திபாடல் தாயின் மணிக்கொடி பாரீர் 1.2. பாரதிதாசன் (தமிழ்மொழிபற்று-கனியிடை,தமிழுக்கும் அமுதென்று)
			<b>Instructional Hours</b> 6
<b>Suggested Learning Methods</b> : கவிதை எழுதும் திறன் பெற்றமை			
II	பிழை நீக்குதல்	இலக்கணம்	2.1. சொற்பிழை நீக்கம் 2.2. தொடர் பிழை நீக்கம் 2.3. பத்தி எழுதச் செய்தல்
			<b>Instructional Hours</b> 6
<b>Suggested Learning Methods</b> : வாக்கியங்களைப் பிழை இன்றி எழுதும் திறன் பெற்றமை			
III	இலக்கணப் பயிற்சி அளித்தல்	இலக்கணம்	3.1. தொகை நிலைத் தொடர், 3.2. தொகா நிலைத்தொடர் 3.3. ஆகுபெயர் வகைகள்
			<b>Instructional Hours</b> 6
<b>Suggested Learning Methods</b> : இலக்கணப் பிழை இன்றி எழுதும் பயிற்சி பெற்றமை			

IV	கடிதம் எழுதுதல்	இலக்கணப் பயிற்சி ஏடு	4.1 .பாராட்டுக்கடிதம் 4.2.நன்றிக்கடிதம் 4.3.அழைப்புக்கடிதம் 4.4.அலுவலகக் கடிதம் 4.5. நட்புக்கடிதம்
			<b>Instructional Hours</b>
			<b>6</b>
<b>Suggested Learning Methods :</b> கடிதம் எழுதும் திறன் பெற்றமை			
V	இலக்கிய வரலாறு	தமிழ் இலக்கிய வரலாறு	1.வேலு நாச்சியார் 2. கப்பலோட்டிய தமிழன்
			<b>Instructional Hours</b>
			<b>6</b>
<b>Suggested Learning Methods :</b> தமிழ் இலக்கிய வரலாற்றின் சிறப்பினை அறிய பெற்றமை			
			<b>Total Hours</b>
			<b>30</b>
<b>Text Books</b>	1. இளங்கலை தமிழ் மாணவர்களுக்குரிய பாடநூல் “திரட்டு” தமிழ்த்துறை. தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.		
<b>Reference Books</b>	1. பாரதியார் - பாரதியார்கவிதைகள், அபிராமிபதிப்பகம், 7- பி, கொடிமரத் தெரு, சென்னை- 013. 2. பவணந்திமுனிவர் – நன்னூல் பூலியூர்க்கேசிகள் உரை, சாரதா பதிப்பகம், சென்னை – 040.		
<b>Web. URLs</b>	<a href="https://youtu.be/xnsvFOHxDeo">https://youtu.be/xnsvFOHxDeo</a> , <a href="http://youtu.be/kQoIj-29VIk">http://youtu.be/kQoIj-29VIk</a> .		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. S. SATHEESH KUMAR		Dr. A. SRIDEVI	



Course Code	Title		
23U1FCH404	Part – I : Le Français Pour L'hôtellerie Et Restauration – IV		
Semester : IV	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
<b>(B. Sc. Catering Science and Hotel Management)</b>			
<b>Course Objective</b>	Brings lots of benefits for the students in the area of communication skills, economic and cultural gateways.		
<b>Course Category</b>	Skill Development		
<b>Development Needs</b>	Global		
<b>Course Description</b>	Improved accuracy & quality, improved communication		
Course Outcomes		Teaching Methods	Assessment Methods
<b>CO 1</b>	Learn basics in French along with auxiliary verbs	Lecture	Assignment
<b>CO 2</b>	Knows the vocabulary related to hotel management and learn articles	Word game / Lecture	Seminar
<b>CO 3</b>	Practice reading and learn the tenses	Lecture / Video Lessons	Quiz
<b>CO 4</b>	Communicate simple sentences in French	Role play / Case Studies	Assignment
<b>CO 5</b>	Comprehend the passage and write official letters	Lecture / Role play	Group project
<b>Offered by</b>	French		
<b>Course Content</b>	<b>Instructional Hours / Week : 4</b>		
Unit	Description	Text Book	Chapters
<b>I</b>	A L'Agence de Voyages	<b>1</b>	<b>5</b>
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Worksheet</b>			
<b>II</b>	Visite de Madurai	<b>1</b>	<b>6</b>
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods: Kahoot App</b>			
<b>III</b>	A Mahabalipuram	<b>1</b>	<b>7</b>
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Audio &amp; Visual</b>			
<b>IV</b>	A Agra	<b>1</b>	<b>8</b>
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Dialogue Writing</b>			

V	A Varanasi						1	9					
							<b>Instructional Hours</b>	<b>12</b>					
<b>Suggested Learning Methods : Translating simple sentences</b>													
							<b>Total Hours</b>	<b>60</b>					
<b>Text Books</b>	L'Hotellerie et le tourisme A l'Hotel– Madangaopalane												
<b>Reference Books</b>	Saison 1												
<b>Web. URLs</b>	Lingua.com, Duolingo App, Learn French by podcast (spotify app)												
<b>Tools for Assessment (20 Marks)</b>													
<b>CIA I</b>	<b>CIA II</b>	<b>CIA III</b>	<b>Assignment</b>	<b>Seminar</b>	<b>Quiz</b>	<b>Total</b>							
<b>4</b>	<b>4</b>	<b>5</b>	<b>2</b>	<b>2</b>	<b>3</b>	<b>20</b>							
<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	H	H	-	-	L	M	L	H	M
<b>CO2</b>	-	-	H	L	H	M	-	-	M	H	L	H	L
<b>CO3</b>	-	-	-	M	M	H	-	-	M	L	M	H	L
<b>CO4</b>	-	-	L	M	L	H	-	-	L	H	M	L	H
<b>CO5</b>	-	-	L	-	H	-	-	-	L	M	L	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
D. BALAJI							D. BALAJI						

Course Code	Title		
23U2ENG404	Part – II : Communicative English – II		
Semester : IV	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
(Common to All UG Programmes)			
<b>Course Objective</b>	To equip the students with Language Skills and develop interest in and appreciation of literature.		
<b>Course Category</b>	Skill Development		
<b>Development Needs</b>	Global		
<b>Course Description</b>	SD: Helps to develop LSRW skill		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Understand the values of life reflected in the prescribed prose	Lecture/Tutorial	Assignment
CO 2	Learn to interpret poem based on contextual evidence.	Lecture/Tutorial	Assignment
CO 3	Enhance imaginative and communication skills through short stories.	Lecture/Tutorial	Speaking
CO 4	Understand the performing art through drama.	Lecture/Tutorial	Reading
CO 5	Acquire proficiency in English for global competency.	Lecture/Tutorial	Writing
<b>Offered by</b>	<b>Department of English</b>		
<b>Course Content</b>	<b>Instructional Hours / Week : 4</b>		
Unit	Description	Text Book	Chapters
I	<b>Prose</b> Francis Bacon – Of Adversity Dr. Radhakrishnan - Character is Destiny Sudha Murty - How I taught my grandmother to read	1	1
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Intensive Reading</b>			
II	<b>Poetry</b> Sarojini Naidu - The Soul's Prayer Emily Dickinson - Death in the Opposite House William Blake – London	1	2
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Scaffolding Method</b>			
III	<b>Short Stories</b> W. Somerset Maugham - Mr. Know-All Edgar Allan Poe-The Purloined Letter Ruskin Bond-The Thief Story	1	3
<b>Instructional Hours</b>			<b>12</b>
<b>Suggested Learning Methods : Flipped Learning</b>			

IV	Drama William Shakespeare – As You Like It							1	4				
<b>Instructional Hours</b>								<b>12</b>					
<b>Suggested Learning Methods : Flipped Learning</b>													
V	<b>GRAMMAR AND COMPOSITION</b> <b>Oral &amp; Written Communication (Unit I–IV) Listening</b> – Comprehension practice from Poetry, Prose, Online Voice Practice, observing/viewing E-content (with subtitles), Guest/Invited Lectures, Conference/Seminar Presentations & Tests, and DD National News Live, BBC, CNN, VOA etc <b>Speaking</b> – In Group Discussion Forum, participate in the Turn Taking, and Conversation Management, Debating, Defending/Mock Viva- Voce, Seminar Presentations on Classroom-Assignments, and Peer-Team-interactions. <b>Reading</b> –Different Reading Strategies in Poetry, Prose, Novel, Newspaper etc <b>Writing</b> – Clauses – Conditional, Relative, Restrictive, Non-Restrictive, Denotation and Connotations Précis Writing, One word substitution.							1	5				
<b>Instructional Hours</b>								<b>12</b>					
<b>Suggested Learning Methods : Activity Based Learning</b>													
<b>Total Hours</b>								<b>60</b>					
<b>Text Books</b>		Unit I– V: Compiled by the Department of English											
<b>Reference Books</b>		CLIL (Content & Language Integrated Learning) – Module by TANSCHÉ NOTE: (Text: Prescribed chapters or pages will be given to the students by the department)											
<b>Web. URLs</b>													
<b>Tools for Assessment (20 Marks)</b>													
<b>CIA I</b>		<b>CIA II</b>		<b>CIA III</b>		<b>Assignment</b>	<b>Seminar</b>	<b>Presentation</b>		<b>Total</b>			
<b>4</b>		<b>4</b>		<b>5</b>		<b>2</b>	<b>2</b>	<b>3</b>		<b>20</b>			
<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	-	H	-	M	M	H	M	H	H	M	H	M
<b>CO2</b>	M	-	H	-	H	M	H	M	H	H	M	H	M
<b>CO3</b>	M	-	H	-	H	H	H	H	H	H	M	H	M
<b>CO4</b>	M	L	H	-	H	-	H	H	H	H	M	H	H
<b>CO5</b>	H	M	H	-	H	H	H	H	H	H	H	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
Dr. M. RICHARD ROBERT RAA							Dr. R. MALATHI						

Course Code		Title		
23U3CHP411		Core Paper XI – International Cookery Practical		
Semester: IV		Credits: 4	CIA: 40 Marks	ESE: 60 Marks
Course Objective		To Impart Basic Preparation of International Cuisine.		
Course Category		Entrepreneurship		
Development Needs		Global		
Course Description		Hands on Training on Preparing International Cuisine.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire Knowledge on preparing Chinese dishes	Activity Based learning	Preparation and Presentation of Food.	
CO 2	Attain skills on identifying ingredients	Activity Based learning	Preparation and Presentation of Food.	
CO 3	Acquire Knowledge on preparing special dishes	Activity Based learning	Preparation and Presentation of Food.	
CO 4	Apply skill on presentation styles for each cuisine	Activity Based learning	Preparation and Presentation of Food.	
CO 5	Skill on preparing its originality	Activity Based learning	Preparation and Presentation of Food.	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Ex. No.	Experiment			
1	Preparation of International Cuisine From China (4 Styles )			
2	Preparation of International Cuisine From Srilanka			
3	Preparation of International Cuisine From Spanish			
4	Preparation of International Cuisine From Greek			
5	Preparation of International Cuisine From Scandinavia			
6	Preparation of International Cuisine From Mexican			
7	Preparation of International Cuisine From Mediterranean			
8	Preparation of International Cuisine From Oriental			
9	Preparation of International Cuisine From World Marche			
10	Preparation of International Cuisine From Italy			
11	Preparation of International Cuisine From Thailand			
			Instructional Hours	60
<b>Suggested Learning Methods:</b> Demonstration and Experienced Learning				

<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Frederic H.Sonnensehmidt &amp; John F.Nicolas, <b>The Professional Chefs Art of Garde Manger</b>, Fifth Edition, 1992.</li> <li>2. D.D.Sharma, <b>Cold Kitchen (A Guide To Garde Manger)</b>, Aman Publication, First Edition, 2004.</li> <li>3. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>, Cambridge University Press, Fifth Edition, 2008.</li> <li>4. H.L.Cracknell &amp; R.J.Kaufmann, <b>Practical Professional Cookery</b>, Thomsan Publishers, Third Edition, 2007.</li> </ol>												
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. The Culinary Institute of America, <b>The Professional Chef</b>, John Weily &amp; Sons, SeventhEdition, 1996.</li> <li>2. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>,Cambridge University Press, Fifth Edition, 2008.</li> </ol>												
<b>Tools for Assessment (40 Marks)</b>														
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling					Personal Grooming	Test 1	Test 2	Observation Note Book				Total	
5	5					5	10	10	5				40	
<b>Mapping</b>														
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														
<b>Course designed by</b>								<b>Verified by Chairman</b>						
R. PRAHADEESWARAN								T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP412		Core Paper – XII Service of Wines – Practical		
Semester: IV		Credits: 4	CIA: 40 Marks	ESE: 60 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 Category		Employability		
Development Needs		Global		
Course Description		Practical Training on Service of different types of wines.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on glassware and other equipments	Activity Based Learning	Applying Skills	
CO 2	Ability to do service of wine	Activity Based Learning	Applying Skills	
CO 3	Learning to beverage order taking procedure	Activity Based Learning	Raising of BOT	
CO 4	Skill in compiling a wine list	Activity Based Learning	Menu Compiling	
CO 5	Application of menu with wine suggestion	Activity Based Learning	Applying Skills	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Ex. 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			
			Instructional Hours	60
Suggested Learning Methods: Hands on Training				

<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b>, Hodder Education, Ninth Edition, 2014.</li> <li>2. R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> </ol>											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>2. John Fuller and AJ Currie, <b>The Waiter</b>, Sterling Book house, 2002.</li> </ol>											
<b>Tools for Assessment (40 Marks)</b>													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming	Test 1	Test 2	Observation Note Book				Total	
5	5				5	10	10	5				40	
<b>Mapping</b>													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	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													
<b>Course designed by</b>								<b>Verified by Chairman</b>					
RENJITH. P								T. R. RAJESH PANDIAN					



Course Code		Title		
23U3CHA404		Allied Paper IV - Front Office Management		
Semester: IV		Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	Impart knowledge in handling guest complaints, front office accounting, night auditing, role and importance of Yield Management and basic software's used in front office operations.			
Course Category	Employability, Skill Development			
Development Needs	Global			
Course Description	Learning the In-depth knowledge on front office department during day and night shift.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Able to handle departure and settlement	Teacher Centric Discussion	Class Test	
CO 2	Skill in guest accountings	Teacher Centric Discussion	Seminar	
CO 3	Knowledge on night auditing	Collaborative Learning	Applying Skills	
CO 4	Acquire the knowledge on FO safety and security and PMS	Group Discussion	Applying Skills	
CO 5	Categorize the accommodation strategies and yield management	Collaborative Learning	Assignment	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Unit	Description	Text Book	Chapters	
I	<b>Check-out and Settlement:</b> Departure Procedure, Departure Procedure in fully Automated System, Mode of settlement of bills, Potential check-out problems and solutions - Late Check-outs, Long Queues at the Cash Counter, Improper Posting of Charges.	1	10	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Lecture Based Learning</b>				
II	<b>Types of Accounts:</b> Guest Account, Non-Guest Account. <b>Vouchers:</b> Visitors Paid-out, Miscellaneous Charge Voucher, Cash receipt Voucher, Telephone Call Voucher, Travel Agent Voucher, Commission Voucher, guest Allowances, Restaurant or Bar Check. <b>Folios:</b> Guest Folio, Master Folio, Non-guest/City Folio, Employee Folio. <b>Ledger:</b> Guest Ledger, City Ledger. Front Office Accounting Cycle.	2	11	
			<b>Instructional Hours</b>	<b>9</b>
<b>Suggested Learning Methods : Lecture Based Learning</b>				
III	<b>Night Auditing:</b> Night Audit Meaning, Duties and Responsibilities of a night Auditor, Night Audit Process – Establishing the end of the day, Completing Outstanding Postings and Verifying Transactions, Reconciling Transactions, Verifying No-shows, preparing Reports, Updating the System.	1	12	

Instructional Hours											9		
<b>Suggested Learning Methods : Lecture Based Learning</b>													
IV	<b>Safety and Security:</b> Role of Front Office, Hotel Security, Staff and System. Handling Unusual Events and Emergency Situations. <b>Computer Applications in Front Office:</b> Meaning of Property Management System, PMS Application in Front Office – Reservation Module, Front Desk Module, Room Module, Cashier Module, Night Audit Module, Reporting Module, Back Office Module. Different PMS Software's.										1	13, 14	
	Instructional Hours											9	
<b>Suggested Learning Methods: Lecture Based Learning</b>													
V	<b>Accommodation Statistics and Yield Management:</b> Occupancy Ratio, Introduction to Yield Management, Objectives and Benefits of Yield Management, Yield Management Team, Measuring Yield. International Timings – Calculation Procedure.										2	13	
	Instructional Hours											9	
<b>Suggested Learning Methods: Lecture Based Learning</b>													
Total Hours											45		
Text Books			<ol style="list-style-type: none"> <li>Jatashankar R. Tewari, <b>Hotel Front Office Operations and Management</b>, Oxford University Press, First Edition - 2009.</li> <li>Sushil Kumar Bhatnagar, <b>Front Office Management</b>, Frank Bros. &amp; Co. (Publishers) Ltd., Second Edition – 2006.</li> </ol>										
Reference Books			<ol style="list-style-type: none"> <li>Sudhir Andrews, <b>Front Office Management &amp; Operations</b>, Tata McGraw-Hill Publishing Company Limited, Third reprint – 2008.</li> <li>Sue Baker, Pam Bradley and Jeremy Huyton, <b>Principles of Hotel Front Office Operations</b>, Thomson Asia Pte Ltd., Second Edition, 2003.</li> </ol>										
<b>Tools for Assessment (20 Marks)</b>													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events				Total				
4	4	5	2	2	3				20				
<b>Mapping</b>													
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 Chairman						
B. TAMILSELVAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE401		Discipline Specific Elective 1 – International Cookery		
Semester: IV		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	Enabling students to acquire theoretical knowledge of International Preparation.			
Course Category	Entrepreneurship			
Development Needs	Global			
Course Description	Learning about various types of world cuisines.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire Knowledge on Chinese Cuisine & its styles	Teacher Centric Discussion	Assignment	
CO 2	Accomplish skills on identifying ingredients in different cuisine	Teacher Centric Discussion	Seminar	
CO 3	Attain skills on characteristics	Teacher Centric Discussion	Assignment	
CO 4	Understanding basics uses of equipment's	Teacher Centric Discussion	Seminar	
CO 5	Acquire Knowledge on popular dishes	Teacher Centric Discussion	Seminar	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	<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>12</b>	
<b>Suggested Learning Methods : Experienced Learning</b>				
II	<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>12</b>	
<b>Suggested Learning Methods : Experienced Learning</b>				
III	<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>12</b>	
<b>Suggested Learning Methods : Hands on Training</b>				
IV	<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	

Instructional Hours			12										
<b>Suggested Learning Methods: Demonstration</b>													
V	Italy, France, Thailand- Ingredient, Characteristics, Equipment used. Dishes: Tomyam soup and Satay.	2	2										
		2	2, 7, 13										
Instructional Hours			12										
<b>Suggested Learning Methods: Hands on Training</b>													
Total Hours			60										
Text Books	1. B.K. Chakravarthi & Subhra Chakraborty, <b>Making of a Chef</b> , CBS Publishers & Distributors, Second Edition, 2008.												
	2. Philip E. Thangam, <b>Modern Cookery</b> , Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.												
	3. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> , ELST Hodder & Stoughton, Eighth Edition, 1995.												
	4. Glida Mnedosa, <b>Home Cooking Around The World</b> , Ubs Publishers Distributors Pvt Ltd, First Edition.												
	5. Victor Ceserani, Ronald Kinton & David Foskett, <b>Theory of Catering</b> , ELBS Hodder & Stoughton, Eighth Edition, 2001.												
Reference Books	1. The Culinary Institute Of America, <b>The Professional Chef</b> , John Wiley & Sons Inc, Seventh Edition, 1996.												
	2. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> , Cambridge University Press, Fifth Edition, 2008.												
<b>Tools for Assessment (25 Marks)</b>													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total							
5	5	6	3	3	3	25							
<b>Mapping</b>													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	H	H	-	M	H	H	M	H	L	M	H	L
CO2	H	M	H	-	H	H	M	M	M	H	H	H	H
CO3	H	H	M	L	L	H	H	H	H	M	H	M	H
CO4	M	M	H	-	H	H	H	H	H	H	H	H	H
CO5	H	H	M	-	M	H	H	H	H	M	M	H	M
H-High; M-Medium; L-Low													
Course designed by							Verified by Chairman						
R. PRAHADEESWARAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE402-B		Discipline Specific Elective – I Food Safety and Hygiene		
Semester : IV		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective		Enabling students to acquire theoretical knowledge on safety engineering, basic microbiology, general hygiene, food borne infection & diseases, food hygiene regulations.		
Course Category		Employability		
Development Needs		National		
Course Description		Learning on Safety methods to be followed in food handling area and hygiene methods to be maintained.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on safety engineering	Group Discussion	Assignment	
CO 2	Knowledge on basic Microbiology	Collaborative Learning	Seminar	
CO 3	Knowledge on food hygiene and general hygiene	Technical Discussion	Class Test	
CO 4	Understanding Food – borne infection & diseases	Teacher Centric Discussion	Presentation	
CO 5	Knowledge on Food hygiene regulation	Teacher Centric Discussion	Assignment	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	<b>Safety</b> : Importance of safety – Accidents from structural inadequacies – Accidents from improper placement of equipment in spaces – Accidents due to nature and behavior of people at work – Accidents from improper selection, installation, maintenance and storage of equipment – Safety procedure – Training – Safety engineering – Enforcement of safety – Safety education	1	1	
			<b>Instructional Hours</b>	<b>12</b>
<b>Suggested Learning Methods : Lecture Based Learning</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>
<b>Suggested Learning Methods : Lecture Based Learning</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>								
<b>Suggested Learning Methods : Lecture Based Learning</b>													
<b>IV</b>	Food – borne infection & diseases: food poisoning by micro – organism. Food intoxication: Botulism – Organism, toxin, foods involved, diseases caused. Prevention of outbreaks. Food infection: Salmonellosis – source of salmonella, foods involved, prevention of outbreaks.				1	4							
			<b>Instructional Hours</b>		<b>12</b>								
<b>Suggested Learning Methods: Lecture Based Learning</b>													
<b>V</b>	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>Suggested Learning Methods: Lecture Based Learning</b>													
			<b>Total Hours</b>		<b>60</b>								
<b>Text Books</b>		1. <b>Managing Food Hygiene</b> – Nicholas Johns – Macmillan Publication 1991. 2. <b>Food Microbiology</b> – W.C. Frazier / D.C. Westhoff – Mac Graw Hill 1978.											
<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>													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total							
5	5	6	3	3	3	25							
<b>Mapping</b>													
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													
<b>Course designed by</b>						<b>Verified by Chairman</b>							
S. SATHISH KUMAR						T. R. RAJESH PANDIAN							

Course Code		Title		
23U3CHE403-C		Discipline Specific Elective I - Industrial Catering Operations		
Semester: IV		Credits: 4	CIA: 25 Marks	ESE: 75 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 Category		Employability		
Development Needs		National		
Course Description		An In-depth study on operating the catering units in industrial sector.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on Catering operations and its functions.	Teacher Centric Discussion	Seminar	
CO 2	Skill in Preparing for menu.	Technical Discussion	Class Test	
CO 3	Knowledge on Menu and its Dietary Requirements.	Blended Learning	Assignment	
CO 4	Skill in Food Production System and Hygiene	Teacher Centric Discussion	Class Test	
CO 5	Knowledge on purchasing and food cost control	Technical Discussion	Seminar	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	Introduction to Institution Catering, Objectives, Contract Vs management run catering, Role of caterers in providing healthy food. Hospital - Features of hospital catering, dietary requirements, role of dieticians in Hospital catering, Food service Systems	1	1	
		2	7	
Instructional Hours			12	
Suggested Learning Methods : Lecture Based Learning				
II	Industrial canteen, subsidized meals, Volume food production, Calorie requirements for workers. Cyclic Menu Meaning, Advantages and Disadvantages, Recent trends in industrial Canteens.	1	8	
Instructional Hours			12	
Suggested Learning Methods : Group Learning				
III	School, Colleges and Universities: Dietary requirements for different age groups, School meal service, Mid day meal programmes, Weekly menu for primary children Menu considerations for International students.	2	7	
		1	1	
Instructional Hours			12	

Suggested Learning Methods : Lecture Based Learning													
IV	Food production systems, Quality assurance, problems, Hygiene of food production systems, Cook chill, Cook freeze, vacuum cooking.								1	7			
<b>Instructional Hours</b>											<b>12</b>		
Suggested Learning Methods: Lecture Based Learning													
V	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>		
Suggested Learning Methods: Lecture Based Learning													
<b>Total Hours</b>											<b>60</b>		
<b>Text Books</b>		1. David Foskett, Ronald Kinton and Victor Ceserani, <b>The Theory of Catering</b> , Book Power with Hodder Arnold, Eleventh Edition, 2007. 2. Dennis Lillicrap, John Cousins and Robert Smith, <b>Food and Beverage Service</b> , ELST with Hodder and Stoughton, Sixth Edition 2002.											
<b>Reference Books</b>		1. Krishna Arora, <b>Theory of Cookery</b> , Frank House & Co Ltd, Fourth Edition, 2008.											
Tools for Assessment (25 Marks)													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events				Total				
5	5	6	3	3	3				25				
Mapping													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	H	M	H	L	H	-	L	H	H	H	H	H	H
CO2	H	M	M	L	H	-	L	H	M	H	H	M	H
CO3	M	M	H	-	M	-	M	H	M	H	M	M	M
CO4	M	M	M	-	H	-	M	M	H	M	H	H	M
CO5	H	M	H	M	M	L	M	H	M	H	H	M	H
H-High; M-Medium; L-Low													
Course designed by							Verified by Chairman						
RENJITH. P							T. R. RAJESH PANDIAN						



Course Code		Title		
23U4CHZ403		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 Category		Skill Development		
Development Needs		Global		
Course Description		Practical Knowledge on Preparing Bakery Products		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire knowledge in preparing different types of pastries	Activity Based Learning	Applying Skills	
CO 2	Acquire knowledge in preparing different types of tarts	Activity Based Learning	Applying Skills	
CO 3	Knowledge on preparing exclusive cake items	Activity Based Learning	Applying Skills	
CO 4	Application of skills in preparing bread rolls	Activity Based Learning	Applying Skills	
CO 5	Application of skills in preparing buns and cookies	Activity Based Learning	Applying Skills	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Ex. No.	Experiment			
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			
			Instructional Hours	45
<b>Suggested Learning Methods:</b> Hands on Training				
Text Books	<ol style="list-style-type: none"> <li>1. Yogambal and Ashok kumar – <b>Bakery and Confectionery</b>, Hodder &amp; strong ton educational, London, Sixth Edition, 2002</li> <li>2. Sangeetha &amp; Gupta, <b>Bread Bonaza</b>, oxford university press, Delhi, Second Edition, 2016</li> <li>3. John Krisslee, <b>Bakery and Confectionery</b>,</li> <li>4. Dinlan Manley, <b>Biscuit, Cracher &amp; Cookie Recipes for Food Industry</b>.</li> </ol>			

<b>Reference Books</b>		1. Brenda Purton, <b>The Art of Sugar Craft</b> – Sugar Paste, Bounty Books, First Edition, 1996.											
<b>Tools for Assessment (30 Marks)</b>													
<b>Menu Knowledge</b>		<b>Plan of Work / Menu Preparation and Presentation / Compiling</b>			<b>Personal Grooming</b>		<b>Test 1 During Mid Semester</b>		<b>Test 2 Model Test</b>		<b>Observation Note Book</b>		<b>Total</b>
4		4			4		7		7		4		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	H	H	M	H	L	L	-	M	M	M	H	H
<b>CO2</b>	H	H	M	L	L	-	-	M	H	M	H	M	L
<b>CO3</b>	M	M	H	L	L	-	-	H	M	H	L	M	M
<b>CO4</b>	H	H	H	M	L	L	L	M	M	M	M	H	H
<b>CO5</b>	M	H	M	M	M	L	L	H	M	H	L	M	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by Chairman</b>					
S. SATHISH KUMAR								T. R. RAJESH PANDAIN					

Course Code	Title		
22U4NM4BT2	Part IV : Basic Tamil – II (அடிப்படைத்தமிழ் - II)		
Semester: IV	Credits: 2	CIA: 50 Marks	
(Common to all UG Programmes)			
Course Objective	அற இலக்கியங்களை அறிமுகப்படுத்துதல்.		
Course Category	Skill Development ( மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)		
Development Needs	Regional ( தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்)		
Course Description	மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	அற இலக்கிய அறிவு பெறுதல் - சிறு சிறுகதைகள் வழி சமூக அறிவு பெறுதல்.	விரிவுரை / காணொளி வகுப்பு	ஒப்படைவு
CO 2	தமிழ் எழுத்துக்கள் அறிமுகம் செய்தல் மற்றும் வாசித்தல் ஆகியவற்றின் பயன்பாடு.	குழு விவாதம்/ விரிவுரை	கருத்தரங்கு
CO 3	பிறமொழி அறிவுத் திறன் மேம்படச்செய்தல்.	விரிவுரை/காணொளி ப்பட விளக்கம்	வினாடி வினா
CO 4	பிறமொழி அறிவுத் திறன் மேம்படச்செய்தல்.	விரிவுரை/ குழு விவாதம்	குழுத்திட்டம்
CO 5	வார்த்தை அமைக்கும் திறன் பெறச்செய்தல்.	விரிவுரை / குழுத்திட்டம்	குழுத்திட்டம்
Offered by	தமிழ்த்துறை		
Course Content : Basic Tamil – II (அடிப்படைத்தமிழ் II)		Instructional Hours / Week : 2 Hours	
Unit	Description	Text Book	Chapters
I	நீதி நூல்கள்	1.பாரதியார் ஆத்திச்சூடி 2.கொன்றைவேந்தன்	1.1 1 முதல் 12 வரிகள் 2.1 1 முதல் 7 வரிகள்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> நீதிநூல்களின் சிறப்பினை அறியும் பயன் பெற்றமை			
II	பதினெண் கீழ்க்கணக்கு நூல் (திருக்குறள்)	திருக்குறள்	2.1.கடவுள் வாழ்த்து -அகர முதல எனத் தொடங்கும்... அதி - 1குறள் -1 2.2. வான் சிறப்பு- நீரின்றி அமையாது உலகு. அதி- 2.குறள் - 10 2.3. அன்புடைமை - அன்பின் வழியது உயிர்நிலை. அதி - 8.குறள் - 10 2.4. கல்வி - கண்ணுடையார் என்பர் . அதி-40..குறள் 2.5. இனியவை கூறல் - இனிய உளவாக இன்னாத . அதி10.குறள் -10
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> திருக்குறளின் சிறப்பினை அறிந்தமை			
III	கிராமியக் கதைகள்	கிராமியக் கதைகள்	3.1.பரமார்த்தக்குரு கதைகள் 3.2.நாட்டுப்புறக் கதைகள் அறிமுகம்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> கிராமியக் கதைகளின் கதை அமைப்பினை அறியும் வாய்ப்பு பெற்றமை			

<b>IV</b>	மொழிப்பயிற்சி	மொழிப்பயிற்சி	4.1. பிறமொழிச் சொற்களுக்கு தமிழ்ச்சொல் எழுதுதல்										
<b>Instructional Hours</b>						<b>6</b>							
<b>Suggested Learning Methods :</b> தமிழ்ச்சொல் எழுதும் திறன் பெற்றமை													
<b>V</b>	எழுத்துப்பயிற்சி	எழுத்துப்பயிற்சி	5.1 தன்விவரம் எழுதுதல் 5.2 பெயர், கல்லூரி விவரம் எழுதச்செய்தல்										
<b>Instructional Hours</b>						<b>6</b>							
<b>Suggested Learning Methods :</b> பிறமொழி கலப்பு இன்றி தமிழ்ச்சொல் எழுதும் திறன் பெற்றமை													
<b>Total Hours</b>						<b>30</b>							
<b>Text Books</b>	1. இளங்கலை தமிழ் மாணவர்களுக்குரிய பாடநூல்“அரிச்சுவடி” தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.												
<b>Reference Books</b>	1. ஓளவையார் ஆத்திச்சூடி மணிவாசகர் பதிப்பகம், கோயம்புத்தூர் இராஜவீதி,01. 2. திருக்குறள் - பரிமேலழகர் உரை,மணிவாசகர் பதிப்பகம், சென்னை -600018.												
<b>Web. URLs</b>	<a href="http://youtu.be/d5be921uxhE">http://youtu.be/d5be921uxhE</a> , <a href="https://youtu.be/Wtg-GJPFXTM">https://youtu.be/Wtg-GJPFXTM</a> .												
<b>Tools for Assessment (50 Marks)</b>													
<b>CIA I</b>	<b>CIA II</b>	<b>CIA III</b>	<b>Seminar</b>	<b>Assignment</b>	<b>Group Project</b>	<b>Total</b>							
<b>8</b>	<b>8</b>	<b>10</b>	<b>8</b>	<b>8</b>	<b>8</b>	<b>50</b>							
<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	L	H	L	H	M	H	H	L	L	M	L	H
<b>CO2</b>	L	L	H	L	M	M	L	H	L	L	M	L	H
<b>CO3</b>	H	L	H	L	L	M	M	H	L	L	M	L	H
<b>CO4</b>	H	L	M	L	L	M	H	M	L	L	M	L	H
<b>CO5</b>	H	L	H	L	M	M	H	H	L	L	M	L	H
H – High; M – Medium; L – Low													
<b>Course designed by</b>						<b>Verified by Chairman</b>							
Dr. S. SATHEESH KUMAR						Dr. A. SRIDEVI							

Course Code	Title		
22U4NM4AT2	Part IV : Advanced Tamil – II (சிறப்புத்தமிழ் - II)		
Semester: IV	Credits: 2	ESE: 50 Marks	
( Common to all UG Programmes)			
Course Objective	நூல்களின் வழி அறச்சிந்தனைகளை உருவாக்குதல் செம்மொழியினைச் செம்மைப்படுத்துதல்.		
Course Category	Skill Development ( மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)		
Development Needs	Regional (தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்)		
Course Description	மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	அறச்சிந்தனைகள் பெறுதல் மற்றும் இலக்கண வழக்கு முறைகளைப் பெறுதல்.	விரிவுரை/காணொளிப்பட விளக்கம்	கருத்தரங்கு
CO 2	கடிதம் எழுதுதல் மற்றும் மொழியறிவைப் பெறுதல்	விரிவுரை/ குழு விவாதம்	ஒப்படைவு
CO 3	படைப்பாக்கத்திறன் அறிவுபெறச்செய்தல்	விரிவுரை	கருத்தரங்கு
CO 4	தகவல் தொடர்பியலுக்கான கடிதம், அமைவுத்திறன் பெறச்செய்தல்	விரிவுரை/ குழு விவாதம்	குழுத்திட்டம்
CO 5	மொழியைப் பிழையின்றிப் பேச, எழுதும் திறன் பெறச்செய்தல்	விரிவுரை/காணொளிப்பட விளக்கம்	ஒப்படைவு
Offered by	தமிழ்த்துறை		
Course Content : Advanced Tamil – II (சிறப்புத்தமிழ் - II)		Instructional Hours / Week : 2 Hours	
Unit	Description	Text Book	Chapters
I	பதினெண் கீழ்க்கணக்கு நூல்	1.திருக்குறள் 2.நாலடியார்	1.1 கூடாநட்பு 1.2 செய்நன்றியறிதல் - நாலடியார் 1.3 கல்வி (131,132 செய்யுள்கள்)
Instructional Hours			6
Suggested Learning Methods : நாலடியார் திருக்குறளின் சுவை அறியும் வாய்ப்பு பெற்றமை			
II	சிறுகதை	1.வெ.இறையன்பு-பூனாத்தி சிறுகதைகள்	2.1 சேவியர் வாத்தியார் 2.2 தூரிகை
Instructional Hours			6
Suggested Learning Methods : சிறுகதைகளின் சுவை அறியும் வாய்ப்பு பெற்றமை			
III	இலக்கணம்	இலக்கணப் பயிற்சி ஏடு	3.1 எழுத்தும் சொல்லும் 3.2 சுட்டெழுத்துக்கள் 3.3 சொற்களைச் சரியாகப் பயன்படுத்தும் முறை 3.4 வினைச் சொற்கள், பெயர்ச்சொற்கள் 3.5 வினா எழுத்துக்கள்
Instructional Hours			6
Suggested Learning Methods : இலக்கணப் பிழை இன்றி எழுதும் பயிற்சி பெற்றமை			

IV	வழக்கறிதல்	இலக்கணம்	மரபு வழக்கு - இயல்பு வழக்கு தகுதி வழக்கு அறிதல்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> வழக்குகள் பற்றி முழுமையாக அறியும் பயிற்சி பெற்றமை			
V	படைப்பாற்றல் பயிற்சி	இலக்கிய வரலாறு	கவிதை-சிறுகதை-நூல் மதிப்பீடு எழுதுதல்
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods :</b> மதிப்பீடு செய்யும் பயிற்சி பெற்றமை			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	1. இளங்கலைதமிழ் மாணவர்களுக்குரிய பாடநூல்“திரட்டு” தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.		
<b>Reference Books</b>	1. திருக்குறள் – பரிமேலழகர் உரை, மணிவாசகர் பதிப்பகம், சென்னை- 018 2. வெ.இறையன்பு – பூனாத்தி சிறுகதைகள், விஜயா பதிப்பகம், கோயம்புத்தூர்.		
<b>Web. URLs</b>	<a href="https://youtu.be/vB59q6At8s">https://youtu.be/vB59q6At8s</a> , <a href="https://youtu.be/aSvxO_rV9eQ">https://youtu.be/aSvxO_rV9eQ</a> .		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. S. SATHEESH KUMAR		Dr. A. SRIDEVI	

Course Code	Title		
22U4VBOE01	Value Based Open Elective Course : Design Ecosystem		
Semester: IV	Credits: 2	ESE: 50 Marks	
<b>Course Objective</b>	To gain the knowledge on ecosystem and environmental sustainability		
<b>Course Category</b>	Crosscutting Issue : Environment And Sustainability		
<b>Development Needs</b>	Global		
<b>Course Description</b>	Design ecosystem describes about the components, types, structural and functional unit of ecology where the living organisms interact with each other and the surrounding environment.		
Course Outcomes		Teaching Methods	
CO 1	Understand about the basic concepts of ecosystem and environmental planning	Lecture / Video Lessons	
CO 2	Gain knowledge of challenges and design process of ecosystem	Lectures / Video Lessons	
CO 3	Understand about functions and flow of energy in ecosystem	Case study / Model	
CO 4	Analyse about process and mechanism of ecosystem control	Tutorial / Group Discussion	
CO 5	Demonstrate about green infrastructure and regulatory framework	Lecture / Tutorial	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	<b>Sustainable Human Dominated-Ecosystem and Environmental planning:</b> Introduction to Ecology & environmental sciences; Principles and Scope of Ecology. Axioms of Ecological Engineering, Sustainable design principles, Global population dynamics, Human dominated earth.	1	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Video Lectures</b>			
II	<b>Designing Ecosystem services &amp; Biomes:</b> Design challenges and needs, the design process, biomes, ecoregions, other land classification systems.	1	3 & 4
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Video Tutorials</b>			
III	<b>Energy and mass flow through ecosystem:</b> Structure and Functions of Ecosystems - Abiotic and Biotic components, Flow of energy and cycling of materials; water, carbon, nitrogen and phosphorus	3	2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Group Discussion</b>			

<b>IV</b>	<b>Ecosystem control:</b> Population control process, community control process. Stream restoration design -hydrology, sedimentology, geomorphology, habitat, riparian corridor and construction.	2	6
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Group Discussion</b>			
<b>V</b>	<b>Green infrastructure design:</b> Green infrastructure network, sustainable cities initiatives, agricultural sustainability indicators, surrounding environmental, ecological and social justice; environmental ethics, issues and possible solutions	3	4
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Online Tutorial</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Matlock, M. D. and M. Robert. Ecological Engineering Design: Restoring and Conserving Ecosystem Services. JohnWiley&amp; Sons, Inc. 2011.</li> <li>2. Meffe, G.K., L. Nielson, R. L. Knight and D. Schenborn. Ecosystem Management: Adaptive, Community-Based Conservation. Island Press. 2012.</li> <li>3. Elliot, D. 2003. Energy, Society and Environment, Technology for a Sustainable Future. Routledge Press.</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Sim Van Der Ryn and S. Cowan. Ecological Design. Island Press, 1996.</li> <li>2. Neeraja, N. Environment and Ecology: A Dymanic Approach, 3<sup>rd</sup> Edition. GKP Books Catalogue. 2018.</li> </ol>		
<b>Web. URLs</b>	<ol style="list-style-type: none"> <li>1. <a href="https://www.nationalgeographic.org/encyclopedia/ecosystem/">https://www.nationalgeographic.org/encyclopedia/ecosystem/</a></li> <li>2. <a href="https://www.environmentandecology.com/">https://www.environmentandecology.com/</a></li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. S. ESATH NATHEER		Dr. M. THANGAVEL	



Course Code	Title		
22U4VBOE02	Value Based Open Elective Course: Design Thinking		
Semester: IV	Credits: 2	ESE:50Marks	
<b>Course Objective</b>	Inculcate the fundamental concepts of design thinking and develop the students as a good designer by imparting creativity and problem solving ability		
<b>Course Category</b>	Crosscutting Issue : Professional Ethics		
<b>Development Needs</b>	Local, National and Global		
<b>Course Description</b>	The course aims to provide introduction to the basic concepts and techniques of design thinking and methods of implementing design thinking in the real world.		
Course Outcomes		Teaching Methods	
CO 1	Learn the basic concepts of design thinking	Direct Instruction	
CO 2	Develop the skill of applying the design thinking	Direct Instruction	
CO 3	Learn the business uses of design thinking	Video Lessons	
CO 4	Understand the variety of approaches within the design thinking discipline	Direct Instruction	
CO 5	Impart knowledge in design thinking mindset	Direct Instruction	
Course Content		Instructional Hours / Week: 2	
Unit	Description	Text Book	Chapters
I	<b>Design Thinking Background</b> Definition of Design Thinking, Variety within the Design Thinking Discipline, Design Thinking Mindset	1	1
<b>Instructional Hours</b>			<b>06</b>
<b>Suggested Learning Methods:Brain Storming</b>			
II	<b>Design Thinking Approach</b> Fundamental Concepts – Empathy, Ethnography, Divergent Thinking, Convergent Thinking, Visual Thinking, Assumption Testing, Prototyping, Time for Learning and Validation	1	5,1,3
<b>Instructional Hours</b>			<b>06</b>
<b>Suggested Learning Methods :Learning by Teaching</b>			
III	<b>Design Thinking Resources</b> – People, place, material, organizational fit <b>Design Thinking Processes</b> - Numerous Approaches, Double Diamond Process, 5-Stage, School Process, Designing for Growth Process, Role of Project Management	1	5,6
<b>Instructional Hours</b>			<b>06</b>
<b>Suggested Learning Methods :DIY Activities</b>			

<b>IV</b>	<b>Design Thinking in Practice I:</b> Process Stages of Designing for Growth - Design Thinking Tools and Methods – I- Purposeful Use of Tools and Alignment with Process, Visualization, Journey Mapping	1	6
<b>Instructional Hours</b>			<b>06</b>
<b>Suggested Learning Methods: Case Method</b>			
<b>V</b>	<b>Design Thinking in Practice II:</b> Design Thinking Tools and Methods – II- Value Chain Analysis, Mind Mapping, Brainstorming, Concept Development, Assumption Testing, Rapid Prototyping, Customer Co-Creation, Learning Launch	2	8
<b>Instructional Hours</b>			<b>06</b>
<b>Suggested Learning Methods :Project Based Learning</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. “Designing for growth: A design thinking tool kit for managers”, by Jeanne Liedtka and Tim Ogilvie., 2011, ISBN 978-0-231-15838-1</li> <li>2. “The design thinking playbook: Mindful digital transformation of teams, products, services, businesses and ecosystems”, by Michael Lewrick, Patrick Link, Larry Leifer., 2018, ISBN 978-1-119-46747-2</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. “Presumptive design: Design provocations for innovation”, by Leo Frishberg and Charles Lambdin., 2016, ISBN: 978-0-12-803086-8</li> <li>2. “Systems thinking: Managing chaos and complexity: A platform for designing business architecture.”, “Chapter Seven: Design Thinking”, by JamshidGharajedaghi, 2011, ISBN 978-0-12-385915-0</li> </ol>		
<b>Web. URLs</b>	<ol style="list-style-type: none"> <li>1. <a href="https://www.designcouncil.org.uk/news-opinion/design-process-what-double-diamond">https://www.designcouncil.org.uk/news-opinion/design-process-what-double-diamond</a></li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
M. NANDHINI		Dr. S. JAYAPRIYA	

Course Code	Title		
22U4VBOE03	Value Based Open Elective Course : Disaster Management		
Semester: IV	Credits: 2	ESE: 50 Marks	
<b>Course Objective</b>	To learn knowledge about disaster and risk and apply the same in the time of any disaster.		
<b>Course Category</b>	Crosscutting Issue : Environment And Sustainability		
<b>Development Needs</b>	National		
<b>Course Description</b>	This course is designed to provide students with a comprehensive understanding of the concepts, theories, and practices of disaster and risk management. Students will learn how to identify and assess risks, develop emergency plans, and mitigate the impact of disasters on communities and organizations.		
Course Outcomes		Teaching Methods	
CO 1	Understand different types of disasters and their impact on individuals and communities.	Lecture/ Demonstration	
CO 2	Analyze the disaster management scenario in India, the policy framework, and the role of different stakeholders in reducing disaster risk and building resilience	Lecture/ Case Studies	
CO 3	Understand the concepts of risk and vulnerability in disaster management and analyze the different approaches to disaster risk reduction.	Lectures / Video Lessons	
CO 4	Analyze the concept and nature of disaster preparedness, different components of a disaster preparedness plan	Tutorial / Case Studies	
CO 5	Narrate the emergency responses to be taken by the national disaster management force and the practical training process on disaster management	Lecture / Class Projects	
<b>Course Content</b>		<b>Instructional Hours / Week:2</b>	
Unit	Description	Text Book	Chapters
I	<b>Introduction on Disaster</b> Definitions and Terminologies used in Disaster Management, Natural Disaster: Flood, Cyclone, Earthquakes, Landslides, epidemic or Pandemic etc. Man-made Disaster: Fire, Industrial Pollution, Nuclear Disaster, Biological Disasters, Accidents (Air, Sea, Rail & Road), Structural failures, War and terrorism. Case studies will be examined for each natural & Man-made disaster.	1	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Power Point Presentation</b>			
II	<b>Disaster management in India</b> Hazard and Vulnerability Profile India, Disaster Management Indian scenario, India's vulnerability profile, Disaster Management Act 2005 and Policy guidelines, National Institute of Disaster Management, National Disaster Response Force (NDRF),	1	2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: PPT and Video Lecture</b>			

<b>III</b>	<b>Risk and Vulnerability</b> Analysis Risk: Assessing Disaster Risk, Disaster Risk Reduction, Vulnerability: Its concept and analysis, Strategic Development for Vulnerability Reduction, Climate Variability & Disaster Risk, Industrial hazard and Risk Management	1	3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Video Lecture</b>			
<b>IV</b>	<b>Disaster Preparedness</b> Concept and Nature, Disaster Preparedness Plan, Prediction, Early Warnings and Safety Measures of Disaster, Role of Information, Education, Communication, and Training, Role of Government, International and NGO Bodies.	1	4
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: PPT and Group Activity</b>			
<b>V</b>	<b>Emergency Response and 3Rs</b> Emergency response, 3Rs (Rehabilitation, Reconstruction and Recovery), Government and NGO involvement, Public health management, and the role of Educational Institutions in Disaster management.	1	5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Laboratory Practice</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	1. Disaster and Risk Management (2023), Notes Compiled by the Department of Criminology, Nehru Arts and Science College, Coimbatore		
<b>Reference Books</b>	1. J. P. Singhal, "Disaster Management", Laxmi Publications, 2003. 2. M C Gupta, "Manual on Natural Disaster Management in India", NIDM, New Delhi, 2013 3. R K Bhandani, "An Overview on Natural & Man-made Disasters and their Reduction", CSIR, New Delhi, 2000 4. Dr. Mrinalini Pandey, "Disaster Management", Wiley India Pvt. Ltd, 2014. 5. National Disaster Management Authority Publications-Guidelines & Templates for Disaster Management		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. RENEESH. K. RAJA		Dr. RENEESH. K. RAJA	

Course Code	Title		
22U4VBOE04	<b>Value Based Open Elective Course: Environmental Pollution and Waste Management</b>		
<b>Semester: IV</b>	<b>Credits:2</b>	<b>ESE:50 Marks</b>	
<b>Course Objective</b>	To acquire deeper knowledge about Environmental Management Systems		
<b>Course Category</b>	Crosscutting Issue : Environment And Sustainability		
<b>Development Needs</b>	Global		
<b>Course Description</b>	Environmental Pollution and waste Management involves studying the management of any unnecessary resource use or release of substances into the water, land or air that could harm human health or the environment		
Course Outcomes		Teaching Methods	
<b>CO 1</b>	Understand the types of environmental pollutants	Lecture / Group Learning	
<b>CO 2</b>	Describe, develop and interpret methods of the Environmental Management Systems.	Lecture/ Online Tutorial	
<b>CO 3</b>	Critically evaluate methods and possibilities within Environmental Management Systems from a systems perspective.	Lecture/ Online Tutorial	
<b>CO 4</b>	Understand the effective management of environmental pollutants	Lecture/ Online Tutorial	
<b>CO 5</b>	Learn Environmental Auditing for various Industries/Projects.	Lecture/ Online Tutorial	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
<b>I</b>	Introduction to Environmental pollutants, Types of pollutants, Biodegradable pollutants, Non-biodegradable pollutants; Air pollution, Water Pollution, Soil Pollution	1	1,2
<b>Instructional Hours</b>			<b>6</b>
Suggested Learning Methods: Industrial Visit			
<b>II</b>	Introduction to Environmental Management System basic definitions and terms, Framework for Environmental Management Systems, Approach for developing an Environmental Management System.	2	2, 4
<b>Instructional Hours</b>			<b>6</b>
Suggested Learning Methods :Web search			
<b>III</b>	The introduction and implementation of ISO 14001: environmental policy, planning, implementation and operation, checking, management review. Applications EMS in terms of Process flow chart, effluent Generation, composition and treatment of effluents from following industries – sugar, pulp and paper, electroplating, dairy, oil refineries, etc.	2	5
<b>Instructional Hours</b>			<b>6</b>
Suggested Learning Methods : Online tutorial			

<b>IV</b>	Introduction to Environmental Auditing, Category “A” & “B” types of projects. Procedures and Guidelines to conduct Environmental Audit. Plastic Pollution: Causes, impacts, and reduction strategies -Global issue of plastic pollution and innovative solutions	3	7
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Online tutorial</b>			
<b>V</b>	Municipal Solid Waste Management: Collection, transportation, and disposal of solid waste - Examination of waste treatment technologies and waste-to-energy processes. E-waste Management: Challenges and recycling techniques for electronic waste - Discussion on the environmental and health hazards associated with improper e-waste disposal.	1	8
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Online tutorial</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. ISO 14001 Certification - Environmental Management Systems: A Practical Guide for Preparing Effective Environmental Management Systems Textbook Binding – Import, 10 Aug 1995 by W. Lee Kuhre (Author)</li> <li>2. M. N Rao, “Waste Water Treatment” Oxford and IBH publishing Co. Pvt Ltd, 2007</li> <li>3. Peavy, H.S, D.R. Rowe &amp; T. George, “Environmental Engineering”, New York: McGraw Hill, 1987</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Christopher Sheldon and Mark Yoxon, “Installing Environmental management Systems – a step by step guide” Earthscan Publications Ltd, London, 1999.</li> </ol>		
<b>Web. URLs</b>	<ol style="list-style-type: none"> <li>1. <a href="https://www.anits.edu.in/online_tutorials/es/Unit%203.pdf">https://www.anits.edu.in/online_tutorials/es/Unit%203.pdf</a></li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. O S NIMMI		Dr. N. SARANYA	

Course Code	Title		
22U4VB0E05	Value Based Open Elective Course : History of Ancient India		
Semester: IV	Credits: 02		ESE : 50 Marks
<b>Course Objective</b>	To explore the rich and diverse history of ancient India, examining its civilizations, political systems and cultural achievements.		
<b>Course Category</b>	Employability		
<b>Development Needs</b>	Global		
<b>Course Description</b>	This course gives an in depth analysis of the Ancient Indian History marking the beginning of urban civilization in the Indian subcontinent.		
Course Outcomes		Teaching Methods	
CO 1	Understand the salient features of Indus valley civilization	Lecture	
CO 2	Evaluate the features Civilizations	Tutorial	
CO 3	Evaluate the rise of new movements	Lecture	
CO 4	Visualize the administration of Mauryas and the art and architecture of Mauryas	Tutorial	
CO 5	Identify the administration of Guptas and their contribution to University	Lecture	
<b>Course Content</b>		<b>Instructional Hours / Week : 2</b>	
Unit	Description	Text Book	Chapters
I	Definitions - Nature and Scope of History - History and Its Relationship with other Social Sciences - Geographical Features of India Sources of Indian History: Pre- History Paleolithic, Mesolithic, Neolithic, Chalcolithic and Megalithic Cultures.	1 &4	1-5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
II	Indus Valley Civilization - Its Features & Decline; Early Vedic and Later Vedic Civilizations Vedic Literature Society Economy - Polity Religion.	2	2-4
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
III	Rise of New Religious Movements Charvakas, Lokayathas, Jainism and Buddhism; Mahajanapadas - Rise of Magadha; Impact.	3	3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			

<b>IV</b>	Foundation of the Mauryan Dynasty; Ashoka and His Dharma Polity Administration - Society Economy Religion Literature - Art and Architecture; Disintegration of the Mauryan Empire; Post-Mauryan Kingdoms - Indo-Greeks - Kushanas and Kanishka - Society Economy Literature Art and Architecture; The Satavahanas; Sangam Age Literary Development.	4	4 & 5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
<b>V</b>	Gupta Empire: A Brief Political Survey - Polity and Administration, Social and Economic Conditions, Agriculture and Land Grants - Feudalism, Caste System, Position of Women, Education, Literature Science and Technology, Art and Architecture - Harshavardana and His Achievements.	4	5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. E.H. Carr, What is History? Penguin Books, England, 1990.</li> <li>2. Majumdar, R.C., History and Culture of the Indian People, Vols. I, II &amp; III.</li> <li>3. Romila Thapar, Asoka and the Decline of the Mauryas, OUP, New Delhi, 1995.</li> <li>4. Romila Thapar, Early India (From the earliest to AD 1300).</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Poonam Dalal : Ancient and Medieval India for UPSC &amp; State Level Exam</li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
S. KAVITHA		Dr. R. MALATHI	



Course Code	Title		
22U4VBOE06	Value Based Open Elective Course : Indian Knowledge System		
Semester: IV	Credits: 2	ESE: 50 Marks	
<b>Course Objective</b>	To make the students understand the knowledge system in India and apply it to their day to day life		
<b>Course Category</b>	Value Education		
<b>Development Needs</b>	National		
<b>Course Description</b>	This course will actively engage for spreading the rich heritage of our country and traditional knowledge in the field of Arts and literature, Agriculture, Basic Sciences, Engineering & Technology, Architecture, Management, Economics, etc		
Course Outcomes		Teaching Methods	
CO 1	Understand the History and an overview of Indian knowledge System.	Flipped Classroom	
CO 2	Interpret the Importance of Vedic Corpus and Philosophical System	Student Centric	
CO 3	Analyse the Foundational Concepts like Linguistics and and Number Systems.	Blended Mode	
CO 4	Interpret the concepts of Astronomy and Town Planning Architecture.	Flipped Classroom	
CO 5	Describe the Importance of Health, Wellness, Psychology and Administrative Governance	Case-Base	
<b>Course Content</b>	<b>Instructional Hours / Week : 2</b>		
Unit	Description	Text Book	Chapters
I	<b>Indian Knowledge System:</b> An Introduction: Importance of Ancient Knowledge-Defining Indian Knowledge System –The Indian Knowledge System Corpus-A Classification Framework-History of Indian Knowledge System.	1	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Cooperative Learning</b>			
II	<b>The Vedic Corpus:</b> Introduction to Vedas-The four Vedas. <b>Philosophical System:</b> Indian Philosophical System – Development and Unique Features-Vedic schools of Philosophy.	1	2 & 3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Peer Learning</b>			

<b>III</b>	<p><b>Linguistics:</b> Component of a Language-Role of Sanskrit in Natural Language Processing.</p> <p><b>Mathematics:</b> Unique Aspects of Indian Mathematics-Great Mathematicians and their Contributions-Arithmetic Calculations.</p>	1	5 & 8
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Group Learning</b>			
<b>IV</b>	<p><b>Astronomy:</b> Unique aspects of Indian Astronomy-Historical Development of Astronomy in India-Elements of the Indian Calendar</p> <p><b>Town Planning Architecture:</b> Indian Architecture- A Historical Perspective –Town Planning-Unitary Building –Temple Architecture</p>	1	9 & 12
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Mind Mapping</b>			
<b>V</b>	<p><b>Health, Wellness and Psychology:</b> Ayurveda -Definition of Health-Tridosas-Relationships to Health-Disease-Disease Management-Yoga way of Life-Indian Approach to Psychology.</p> <p><b>Governance and Public Administration:</b> Arthashastra Governance and Administration.</p>	1	13 & 14
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Case Studies</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	1. B.Mahadevan,Vinayak Rajat Bhat,Nagendra Pavana R.N , Introduction to Indian Knowledge System: Concepts and Applications, PHI Learning Private Limited,Delhi, 2022.		
<b>Reference Books</b>	1. Traditional Knowledge System in India by Amit Jha Atlantic publishers, 2002. 2. Traditional Knowledge System in India, by Amit Jha, 2009.		
<b>Web. URLs</b>	1. <a href="https://www.youtube.com/watch?v=LZP1StpYEPM">https://www.youtube.com/watch?v=LZP1StpYEPM</a> 2. <a href="http://nptel.ac.in/courses/121106003/">http://nptel.ac.in/courses/121106003/</a>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. N. SARANYA		Dr. K. RAJARAJESWARI	

Course Code	Title		
22U4VBOE07	<b>Value Based Open Elective Course : Principles of Intellectual Property Rights</b>		
<b>Semester: IV</b>	<b>Credits: 2</b>	<b>ESE: 50 Marks</b>	
<b>Course Objective</b>	To make the students to recognize the importance of IP and to educate the pupils on basic concepts of Intellectual Property Rights. To learn the procedure of obtaining Patents, Copyrights, Trade Marks & Industrial Design		
<b>Course Category</b>	Entrepreneurship		
<b>Development Needs</b>	Global		
<b>Course Description</b>	The course is designed to provide comprehensive knowledge to students regarding the general principles of IPR, Concepts and Theories, Criticisms of Intellectual Property Rights, the registration process, and the International Regime Relating to IPR.		
Course Outcomes		Teaching Methods	
<b>CO 1</b>	Understand Intellectual Property Rights (IPR), its significance in promoting innovation and creativity, and the different types of IPRs.	Lecture	
<b>CO 2</b>	Equip with the knowledge to navigate the patent filing process effectively.	Tutorial	
<b>CO 3</b>	Comprehend the fundamentals of copyrights, their types, registration procedures, terms and remedies	Lecture	
<b>CO 4</b>	Narrate the trademarks, their rights, types, purpose, registration process, and the trademark landscape in India	Tutorial	
<b>CO 5</b>	Analyze the significance of geographical indications (GI) and the need for their protection, the relevant laws and regulations in India	Lecture	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
<b>I</b>	<b>Introduction to Intellectual Property Rights (IPR):</b> Definition of IPR, Importance of IPR, Kinds of Intellectual property rights: Copy Rights, Patent, Trade Mark, Trade Secret and trade dress, Design, Layout Design, Geographical Indication, Plant Varieties and Traditional Knowledge, IPR in India and the world, IPR and WTO.	1	1,2
<b>Instruction Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
<b>II</b>	<b>Patent:</b> Introduction to Patent, Patent Act 1970 and its amendments, Patentable and non-Patentable inventions, legal requirements for obtaining Patent, Registration Procedure of Patent, The role of Patentees and Different layers of the international patent system: National and International Patent filing procedures.	1	4
<b>Instruction Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			

<b>III</b>	<b>Copyright:</b> Introduction to Copyrights, Origin, and Definition & Types of Copyrights, Registration procedure, Assignment & license, Terms of Copyright, Piracy, Infringement, Remedies, Copyrights with special reference to software, Copyrights in India.	1	
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
<b>IV</b>	<b>Trademarks:</b> Introduction to trademarks, Rights of trademark, Types of trademark, purpose, and function of a trademark, trademark protection, and trademark registration process, trademarks in India.	1	9
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
<b>V</b>	<b>Design:</b> Introduction to Design, Registration of Design, Cancellation of Registration, International Convention on Design, functions of Design, <b>Geo Graphical Indication:</b> Introduction to Geo Graphical Indication, Why and how GI needs protection and GI laws, Indian GI act.	1	7,10
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Lecture/Tutorial</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Book</b>	1. Intellectual Property Rights, Asha Vijay DurafeDhanashree K. Toradmalle, Wiley Publisher, 2022		
<b>Reference Book</b>	1. B.L. Wadera, Patents, trademarks, copyright, Designs and Geographical Judications.		
<b>Web. URLs</b>	1. <a href="https://dst.gov.in/sites/default/files/E-BOOK%20IPR.pdf">https://dst.gov.in/sites/default/files/E-BOOK%20IPR.pdf</a>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. K. PRATHAPCHANDRAN		Dr. S. SARASWATHI	

Course Code	Title		
22U4VBOE08	Value Based Open Elective Course : Science, Society and Culture		
Semester: IV	Credits: 2	ESE: 50 Marks	
Course Objective	To create awareness on Science, Indian Society and cultural heritage of our Country		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Facilitate the awareness on Science in everyday life, Indian Society and Social empowerment, Democracy and Freedom of our Country. Ancient Civilization, cultural heritage and perceptions of Indian Culture		
Course Outcomes		Teaching Methods	
CO 1	Know the concepts of Science in our daily life and awareness about Scientific community	Lecture / Video Lessons/ Model	
CO 2	Gain knowledge on Indian society and development of modern society	Lecture / Video Lessons	
CO 3	Learn about Indian social issues and awareness on our social laws	Lectures / Case study	
CO 4	Understand the Indian culture, diversity of culture and Traditional customs	Tutorial / Group Discussion	
CO 5	Comparison of ancient heritage and civilization of our country and follow them in our life	Lecture / Tutorial	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	<b>Common Science</b> -Developments and their applications- effects in day to day Life - Achievements of Indians in Science and Technology. Awareness in the fields of IT, Space, Computers, Robotics, Nanotechnology and Biotechnology. Scientists of Ancient India, Science and Scientists of Medieval India, Scientists of Modern India. India's Policy in the Field of the Science, Policies and Reports related to Science-Innovative Technology Vision.	1	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Video Lectures</b>			
II	<b>Social Behaviour</b> -Salient features of our Society-Social diversity of India-Impact of globalization on Indian society. Social empowerment, Democracy and Freedom-Role of women and women's organization in the development of healthy society.	2	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Video Tutorials</b>			

<b>III</b>	<b>National Integration</b> – Communalism-Regionalism and Secularism – Problems relating to development and management of Social Sector-Services relating to Health, Education and Human Resources. Welfare schemes for vulnerable sections of the people-Performance of Centre and States schemes-Mechanisms-Laws, Institutions and Bodies constituted for the protection and development of vulnerable sections.	2	1 & 2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Group Discussion</b>			
<b>IV</b>	<b>South Asian Cultures</b> -Indian culture-combination of several cultures-Indian philosophy-Religious culture-Family structure and marriage-Wedding rituals-Indian greetings-Indian foods- Festivals-Traditional clothing. Epics of India-Indian Arts and Music-Indian architecture and Sculptures-Indian Languages and Literature-Perceptions of Indian culture.	3	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Video Tutorials</b>			
<b>V</b>	<b>Ancient Civilization</b> -Indus Valley Civilization-Harappa and Mohenjo-Daro civilization-Evolutions of early Buddhist Architecture-Advent in China-Ellora caves civilization-King Gupta's period of civilization-Vijayanagara inscriptions-Mohall's period of civilization-British culture.	4	2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Online Tutorial</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Science, Culture and Society: Understanding Science in the 21<sup>st</sup> Century by Mark Erickson, Paperback – Illustrated, 2015.</li> <li>2. Khanna, Indian Social order and Laws, Universities Press.</li> <li>3. Choudhary, Social Protection Law Provisions and Procedure.</li> <li>4. Indian Heritage systems-Universal Law Publishing Company.</li> <li>5. Ancient Civilization of Indian sub-continent- Ancient Books.</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. National integration and Secularism: Issues and Challenges, Regal Publications.</li> <li>2. Ancient Culture of India: Issues and Concerns.</li> </ol>		
<b>Web. URLs</b>	<ol style="list-style-type: none"> <li>1. <a href="https://www.amazon.in/Science-Culture-Society-Understanding-Century-dp-0745662250/dp/0745662250/ref=dp_ob_title_bk">https://www.amazon.in/Science-Culture-Society-Understanding-Century-dp-0745662250/dp/0745662250/ref=dp_ob_title_bk</a>.</li> <li>2. <a href="https://iasscore.in/upsc-syllabus/indian-society/indian-society-mains">https://iasscore.in/upsc-syllabus/indian-society/indian-society-mains</a>.</li> <li>3. <a href="https://www.worldhistory.org/india/">https://www.worldhistory.org/india/</a></li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. K. NARAYANASAMY		Dr. M. THANGAVEL	

Course Code		Title	
22U4VBOE09		Value Based Open Elective Course: Community Engagement	
Semester: IV		Credits: 2	ESE: 50 Marks
Course Objective	This course serves as an introduction to community engagement, helping learners to explore methods of community involvement, change making process, and professionalism within the community.		
Course Category	Skill Development		
Development Needs	National		
Course Description	Apply the principles of communication for outreach to the diverse public, decision makers, and stakeholder groups.		
Course Outcomes		Teaching Methods	
CO 1	Apply professional behavior when working with community organizations	Lecture/ Case Study	
CO 2	Investigate the complexity of problems related to community needs	Lecture/ Role Play	
CO 3	Design and conduct the phases of a community engagement process, using consensus building and relating to formal planning procedures.	Lecture/ Case Study	
CO 4	Recognize community interests, power dynamics, and conflict, and facilitate empowerment of excluded groups and negotiation	Lecture// Role Play	
CO 5	Direct cross-jurisdictional, inter-agency, inter-disciplinary, and multi-stakeholder collaboration.	Lecture/ Case Study	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	Concept, Ethics and Spectrum of Community engagement, Local community, Rural culture and Practice of community engagement	3	2
Instructional Hours			6
<b>Suggested Learning Methods: Seminar</b>			
II	Rural Development Programs and Rural institutions, Local Administration and Community Involvement	2	3
Instructional Hours			6
<b>Suggested Learning Methods : Role Play</b>			

<b>III</b>	Stages, Components and Principles of community development, Utility of public resources. Social contribution of community networking, Various government schemes.	1	3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Role Play</b>			
<b>IV</b>	Community Engaged Research and Ethics in Community Engaged Research. PRA, Programmes of community engagement and their evaluation.	1	2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Creative Art Assignments</b>			
<b>V</b>	Rural Distress, Rural Poverty, Impact of Disasters on Migrant Laborers, Mitigation of Disaster.	2	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Community Participation Program</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Participatory Rural Appraisal, PRA Application in Rural Development Planning, R Ramesh</li> <li>2. Introduction to Community Development, Theory, Practice, and Service-Learning, Gary Paul Green, Jerry W. Robinson, Jr, 2011, SAGE Publications</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Community-based participatory research: a capacity-building approach for policy advocacy aimed at eliminating health disparities. Am J Public Health. 2010</li> <li>2. Achieving successful community engagement: A rapid realist review. BMC Health Services Research.</li> </ol>		
<b>Web. URLs</b>	<ol style="list-style-type: none"> <li>1. <a href="https://unnatbharatabhiyan.gov.in">https://unnatbharatabhiyan.gov.in</a> › presentations</li> <li>2. <a href="https://www.wellawareworld.org/">https://www.wellawareworld.org/</a></li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
T. D. LIDYA		Dr. P. NATHIYA	



Course Code	Title		
22U4VBOE10	Value Based Open Elective Course : Emotional Intelligence		
Semester: IV	Credits: 2	ESE: 50 Marks	
Course Objective	To enable the Students to understand the concepts of Emotional Intelligence, its models and components		
Course Category	Employability & Skill Development		
Development Needs	National & Global		
Course Description	Understanding the importance of Emotional Intelligence and build effective relationships		
Course Outcomes		Teaching Methods	
CO 1	Understand the Self-Awareness, Self-Management, Social Awareness and Relationship Management	Lecture/ Video Lectures	
CO 2	Discover personal competence and techniques of building emotional intelligence.	Lecture/ Role Play	
CO 3	Narrate the insights into establishing positive relationships	Lecture/ Peer Teaching	
CO 4	Understand the emotional intelligence and its importance	Lecture/ Role Play	
CO 5	Summarize the Self-Management Techniques	Lecture/ Group Discussion	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	<b>Fundamentals of Emotional Intelligence:</b> Meaning Definition Nature and Significance Models of Emotional Intelligence-: Ability, Trait and Mixed Building blocks of emotional intelligence: Self-awareness, Self-Management, Social Awareness, and Relationship Management	1	1 & 2
		<b>Instructional Hours</b>	<b>6</b>
<b>Suggested Learning Methods: Video lectures</b>			
II	<b>Personal Competence:</b> Meaning Definition Self Awareness: Observing and recognizing one's own feelings, Knowing one's strengths and areas of development. Self-Management: Managing emotions, anxiety, fear, and anger.	1	5 & 6
		<b>Instructional Hours</b>	<b>6</b>
<b>Suggested Learning Methods: Role Play</b>			
III	<b>Social Competence:</b> Social Awareness: Others' Perspectives, Empathy and Compassion Relationship Management: Effective communication, Collaboration, Teamwork and Conflict Management	2	1 & 2
		<b>Instructional Hours</b>	<b>6</b>
<b>Suggested Learning Methods: Peer Teaching</b>			

IV	<b>Emotional Intelligence:</b> Measurement and Development - Meaning Definition, Importance Measures of emotional intelligence Strategies to develop and enhance Emotional Intelligence	2	4 & 5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Role Play</b>			
V	<b>Self-Management Techniques:</b> Meaning Definition Techniques to regulate emotions such as Mindfulness, Conditioned relaxation response and Boundary setting Techniques of Relationship Management: Display of empathy, Effective Communication , Teamwork , Conflict resolution	2	6 & 7
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Bar-On, R., &amp; Parker, J.D.A.(Eds.) (2000). The handbook of emotional intelligence. San Francisco, California: Jossey Bros.</li> <li>2. Goleman, D. (2005). Emotional Intelligence. New York: Bantam Book.</li> <li>3. Sternberg, R. J. (Ed.). (2000). Handbook of intelligence. Cambridge University Press.</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. HBR's 10 Must Reads on Emotional Intelligence (2015)</li> <li>2. HBR's 10 Must Reads on Managing Yourself (2011)</li> <li>3. Self-Discipline: Life Management, Kindle Edition, Daniel Johnson.</li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. R. A. AYYAPPARAJAN		Dr. R. A. AYYAPPARAJAN	

Course Code	Title		
22U4VBOE11	Value Based Open Elective Course : Fundamentals of Tourism		
Semester: IV	Credits: 2	ESE: 50 Marks	
Course Objective	To impart Knowledge on Tourism and its development in the economic growth and also to identify the tourist needs.		
Course Category	Employability		
Development Needs	Global		
Course Description	To enhance the students to get part in the tourism industry and to know about concepts of tourism.		
Course Outcomes		Teaching Methods	
CO 1	Understand tourism and its development	Direct Instruction	
CO 2	Analyse the Factors influencing the Travel Motivations.	Direct Instruction	
CO 3	Comprehend the Tourist Transport	Video Lessons	
CO 4	Understand the Tourist Accommodations	Direct Instruction	
CO 5	Apply the Travel Agency Operations	Video Lessons	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	<b>The Tourism Phenomenon:</b> Definition – Tourism; Tour; Tourist; Visitor; Excursionist; Domestic; International; Inbound; Outbound; Destination. Growth of Tourism / Evolution / History of Tourism & Present status of tourism in India. Thomas Cook – Grand Circular Tour.	1	9, Key Terms
Instructional Hours			6
<b>Suggested Learning Methods: Lecture Based Learning</b>			
II	<b>Travel Motivations:Categories of Motivations:</b> Physical Motivators, Cultural Motivators, Interpersonal Motivators, Status and prestige Motivators. <b>Types of Tourism:</b> Pleasure, relaxation, Rest and recreation, Health, Participation in Sports, Curiosity and Culture, Ethnic and Family, Spiritual and Religious, Professional or Business.	1	3
Instructional Hours			6
<b>Suggested Learning Methods : Group Learning Method</b>			
III	<b>Tourist Transport:</b> Role of Transport in Tourism, Modes of Transport, Road Transport, Air Transport, Rail Transport, Sea Transport.	2	15
Instructional Hours			6

<b>Suggested Learning Methods : Group Learning Method</b>			
<b>IV</b>	<b>Tourist Accommodation:</b> Definition, Types of Hotels, International Hotels, Resort Hotels, Commercial Hotels, Residential Hotels, Floating Hotels. <b>Supplementary Accommodation:</b> Motel, Youth Hostel, Camping Sites, Pension, Bed and Breakfast Establishment, Tourist Holiday Villages, Time and Resort Condominiums.	1	8
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Learning Method</b>			
<b>V</b>	<b>Travel Agency:</b> Products of Travel Agency, Classification of Travel Agency, Functions, Travel Related Business, International Travel Requirements, Travel Agency Operations.	3	2,3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Lecture Based Learning</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. A.K. Bhatia, Tourism Development: Principles &amp; Practices, Sterling Publishers Pvt 2007.</li> <li>2. A.K. Bhatia, International Tourism Management, Sterling Publishers Pvt 2012.</li> <li>3. Jagmohan Negi, Travel Agency Operations Concepts and Principles, Kanishka Publishers and Distributors, 2003.</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Biswanth Gosh, Tourism &amp; travel management, Vikas Publishing House, Second Edition, 2008.</li> <li>2. Christopher Holloway, Business of tourism, Elsevier Publisher, Second Edition, 2006.</li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
B. TAMILSELVAN		T. R. RAJESH PANDIAN	

Course Code		Title	
22U4VBOE12		Value Based Open Elective : Health Education	
Semester: IV		Credits:2	ESE:50Marks
Course Objective	1. Acquire knowledge on different dimensions of health. 2. Inbuilt healthy life style practices		
Course Category	Value education		
Development Needs	Local		
Course Description	It provides knowledge on values and practices for healthy living		
Course Outcomes		Teaching Methods	
CO1	Recall the importance of health education	Interactive session	
CO2	Enlist the right choice of foods and dietary pattern	Interactive session	
CO3	Identify methods to manage mental health issues	Activity based teaching	
CO4	Practice effective personal health habits	Interactive session	
CO5	Summarize the importance of environmental health for mankind	Interactive session	
Course Content		Instructional Hours/Week:2	
Unit	Description	Text Book	Chapters
I	<b>Health Education:</b> Concept of health, Components of wellness, spectrum and determinants of health - Definition of health-health education- Aim, objective and principles of health education - Health services, Related Activity -Measuring the health attitudes of students	1	1
Instructional Hours			6
<b>Suggested Learning Methods: Group Activity</b>			
II	<b>Food and Health</b> Basic 4, 5and7 food groups; functional food groups-energy yielding, body building and protective foods (only sources and functions), food pyramid, meal planning pattern, healthy eating pattern. Related Activity -Assessing dietary adequacy of students	3,4	1 & 1, 2
Instructional Hours			6
<b>Suggested Learning Methods: Peer Learning</b>			

<b>III</b>	<b>Mental Health</b> Meaning of mental health –importance of mental health- characteristics of emotionally healthy-Self esteem-Values and patterns in decision making- Mental health problem of adolescences –depression & stress -causes and management Related activity-Stress level assessment in students	1	6
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Role play</b>			
<b>IV</b>	<b>Personal Health</b> Definition of personal health- under nutrition and over nutrition -prevalence of life style disease-healthy lifestyle practices- personal hygiene-Importance of physical activities& exercise Related Activity -Analyzing the physical activity pattern of students	1	8
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Assignment</b>			
<b>V</b>	<b>Environment and Health</b> Definition of environmental health, Biodiversity, climate change and biodiversity, environmental pollution-causes and consequences of air, water and soil pollution-Food contamination and consequences Related Activity-Group discussion on case studies	2	5,8
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
<b>Total hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Anspaugh (2001), Teaching Today’s Health, Library of Congress Cataloging, 6<sup>th</sup> Edition, US</li> <li>2. Tyler Miller (2006), Environmental Science, Cengage learning India private ltd</li> <li>3. Srilakshmi (2010), Dietetics, New age International private limited, New Delhi</li> <li>4. Srilakshmi (2010), Food Science, New age International private limited, New Delhi</li> </ol>		
<b>ReferenceBooks</b>	<ol style="list-style-type: none"> <li>1. Howley&amp; Don Franus(B) (2003) Health Fitness Instructor’s Handbook. Human Kinetics publication.</li> <li>2. Ramachandran. L. Dharmalingam. T (1993) Health Education India. Vikas publishing House Private Limited</li> </ol>		
<b>Journals</b>	<ol style="list-style-type: none"> <li>1. Health education</li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
A. DHEEBA		Dr. A. SWARNALATHA	

Course Code	Title		
22U4VBOE13	Value Based Open Elective Course : Media and Politics		
Semester: IV	Credits: 2	ESE: 50 Marks	
Course Objective	To Impart knowledge of understanding the media and politics		
Course Category	Skill Development		
Development Needs	Global		
Course Description	This course examines how media and political institutions interact to shape public thinking and debates around social problems.		
Course Outcomes		Teaching Methods	
CO 1	Understand the basic idea of media and Politics	Lecture and Demonstration	
CO 2	Summarize the political stance of media.	Lecture	
CO 3	Apply the Skills on writing political news.	Lecture and Demonstration	
CO 4	Evaluate the various characteristics of media Organization.	Video Lectures	
CO 5	Apply the mass media influences as individuals, groups, and society in political contexts	Discussion	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	Media – Meaning and importance. Role of media in Society Political Communication – Mass Media politics and Society- Cinema and political manifestation. Social media and Political narration	1	1
Instructional Hours			06
Suggested Learning Methods: Learning by Teaching			
II	Characteristics of Modern Mass Media: Print and Electronic Media – Political economy and Ownership	2	2
Instructional Hours			6
Suggested Learning Methods : Active Learning			
III	Political Economy - State ownership versus private ownership of mass media – Consequences of private and public- Media ownership pattern Government Regulation – Monopoly- Media content and its Censorship.	1	2
Instructional Hours			6
Suggested Learning Methods : Group Learning			

IV	Public Opinion- The relationship between the mass media and public sphere- Political manipulation of media content- the impact of mass media on global political processes.	3	3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Visual Learning</b>			
V	Politicaleffects of Mass Media: Individual- group- and Society Public- making public opinion- Setting of Political agenda- PoliticalSocialization- Politicalmobilization	2	4
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Case study based Learning</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Lowe, L. (2016). The Definitive Guide to Creative Writing and Media Productions. United States: Xlibris UK.</li> <li>2. Marshall, C. (2018). Writing for Social Media. United Kingdom: BCS Learning &amp; Development Limited.</li> <li>3. Cain, S., Batty, C. (2016). Media Writing: A Practical Introduction. United Kingdom: Palgrave Macmillan.</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Mencher, Melvin."Basic News Writing" Universal Bookstall, New Delhi.1993.</li> <li>2. Sreenivas Rao. Academic Book Centre, Ahmedabad. 1981.</li> <li>3. Barnard, J. (2019). The Multimodal Writer: Creative Writing Across Genres and Media. United Kingdom: Bloomsbury Academic.</li> <li>4. Kuehn, S. A., Lingwall, J. A. (2016). The Basics of Media Writing: A Strategic Approach. United States: SAGE Publications.</li> </ol>		
<b>Web. URLs</b>	1. <a href="https://www.bing.com/videos/">https://www.bing.com/videos/</a>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
P. BAIJU PAUL		Dr. PAUL T BENZIKER	



Course Code		Title	
22U4VBOE14		Value Based Open Elective :Positive Psychology and Work Life	
Semester: IV		Credits: 2	ESE: 50 Marks
Course Objective		To bring an experience marked by predominance of positive emotions and informing them about emerging paradigm of Positive Psychology	
Course Category		Skill Development	
Development Needs		National	
Course Description		Build relevant competencies for experiencing and sharing happiness as lived experience and its implications	
Course Outcomes			Teaching Methods
CO 1	Understand the realities of Psychology and Work life		Lecture/ Case Study
CO 2	Insight on origin and development of Positive Psychology		Lecture/ Role Play
CO 3	Reveal the knowledge about phases of Positive Psychology		Lecture/ Case Study
CO 4	Perceptiveness about Happiness in Psychology and its Traits		Lecture/ Role Play
CO 5	Furnish the specific skills and techniques for working with Trust and Companionship		Lecture// Role Play
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	Introduction to Positive Psychology : Positive Psychology: Concept, History, Nature, Dimension and scope of Positive Psychology Seligman's PERMA	3	1
Instructional Hours			6
<b>Suggested Learning Methods: Seminar</b>			
II	Positive Emotional States and Processes, Positive Emotions and well being: Hope & Optimism, Love, The Positive Psychology of Emotional Intelligence, Influence of Positive Emotions	2	3
Instructional Hours			6
<b>Suggested Learning Methods : Role Play</b>			
III	Strengths and Virtues : Character Strengths and Virtues Resilience in the phase of challenge & Loss, Empathy and Altruism	1	3
Instructional Hours			6
<b>Suggested Learning Methods : Role Play</b>			

<b>IV</b>	Happiness : Introduction to Psychology of happiness, well being and scope, Types of happiness- Eudaimonic and Hedonic History of Happiness, Theories, Measures and Positive correlates of happiness, Traits associated with Happiness, Setting Goals for Life and Happiness	3	2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Creative Art Assignments</b>			
<b>V</b>	<b>Forgiveness and Gratitude</b> : Forgiveness and Gratitude , Personal transformation and Role of suffering , Trust and Compassion	1	3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods : Community Participation Program</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Argyle, M. 1987. <i>The psychology of happiness</i>. London: Methuen.</li> <li>2. Carr, Alan (2007). <i>Positive Psychology: The science of human happiness and human strengths</i>. Routledge, Taylor and Francis Group-London.</li> <li>3. Csikzentmihalyi, Mihaly (1990) <i>Flow: The Psychology of Optimal Experience</i>, Harper Perennial.</li> <li>3. Garcia,Hector., &amp;Mirrales. Francesc.(2017 ) <i>IKIGAI-The Japanese Secret to a Long and Happy Life</i>, Hutchinson London.</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Frankl, Viktor E. (1988). <i>The Will to Meaning: Foundations and Applications of Logotherapy</i>.Meridian/Plume</li> <li>2. Frankl, Viktor E. (2000) <i>Man’s Search for Ultimate Meaning</i>, Basic Books.</li> <li>3. Snyder, C. R., &amp; Lopez, S. J., &amp;Pedrotti, J. T (2011) <i>Positive Psychology: The Scientific and Practical Explorations of Human Strengths</i>, Sage Publications India Pvt Ltd.</li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
T. D. LIDYA		Dr. P. NATHIYA	

Course Code	Title		
22U4VBOE15	Value Based Open Elective Course : Professional Ethics		
Semester: IV	Credits: 2	ESE: 50 Marks	
Course Objective	Students will understand the importance of Values and Ethics in their personal lives and Professional careers		
Course Category	Employability & Skill Development		
Development Needs	National & Global		
Course Description	Understanding the importance of maintaining Professional Ethics and build effective career.		
Course Outcomes		Teaching Methods	
CO 1	Understand the basic purpose of Profession	Lecture	
CO 2	Summarize the Professional Rights And Responsibilities	Lecture/Peer Teaching	
CO 3	Apply the various Roles in Applying Ethical Principles at Various Professional Levels	Lecture/Case Study	
CO 4	Professional Ethical Values and Contemporary Issues	Lecture/Role Play	
CO 5	Excelling in Competitive and Challenging Environment to Contribute to Industrial Growth.	Lecture/Group Discussion	
Course Content	Instructional Hours / Week : 2		
Unit	Description	Text Book	Chapters
I	<b>Introduction to Professional Ethics: Meaning Definition Basic Concepts</b> Governing Ethics, Personal & Professional Ethics, Life Skills, Emotional Intelligence Profession and professionalism, Professional Associations, Professional Risks, Professional Accountabilities, Professional Success, Ethics and Profession.	1	1 & 2
Instructional Hours			6
<b>Suggested Learning Methods: Video lectures</b>			
II	<b>Basic Theories:</b> Basic Ethical Principles, Moral Developments, Deontology Virtue Theory, Rights Theory, Casuist Theory, Moral Absolution, Moral Rationalism, Moral Pluralism Ethical Egoism, Feminist Consequentialism, Moral Issues, Moral Dilemmas, Moral Autonomy	1	5 & 6
Instructional Hours			6
<b>Suggested Learning Methods: Mini Case Analysis</b>			

III	<b>Professional Practices:</b> Professions and Norms of Professional Conduct, Norms of Professional Conduct vs. Profession Responsibilities, Obligations and Moral Values in Professional Ethics, Professional codes of ethics The Centrality of Responsibilities of Professional Ethics; lessons from 1979 American Airlines DC-10 Crash and Kansas City Hyatt Regency Walk away Collapse.	2	1 & 2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
IV	Ethics in changing domains of Research: The US government wide definition of research misconduct, research misconduct distinguished from mistakes and errors, recent history of attention to research misconduct The emerging emphasis on understanding and fostering responsible conduct, responsible authorship, reviewing & editing.	2	4 & 5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Role Play</b>			
V	Global issues in Professional Ethics: Introduction – Current Scenario, Technology Globalization of MNCs, International Trade, World Summits, Issues Business Ethics and Corporate Governance, Sustainable Development Ecosystem, Energy Concerns, Ozone Deflection, Pollution, Ethics in Manufacturing and Marketing Media Ethics; War Ethics; Bio Ethics, Intellectual Property Rights	2	6 & 7
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Professional Ethics: R. Subramanian, Oxford University Press, 2015.</li> <li>Ethics in Engineering Practice &amp; Research, Caroline Whitbeck, 2e, Cambridge University Press, 2015</li> </ol>		
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Business Ethics concepts &amp; Cases: Manuel G Velasquez, 6e, PHI, 2008</li> </ol>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. R. A. AYYAPPARAJAN		Dr. R. A. AYYAPPARAJAN	

Course Code	Title		
22U4VBOE16	Value Based Open Elective Course : The Science of Happiness		
Semester: IV	Credits: 2	ESE: 50 Marks	
Course Objective	To explore the key elements of happiness at work and strategies to cultivate joy, well-being, and productivity in the workplace, relationship between happiness and various work-related factors, such as efficiency, creativity, innovation, work-life balance, and making a difference for others.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	To create a positive work environment and promote happiness for themselves and others.		
Course Outcomes		Teaching Methods	
CO 1	Understand the Happiness as a Scientific Construct	Lecture Method	
CO 2	Apply the Theories and Models of Well-being	Flipped Teaching	
CO 3	Demonstrate the Individual Factors and Happiness	Lecture Method	
CO 4	Analyze the Social and Environmental Factors in Happiness	Lecture Method	
CO 5	Apply Happiness and Work Efficiency	Flipped Teaching	
Course Content		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	<b>Introduction to Happiness as a Scientific Construct</b> Defining happiness and its importance in individual and societal well-being, Overview of subjective well-being and its components - life satisfaction, positive emotions, and negative emotions, Exploration of cultural variations in happiness and its measurement	1	1
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
II	<b>Theories and Models of Well-being</b> Prominent theories of well-being - hedonic well-being, eudemonic well-being, PERMA model. Role of factors - autonomy, meaning, and engagement in happiness. Strengths and	1	2
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			

III	<b>Individual Factors and Happiness</b> Personality traits - optimism, resilience and their influence on happiness. Role of genetics and biological factors in determining happiness levels. Examination of personal values, goals, and self-esteem and their impact on subjective well-being	1	3
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
IV	<b>Social and Environmental Factors in Happiness</b> Importance of social relationships and social support in promoting happiness. Influence of social comparison, social norms, and cultural factors on well-being. Impact of environmental factors - access to nature, quality of living conditions on happiness.	1	4
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
V	<b>Happiness and Work Efficiency</b> Impact of happiness on work efficiency and productivity, strategies for managing daily hassles and reducing stress in the workplace, link between happiness and creativity in the workplace, Strategies for fostering a creative and innovative work environment	1	5
<b>Instructional Hours</b>			<b>6</b>
<b>Suggested Learning Methods: Group Discussion</b>			
<b>Total Hours</b>			<b>30</b>
<b>Text Books</b>	1. Susan A. David, Ilona Boni well, and Amanda Conley Ayers; The Oxford Hand book of Happiness.		
<b>Reference Books</b>	1. Achor, S. (2010). The happiness advantage: The seven principles of positive psychology that fuel success and performance at work. Random House. 2. Lyubomirsky, S. (2008). The how of happiness: A scientific approach to getting the life you want. Penguin. 3. Diener, E., & Seligman, M. E. P. (2002). Very happy people. Psychological Science, 13(1), 81-84.		
<b>Web. URLs</b>	1. <a href="https://onlinecourses.nptel.ac.in/noc23_hs06/preview">https://onlinecourses.nptel.ac.in/noc23_hs06/preview</a>		
<b>Course designed by</b>		<b>Verified by Chairman</b>	
Dr. S. BALAJI		Dr. K. RAJARAJESWARI	

Course Code		Title		
23U3CHV501		Core Paper XIII - Industrial Exposure Training Report		
Semester: V		Credits: 8	Internal : 80 Marks	External : 120 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 Category		Skill Development		
Development Needs		National		
Course Description		Learning Industrial operations through on the job training		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	To enhance the requisite knowledge, skills, attitudes and practical experience.	Hands on Training	Training Report and Viva Voce	
CO 2	To decrease the chance of reality shock when the graduates are first in jobs	Hands on Training	Training Report and Viva Voce	
CO 3	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.	Hands on Training	Training Report and Viva Voce	
CO 4	Solidify the on-campus learning process and activities, while also provide students with relevant work experience.	Hands on Training	Training Report and Viva Voce	
CO 5	To identify & strengthen the key area of interest, wherein trainee would like to work in the future.	Hands on Training	Training Report and Viva Voce	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Days : 120 days		
Unit	Description	Text Book	Chapters	
I	<p>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.</p> <p>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.</p> <p>Though it is preferred the students undergo this training at four/five star category or any hospitality industry only.</p>	-	-	
			Instructional Days	120

Suggested Learning Methods : Activity Based Learning													
Tools for Assessment (80 Marks)													
Review - I	Review – II	Review - III	Document, Preparation and Implementation									Total	
20	20	20	20									80	
Tools for Assessment (120 Marks)													
Record Work and Presentation							Viva Voce					Total	
80							40					120	
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													
Course designed by							Verified by Chairman						
T. R. RAJESH PANDIAN							T. R. RAJESH PANDIAN						



Course Code	Title		
23U3CHC614	Core Paper XIV - Larder and Kitchen Management		
Semester: VI	Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	To impart knowledge on the functions of cold kitchen, various dishes prepared in cold kitchen, meaning of compound butters, meaning of marinades, meaning of force meat, and Panada.		
Course Category	Entrepreneurship		
Development Needs	Global		
Course Description	Learning different sections in the kitchen and its operations.		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Acquire knowledge on larder kitchen & its process	Technical Discussion	Class Test
CO 2	Knowledge on preparation of continental Savouries & its Accompaniments	Technical Discussion	Class Test
CO 3	Knowledge on basic preparation of forcemeat	Technical Discussion	Seminar
CO 4	Skill on cold kitchen preparation	Video Presentation	Presentation
CO 5	Acquire Knowledge on Garnishes	Video Presentation	Demonstration
Offered by	Catering Science and Hotel Management		
Course Content		Instructional Hours / Week : 4	
Unit	Description	Text Book	Chapters
I	<b>Larder Kitchen</b> - Importance and Function of larder, Liaison with other sections of the kitchen, Duties and Responsibilities of larder chef. <b>Larder Equipment and Tools</b> – Equipment and tools used in larder, layout of larder section. <b>Kitchen Organization</b> – Duty Rosters. <b>Standard Recipe</b> – Importance of Standard Recipe, Left over Utilization.	1	1
		4	8
Instructional Hours			12
Suggested Learning Methods : Lecture Based Learning			
II	Marinades - Meaning, Types, Uses	2	4
	Brine – Meaning ,Types ,Uses Canapes & Croutes - Meaning, Types ,Uses	1	11, 19
Instructional Hours			12
Suggested Learning Methods : Experiential Learning			
III	Forcemeat: Meaning , Uses, Types, Recipes	1	7,8,9,10
	Panada: Meaning ,uses, types, Recipes Cold Preparation: Galantine, Ballotine, Terrine, Pate, Quenelles, Mousse, Mousselines - Recipes.		
Instructional Hours			12
Suggested Learning Methods : Demonstration			

IV	Aspic Jelly – Uses and Preparation						2	7, 4					
	Chaufroid – Uses and Preparation												
IV	Kitchen Stewarding - Hierarchy ,Importance, Stewarding						3	15					
	Garbage Disposal - Ways of Accumulation, Segregation, Disposal methods, Importance and Maintenance of Garbage Bins.												
<b>Instructional Hours</b>							<b>12</b>						
<b>Suggested Learning Methods: Demonstration</b>													
V	Garnish – Garnish used for fish, Meat and Poultry and their composition.						2	8, 20					
	Non edible displays, Platter presentation.												
<b>Instructional Hours</b>							<b>12</b>						
<b>Suggested Learning Methods: Experiential Learning</b>													
<b>Total Hours</b>							<b>60</b>						
<b>Text Books</b>		1. Frederic H. Sonnensehmidt & John F.Nicolas, <b>The Professional Chefs Art of Garde Manger</b> , Fifth Edition, 1992.											
		2. D.D. Sharma, <b>Cold Kitchen (A Guide to Garde Manger)</b> , Aman Publication, First Edition, 2004.											
		3. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery For The Hospitality Industry</b> , Cambridge University Press, Fifth Edition, 2008.											
		4. H.L.Cracknell & R.J.Kaufmann, <b>Practical Professional Cookery</b> , Thomsan Publishers, Third Edition, 2007.											
<b>Reference Books</b>		1. The Culinary Institute of America, <b>The Professional Chef</b> , John Wiley & Sons, Inc. Seventh Edition, 1996.											
		2. Mohini Sethi & Surjeet Malhan, <b>Catering Management An Integrated Approach</b> , New Age International Publishers, Second Edition, 1998.											
<b>Tools for Assessment (25 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>							
5	5	6	3	3	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>	H	H	H	M	M	M	H	M	H	H	L	H	M
<b>CO2</b>	H	H	H	L	H	H	L	M	H	H	H	M	H
<b>CO3</b>	H	M	H	L	H	M	M	M	M	M	H	H	H
<b>CO4</b>	H	H	H	M	H	H	M	H	L	H	M	H	L
<b>CO5</b>	M	H	H	M	H	L	L	L	H	L	H	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
R. PRAHADEESWARAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHC615		Core Paper XV - Alcoholic Beverages		
Semester : VI		Credits: 4	CIA:25 Marks	ESE: 75 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 Category	Employability			
Development Needs	Global			
Course Description	A detailed study on alcoholic beverages and its types.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge of Beer Production and its types	Technical Discussion	Assignment	
CO 2	Understanding of Whisky and its types	Blended Learning	Seminar	
CO 3	Applying Different types of Brandies	Technical Discussion	Assignment	
CO 4	Analyse different types of Gin And Rum	Blended Learning	Seminar	
CO 5	Evaluate the Production of Tequila	Teacher Centric Discussion	Assignment	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	Alcoholic Strength-Proof-Meaning, Strength of Various Alcoholic Drinks. Pot Still Method – Patent Still Method. <b>Beer:</b> Ingredients, Production of Beer, Terms Used In Beer Manufacturing, Strength of Beer, Types of Beer, Faults in Beer, Storage of Beer, Beer Brands.	2	31	
Instructional Hours			12	
<b>Suggested Learning Methods : Experienced Learning</b>				
II	<b>Whisky:</b> Production of Whisky, Scotch Whisky, Meaning of Scotch – Types of Scotch, Production of Malt Whisky – Malt Whisky Regions, Production of Grain Whisky, Blended Whisky, Types of Scotch Whisky - Scotch Brand, Irish Whisky – Types, Brand Names, US Whisky – Canadian Whisky – Japanese Whisky	2	33	
Instructional Hours			12	
<b>Suggested Learning Methods : Experienced Learning</b>				
III	<b>Brandy:</b> Production of Brandy, Cognac Production – Types Label Language – Brands, Armagnac – Production, Brand Names, Cognac Vs Armagnac, Other Grape Brandies of World	2	34	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</b>				

IV	<b>Gin:</b> Types of Gin, Production of Gin, Dutch Gin or Holland Gin, London Dry Gin, Styles of Gin.						2	35, 36					
	<b>Rum:</b> Production of Rum, Categories of Rum, Popular Rums, Brand Names.												
<b>Instructional Hours</b>							<b>12</b>						
<b>Suggested Learning Methods: Lecture Based Learning</b>													
V	<b>Vodka:</b> Production of Vodka, Types of Vodka, Brand Names.						2	38					
	<b>Tequila And Mescal:</b> Production of Tequila, Types, Categories of Tequila, Brand Names – Traditional Way of Drinking Tequila And Mescal, Brand Names of Mescal, Difference Between Tequila and Mezcal.												
<b>Instructional Hours</b>							<b>12</b>						
<b>Suggested Learning Methods: Group Learning</b>													
<b>Total Hours</b>							<b>60</b>						
<b>Text Books</b>		1. Dennis R Lilicrap, John. A Cousins, <b>Food &amp; Beverage Service</b> , Book Power, Seventh Edition, 2006.											
		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>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>							
5	5	6	3	3	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>	H	H	L	H	M	M	L	H	H	H	M	M	H
<b>CO2</b>	H	H	L	L	M	M	L	H	H	M	M	H	H
<b>CO3</b>	H	H	L	M	M	L	L	H	H	M	M	H	H
<b>CO4</b>	H	H	M	M	H	L	L	H	H	H	M	H	H
<b>CO5</b>	H	H	M	M	L	L	M	H	H	M	M	L	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
T. R. RAJESH PANDIAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP616		Core Paper XVI - Larder and Kitchen Practical		
Semester: VI		Credits: 4	CIA: 40 Marks	ESE: 60 Marks
Course Objective		To Impart Basic Preparation of Cold Kitchen Specialties.		
Course Category		Entrepreneurship		
Development Needs		Global		
Course Description		Hands on Training on Cold cuts and Sauces		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Acquire Knowledge on preparing various cold dishes.	Activity Based learning	Preparation and Presentation of Food	
CO 2	Attain skills in proper garnishing and presentation.	Activity Based learning	Preparation and Presentation of Food	
CO 3	Acquire Knowledge on mirror platter presentation.	Activity Based learning	Preparation and Presentation of Food	
CO 4	Apply skill on doing mystery box cooking.	Activity Based learning	Preparation and Presentation of Food	
CO 5	Skill on preparing for its food trail.	Activity Based learning	Preparation and Presentation of Food	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Ex. No.	Experiment			
1	Preparation of forcemeat for Panada			
2	Preparation of Galantine, Ballotine, Terrine			
3	Preparation of Sausages, Pate, Quenelles			
4	Preparation of Mousse, Mousseline, Souffles			
5	Preparation of Aspic Jelly, Chaudfroid Sauce			
6	Preparation of Compound Butters, Canapés, Croute			
7	Microwave Cooking			
8	Mystery box Cooking			
9	Food trial with 7 course menu			
10	Non edible Displays, Platter Presentation			
			Instructional Hours	60
Suggested Learning Methods: Demonstration and Experienced Learning				

<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Frederic H.Sonnensehmidt &amp; John F.Nicolas, <b>The Professional Chefs Art of Garde Manger</b>, Fifth Edition, 1992.</li> <li>2. D. D. Sharma, <b>Cold Kitchen (A Guide to Garde Manger)</b>, Aman Publication, First Edition, 2004.</li> <li>3. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>, Cambridge University Press, Fifth Edition, 2008.</li> <li>4. H.L. Cracknell &amp; R.J. Kaufmann, <b>Practical Professional Cookery</b>, Thomsan Publishers, Third Edition, 2007.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. The Culinary Institute of America, <b>The Professional Chef</b>, John Wiley &amp; Sons, SeventhEdition, 1996.</li> <li>2. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>,Cambridge University Press, Fifth Edition, 2008.</li> </ol>												
<b>Tools for Assessment (40 Marks)</b>													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling					Personal Grooming	Test 1	Test 2	Observation Note Book	Total			
5	5					5	10	10	5	40			
<b>Mapping</b>													
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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
R. PRAHADEESWARAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHP617		Core Paper XVII - Alcoholic Beverage Service - Practical		
Semester: VI		Credits: 4	CIA: 40 Marks	ESE: 60 Marks
Course Objective		To impart basic and intermediate skills in service in liquor, different types of cocktails and mocktails.		
Course Category		Employability		
Development Needs		Global		
Course Description		A Complete hands on training on service of different alcoholic beverages.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on Service of liquor	Activity Based Learning	Quality of Service	
CO 2	Ability to take orders from the guest	Activity Based Learning	Applying Skills	
CO 3	Learning to set the table with different types of cover laying.	Activity Based Learning	Cover Laying	
CO 4	Knowledge on Service of liqueur	Activity Based Learning	Applying Skills	
CO 5	Learning to serve all types of beer	Activity Based Learning	Menu Compiling and Serving	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 3		
Ex. No.	Experiment			
1	Order taking procedure for alcoholic beverages.			
2	Service of Brandy.			
3	Service of Whisky.			
4	Service of Gin.			
5	Service of Vodka.			
6	Service of Rum.			
7	Service of Tequila.			
8	Service of Liqueur.			
9	Service of Bottled Beer, Canned Beer and Draught Beer.			
10	Menu Card Designing			
			Instructional Hours	45
Suggested Learning Methods: Hands on Training				

<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b>, Hodder Education, Ninth Edition, 2014.</li> <li>2. R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> </ol>											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>2. John Fuller and AJ Currie, <b>The Waiter</b>, Sterling Book house, 2002.</li> </ol>											
<b>Tools for Assessment (40 Marks)</b>													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming	Test 1	Test 2	Observation Note Book				Total	
5	5				5	10	10	5				40	
<b>Mapping</b>													
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
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
T. R. RAJESH PANDIAN							T. R. RAJESH PANDIAN						



Course Code		Title		
23U3CHC618		Core Paper XVIII - Food and Beverage Management		
Semester: VI		Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	To impart knowledge on Banquet functions and bookings, organizing functions, imparting menu planning and Purchasing, Receiving and Calculation of Cost.			
Course Category	Employability			
Development Needs	National			
Course Description	Understanding the concepts of function catering and banquet operations.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on banquet function and staff organization	Teacher Centric Discussion	Class Test	
CO 2	Knowledge on banquet booking procedure	Teacher Centric Discussion	Presentation	
CO 3	Acquire skills in menu planning and lay out	Group Discussion	Assignment	
CO 4	To able to know Purchasing and Receiving procedure.	Teacher Centric Discussion	Class Test	
CO 5	To acquire knowledge on storing, issuing and calculating cost.	Teacher Centric Discussion	Presentation	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	<b>Banquets (Function Catering):</b> Introduction to Banquets, Types of Functions. <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. Pre- Banquet organization, Banqueting Briefing, Banquet Management, Function prospectus, Quoting for Menu and Mail confirmation.	2	46	
		1	10	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
II	<b>Banquet Booking:</b> Procedure of Banquet Booking, Function Prospectus – Details for F.P.P, Menu for Banquet, Dispense bar – Service of Wines and alcoholic drinks in Banquets, Wedding arrangements, Buffet and table service, Staff requirement Procedure at wedding buffet Reception.	1	10	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
III	<b>Menu – Layout – Meaning – Paper – Printing – Color Composition, Descriptive Copy – Listing of Items – Size and Cover.</b> <b>Menu Layout:</b> Breakfast Menu, Institutional Menu, Luncheon Menu, In Room Service Menu, Dinner Menu, Bar Menu and	2	10	
		1	3	

Banquet Menu, Specialty Menu, Fast Food Menu, Ethnic Menu, Club Menu, Children's Menu, Special Occasion Menu.													
<b>Instructional Hours</b>			<b>12</b>										
<b>Suggested Learning Methods :Group Learning</b>													
<b>IV</b>	<b>Purchasing and Receiving:</b> Purchasing: The nature of purchasing – The main duties of purchase manager – Importance of purchase functions – The purchasing procedure – The selection of a supplier – supplier rating – Aids to purchasing – The purchasing of food & beverages – Standard purchase specification: Meaning & objective – The purchase specification for food & beverages. Receiving: Objective – Receiving procedure – Receiving of expensive commodities – Returnable containers – Blind receiving – Dispatch to stores or user department – Clerical procedures & forms used.	3	6,9,10										
<b>Instructional Hours</b>			<b>12</b>										
<b>Suggested Learning Methods: Lecture Based Learning</b>													
<b>V</b>	<b>Storing, Issuing and Calculation of Cost:</b> Storing & issuing of food & beverages. Stock taking of food & beverages – Stock turnover – Stock levels. Food control: Objectives of food cost control – The essentials of a control system – Calculation of food cost – Methods of food control – Food. Control check list – Obstacles to food cost control. Beverage Control: Objectives of beverage control – Calculation of beverage cost – Methods of beverage control – Beverage control checklist.	3	8,13,14,15										
<b>Instructional Hours</b>			<b>12</b>										
<b>Suggested Learning Methods: Lecture Based Learning</b>													
<b>Total Hours</b>			<b>60</b>										
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Dennis R .Lillicrap &amp; John A. Cousins – <b>ELBS Food &amp; Beverage Service</b>, Hodder &amp; strong ton educational, London, Sixth Edition, 2002.</li> <li>2. R. Singaravelavan, <b>Food &amp; Beverage Service</b>, oxford university press, Delhi, Second Edition, 2016.</li> <li>3. Bernad Davis, Andrew Lockwood, Sally Stone – <b>Food and Beverage Management</b>, Butter Worth Heinmann, Third Edition, 2008.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. John Fuller &amp; A.J. Currie, <b>The waiter</b>, Hutchinson Printers, Second Edition, 2002.</li> </ol>												
<b>Tools for Assessment (20 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	5	2	2	3	20							
<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	H	H	M	M	H	H	H	L	L	H
<b>CO2</b>	H	H	H	H	M	M	M	H	H	H	M	H	H
<b>CO3</b>	H	M	H	H	H	H	M	H	H	M	L	H	L
<b>CO4</b>	H	H	L	L	L	M	M	H	H	H	L	H	H
<b>CO5</b>	H	H	H	H	H	M	L	H	H	L	H	H	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE604-A		Discipline Specific Elective – II Fast Food Operations		
Semester: VI		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective		Imparting knowledge on fast food operations, selling techniques and social concern.		
Course Category		Employability		
Development Needs		National		
Course Description		Updating the knowledge on different types of fast foods and its business operations in modern world.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on fast food operations and management	Teacher Centric Discussion	Assignment	
CO 2	Skill in social concern and management	Teacher Centric Discussion	Seminar	
CO 3	Knowledge in equipment operations	Group Discussion	Class Test	
CO 4	Ability in selling techniques	Group Discussion	Assignment	
CO 5	Ability to handling problems	Group Discussion	Seminar	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	Introduction to Fast food Operation: country of origin, reason for the growth, famous fast food chain, Infrastructure required, types of clients.	1	1	
Instructional Hours			12	
Suggested Learning Methods : Group Learning				
II	Fast Food Operation & Management: Types of Operation, characteristics of fast food operation, basic policies (financial, marketing, catering considerations), food production styles, food service styles, organization & staffing.	1	9	
Instructional Hours			12	
Suggested Learning Methods : Experienced Learning				
III	Fast Food Operation: fast food called as fast food, purpose of fast food, harmful effects of fast foods, Advantages & Dis advantages, and attraction of customers.	1	3	
Instructional Hours			12	
Suggested Learning Methods : Group Learning				

<b>IV</b>	Selling Techniques: 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>						
<b>Suggested Learning Methods: Lecture Based Learning</b>													
<b>V</b>	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>Suggested Learning Methods: Hands on Training</b>													
<b>Total Hours</b>							<b>60</b>						
<b>Text Books</b>	<ol style="list-style-type: none"> <li>Dennis R Lilicrap, John. A Cousins, <b>Food &amp; Beverage Service</b>, Book Power, Seventh Edition, 2006.</li> <li>R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>John Fuller and AJ Currie, <b>The Waiter</b>, Sterling Book house, 2002.</li> </ol>												
<b>Tools for Assessment (25 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>							
5	5	6	3	3	3	25							
<b>Mapping</b>													
<b>CO \ PO</b>	<b>PO1</b>	<b>PO2</b>	<b>PO 3</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	H	-	M	-	M	H	H	H	M	H	M
<b>CO2</b>	M	M	H	-	H	-	M	H	H	M	M	H	M
<b>CO3</b>	M	M	M	-	M	L	L	H	M	H	H	M	L
<b>CO4</b>	H	M	M	L	M	L	L	M	M	M	H	M	L
<b>CO5</b>	H	M	H	M	L	-	L	M	M	H	M	M	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE605-B		Discipline Specific Elective II – Room Division Management		
Semester: VI		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective		To impart knowledge on Quality Service and Managerial Skills in Room division operations.		
Course Category		Skill Development		
Development Needs		National		
Course Description		Theoretical knowledge on merging of housekeeping and front office operations for successful room division management		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on Room Division Operations and functions	Group Discussion	Assignment	
CO 2	Knowledge on room rates and forecasting	Collaborative Learning	Seminar	
CO 3	Skill in quality service and ergonomics	Student centric discussion	Class Test	
CO 4	Knowledge on green trends	Blended Learning	Presentation	
CO 5	Imparting Managerial Skills in Room Division operations	Group Discussion	Class Test	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	<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, FO Communication – Process and Flow	1	4, 5	
		2	2	
<b>Instructional Hours</b>			<b>12</b>	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
II	<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>Suggested Learning Methods : Lecture Based Learning</b>				
III	<b>FO Quality Guest Service:</b> Introduction – The quality movement – Quality Guest service. <b>Ergonomics in Housekeeping:</b> Principles and Significance of ergonomics – Analysis of Risk Factors in Housekeeping: Ergonomic Perspective	3	13	
		2	21	
<b>Instructional Hours</b>			<b>12</b>	
<b>Suggested Learning Methods : Lecture Based Learning</b>				

IV	<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>					
<b>Suggested Learning Methods: Lecture Based Learning</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>Suggested Learning Methods: Lecture Based Learning</b>													
<b>Total Hours</b>							<b>60</b>						
<b>Text Books</b>		<ol style="list-style-type: none"> <li>Jatashankar R. Tewari, <b>Hotel Front Office Operations and Management</b>, Oxford University Press, First Edition - 2009.</li> <li>G.Raghubalan, <b>Hotel Housekeeping Operations and Management</b>, Oxford University Press, Second Edition, 2009.</li> <li>Sudhir Andrews, <b>Front Office Management &amp; Operations</b>, Tata McGraw-Hill Publishing Company Limited, First Edition, 2007.</li> </ol>											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>Sushil Kumar Bhatnagar, <b>Front Office Management</b>, Frank Bros. &amp; Co. (Publishers) Ltd., Second Edition – 2006</li> <li>S.K.Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b>, Frank Bros.&amp; Co.(Publishers) Ltd., First Edition, 2006.</li> </ol>											
<b>Tools for Assessment (25 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>							
5	5	6	3	3	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>	H	H	H	-	H	-	M	M	H	H	H	M	H
<b>CO2</b>	H	M	H	-	H	-	M	M	H	M	M	M	H
<b>CO3</b>	M	M	H	-	H	-	M	H	H	H	H	M	H
<b>CO4</b>	M	M	M	M	M	-	M	H	M	M	M	M	M
<b>CO5</b>	M	H	M	M	M	M	M	M	H	M	M	M	H
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
B. TAMILSELVAN							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE606-C		Discipline Specific Elective II – Catering Management		
Semester: VI		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	To impart Knowledge on kitchen organization and Management and effective Cost Control.			
Course Category	Employability			
Development Needs	National			
Course Description	Training the students to become successful catering manager by teaching food and beverage management concept.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on basic management functions	Teacher Centric Discussion	Class Test	
CO 2	Acquire skills in kitchen organization	Group Discussion	Presentation	
CO 3	Knowledge on kitchen equipment, selection and Installation	Group Discussion	Class Test	
CO 4	Acquire skill in preparing food cost.	Group Discussion	Presentation	
CO 5	Application of skills in menu Compiling and menu Pricing.	Group Discussion	Assignment	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
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>
<b>Suggested Learning Methods : Lecture Based Learning</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>
<b>Suggested Learning Methods : Lecture Based Learning</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>
<b>Suggested Learning Methods : Lecture Based Learning</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, Menu Planning.	1	4	
			<b>Instructional Hours</b>	<b>12</b>

<b>Suggested Learning Methods: Group Learning</b>														
<b>V</b>	<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>Suggested Learning Methods: Group Learning</b>														
<b>Total Hours</b>												<b>60</b>		
<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Mohini Sethi, Surjeet Malhan, <b>Catering Management – An Integrated Approach</b>, New Age International (P) Ltd., Second Edition, 2007.</li> <li>2. Parvinder S. Bali <b>Quality Food Production Operations</b>, Oxford University press, First Edition, 2011.</li> </ol>												
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. Dennis Lillicrap &amp; John Cousins, <b>Food and Beverage Service</b>, ELBS Publications, Sixth Edition, 2002</li> <li>2. David Foskett, Victor Ceserani and Ronald Kinton, <b>The Theory of Catering</b>, Book Power ELST, Tenth Edition, 2003.</li> </ol>												
<b>Tools for Assessment (25 Marks)</b>														
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events									Total
5	5	6	3	3	3									25
<b>Mapping</b>														
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														
<b>Course designed by</b>							<b>Verified by Chairman</b>							
B. TAMILSELVAN							T. R. RAJESH PANDIAN							



Course Code		Title		
23U3CHE607-A		Discipline Specific Elective III – Food Service and Facility Planning		
Semester: VI		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective		Impart knowledge in food service facilities planning, functional planning, equipments requirement and space requirements.		
Course Category		Employability		
Development Needs		National		
Course Description		To train the students to become successful manager by means of planning, forecasting, execution, and decision making to run catering outlet.		
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge in food service facilities planning.	Group Discussion	Presentation	
CO 2	Skill in planning process and market survey	Group Discussion	Assignment	
CO 3	Ability in functional planning	Group Discussion	Presentation	
CO 4	Skill in workplace design.	Group Discussion	Seminar	
CO 5	Skill in space estimates and facility planning.	Group Discussion	Presentation	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	Food service facilities planning: Introduction, Design & layout. Planning: Characteristics, Scope, Objectives, Facilitating production.	1	10	
	Materials handling, space utilization, maintenance & cleaning, Cost control, investment in equipment, labour utilization, Supervision, flexibility.	1	9	
Instructional Hours			12	
<b>Suggested Learning Methods : Group Learning</b>				
II	The planning process: Preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, preparing specifications, binding & awarding contracts, constructions. Importance, customer & user characteristics, developments the feasibility study: importance of market survey, site analysis, cost estimates.	2	10	
Instructional Hours			12	
<b>Suggested Learning Methods : Group Learning</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	
Instructional Hours			12	
<b>Suggested Learning Methods : Group Learning</b>				

IV	Work place design: Developing work place, work place environment, concepts of motion economy, materials handling, designing safe work place.	1	13										
	Equipments requirements: Methods, equipments check list, broilers, griddles, ovens, ranges, steam jacketed kettles, steamers, ware washing equipment, waste disposal equipment selection.	1	14										
<b>Instructional Hours</b>			<b>12</b>										
<b>Suggested Learning Methods: Group Learning</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>Suggested Learning Methods: Group Learning</b>													
<b>Total Hours</b>			<b>60</b>										
<b>Text Books</b>	<ol style="list-style-type: none"> <li>1. Mohini sethi , Surjeet malhan, <b>Catering Management</b>, New age international (P) Limited, Publishers – Second Edition 2007</li> <li>2. Victor Ceserani, Ronald Kinton &amp; David Foskett, <b>Practical Cookery</b>, ELST Hodder &amp; Stoughton, Eighth Edition, 1995.</li> <li>3. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>, Cambridge University press, Fifth Edition, 2008.</li> </ol>												
<b>Reference Books</b>	<ol style="list-style-type: none"> <li>1. Dr. D.K Aggarwal, <b>Banquet Management and Room Division</b>, NCT Printers &amp; Publishers, Delhi, India – First Edition 2006.</li> </ol>												
<b>Tools for Assessment (25 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>							
5	5	6	3	3	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	L	H	L	M	H	H	H	H	M	H
<b>CO2</b>	H	M	H	M	H	-	H	H	H	M	M	M	M
<b>CO3</b>	M	M	M	-	H	-	M	M	M	M	M	M	M
<b>CO4</b>	M	M	M	L	H	-	M	H	H	M	M	M	M
<b>CO5</b>	M	M	H	L	H	-	M	H	M	M	M	M	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
RENJITH. P							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE608-B		Discipline Specific Elective – III Event Management		
Semester: VI		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	To enable the students to learn principles, concepts and functions of events management.			
Course Category	Entrepreneurship			
Development Needs	National			
Course Description	Teaching the elements to be focused for successful conducting all the events.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Assess the importance of events in various forms of hospitality industry.	Technical Discussion	Assignment	
CO 2	Analyze events – diverse requirement, contract formulation etc	Technical Discussion	Presentation	
CO 3	Distinguish roles of various authorities involved in events management	Collaborative Learning	Presentation	
CO 4	Measure success of events with respect to the planning, marketing and operations	Collaborative Learning	Class Test	
CO 5	Analyses different trends and the impact of their operation on hotels	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 Events, Meaning and Importance of Events, Characteristics of events, Factors that contribute to success, Specialness / Uniqueness of events, themes. Typology of events.	1	2	
		1	4	
Instructional Hours			12	
<b>Suggested Learning Methods : Group Learning</b>				
II	Event Planning Process, Scheduling of Events, Planning various types of events. Tools for Event Planning and Management. Event organizers / stakeholders, their motivations / objectives; working with the community; event tourism.	2	2	
		2	4	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
III	Socio – cultural perspectives on events, Celebration, tradition, ritual, symbolism, popular culture, identity, image, authenticity. Economic rationales for events, Negotiating the best deal, contracts.	3	5	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
IV	Event marketing and event promotions, Brand building and brand management, Client Servicing. Sponsorships, Advertising for events and building strategies, Sales Promotions.	1	10	
		1	14	

			Instructional Hours		12								
<b>Suggested Learning Methods: Group Learning</b>													
V	<i>Event Operations:</i> Setting up parking, maintenance, ticketing, Food and Beverage, Show Production.				3	11							
	<i>Assessing and Measuring Event Success:</i> Customer Satisfaction, Client Service, Vendor Relations.												
	<i>Event Evaluation:</i> Closing & Evaluation												
			Instructional Hours		12								
<b>Suggested Learning Methods: Experienced Learning</b>													
			Total Hours		60								
Text Books		<ol style="list-style-type: none"> <li>Allen .J, <b>Event Planning: The Ultimate Guide to Successful Meetings, Corporate Events, Fundraising Galas, Conferences, Conventions, Incentives and Other Special Events</b>, John Wiley &amp; Sons, New York, - 2000.</li> <li>Goldblatt, J.J, <b>Special Events: Best Practices in Modern Event Management</b>, Van Nostrand Reinhold, London – 1997.</li> <li>Getz, D <b>Event Management and Event Tourism</b>, Cognizant Communication Corporation – 1997.</li> </ol>											
Reference Books		1. Hall, C.M, <b>Hallmark Tourist Events</b> , Bullhaven Press, London. 1992.											
<b>Tools for Assessment (25 Marks)</b>													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total							
5	5	6	3	3	3	25							
<b>Mapping</b>													
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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
S. SATHISH KUMAR							T. R. RAJESH PANDIAN						

Course Code		Title		
23U3CHE609-C		Discipline Specific Elective III - Travel and Tourism Management		
Semester: VI		Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	To impart Knowledge on the role of Travel & Tourism industry and its affiliation to the hotel industry.			
Course Category	Employability			
Development Needs	Global			
Course Description	Basic Concepts of tourism and its importance in the economical growth of nation is discussed here.			
Course Outcomes		Teaching Methods	Assessment Methods	
CO 1	Knowledge on concept of tourism	Teacher centric discussion	Class Test	
CO 2	Knowledge on Organization of tourism	Teacher centric discussion	Class Test	
CO 3	Skill in Travel agency and tour operations	Blended Learning	Assignment	
CO 4	Acquire the knowledge on modes of travel and accommodation.	Blended Learning	Assignment	
CO 5	Knowledge on tourism marketing and communication	Group Discussion	Seminar	
Offered by	Catering Science and Hotel Management			
Course Content		Instructional Hours / Week : 4		
Unit	Description	Text Book	Chapters	
I	Tourism-introduction, Concepts of tourism, Nature of tourism, The early pleasure travel, Development of early transport system, Significance of tourism.	1	1,3,5,8	
		2	3	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</b>				
II	Organization of tourism - Need for organization, Factors influencing the type of organization, UN recommendations for Tourist organizations, National tourist organization - Functions, International tourist organization Function.	2	6	
		Instructional Hours		
<b>Suggested Learning Methods : Lecture Based Learning</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	
Instructional Hours			12	
<b>Suggested Learning Methods : Lecture Based Learning</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	
Instructional Hours			12	

<b>Suggested Learning Methods: Lecture Based Learning</b>													
<b>V</b>	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>Suggested Learning Methods: Lecture Based Learning</b>													
<b>Total Hours</b>											<b>60</b>		
<b>Text Books</b>		1. Biswanth Gosh, <b>Tourism &amp; travel management</b> , Vikas Publishing House, Second Edition, 2008. 2. A.K. Bhatia, <b>Tourism Development, Principles &amp; Practice</b> , Sterling Publishers, Second Revised Edition, 2003.											
<b>Reference Books</b>		1. Christopher Holloway, <b>Business of tourism</b> , Elsevier Publisher, Second Edition, 2006.											
<b>Tools for Assessment (25 Marks)</b>													
CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events			Total					
5	5	6	3	3	3			25					
<b>Mapping</b>													
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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
B. TAMILSELVAN							T. R. RAJESH PANDIAN						

Course Code		Title	
23U4CHZ604		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 Category	Skill Development		
Development Needs	Global		
Course Description	The art of Mixology demonstration for various types of cocktails and mocktails		
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Ability to know the Art of Mixology	Activity Based Learning	Applying Skills
CO 2	Knowledge on Handling Bar Equipments	Activity Based Learning	Applying Skills
CO 3	Menu knowledge for cocktails and mocktails	Activity Based Learning	Applying Skills
CO 4	Skill in cocktails garnishing	Activity Based Learning	Applying Skills
CO 5	Skill in Service of Liquor	Activity Based Learning	Applying Skills
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)		
Instructional Hours			45
Suggested Learning Methods: Hands on Training			

<b>Text Books</b>		<ol style="list-style-type: none"> <li>1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b>, Hodder Education, Ninth Edition, 2014.</li> <li>2. R Singaravelavan, <b>Food &amp; Beverage Service</b>, Oxford University Press, Second Edition, 2016.</li> </ol>											
<b>Reference Books</b>		<ol style="list-style-type: none"> <li>1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b>, Tata Macgraw hill, 2009.</li> <li>2. John Fuller and AJ Currie, <b>The Waiter</b>, Sterling Book house, 2002.</li> </ol>											
<b>Tools for Assessment (30 Marks)</b>													
<b>Bar 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	7	7	4				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	-	H	-	L	H	M	M	H	H	M
<b>CO2</b>	M	M	M	-	H	-	M	M	H	H	H	H	M
<b>CO3</b>	M	M	H	-	H	-	L	H	H	H	H	H	H
<b>CO4</b>	M	M	M	-	H	-	L	M	M	M	H	M	M
<b>CO5</b>	M	M	H	-	H	-	L	H	M	M	H	H	M
H-High; M-Medium; L-Low													
<b>Course designed by</b>								<b>Verified by Chairman</b>					
RENJIRH. P								T. R. RAJESH PANDIAN					



**EXTRA  
DEPARTMENTAL  
COURSE**

Course Code		Title												
22U4CH3ED1		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 Category		Entrepreneurship												
Development Needs		National												
Course Description		Giving Exposure to learn about Indian cookery												
Course Outcomes				Teaching Methods				Assessment Methods						
CO 1	Knowledge on Various Indian Bread Preparation						Activity Based learning				Preparation and presentation of foods			
CO 2	Knowledge on Various Rice Preparation						Activity Based learning				Preparation and presentation of foods			
CO 3	Knowledge on Various Indian Gravies and sweets.						Activity Based learning				Preparation and presentation of foods			
CO 4	Application of skills in presenting Indian dishes.						Activity Based learning				Preparation and presentation of foods			
CO 5	Knowledge on Various Indian sweets.						Activity Based learning				Preparation and presentation of foods			
Offered by		Catering Science and Hotel Management												
Course Content						Instructional Hours / Week : 2								
Ex. No.		Experiment												
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												
										Instructional Hours		30		
Suggested Learning Methods: Demonstration and Experienced Learning														
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 Chairman								
R. PRAHADEESWARAN						T. R. RAJESH PANDIAN								

Course Code		Title												
22U4CH3ED2		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 Category		Entrepreneurship												
Development Needs		Global												
Course Description		Giving Exposure to learn about Chinese cookery												
Course Outcomes					Teaching Methods				Assessment Methods					
CO 1	Skill in Various Chinese cutting styles and stir fry cooking methods				Activity Based learning				Preparation and presentation of foods					
CO 2	Skill in preparing Regional styles of Chinese dishes.				Activity Based learning				Preparation and presentation of foods					
CO 3	Skill in preparing Chinese meat and fish preparation				Activity Based learning				Preparation and presentation of foods					
CO 4	Application of skills in presenting Chinese dishes.				Activity Based learning				Preparation and presentation of foods					
CO 5	Knowledge in preparing Chinese sweet dishes.				Activity Based learning				Preparation and presentation of foods					
Offered by	Catering Science and Hotel Management													
Course Content					Instructional Hours / Week : 2									
Ex. No.	Experiment													
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													
Instructional Hours											30			
Suggested Learning Methods: Demonstration and Experienced Learning														
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 Chairman							
S. SATHISH KUMAR							T. R. RAJESH PANDIAN							

**SELF STUDY  
PAPERS**

Course Code		Title	
22UCHSS01		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 Category		Entrepreneurship	
Development Needs		National	
Course Description		To Acquire bar operations and techniques to attract customers for up selling	
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Acquire the knowledge of bar operations.	Activity Based learning	Applying Skill
CO 2	Knowledge on alcoholic beverages and serving styles.	Activity Based learning	Applying Skill
CO 3	Acquiring knowledge on beverage pouring style and fire flair.	Activity Based learning	Applying Skill
CO 4	Knowledge on Flair Bartending.	Activity Based learning	Applying Skill
CO 5	Skill in serving with style	Activity Based learning	Applying Skill
Offered by	Catering Science and Hotel Management		
Course Content			
Ex. No.	Experiment		
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													
<b>Suggested Learning Methods:</b> Demonstration and Experienced Learning														
<b>Mapping</b>														
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														
<b>Course designed by</b>								<b>Verified by Chairman</b>						
T. R. RAJESH PANDIAN								T. R. RAJESH PANDIAN						

Course Code		Title	
22UCHSS02		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 Category		Entrepreneurship	
Development Needs		National	
Course Description		To Acquire knowledge and hands on training on icing Techniques in bakery industry.	
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Knowledge on tools used in cake decoration	Activity Based learning	Applying Skills
CO 2	Acquire the knowledge on cake baking	Activity Based learning	Applying Skills
CO 3	Skill in decorating of cakes with various icings	Activity Based learning	Applying Skills
CO 4	Knowledge on preparing various Fruits, Flowers, Fun and Fancy	Activity Based learning	Applying Skills
CO 5	Knowledge in baking with different bakery products	Activity Based learning	Applying Skills
Offered by	Catering Science and Hotel Management		
Course Content			
Ex. No.	Experiment		
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											
<b>Suggested Learning Methods:</b> Demonstration and Experienced Learning													
<b>Mapping</b>													
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	H	L	L	-	-	M	H	M	H	M	L
CO3	M	M	M	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													
<b>Course designed by</b>							<b>Verified by Chairman</b>						
S. SATHISH KUMAR							T. R. RAJESH PANDIAN						