

**RCS - 2024**

# **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 2024 – 2025**

# **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 2024 - 2025**

**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. In addition to 5 Academic hours per day, sixth hour is used for Training the Students with Skill oriented Courses which includes Career Enhancement Courses, Value added Courses, Industrial Visits, Internships etc. Thus 90 hours in a Semester is used to enhance the skill component of the Students.

#### 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 Educational Objectives:** PEOs outline the expected achievements of graduates, emphasizing long-term goals, industry relevance, societal impact, and ongoing growth.
- **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 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 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 'Basic 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, ten Skill Enhancement Courses are to be offered between Semesters II and VI which includes 4 Skill based Subjects, 3 placement Trainings, One Value Added Course, One Industrial visit, One Open Elective Subject. 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 II 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 II 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 II 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.
- 8. Career Enhancement Courses:** UG students shall undergo 3 Placement Training Courses offered by Nehru Corporate and Industrial Relations to enhance their employability skills. These Courses will be conducted between the semesters I and V. The training will include sessions on Resume writing, interview skills, Communication skills, Aptitude Training, and other relevant areas. One Course will be conducted for 36 hours including the Assessment with a credit weightage of one. Each student will undergo 03 placement Training Courses for 108 hours to earn 3 credits during the entire programme. The assessment will be based on Personal introduction Round, Public Speaking Skill, Group Discussion, attendance, and a Computer Based Test at the end of the course.

Each student is expected to score 75% attendance to gain marks for attendance component. However those who gain attendance between 55% and 74% are eligible for other Assessments except attendance marks.

Those who gain attendance below 55% or have not attained minimum pass mark should redo the course with other batches in the same Semester or along with Junior Batches during next Academic year. Students in the V Semester who missed the training and Assessment will be given a chance during Semester VI based on request.

## 9. Add-on Course

Each Department shall conduct a Value Added Course to their students during III and IV Semesters for 60 hours with 2 credits. The MoU with the Industry / Association shall be signed and the Classes shall be conducted without affecting the regular class hours. The Examination and the Assessment shall be conducted by the Industry / Association. The HoD of concerned department shall forward the marks to the Examination section during the end of semester IV for awarding credits.

## 10. Industrial Exploration / Corporate connect

To bridge the gap between theoretical knowledge and practical application, students must participate in Industrial Visits organised by the Departments. The visit shall be between Semesters II to V where the students undergo an Assessment after the visit within a week. The Assessment for 25 marks includes involvement in the Industrial Visit (5), Group Discussion (10) and a Quiz (10). The Assessment shall be done by the Teacher Coordinator of the Industrial Visit in the presence of the HoD.

### 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.

#### 8. 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>  |        |                                                                      |

#### 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                                                                                                                                                                                                                                                                                                                                             | 16 -20          | 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<br>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.)<br>(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. | 2               | 2                    | 4             | 50            | 100         |

|                                                                                                      |                  |              |            |            |             |
|------------------------------------------------------------------------------------------------------|------------------|--------------|------------|------------|-------------|
| I others who do not come under a + b can choose non-major Elective comprising of three courses.(NME) |                  |              |            |            |             |
| 2. Skill Enhancement Course ( Discipline Specific)                                                   | 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                | 2            | 2          | 50         | 50          |
| 7. Open Elective Courses                                                                             | 2                | 2            | 4          | 50         | 100         |
| 8. Skill Enhancement Course : Career Enhancement Courses                                             | 3                | 1            | 3          | 25         | 75          |
| 9. Skill Enhancement Course : Industry Exploration / Corporate Visit                                 | 1                | 1            | 1          | 25         | 25          |
| Part V: Extension activities                                                                         | 1                | 2            | 2          | 50         | 50          |
|                                                                                                      |                  | <b>Total</b> | <b>150</b> |            | <b>3750</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 a duration of 3 hours and the marks out of 50 shall be forwarded to the CoE.
- For Career Enhancement Courses, Assessment / Examination shall be conducted by NCPIR.

## 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 and / or bilingual in certain subjects.

#### **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  |
| Total Marks |                                                   | 40                    | 30 | 20 |

**\* 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                                     | 10                    | 7         |
| 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                   | 40                    | 30        |
| 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          |
| 7.     | Career Enhancement Courses             | 75          |
| 8.     | Industry Exploration                   | 25          |
|        | <b>TOTAL</b>                           | <b>350</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-Appear    |
| 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/<br>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.

§ § § § § §

# **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: [nascoffice@nehrucolleges.com](mailto:nascoffice@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.                                                  |



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## DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT

### Programme Specific Outcomes

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



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## DEPARTMENT OF CATERING SCIENCE AND HOTEL MANAGEMENT

### Programme Educational Objectives

|             |                                                                                                                                              |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------|
| <b>PEO1</b> | Improved theoretical knowledge about hospitality industry                                                                                    |
| <b>PEO2</b> | Got practically trained and developed skills to get into the hotel industry                                                                  |
| <b>PEO3</b> | Enrich the knowledge in other fields of hospitality industry                                                                                 |
| <b>PEO4</b> | Graduates will exhibit ethical behaviour, sustainability practices, and responsibility in their professional duties.                         |
| <b>PEO5</b> | Prioritize customer satisfaction and service excellence, and customer centric approach to exceed guest expectations and build relationships. |



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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 2024 - 2025 onwards)

| Semester | Part | Course Code | Name of the Course                                                | Ins.hrs/week | Exam Duration | Examination Marks |     |            | Credits   |
|----------|------|-------------|-------------------------------------------------------------------|--------------|---------------|-------------------|-----|------------|-----------|
|          |      |             |                                                                   |              |               | CIA               | ESE | Total      |           |
| I        | I    | 24U1FCH101  | Le francais pour l'hotellerie et restauration – I                 | 4            | 3             | 20                | 55  | 75         | 3         |
|          | II   | 24U2ENG101  | Professional English - I                                          | 4            | 3             | 20                | 55  | 75         | 3         |
|          | III  | 24U3CHC101  | Core Paper I<br>Foundation Cookery                                | 4            | 3             | 20                | 55  | 75         | 3         |
|          |      | 23U3CHC102  | Core Paper II<br>Food and Beverage Service                        | 3            | 3             | 20                | 55  | 75         | 3         |
|          |      | 24U3CHP204  | Core Paper IV<br>Continental Cookery Practical                    | 3            | -             | -                 | -   | -          | -         |
|          |      | 24U3CHP206  | Core Paper VI<br>Food and Beverage Service Practical              | 3            | -             | -                 | -   | -          | -         |
|          |      | 24U3CHA101  | Allied Paper I<br>Accommodation Operations                        | 3            | 3             | 20                | 55  | 75         | 3         |
|          |      | 24U3CHR102  | Allied Paper II<br>Accommodation Operations Practical             | 3            | 3             | 20                | 30  | 50         | 2         |
|          | IV   | 21U4ENV101  | @ Ability Enhancement Compulsory<br>Course: Environmental Studies | 2            | 3             | 50                | -   | 50         | 2         |
|          |      | 22U4HVV201  | Value Education: Human Values and Yoga<br>Practice                | 1            | -             | -                 | -   | -          | -         |
|          |      |             |                                                                   | <b>30</b>    |               |                   |     | <b>475</b> | <b>19</b> |
| II       | I    | 24U1FCH202  | Le francais pour l'hotellerie et restauration – II                | 4            | 3             | 20                | 55  | 75         | 3         |
|          | II   | 24U2ENG202  | Professional English – II                                         | 4            | 3             | 20                | 55  | 75         | 3         |
|          | III  | 24U3CHC203  | Core Paper III<br>Continental Cookery                             | 4            | 3             | 20                | 55  | 75         | 3         |
|          |      | 23U3CHC205  | Core Paper V<br>Non Alcoholic Beverages                           | 4            | 3             | 20                | 55  | 75         | 3         |
|          |      | 24U3CHP204  | Core Paper IV<br>Continental Cookery Practical                    | 4            | 4             | 40                | 60  | 100        | 4         |
|          |      | 24U3CHP206  | Core Paper VI<br>Food and Beverage Service Practical              | 3            | 3             | 40                | 60  | 100        | 4         |

|     |     |                          |                                                                                        |    |   |    |    |     |    |
|-----|-----|--------------------------|----------------------------------------------------------------------------------------|----|---|----|----|-----|----|
|     |     | 24U3CHA203               | Allied Paper III<br>Accommodation Management                                           | 4  | 3 | 20 | 55 | 75  | 3  |
|     | IV  | 21U4HRC202               | @ Ability Enhancement Compulsory<br>Course: Human Rights and Constitution of<br>India. | 2  | 3 | 50 | -  | 50  | 2  |
|     |     | 22U4HVV201               | Value Education: Human Values and Yoga<br>Practice                                     | 1  | 2 | 50 | -  | 50  | 2  |
|     |     | 24U4SEC201               | <b>Skill Enhancement Course - I<br/>Career Foundation Skills</b>                       | 2  | 2 | -  | -  | 25  | 1  |
|     |     |                          |                                                                                        | 32 |   |    |    | 700 | 28 |
| III | I   | 24U1FCH303               | Le francais pour l'hotellerie et restauration – III                                    | 3  | 3 | 20 | 55 | 75  | 3  |
|     | II  | 24U2ENG303               | Communicative English Practical - I                                                    | 4  | 3 | 30 | 45 | 75  | 3  |
|     | III | 24U3CHC307               | Core Paper VII<br>Indian Cookery                                                       | 3  | 3 | 20 | 55 | 75  | 3  |
|     |     | 24U3CHC308               | Core Paper VIII<br>Wines                                                               | 3  | 3 | 20 | 55 | 75  | 3  |
|     |     | 24U3CHP309               | Core Paper IX<br>Indian Cookery Practical                                              | 4  | 3 | 40 | 60 | 100 | 4  |
|     |     | 24U3CHA304               | Allied Paper IV<br>Front Office Operations                                             | 3  | 3 | 20 | 55 | 75  | 3  |
|     | IV  | 23U4CHS301               | <b>Skill Enhancement Course - II<br/>Bakery and Confectionery - I</b>                  | 3  | 3 | 20 | 55 | 75  | 3  |
|     |     | 22U4NM3BT1<br>22U4NM3AT1 | # @ Basic Tamil - I<br>## Advanced Tamil - I                                           | 2  | 3 | 50 |    | 50  | 2  |
|     |     | SBOEC                    | <b>Skill Enhancement Course - III<br/>Extra Departmental Elective Course</b>           | 2  | 3 | -  | 50 | 50  | 2  |
|     |     | 24U4SEC302               | <b>Skill Enhancement Course – IV<br/>Employment Enhancement Training</b>               | 2  | 2 | -  | -  | 25  | 1  |
|     |     | 23U4CHZ302               | <b>Skill Enhancement Course - V<br/>Bakery and Confectionery - I Practical</b>         | 3  | 3 | 30 | 45 | 75  | 3  |
|     |     |                          |                                                                                        | 32 |   |    |    | 750 | 30 |
| IV  | I   | 23U1FCH404               | Le francais pour l'hotellerie et restauration – IV                                     | 3  | 3 | 20 | 55 | 75  | 3  |
|     | II  | 24U2ENG404               | Communicative English Practical – II                                                   | 4  | 3 | 30 | 45 | 75  | 3  |
|     | III | 24U3CHP410               | Core Paper X<br>International Cookery Practical                                        | 4  | 4 | 40 | 60 | 100 | 4  |
|     |     | 24U3CHP411               | Core Paper XI<br>Service of Wines Practical                                            | 3  | 3 | 30 | 45 | 75  | 3  |
|     |     | 24U3CHA405               | Allied Paper V<br>Front Office Management                                              | 3  | 3 | 20 | 55 | 75  | 3  |
|     |     | 24U3CHR406               | Allied Paper VI<br>Front Office Operations Practical                                   | 2  | 3 | 20 | 30 | 50  | 2  |

|                                         |     |                                        |                                                                                            |           |          |    |     |            |                 |
|-----------------------------------------|-----|----------------------------------------|--------------------------------------------------------------------------------------------|-----------|----------|----|-----|------------|-----------------|
|                                         |     | 23U3CHE401<br>23U3CHE402<br>23U3CHE403 | Discipline Specific Elective I                                                             | 4         | 3        | 25 | 75  | 100        | 4               |
|                                         | IV  | 22U4NM4BT2<br>22U4NM4AT2               | # @ Basic Tamil-II<br>## Advanced Tamil-II                                                 | 2         | 3        | 50 |     | 50         | 2               |
|                                         |     | VBOE                                   | Value Based Open Elective Courses: Intra School Course                                     | 2         | 3        | -  | 50  | 50         | 2               |
|                                         |     | 24U4CHVALC                             | <b>Skill Enhancement Add on Course - VI<br/>Add on Course - Institute Industry Linkage</b> | 4         | -        | -  | -   | 50         | 2               |
|                                         |     | 23U4CHZ403                             | <b>Skill Enhancement Course - VII</b><br>Bakery and Confectionery - II Practical           | 3         | 3        | 30 | 45  | 75         | 3               |
|                                         |     |                                        |                                                                                            | <b>34</b> |          |    |     | <b>775</b> | <b>31</b>       |
| V                                       | III | 24U3CHV501                             | Core Paper XII<br>Industrial Exposure Training Report*                                     | -         | 3        | 80 | 120 | 200        | 8               |
|                                         | IV  | <b>24U4SEC503</b>                      | <b>Skill Enhancement Course - VIII<br/>Campus to Corporate</b>                             | <b>2</b>  | <b>2</b> | -  | -   | <b>25</b>  | <b>1</b>        |
|                                         |     | <b>24U4SEC504</b>                      | <b>Skill Enhancement Course - IX<br/>Industrial Exploration</b>                            | <b>2</b>  | <b>2</b> | -  | -   | <b>25</b>  | <b>1</b>        |
|                                         |     |                                        |                                                                                            | <b>4</b>  |          |    |     | <b>250</b> | <b>10</b>       |
| VI                                      | III | 24U3CHC613                             | Core Paper XIII<br>Larder and Kitchen Management                                           | 4         | 3        | 25 | 75  | 100        | 4               |
|                                         |     | 24U3CHC614                             | Core Paper XIV<br>Alcoholic Beverages                                                      | 4         | 3        | 25 | 75  | 100        | 4               |
|                                         |     | 24U3CHP615                             | Core Paper XV<br>Larder and Kitchen Practical                                              | 4         | 4        | 40 | 60  | 100        | 4               |
|                                         |     | 24U3CHP616                             | Core Paper XVI<br>Alcoholic Beverage Service Practical                                     | 3         | 3        | 40 | 60  | 100        | 4               |
|                                         |     | 24U3CHC617                             | Core Paper XVII<br>Food and Beverage Management                                            | 4         | 3        | 20 | 55  | 75         | 3               |
|                                         |     | 23U3CHE604<br>24U3CHE605<br>23U3CHE606 | Discipline Specific Elective II                                                            | 4         | 3        | 25 | 75  | 100        | 4               |
|                                         |     | 23U3CHE607<br>23U3CHE608<br>23U3CHE609 | Discipline Specific Elective III                                                           | 4         | 3        | 25 | 75  | 100        | 4               |
|                                         | IV  | 23U4CHZ604                             | <b>Skill Enhancement Course - X</b><br>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                                                                                      |           |          |    |     | 3750       | 150             |
| <b>Additional Credit<br/>(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               |
|                 | 24U3CHE605  | 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      | 23U4VBOE03  | Disaster Management                          |
| 4      | 22U4VBOE04  | Environmental Pollution and Waste Management |
| 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**

| S. No. | Semester         | Course code | Course Title     |
|--------|------------------|-------------|------------------|
| 1      | Semester II to V | 22UCHSS01   | Bar Tricks       |
| 2      |                  | 22UCHSS02   | Icing Techniques |

*R. Prakash Desai* 07/06/24  
Chairman

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

**BoS - Chairman**

**Catering Science and Hotel Management,**  
**Nehru Arts and Science College (Autonomous)**  
**Thirumalayampalayam, Coimbatore - 641 105.**



# **SYLLABUS**

| Course Code                                 |                                                                                                               | Title                                                                                                        |                                |                    |
|---------------------------------------------|---------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U1FCH101                                  |                                                                                                               | Part–I: Le Français Pour L'hôtellerie et Restauration –I                                                     |                                |                    |
| Semester : I                                |                                                                                                               | Credits : 3                                                                                                  | CIA : 20 Marks                 | ESE : 55 Marks     |
| 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             | Spelling Test      |
| CO 3                                        | Learn COI and pronominal verbs                                                                                |                                                                                                              | Lecture / Video Lessons        | Verbal Test        |
| 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                                           | <ul style="list-style-type: none"><li>Découvertes</li><li>Une Brigade de Cuisine</li></ul> (Page no : 8 to 9) |                                                                                                              | 1                              | 1                  |
| Instructional Hours                         |                                                                                                               |                                                                                                              |                                | 12                 |
| Suggested Learning Methods: Worksheet       |                                                                                                               |                                                                                                              |                                |                    |
| II                                          | <ul style="list-style-type: none"><li>Présentations</li><li>Le Restaurant</li></ul> (Page no :10 to 16)       |                                                                                                              | 1                              | 2                  |
| Instructional Hours                         |                                                                                                               |                                                                                                              |                                | 12                 |
| Suggested Learning Methods: Kahoot App      |                                                                                                               |                                                                                                              |                                |                    |
| III                                         | <ul style="list-style-type: none"><li>Les Repas</li><li>Dans la Cuisine</li></ul> (Page no : 17 to 24)        |                                                                                                              | 1                              | 3                  |
| Instructional Hours                         |                                                                                                               |                                                                                                              |                                | 12                 |
| Suggested Learning Methods : Audio & Visual |                                                                                                               |                                                                                                              |                                |                    |

|                                                           |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      |    |  |
|-----------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|--------|-----|----------------------------------------------------------------------------|-----|------------|-----|----------------------|------|-------------|------|-------|------|----|--|
| IV                                                        | <ul style="list-style-type: none"><li>Le Corps</li><li>La tenue Professionnelle</li></ul> (Page no : 26 to27)                  |        |     |                                                                            |     |            |     |                      | 1    |             | 4    |       |      |    |  |
|                                                           | Instructional Hours                                                                                                            |        |     |                                                                            |     |            |     |                      |      |             |      |       | 12   |    |  |
| Suggested Learning Methods : Comprehensive Writing        |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      |    |  |
| V                                                         | <ul style="list-style-type: none"><li>Suivez les Consignes</li><li>Les salades et les de fruits</li></ul> (Page no : 28 to 32) |        |     |                                                                            |     |            |     |                      | 1    |             | 5    |       |      |    |  |
|                                                           | Instructional Hours                                                                                                            |        |     |                                                                            |     |            |     |                      |      |             |      |       | 12   |    |  |
| Suggested Learning Methods : Translating simple sentences |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      |    |  |
| Total Hours                                               |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      | 60 |  |
| Text Books                                                |                                                                                                                                |        |     | En cuisine – Jérôme Cholvy (Unit 1 to 5)                                   |     |            |     |                      |      |             |      |       |      |    |  |
| Reference Books                                           |                                                                                                                                |        |     | Larousse – Dictionnaire bilingue Edition 2 Hachette Marianne Durand (2006) |     |            |     |                      |      |             |      |       |      |    |  |
| Web. URLs                                                 |                                                                                                                                |        |     | Lingua.com, Duolingo App, Learn French by podcast (spotify app)            |     |            |     |                      |      |             |      |       |      |    |  |
| Tools for Assessment (20 Marks)                           |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      |    |  |
| CIA I                                                     |                                                                                                                                | CIA II |     | CIA III                                                                    |     | Assignment |     | Spelling Test        |      | Verbal Test |      | Total |      |    |  |
| 4                                                         |                                                                                                                                | 4      |     | 5                                                                          |     | 2          |     | 2                    |      | 3           |      | 20    |      |    |  |
| Mapping                                                   |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      |    |  |
| CO \ PO                                                   | PO1                                                                                                                            | PO2    | PO3 | PO4                                                                        | PO5 | PO6        | PO7 | PO8                  | PSO1 | PSO2        | PSO3 | PSO4  | PSO5 |    |  |
| CO1                                                       | -                                                                                                                              | -      | H   | H                                                                          | H   | H          | -   | -                    | L    | L           | L    | H     | M    |    |  |
| CO2                                                       | -                                                                                                                              | -      | H   | M                                                                          | H   | M          | -   | -                    | M    | H           | L    | H     | L    |    |  |
| CO3                                                       | -                                                                                                                              | -      | M   | M                                                                          | M   | H          | -   | -                    | L    | L           | M    | L     | L    |    |  |
| CO4                                                       | -                                                                                                                              | -      | L   | H                                                                          | L   | H          | -   | -                    | L    | H           | M    | L     | H    |    |  |
| CO5                                                       | -                                                                                                                              | -      | L   | M                                                                          | H   | H          | -   | -                    | L    | L           | L    | H     | M    |    |  |
| H-High; M-Medium; L-Low                                   |                                                                                                                                |        |     |                                                                            |     |            |     |                      |      |             |      |       |      |    |  |
| Course designed by                                        |                                                                                                                                |        |     |                                                                            |     |            |     | Verified by Chairman |      |             |      |       |      |    |  |
| D. BALAJI                                                 |                                                                                                                                |        |     |                                                                            |     |            |     | D. BALAJI            |      |             |      |       |      |    |  |

| Course Code                                   |                                                                                                                                                                                                           | Title                                                                                                        |                                |                    |
|-----------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U2ENG101                                    |                                                                                                                                                                                                           | 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/ National/ Regional                                                                                   |                                |                    |
| Course Description                            |                                                                                                                                                                                                           | SD: Helps to enhance LSRW skill                                                                              |                                |                    |
| Course Outcomes                               |                                                                                                                                                                                                           |                                                                                                              | Teaching Methods               | Assessment Methods |
| CO 1                                          | Recognize listening, and reading proficiency through the prose discourses.                                                                                                                                |                                                                                                              | Lecture                        | Assignment         |
| CO 2                                          | Use and interpret imaginative, and creative skills through the poetic genre.                                                                                                                              |                                                                                                              | Tutorial                       | Assignment         |
| CO 3                                          | Enhance the students to use English effectively through short story.                                                                                                                                      |                                                                                                              | Tutorial                       | Speaking           |
| CO 4                                          | Execute and exercise grammatical skills in academics and career.                                                                                                                                          |                                                                                                              | Lecture                        | Speaking           |
| CO 5                                          | Evaluate the LSRW skills through literature.                                                                                                                                                              |                                                                                                              | Lecture                        | Group Project      |
| Offered by                                    |                                                                                                                                                                                                           | Department of English                                                                                        |                                |                    |
| Course Content                                |                                                                                                                                                                                                           |                                                                                                              | Instructional Hours / Week : 4 |                    |
| Unit                                          | Description                                                                                                                                                                                               |                                                                                                              |                                | Text Book Chapters |
| I                                             | Prose<br>Rajagopalachari – Tree Speaks<br>A.G. Gardiner – On the Rule of the Road<br>Listening Activity – Comprehension practice from Prose.<br>Speaking Activity – Self Introduction, Expressing Opinion |                                                                                                              |                                | 1<br>1-3           |
| Instructional Hours                           |                                                                                                                                                                                                           |                                                                                                              |                                | 12                 |
| Suggested Learning Methods : Flipped Learning |                                                                                                                                                                                                           |                                                                                                              |                                |                    |
| II                                            | Poetry<br>John Milton – On His Blindness<br>A. K. Ramanujan – A River<br>Speaking Activity: Group Discussion, Review of the poem<br>Reading Activity: Reading the Poem, Article & NEWS                    |                                                                                                              |                                | 1<br>4-6           |
| Instructional Hours                           |                                                                                                                                                                                                           |                                                                                                              |                                | 12                 |
| Suggested Learning Methods : Scaffolding      |                                                                                                                                                                                                           |                                                                                                              |                                |                    |

**Dr. R. Malathi**

| Course Code                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Title                                                                                                                                                                      |                                |                    |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U3CHC101                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Core Paper I – Foundation Cookery                                                                                                                                          |                                |                    |
| Semester : I                                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Credits: 3                                                                                                                                                                 | CIA : 20 Marks                 | ESE : 55 Marks     |
| Course Objective                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Enabling students to acquire theoretical knowledge of Attitudes, Methods of Preparing, Method of Cooking, Mixing of Ingredient, Basic food commodities & HACCP in Kitchen. |                                |                    |
| Course Category                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Entrepreneurship                                                                                                                                                           |                                |                    |
| Development Needs                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Local / Regional / Global                                                                                                                                                  |                                |                    |
| Course Description                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Enable the students to know the basics of cookery and characteristics of raw ingredients which make the dishes delicious to meet the world standard.                       |                                |                    |
| Course Outcomes                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            | Teaching Methods               | Assessment Methods |
| CO 1                                                                                | Acquire knowledge on Hygiene, HACCP                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                            | Teacher Centric Discussion     | Assignment         |
| CO 2                                                                                | Attain Knowledge on Kitchen Equipment                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                                                                                            | Collaborative Learning         | Seminar            |
| CO 3                                                                                | Understanding Basics of Food Commodities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                            | Blended Learning               | Class Test         |
| CO 4                                                                                | Accomplish Methods of Preparing and Mixing food                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            | Student Centric Discussion     | Assignment         |
| CO 5                                                                                | Accomplish Methods of cooking food                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                            | Teacher Centric Discussion     | Seminar            |
| Offered by                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | Catering Science and Hotel Management                                                                                                                                      |                                |                    |
| Course Content                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            | Instructional Hours / Week : 4 |                    |
| Unit                                                                                | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                            |                                | Text Book Chapters |
| I                                                                                   | Introduction to Professional Cookery-Origin of Cooking, Attitudes and behavior in the kitchen. Hygiene – Personal Hygiene, Kitchen Uniform, Kitchen Hygiene. Hazard Analysis & Critical Control point Definition, Aims, and Objectives. Kitchen Organization - Introduction, Classical Brigade. (Organizational chart for large hotel), Kitchen Layout, Satellite Kitchen - Roles of Executive Chef, Duties and Responsibilities of various chefs Cooking Fuels- Various fuels used in kitchen, Advantages & Disadvantages |                                                                                                                                                                            |                                | 11                 |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            |                                | 12                 |
| Suggested Learning Methods : Lecture based learning on Food Safety                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            |                                |                    |
| II                                                                                  | Kitchen Equipment-Introduction, Points to be consider before purchasing equipments, Classification of kitchen Equipments with examples (Utensils, Small, Large & mechanical equipments) Care & Maintenance, Safety Procedure. Introduction to Cookery-Aims and Objectives of Cooking Food, Effect of Cooking on Carbohydrates, Protein, Minerals, and Vitamins. Knives – Types, Skills. Cutting Board-Types, Uses                                                                                                          |                                                                                                                                                                            |                                | 19                 |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            |                                | 12                 |
| Suggested Learning Methods : Activity based Learning on Identification of equipment |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                            |                                |                    |
| III                                                                                 | Food Commodities: Raw Ingredients- Cereals, Pulses, Nuts, Herbs, Spices & Condiments. Sugar-Types & Uses. Fats & Oils- Meaning with examples, Types, Uses, factors for shortenings. Egg-Storage, Uses,                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                            |                                | 13                 |

|                                                                                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    |                             |             |              |             |             |             |
|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|------------|----------------|------------|------------------------------------|-----------------------------|-------------|--------------|-------------|-------------|-------------|
|                                                                                                | 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>                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    |                             |             |              |             | <b>12</b>   |             |
| <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>                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    |                             |             |              |             | <b>12</b>   |             |
| <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>                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    |                             |             |              |             | <b>12</b>   |             |
| <b>Suggested Learning Methods :</b> Expeditionary Learning on Cooking Foods                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    |                             |             |              |             |             |             |
| <b>Total Hours</b>                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    |                             |             |              |             | <b>60</b>   |             |
| <b>Text Books</b>                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 1. Krishna Arora, <b>Theory of Cookery</b> , Frank House & Co Ltd, Fourth Edition, 2008.<br>2. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> , ELST Hodder & Stoughton, Eleventh Edition, 2004.          |                   |            |                |            |                                    |                             |             |              |             |             |             |
| <b>Reference Books</b>                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 1. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2010.<br>2. Victor Ceserani, Ronald Kinton & David Fosket, <b>Theory of Catering</b> , ELSTH odder & Stoughton, Eleventh Edition, 2006. |                   |            |                |            |                                    |                             |             |              |             |             |             |
| <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                 | 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                                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                     |                   |            |                |            |                                    | R. PRAHADEESWARAN           |             |              |             |             |             |

| 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                                                                                   | Introduction to Food and Beverage Service: Introduction to Food service industry. Sectors of Food service industry. Types of Food and Beverage outletsand their characteristics. Functions of food and beverage Service department. Organization of food and beverage service department. Duties and responsibilities of Food service personal. Qualities required for food service staff. |                                                                                                                                                                                                                         |                                | 1                  | 1        |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                         |                                |                    | 9        |
| Suggested Learning Methods: Lecture based learning on food Service Industry.        |                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                         |                                |                    |          |
| II                                                                                  | Food Service Equipment: Cutlery, Crockery, Glassware, Tableware, Disposables and trolleys. Ancillary Sections, Styles of food service: Table service, English Service, Silver Service, American Service, French Service, Russian Service. Factors influencing styles of service. Mis en Place, Mis en Scene.                                                                               |                                                                                                                                                                                                                         |                                | 1                  | 9        |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                         |                                |                    | 9        |
| Suggested Learning Methods : Activity based Learning on identification of equipment |                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                         |                                |                    |          |
| III                                                                                 | Menu: Types of Menu. Planning of Menu. Points to be considered while planning the Menu. Balancing a Menu. French Classical Courses. Cover, Types of cover, and Accompaniments. Table Manners.                                                                                                                                                                                              |                                                                                                                                                                                                                         |                                | 1                  | 13       |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                         |                                |                    | 9        |
| Suggested Learning Methods : Group Learning on different types of menu              |                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                         |                                |                    |          |
| IV                                                                                  | Rules to be considered while waiting at a table: Order taking procedure, KOT. Writing of KOT. Placing an order. Checking Systems. Order of service, Presentation and settling of bills.                                                                                                                                                                                                    |                                                                                                                                                                                                                         |                                | 1                  | 4        |

|                                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                                       |                   |                |                                    |            |            |                             |             |             |             |             |             |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|----------------|------------------------------------|------------|------------|-----------------------------|-------------|-------------|-------------|-------------|-------------|
|                                                                                   | <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       |                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                                       |                   |                |                                    |            |            |                             |             |             |             |             |             |
| V                                                                                 | <b>Room Service:</b> Location and equipment’s required. Room service trays and trolleys. Room service procedure. Order taking for room service. Execution of Room service orders. Other services. Service of alcoholic beverages in room. In room facilities. Room service desk. Logbooks maintained in Desk. Clearance and settlement of bill. 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>                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                        | 1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b> ,Hodder Education, Ninth Edition, 2014.<br>2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016.<br>3. S.N. Bagchi, Anita Sharma, <b>Text book of Food &amp; Beverage Service</b> , Rajiv Jain forAman Publication, Third Edition, 2006. |                   |                |                                    |            |            |                             |             |             |             |             |             |
| <b>Reference Books</b>                                                            |                                                                                                                                                                                                                                                                                                                                                                                                        | 1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009.<br>2. Mahendra Singh Negi, <b>Training Manual for Food and Beverages Service</b> , I. K. International Publishing House Ltd 2017.                                                                                                                                                    |                   |                |                                    |            |            |                             |             |             |             |             |             |
| <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                                                                        |                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                                       |                   |                |                                    |            |            | R. PRAHADEESWARAN           |             |             |             |             |             |

| Course Code                                                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Title                                                                                                                                                                                   |                    |                |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------|
| 24U3CHA101                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Allied Paper I – Accommodation Operations                                                                                                                                               |                    |                |
| Semester : I                                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Credits: 3                                                                                                                                                                              | CIA : 20 Marks     | ESE : 55 Marks |
| Course Objective                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | The student will be able to comprehend the Functions, housekeeping inventories, guest floor rules, types of guest rooms and its cleaning process, Public areas, and laundry operations. |                    |                |
| Course Category                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Employability / Skill Development                                                                                                                                                       |                    |                |
| Development Needs                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Local / Regional / Global                                                                                                                                                               |                    |                |
| Course Description                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | To make world class professional in maintaining hotel, resorts and guest houses in hygienic and appealing environment.                                                                  |                    |                |
| Course Outcomes                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Teaching Methods                                                                                                                                                                        | Assessment Methods |                |
| CO 1                                                                                | Knowledge on Housekeeping Organization and its functions                                                                                                                                                                                                                                                                                                                                                                                                 | Teacher Centric Discussion                                                                                                                                                              | Assignment         |                |
| CO 2                                                                                | Able to operate the cleaning equipments and handling of cleaning agents                                                                                                                                                                                                                                                                                                                                                                                  | Technical Discussion                                                                                                                                                                    | Seminar            |                |
| CO 3                                                                                | Able to appraise the standards of the guest rooms                                                                                                                                                                                                                                                                                                                                                                                                        | Blended Learning                                                                                                                                                                        | Class Test         |                |
| CO 4                                                                                | Acquire the knowledge on cleaning of rooms and public areas                                                                                                                                                                                                                                                                                                                                                                                              | Student Centric Discussion                                                                                                                                                              | Assignment         |                |
| CO 5                                                                                | Knowledge on Laundry Operations                                                                                                                                                                                                                                                                                                                                                                                                                          | Teacher Centric Discussion                                                                                                                                                              | Presentation       |                |
| Offered by                                                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Catering Science and Hotel Management                                                                                                                                                   |                    |                |
| Course Content                                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Instructional Hours / Week : 3                                                                                                                                                          |                    |                |
| 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. Housekeeping in Other Institutions.                                                                                                                                                                                                            |                                                                                                                                                                                         | 1                  | 2              |
|                                                                                     | <b>Functions of Housekeeping Department</b><br>Layout of Housekeeping department, Coordination with other departments. Control Desk – Role, types of registers and files maintained. Lost and Found.                                                                                                                                                                                                                                                     |                                                                                                                                                                                         | 2                  | 6              |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                         |                    | 9              |
| Suggested Learning Methods : 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; Guest Supplies – Amenities, Expendables, Essentials, and Loan items. Linen Room – Activities, Classification, Storage, Linen Exchange. Par Stock and Stock Taking. Uniforms – Selection, Storage, Issuing and Exchanging of Uniforms, Advantages of providing staff uniforms. |                                                                                                                                                                                         | 1                  | 7              |
|                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                         | 1                  | 17             |
|                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                         | 1                  | 18             |
| Instructional Hours                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                         |                    | 9              |
| Suggested Learning Methods : Activity based Learning on equipment and agents        |                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                         |                    |                |
| III                                                                                 | <b>Hotel Guestrooms:</b> Importance of the guestroom to a guest, Types of guestrooms, Layouts, Guest Room Status, Guest floor rules, Guest floor reportable.<br><b>Standard Contents of a Guestroom:</b> Types of Furniture, Types                                                                                                                                                                                                                       |                                                                                                                                                                                         | 1                  | 9              |

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R. PRAHADEESWARAN

| Course Code                                   |                                                               | Title                                                                                                                                                                                                                                                                                     |                                |                    |
|-----------------------------------------------|---------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U3CHR102                                    |                                                               | Allied Paper II – Accommodation Operations Practical                                                                                                                                                                                                                                      |                                |                    |
| Semester: I                                   |                                                               | Credits: 2                                                                                                                                                                                                                                                                                | CIA: 20 Marks                  | ESE: 30 Marks      |
| Course Objective                              |                                                               | To impart knowledge on various cleaning activities, bed making procedures, flower arrangements, carried out in the house keeping department.                                                                                                                                              |                                |                    |
| Course Category                               |                                                               | Employability / Skill Development                                                                                                                                                                                                                                                         |                                |                    |
| Development Needs                             |                                                               | Local / Regional / Global                                                                                                                                                                                                                                                                 |                                |                    |
| Course Description                            |                                                               | Practical exposure on cleaning process identification equipments and agents and its maintaining procedure.                                                                                                                                                                                |                                |                    |
| Course Outcomes                               |                                                               |                                                                                                                                                                                                                                                                                           | Teaching Methods               | Assessment Methods |
| CO 1                                          | Able to do the various cleaning & Handling of cleaning agents |                                                                                                                                                                                                                                                                                           | Activity Based Learning        | Applying Skills    |
| CO 2                                          | Skill in Bed making & Evening services                        |                                                                                                                                                                                                                                                                                           | Activity Based Learning        | Applying Skills    |
| CO 3                                          | Able to inspection of Room and Public areas.                  |                                                                                                                                                                                                                                                                                           | Activity Based Learning        | Applying Skills    |
| CO 4                                          | Ability to do the stain removal & Flower arrangement          |                                                                                                                                                                                                                                                                                           | Activity Based Learning        | Applying Skills    |
| CO 5                                          | Skill on Preparing Duty Roaster.                              |                                                                                                                                                                                                                                                                                           | Activity Based Learning        | Applying Skills    |
| Offered by                                    |                                                               | Catering Science and Hotel Management                                                                                                                                                                                                                                                     |                                |                    |
| Course Content                                |                                                               |                                                                                                                                                                                                                                                                                           | Instructional Hours / Week : 3 |                    |
| Ex. No.                                       | Experiment                                                    |                                                                                                                                                                                                                                                                                           |                                |                    |
| 1                                             | Identification of cleaning equipment                          |                                                                                                                                                                                                                                                                                           |                                |                    |
| 2                                             | Identification of cleaning agents                             |                                                                                                                                                                                                                                                                                           |                                |                    |
| 3                                             | Thorough cleaning of various surfaces/finishes.               |                                                                                                                                                                                                                                                                                           |                                |                    |
| 4                                             | Polishing (metal, leather, wood, plastic etc.)                |                                                                                                                                                                                                                                                                                           |                                |                    |
| 5                                             | Bed making – Evening service.                                 |                                                                                                                                                                                                                                                                                           |                                |                    |
| 6                                             | Laundry – Basic principles of laundry, stain removal.         |                                                                                                                                                                                                                                                                                           |                                |                    |
| 7                                             | Room and Public area Cleaning.                                |                                                                                                                                                                                                                                                                                           |                                |                    |
| 8                                             | Flower arrangement.                                           |                                                                                                                                                                                                                                                                                           |                                |                    |
| 9                                             | Guest room layout drawing.                                    |                                                                                                                                                                                                                                                                                           |                                |                    |
| 10                                            | Duty Rota preparation for housekeeping department.            |                                                                                                                                                                                                                                                                                           |                                |                    |
| Instructional Hours                           |                                                               |                                                                                                                                                                                                                                                                                           |                                | 45                 |
| Suggested Learning Methods: Hands on Training |                                                               |                                                                                                                                                                                                                                                                                           |                                |                    |
| Text Books                                    |                                                               | 1. G. Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations and Management</b> , Oxford University Press, Second Edition, 2009.<br>2. Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b> , Tata McGraw-HillPublishing Company Limited, First Edition, 2007. |                                |                    |

|                           |                                                                                                                                                                                                                                                                  |            |            |            |                          |            |               |                    |                              |             |             |              |             |
|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|------------|--------------------------|------------|---------------|--------------------|------------------------------|-------------|-------------|--------------|-------------|
| <b>Reference Books</b>    | 1. S.K. Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b> , Frank Bros.&Co.(Publishers) Ltd., First Edition, 2006.<br>2. Joan C. Branson, Margaret Lennox, <b>Hotel, Hostel and Hospital Housekeeping</b> , ELST Publishers, Fifth Edition, 1998. |            |            |            |                          |            |               |                    |                              |             |             |              |             |
|                           | <b>Tools for Assessment (20 Marks)</b>                                                                                                                                                                                                                           |            |            |            |                          |            |               |                    |                              |             |             |              |             |
| <b>Analyzing Skill</b>    | <b>Plan of Work</b>                                                                                                                                                                                                                                              |            |            |            | <b>Personal Grooming</b> |            | <b>Test 1</b> | <b>Test 2</b>      | <b>Observation Note Book</b> |             |             | <b>Total</b> |             |
| 3                         | 3                                                                                                                                                                                                                                                                |            |            |            | 3                        |            | 4             | 4                  | 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          | M          | L          | H                        | -          | M             | H                  | H                            | H           | H           | M            | H           |
| <b>CO2</b>                | M                                                                                                                                                                                                                                                                | M          | M          | L          | H                        | -          | M             | H                  | H                            | H           | H           | M            | M           |
| <b>CO3</b>                | H                                                                                                                                                                                                                                                                | M          | H          | L          | H                        | L          | M             | H                  | H                            | H           | M           | M            | M           |
| <b>CO4</b>                | H                                                                                                                                                                                                                                                                | H          | H          | -          | H                        | M          | M             | H                  | H                            | H           | H           | M            | M           |
| <b>CO5</b>                | M                                                                                                                                                                                                                                                                | M          | H          | L          | H                        | L          | M             | H                  | H                            | H           | M           | M            | H           |
| H-High; M-Medium; L-Low   |                                                                                                                                                                                                                                                                  |            |            |            |                          |            |               |                    |                              |             |             |              |             |
| <b>Course designed by</b> |                                                                                                                                                                                                                                                                  |            |            |            |                          |            |               | <b>Verified by</b> |                              |             |             |              |             |
| B. TAMILSELVAN            |                                                                                                                                                                                                                                                                  |            |            |            |                          |            |               | R. PRAHADEESWARAN  |                              |             |             |              |             |

| Course Code                                  |                                                                                                                                                                                                                                                                                                                                                     | Title                                                                                                                                                                                        |                    |
|----------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| 21U4ENV101                                   |                                                                                                                                                                                                                                                                                                                                                     | Ability Enhancement Compulsory Course – Environmental Studies                                                                                                                                |                    |
| Semester: I                                  |                                                                                                                                                                                                                                                                                                                                                     | Credits: 2                                                                                                                                                                                   | CIA: 50 Marks      |
| (Common to all UG Programmes)                |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              |                    |
| Course Objective                             |                                                                                                                                                                                                                                                                                                                                                     | This course enables the students to recognize the interconnectedness of Multiple factors in environmental challenges and communicate clearly and competently matters of environment concern. |                    |
| Course Category                              |                                                                                                                                                                                                                                                                                                                                                     | Employability                                                                                                                                                                                |                    |
| Development Needs                            |                                                                                                                                                                                                                                                                                                                                                     | National & Global                                                                                                                                                                            |                    |
| Course Outcomes                              |                                                                                                                                                                                                                                                                                                                                                     | Teaching Methods                                                                                                                                                                             | Assessment Methods |
| CO1                                          | Understand key concepts from economic, political, and social analysis as they pertain to the design and Evaluation of environmental policies and institutions                                                                                                                                                                                       | Lecture/<br>Video Lectures                                                                                                                                                                   | Album Preparation  |
| CO2                                          | Understand concepts and methods from ecological and Physical sciences and their application in environmental problem solving.                                                                                                                                                                                                                       | Lecture/<br>Peer Teaching                                                                                                                                                                    | Album Preparation  |
| CO3                                          | Solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.                                                                                                                                                                                                                  | ABL/<br>Group Discussions                                                                                                                                                                    | Group Discussions  |
| CO4                                          | Reflect critically about their roles and identities as Citizens, consumers and environmental actors in a complex, interconnected world.                                                                                                                                                                                                             | Video Lessons/<br>Group discussions                                                                                                                                                          | Group Discussions  |
| CO5                                          | Apply systems concepts and methodologies to analyze and understand interactions between social and environmental processes.                                                                                                                                                                                                                         | Field visits                                                                                                                                                                                 | Field visit Report |
| Course Content                               |                                                                                                                                                                                                                                                                                                                                                     | Instructional Hours / Week: 2                                                                                                                                                                |                    |
| Unit                                         | Description                                                                                                                                                                                                                                                                                                                                         | Text Book                                                                                                                                                                                    | Chapters           |
| I                                            | <b>Natural Resources:</b> Forest resources, Water resources, Mineral resources, Food resources, Energy resources and Land resources.                                                                                                                                                                                                                | 1                                                                                                                                                                                            | 2                  |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              | 6                  |
| Suggested Learning Methods: Video lectures   |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              |                    |
| II                                           | <b>Ecosystems:</b> Concept of an ecosystem, Structure and function; Introduction, types, characteristic features, structure and function of ecosystem - Forest ecosystem, Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries).<br><b>Activity: Prepare an album on types of Ecosystem.</b> | 1                                                                                                                                                                                            | 3                  |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              | 6                  |
| Suggested Learning Methods :Peer Teaching    |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              |                    |
| III                                          | <b>Environmental Pollution:</b> Definition Causes, effects and control measures of Air pollution, Water pollution, Soil pollution, Marine pollution and Noise pollution, Solid waste management.<br><b>Activity: Discuss the solutions for water pollution</b>                                                                                      | 1                                                                                                                                                                                            | 5                  |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              | 6                  |
| Suggested Learning Methods: Group Discussion |                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                              |                    |

|                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                             |                 |              |     |     |     |                             |      |      |      |      |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|-----------------|--------------|-----|-----|-----|-----------------------------|------|------|------|------|------|
| 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.<br><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.<br>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.<br>2. Jadhav, H & Bhosale, V.M. 1995 Environmental Protection and Laws Himalaya Pub. House, Delhi 284 p.<br>3. Mckinney,M.L.&SchochR.M.1996.Environmental Science systems & Solutions<br>4. Odum, E.P.1971 Fundamentals of Ecology. W.B. Saunders Co.USA.574 p<br>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                                                                                                        |                                |                    |          |
|---------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U1FCH202                                  |                                                                                                                                                                | Part – I : Le Français Pour L'hôtellerie et Restauration – II                                                |                                |                    |          |
| Semester : II                               |                                                                                                                                                                | Credits : 3                                                                                                  | CIA : 20 Marks                 | ESE : 55 Marks     |          |
| 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            | Spelling Test      |          |
| CO 3                                        | Learn COI and pronominal verbs                                                                                                                                 |                                                                                                              | Lecture / Video Lessons        | Verbal Test        |          |
| 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                                           | <ul style="list-style-type: none"><li>Mode d’emploi</li><li>La Vaisselle</li><li>Le service</li></ul> (Page no : 34 to 39)                                     |                                                                                                              |                                | 1                  | 1        |
| Instructional Hours                         |                                                                                                                                                                |                                                                                                              |                                |                    | 12       |
| Suggested Learning Methods: Worksheet       |                                                                                                                                                                |                                                                                                              |                                |                    |          |
| II                                          | <ul style="list-style-type: none"><li>Cuture Gastronomique</li><li>Les premiers travaux</li></ul> (Page no : 40 to 44)                                         |                                                                                                              |                                | 1                  | 2        |
| Instructional Hours                         |                                                                                                                                                                |                                                                                                              |                                |                    | 12       |
| Suggested Learning Methods: Kahoot App      |                                                                                                                                                                |                                                                                                              |                                |                    |          |
| III                                         | <ul style="list-style-type: none"><li>Les Fruits et les légumes secs</li><li>Tailler les légumes</li><li>La Batterie de Cuisine</li></ul> (Page no : 45 to 48) |                                                                                                              |                                | 1                  | 3        |
| Instructional Hours                         |                                                                                                                                                                |                                                                                                              |                                |                    | 12       |
| Suggested Learning Methods : Audio & Visual |                                                                                                                                                                |                                                                                                              |                                |                    |          |
| IV                                          | <ul style="list-style-type: none"><li>Les Hors – d’œuvre</li><li>Le matériel de Cuisson</li><li>Les cuissons</li></ul> (Page no : 49 to 53)                    |                                                                                                              |                                | 1                  | 4        |
| Instructional Hours                         |                                                                                                                                                                |                                                                                                              |                                |                    | 12       |



| Course Code                                         | Title                                                                                                                                                                                                |                                |                    |
|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U2ENG202                                          | 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/ National/ Regional                                                                                                                                                                           |                                |                    |
| Course Description                                  | SD: Helps to develop LSRW skill                                                                                                                                                                      |                                |                    |
| Course Outcomes                                     |                                                                                                                                                                                                      | Teaching Methods               | Assessment Methods |
| CO 1                                                | Mastering life skills through prose discourse.                                                                                                                                                       | Lecture                        | Assignment         |
| CO 2                                                | Acquire ethics and values through poetic genre.                                                                                                                                                      | Lecture                        | Assignment         |
| CO 3                                                | Recognise the nuances of English language through short stories.                                                                                                                                     | Role Play                      | Speaking           |
| CO 4                                                | Enhance fluency over language with self-confidence.                                                                                                                                                  | Tutorial                       | Album              |
| CO 5                                                | Examine how the language is used in literature and develop LSRW Skills                                                                                                                               | Tutorial                       | Album              |
| Offered by                                          | Department of English                                                                                                                                                                                |                                |                    |
| Course Content                                      |                                                                                                                                                                                                      | Instructional Hours / Week : 4 |                    |
| Unit                                                | Description                                                                                                                                                                                          | Text Book                      | Chapters           |
| I                                                   | <b>Prose</b><br>Mahatma Gandhi - Women Not the Weaker Sex<br>Issac Asimov - The Fun They had<br><b>Listening Activity</b> – Comprehension practice from Prose.                                       | 1                              | 1-3                |
| Instructional Hours                                 |                                                                                                                                                                                                      |                                | 12                 |
| Suggested Learning Methods : Cooperative Learning   |                                                                                                                                                                                                      |                                |                    |
| II                                                  | <b>Poetry</b><br>Robert Frost - Stopping by Woods on a Snowy Evening<br>Alexander Pope – Ode on Solitude<br><b>Speaking Activity</b> – Group Discussion Forum                                        | 1                              | 4-6                |
| Instructional Hours                                 |                                                                                                                                                                                                      |                                | 12                 |
| Suggested Learning Methods : Inquiry Based Learning |                                                                                                                                                                                                      |                                |                    |
| III                                                 | <b>Short Stories</b><br>Mark Twain - The Cat and the Painkiller<br>Hector Hugh Munro (Saki) – The Open Window<br><b>Reading Activity</b> – Pronunciation practice and enhancement from Short-stories | 1                              | 7-9                |
| Instructional Hours                                 |                                                                                                                                                                                                      |                                | 12                 |

| Suggested Learning Methods : Classroom Activity      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
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| IV                                                   | Grammar<br>Articles<br>Concord<br>Active and Passive Voices<br>Direct and Indirect Speech<br>Writing Activity – Paragraph Writing using grammar Components |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      | 1      | 10-13 |      |
|                                                      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
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|                                                      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| Instructional Hours                                  |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      | 12     |       |      |
| Suggested Learning Methods : Direct Method           |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| V                                                    | Writing Skills<br>Resume Writing<br>Email Writing<br>Dialogue Writing<br>Testimonial Writing<br>Creative Writing                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      | 1      | 14-17 |      |
|                                                      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
|                                                      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
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|                                                      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| Instructional Hours                                  |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      | 12     |       |      |
| Suggested Learning Methods : Activity Based Learning |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| Total Hours                                          |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      | 60 Hrs |       |      |
| Text Books                                           |                                                                                                                                                            | Compiled by the Department of English NASC.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |            |          |       |       |     |                      |      |      |        |       |      |
| Reference Books                                      |                                                                                                                                                            | CLIL (Content & Language Integrated Learning) – Module by TANSCHENOTE: (Text: Prescribed chapters or pages will be given tothe students by the department and the college)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |            |          |       |       |     |                      |      |      |        |       |      |
| Web. URLs                                            |                                                                                                                                                            | 1. <a href="https://sujarithasaravanan.blogspot.com/2020/05/women-not-weaker-sex-summary.html">https://sujarithasaravanan.blogspot.com/2020/05/women-not-weaker-sex-summary.html</a><br>2. <a href="https://interestingliterature.com/2022/05/isaac-asimov-the-fun-they-had-summary-analysis/">https://interestingliterature.com/2022/05/isaac-asimov-the-fun-they-had-summary-analysis/</a><br>3. <a href="https://www.poetryfoundation.org/poems/42891/stopping-by-woods-on-a-snowy-evening">https://www.poetryfoundation.org/poems/42891/stopping-by-woods-on-a-snowy-evening</a><br>4. <a href="https://www.reddit.com/r/Poetry/comments/1duiqpe/ode_on_solitude_by_alexander_pope_poem/?rdt=59291">https://www.reddit.com/r/Poetry/comments/1duiqpe/ode_on_solitude_by_alexander_pope_poem/?rdt=59291</a><br>5. <a href="https://tnpsc.academy/unit/the-cat-and-the-painkiller/">https://tnpsc.academy/unit/the-cat-and-the-painkiller/</a> |            |          |       |       |     |                      |      |      |        |       |      |
| Tools for Assessment (20 Marks)                      |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| CIA I                                                | CIA II                                                                                                                                                     | CIA III                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Assignment | Speaking | Album | Total |     |                      |      |      |        |       |      |
| 4                                                    | 4                                                                                                                                                          | 5                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 2          | 2        | 3     | 20    |     |                      |      |      |        |       |      |
| Mapping                                              |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| CO \ PO                                              | PO1                                                                                                                                                        | PO2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | PO3        | PO4      | PO5   | PO6   | PO7 | PO8                  | PSO1 | PSO2 | PSO3   | PSO4  | PSO5 |
| CO1                                                  | M                                                                                                                                                          | L                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | L        | M     | M     | H   | M                    | H    | H    | M      | H     | M    |
| CO2                                                  | M                                                                                                                                                          | L                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | L        | H     | M     | H   | M                    | H    | H    | M      | H     | M    |
| CO3                                                  | M                                                                                                                                                          | L                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | L        | H     | H     | H   | H                    | H    | H    | M      | H     | M    |
| CO4                                                  | M                                                                                                                                                          | L                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | L        | H     | L     | H   | H                    | H    | H    | M      | H     | H    |
| CO5                                                  | H                                                                                                                                                          | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | L        | H     | H     | H   | H                    | H    | H    | H      | H     | M    |
| H-High; M-Medium; L-Low                              |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     |                      |      |      |        |       |      |
| Course designed by                                   |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     | Verified by Chairman |      |      |        |       |      |
| D. Pradeek                                           |                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |          |       |       |     | Dr. R. Malathi       |      |      |        |       |      |

| Course Code                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Title                                                                                                                                                                                        |                                |                    |          |
|-------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHC203                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Core Paper III – Continental Cookery                                                                                                                                                         |                                |                    |          |
| Semester : II                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Credits: 3                                                                                                                                                                                   | CIA : 20 Marks                 | ESE : 55 Marks     |          |
| Course Objective                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Enabling students to acquire theoretical knowledge of Basic Continental Preparation.                                                                                                         |                                |                    |          |
| Course Category                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Entrepreneurship                                                                                                                                                                             |                                |                    |          |
| Development Needs                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Local / Regional / 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 : 4 |                    |          |
| Unit                                                                          | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                              |                                | Text Book          | Chapters |
| I                                                                             | Fruit Cookery-Classification of fruits (9 terms), Types with Examples, Uses of fruits in cookery. Vegetable Cookery - Classification of Vegetables with examples, Uses, Effects of heat on Vegetables, Importance of Vegetables. Egg Preparation - Boiled, Poached, Scramled, Omellette, and Spanish Omellete. Pasta- Storage, Types & Description, Ingredients, Cooking of pasta, Points to be followed while Cooking Pasta, Styles of Presenting Pasta. Styles of Presenting Potatoes (procedure for Making)- Pommes Croquettes Pommes Puree, Pommes Duchesse, , Pommes Macaire au four, Pommes Allumettes, Pommes Frites, Pommes Anna, Pommes Lyonnaise. |                                                                                                                                                                                              |                                | 2                  | 4        |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                              |                                |                    | 12       |
| Suggested Learning Methods : Lecture based learning on Styles of Presentation |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                              |                                |                    |          |
| II                                                                            | Game- Meaning, Types & Examples. Poultry- Meaning, Classification, Selection, Cuts of Chicken. Butchery- Meaning, Selection, Cuts, Size& Uses of beef/veal,lamb/muttons, Pork Judging the quality of Various Meats Uses of beef/veal, lamb/muttons, Pork                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                              |                                | 1                  | 5        |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                              |                                |                    | 12       |
| Suggested Learning Methods : Activity based Learning on Cuts of Meat          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                              |                                |                    |          |
| III                                                                           | Fish Cookery-Classification of fish, Selection of fish & Shellfish, Cuts of fish, Cooking of fish. Steak- Meaning, Types of steaks & Description, Levels of Cooking Steak Offal & Other Edible parts of cuts – Uses. Ham, Bacon, Gammon- Meaning, Uses. Sausages & Salamis- Meaning, Uses                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                              |                                | 3                  | 6        |



| 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                                                                             | Introduction to Non Alcoholic Beverages:<br>Definition of Non alcoholic beverages. Classification of Non alcoholic beverages. Stimulating, Nourishing, Refreshing. Examples of Nonalcoholic beverages under each classification. Milk based drinks. Aerated drinks. Squashes. Juices. Natural mineral water .Service of Non alcoholic beverages. |                                                                                                                                                                                                                                        |                                | 1                  | 1        |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                        |                                |                    | 12       |
| Suggested Learning Methods: Lecture based learning on Non Alcoholic Beverages |                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                        |                                |                    |          |
| II                                                                            | Coffee- Definition: Processing coffee. Roasting of coffee beans. Methods of Making coffee. Faults in coffee. Service of coffee. Tea - Types of Tea and production process. Methods of making Tea. Service of Tea. Tisanes.                                                                                                                       |                                                                                                                                                                                                                                        |                                | 1                  | 9        |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                        |                                |                    | 12       |
| Suggested Learning Methods : Activity based Learning on Coffee making process |                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                        |                                |                    |          |
| III                                                                           | Cheese - Making process. Types of cheese with examples. Service of cheese with accompaniments. Food service equipments. Furniture. Restaurant tables. Chairs. Banquet tables. Side boards .Reception Desk. Linen and Napkin used in service department.                                                                                          |                                                                                                                                                                                                                                        |                                | 1                  | 3        |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                        |                                |                    | 12       |
| Suggested Learning Methods : Group Learning on Food Service Equipment         |                                                                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                        |                                |                    |          |
| IV                                                                            | Tobacco - Cigars. Structure of cigar. Terms used to refer to colour of wrapper. Shapes and sizes of cigar. Brands of cigar. Storage of cigar. Preparing and Lighting of cigar. Service of cigar. Cigarettes - Types of                                                                                                                           |                                                                                                                                                                                                                                        |                                | 1                  | 4        |

|                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     |                      |      |      |      |      |      |
|----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------------|---------|-----------------------------|-------|-----|----------------------|------|------|------|------|------|
|                                                                                  | Cigarettes. Service of cigarette. Brand names. Effects of smoking and its impacts.                                                                                                                                                                                                                                                                                                     |         |            |         |                             |       |     |                      |      |      |      |      |      |
| Instructional Hours                                                              |                                                                                                                                                                                                                                                                                                                                                                                        |         | `12        |         |                             |       |     |                      |      |      |      |      |      |
| Suggested Learning Methods: Group Discussion on Tobacco                          |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     |                      |      |      |      |      |      |
| V                                                                                | Preparing the Restaurant before and after the service. Handling Complaints. Portion control. Food cost control. Importance of customer relations. Outdoor catering. Meaning and duties to be carried out for outdoor catering.                                                                                                                                                         | 2       | 1          |         |                             |       |     |                      |      |      |      |      |      |
| Instructional Hours                                                              |                                                                                                                                                                                                                                                                                                                                                                                        |         | 12         |         |                             |       |     |                      |      |      |      |      |      |
| Suggested Learning Methods : Activity based Learning by Preparing the Restaurant |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     |                      |      |      |      |      |      |
| Total Hours                                                                      |                                                                                                                                                                                                                                                                                                                                                                                        |         | 60         |         |                             |       |     |                      |      |      |      |      |      |
| Text Books                                                                       | 1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b> , Hodder Education, Ninth Edition, 2014.<br>2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016.<br>3. S.N. Bagchi, Anita Sharma, <b>Text book of Food &amp; Beverage Service</b> , Rajiv Jain forAman Publication, Third Edition, 2006. |         |            |         |                             |       |     |                      |      |      |      |      |      |
| Reference Books                                                                  | 1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009.<br>2. Mahendra Singh Negi, <b>Training Manual for Food and Beverages Service</b> , I. K. International Publishing House Ltd 2017.                                                                                                                                                     |         |            |         |                             |       |     |                      |      |      |      |      |      |
| Tools for Assessment (20 Marks)                                                  |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     |                      |      |      |      |      |      |
| CIA I                                                                            | CIA II                                                                                                                                                                                                                                                                                                                                                                                 | CIA III | Assignment | Seminar | Contribution in Dept Events | Total |     |                      |      |      |      |      |      |
| 4                                                                                | 4                                                                                                                                                                                                                                                                                                                                                                                      | 5       | 2          | 2       | 3                           | 20    |     |                      |      |      |      |      |      |
| Mapping                                                                          |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     |                      |      |      |      |      |      |
| CO \ PO                                                                          | PO1                                                                                                                                                                                                                                                                                                                                                                                    | PO2     | PO3        | PO4     | PO5                         | PO6   | PO7 | PO8                  | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
| CO1                                                                              | M                                                                                                                                                                                                                                                                                                                                                                                      | M       | H          | M       | M                           | M     | M   | H                    | H    | H    | M    | H    | H    |
| CO2                                                                              | H                                                                                                                                                                                                                                                                                                                                                                                      | H       | M          | M       | H                           | M     | M   | H                    | H    | M    | H    | M    | H    |
| CO3                                                                              | H                                                                                                                                                                                                                                                                                                                                                                                      | H       | M          | H       | M                           | M     | H   | H                    | H    | H    | M    | M    | H    |
| CO4                                                                              | H                                                                                                                                                                                                                                                                                                                                                                                      | H       | H          | M       | M                           | M     | M   | H                    | H    | H    | M    | M    | H    |
| CO5                                                                              | H                                                                                                                                                                                                                                                                                                                                                                                      | M       | H          | M       | M                           | M     | H   | H                    | M    | H    | M    | M    | H    |
| H-High; M-Medium; L-Low                                                          |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     |                      |      |      |      |      |      |
| Course designed by                                                               |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     | Verified by Chairman |      |      |      |      |      |
| RENJITH. P                                                                       |                                                                                                                                                                                                                                                                                                                                                                                        |         |            |         |                             |       |     | R. PRAHADEESWARAN    |      |      |      |      |      |

| Course Code                                                        |                                                                            | Title                                                                                                                      |                                |                                      |
|--------------------------------------------------------------------|----------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------------------------|
| 24U3CHP204                                                         |                                                                            | Core Paper IV - Continental Cookery Practical                                                                              |                                |                                      |
| Semester : I & II                                                  |                                                                            | Credits : 4                                                                                                                | CIA : 40 Marks                 | ESE : 60 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 : 4 |                                      |
| Ex. No.                                                            | Experiment                                                                 |                                                                                                                            |                                |                                      |
| 1                                                                  | Identification of Food Commodities, Equipments, and Utensils               |                                                                                                                            |                                |                                      |
| 2                                                                  | Compile a Menu, Plan of Work, and Indent Sheet                             |                                                                                                                            |                                |                                      |
| 3                                                                  | Demonstration Classes – Cuts of Vegetables, Preparing, Cooking and Mixing. |                                                                                                                            |                                |                                      |
| 4                                                                  | Preparation of Salads and Sandwiches.                                      |                                                                                                                            |                                |                                      |
| 5                                                                  | MENU:1-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 6                                                                  | MENU:2-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 7                                                                  | MENU:3-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 8                                                                  | MENU:4-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 9                                                                  | MENU:5-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 10                                                                 | MENU:6-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 11                                                                 | MENU:7-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| 12                                                                 | MENU:8-Salad/Soup/Egg/Pasta/Fish/Meat/Potatoes/Legumes/Dessert             |                                                                                                                            |                                |                                      |
| Instructional Hours                                                |                                                                            |                                                                                                                            |                                | 60                                   |
| Suggested Learning Methods: Demonstration and Experienced Learning |                                                                            |                                                                                                                            |                                |                                      |
| Text Books                                                         |                                                                            | 1. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> ELST Hodder & Stoughton, Eighth Edition, 1995. |                                |                                      |

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|                        | 2. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.<br>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> , John Weily & Sons, Seventh Edition, 1996.<br>2. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> , Cambridge University Press, Fifth Edition, 2008. |

**Tools for Assessment (40 Marks)**

| 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    |

**Mapping**

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

H-High; M-Medium; L-Low

| Course designed by | Verified by Chairman |
|--------------------|----------------------|
| R. PRAHADEESWARAN  | R. PRAHADEESWARAN    |

| Course Code                                   |                                                                          | Title                                                                                                                                                                                                                                                                                                   |                                |                    |
|-----------------------------------------------|--------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U3CHP206                                    |                                                                          | Core Paper VI - Food and Beverage Service Practical                                                                                                                                                                                                                                                     |                                |                    |
| Semester: I & II                              |                                                                          | Credits: 4                                                                                                                                                                                                                                                                                              | CIA: 40 Marks                  | ESE: 60 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 (40 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> |             |
| 5                                      | 5                                                                   |                                                                                                                                                                                                                                                                                                      |            |            | 5                        | 10            | 10            | 5                            |             |             |             | 40           |             |
| <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                             |                                                                     |                                                                                                                                                                                                                                                                                                      |            |            |                          |               |               | R. PRAHADEESWARAN            |             |             |             |              |             |

| Course Code                                                         |                                                                                                                                                                                                                                       | Title                                                                                                                                                                                                             |                                |                    |          |
|---------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHA203                                                          |                                                                                                                                                                                                                                       | Allied Paper III – Accommodation Management                                                                                                                                                                       |                                |                    |          |
| Semester : II                                                       |                                                                                                                                                                                                                                       | Credits: 3                                                                                                                                                                                                        | CIA : 20 Marks                 | ESE : 55 Marks     |          |
| Course Objective                                                    |                                                                                                                                                                                                                                       | To impart knowledge on Safety and Security, Pest Control, Contract Services, Interior Designing & Decoration, Flower Arrangement, Planning Housekeeping Operations, and Budgeting process in HK department.       |                                |                    |          |
| Course Category                                                     |                                                                                                                                                                                                                                       | Employability / Skill Development                                                                                                                                                                                 |                                |                    |          |
| Development Needs                                                   |                                                                                                                                                                                                                                       | Local / Regional / Global                                                                                                                                                                                         |                                |                    |          |
| Course Description                                                  |                                                                                                                                                                                                                                       | To make world class professional in maintaining hotel, resorts and guest houses in hygienic and appealing environment, safety procedure for the guest and staff, both internal and external aspects in designing. |                                |                    |          |
| Course Outcomes                                                     |                                                                                                                                                                                                                                       |                                                                                                                                                                                                                   | Teaching Methods               | Assessment Methods |          |
| CO 1                                                                | Knowledge on Safety & Security and Pest Control                                                                                                                                                                                       |                                                                                                                                                                                                                   | Teacher Centric Discussion     | Assignment         |          |
| CO 2                                                                | Able to know the Procedure of Contract Services and Design.                                                                                                                                                                           |                                                                                                                                                                                                                   | Collaborative Learning         | Seminar            |          |
| CO 3                                                                | Skill on Room Interior Designing                                                                                                                                                                                                      |                                                                                                                                                                                                                   | Blended Learning               | Class Test         |          |
| CO 4                                                                | Knowledge on Planning and organizing the housekeeping                                                                                                                                                                                 |                                                                                                                                                                                                                   | Student Centric Discussion     | Assignment         |          |
| CO 5                                                                | Budgetary control in accommodation operations and services.                                                                                                                                                                           |                                                                                                                                                                                                                   | Teacher Centric Discussion     | Seminar            |          |
| Offered by                                                          |                                                                                                                                                                                                                                       | Catering Science and Hotel Management                                                                                                                                                                             |                                |                    |          |
| Course Content                                                      |                                                                                                                                                                                                                                       |                                                                                                                                                                                                                   | Instructional Hours / Week : 4 |                    |          |
| Unit                                                                | Description                                                                                                                                                                                                                           |                                                                                                                                                                                                                   |                                | Text Book          | Chapters |
| I                                                                   | <b>Safety and Security</b>                                                                                                                                                                                                            |                                                                                                                                                                                                                   |                                | 1                  | 20       |
|                                                                     | Work environment safety, Safety awareness and Accident prevention. Fire prevention and Fire Fighting. First Aid – First-aid Box, First-aid for common Situations.                                                                     |                                                                                                                                                                                                                   |                                | 2                  | 11       |
|                                                                     | <b>Pest control and Waste Disposal</b>                                                                                                                                                                                                |                                                                                                                                                                                                                   |                                | 1                  | 22       |
|                                                                     | Types of Pests, Common Pests and their control.Waste Disposal.                                                                                                                                                                        |                                                                                                                                                                                                                   |                                |                    |          |
| Instructional Hours                                                 |                                                                                                                                                                                                                                       |                                                                                                                                                                                                                   |                                |                    | 12       |
| Suggested Learning Methods : Lecture based learning on Pest Control |                                                                                                                                                                                                                                       |                                                                                                                                                                                                                   |                                |                    |          |
| II                                                                  | <b>Contract Services:</b> Contract services in Housekeeping, Guidelines for hiring contract Providers, Advantages & disadvantages of contract Services.                                                                               |                                                                                                                                                                                                                   |                                | 1                  | 4        |
|                                                                     | <b>Interior Designing:</b> Objectives, Basic types of design, Elements of design, andPrinciples of design.                                                                                                                            |                                                                                                                                                                                                                   |                                | 1                  | 24       |
| Instructional Hours                                                 |                                                                                                                                                                                                                                       |                                                                                                                                                                                                                   |                                |                    | 12       |
| Suggested Learning Methods : Group Learning on Interior Designing   |                                                                                                                                                                                                                                       |                                                                                                                                                                                                                   |                                |                    |          |
| III                                                                 | <b>Room Interiors</b>                                                                                                                                                                                                                 |                                                                                                                                                                                                                   |                                |                    |          |
|                                                                     | Colour - Colour Wheel, Planning Colour Schemes, Lighting Types of light, Lighting Plans, Floor Coverings – Types of Coverings, Carpets – care and maintenance of Carpets, Wall Coverings- Types of Wall Coverings, Types of Curtains. |                                                                                                                                                                                                                   |                                | 1                  | 25       |
|                                                                     | <b>Flower Arrangements</b>                                                                                                                                                                                                            |                                                                                                                                                                                                                   |                                | 3                  | 13,15    |
|                                                                     | Purpose of flower arrangement, Styles of flower arrangement – Western, Japanese, Free style arrangement, Equipment required, Common Flowers and Foliage.                                                                              |                                                                                                                                                                                                                   |                                | 1                  | 20       |

| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             | 12   |      |       |  |
|-------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----|---------------------------------------------------------------------------------------------------------------------------------------------|-----|------------|-----|-------------------|------|-----------------------------|------|------|-------|--|
| Suggested Learning Methods : Activity Based Learning on Flower Arrangement    |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             |      |      |       |  |
| IV                                                                            | Planning Housekeeping Operations<br>Division of work Document, Area inventory list, Frequency schedules, Performance Standards, Productivity standards, Equipment and Operating Supply Inventory Level, Job Procedures, Determining Staff Strength, Work Schedules. Training – Benefits& Types of training. |        |     |                                                                                                                                             |     |            |     |                   |      | 1                           | 5    |      |       |  |
|                                                                               |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      | 1                           | 3    |      |       |  |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             | 12   |      |       |  |
| Suggested Learning Methods: Lecture Based Learning on Housekeeping Operations |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             |      |      |       |  |
| V                                                                             | Budgeting:<br>Types of Budgets, Housekeeping Expenses, Budget planning process, Controlling Expenses, Income Statement of the Room Division. Purchasing – Stages & Types of Purchasing.                                                                                                                     |        |     |                                                                                                                                             |     |            |     |                   |      | 1                           | 15   |      |       |  |
|                                                                               |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      | 3                           | 7    |      |       |  |
| Instructional Hours                                                           |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             | 12   |      |       |  |
| Suggested Learning Methods: Lecture Based Learning on Budgeting               |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             |      |      |       |  |
| Total Hours                                                                   |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             | 60   |      |       |  |
| Text Books                                                                    |                                                                                                                                                                                                                                                                                                             |        |     | 1. G.Raghubalan, Smritee Raghubalan, <b>Hotel Housekeeping Operations andManagement</b> , Oxford University Press, Second Edition, 2009.    |     |            |     |                   |      |                             |      |      |       |  |
|                                                                               |                                                                                                                                                                                                                                                                                                             |        |     | 2. Sudhir Andrews, <b>Hotel Housekeeping Management &amp; Operations</b> , Tata McGraw-HillPublishing Company Limited, First Edition, 2007. |     |            |     |                   |      |                             |      |      |       |  |
| Reference Books                                                               |                                                                                                                                                                                                                                                                                                             |        |     | 3. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998.                         |     |            |     |                   |      |                             |      |      |       |  |
|                                                                               |                                                                                                                                                                                                                                                                                                             |        |     | 1. S.K.Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b> , Frank Bros.&Co.(Publishers) Ltd., First Edition, 2006             |     |            |     |                   |      |                             |      |      |       |  |
| Tools for Assessment (20 Marks)                                               |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             |      |      |       |  |
| CIA I                                                                         |                                                                                                                                                                                                                                                                                                             | CIA II |     | CIA III                                                                                                                                     |     | Assignment |     | Seminar           |      | Contribution in Dept Events |      |      | Total |  |
| 4                                                                             |                                                                                                                                                                                                                                                                                                             | 4      |     | 5                                                                                                                                           |     | 2          |     | 2                 |      | 3                           |      |      | 20    |  |
| Mapping                                                                       |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             |      |      |       |  |
| CO \ PO                                                                       | PO1                                                                                                                                                                                                                                                                                                         | PO2    | PO3 | PO4                                                                                                                                         | PO5 | PO6        | PO7 | PO8               | PSO1 | PSO2                        | PSO3 | PSO4 | PSO5  |  |
| CO1                                                                           | M                                                                                                                                                                                                                                                                                                           | M      | M   | L                                                                                                                                           | H   | -          | -   | H                 | H    | H                           | H    | M    | H     |  |
| CO2                                                                           | M                                                                                                                                                                                                                                                                                                           | H      | H   | L                                                                                                                                           | H   | L          | M   | H                 | H    | H                           | M    | M    | H     |  |
| CO3                                                                           | M                                                                                                                                                                                                                                                                                                           | H      | M   | L                                                                                                                                           | H   | M          | M   | H                 | H    | M                           | M    | H    | M     |  |
| CO4                                                                           | H                                                                                                                                                                                                                                                                                                           | H      | H   | L                                                                                                                                           | H   | L          | M   | H                 | H    | H                           | H    | H    | H     |  |
| CO5                                                                           | H                                                                                                                                                                                                                                                                                                           | H      | H   | L                                                                                                                                           | H   | L          | M   | H                 | H    | H                           | H    | H    | H     |  |
| H-High; M-Medium; L-Low                                                       |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     |                   |      |                             |      |      |       |  |
| Course designed by                                                            |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     | Verified by       |      |                             |      |      |       |  |
| B. TAMILSELVAN                                                                |                                                                                                                                                                                                                                                                                                             |        |     |                                                                                                                                             |     |            |     | R. PRAHADEESWARAN |      |                             |      |      |       |  |

| Course Code                   | Title                                                                                    |                |
|-------------------------------|------------------------------------------------------------------------------------------|----------------|
| 21U4HRC202                    | Ability Enhancement Compulsory Course -<br><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                                                                                                                                                                                                                                                               |
|------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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> 6                                                                                                                                                                                                                                              |
| 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<br><i>Activity : Case Study related to Human Rights</i>                     |
|      | <b>Instructional Hours</b> 6                                                                                                                                                                                                                                              |
| 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<br><i>Activity : Conduct a Group Discussion on the above topics</i>  |
|      | <b>Instructional Hours</b> 6                                                                                                                                                                                                                                              |
| 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> 6                                                                                                                                                                                                                                              |
| V    | Federalism in India – Features - Local Government -Panchayat –Powers and functions -Election Commission – Organisation and functions-Citizen oriented measures – RTI – Provisions and significance<br><i>Activity : Seminar/ Role play related to Indian Constitution</i> |
|      | <b>Instructional Hours</b> 6                                                                                                                                                                                                                                              |
|      | <b>Total Hours</b> 30                                                                                                                                                                                                                                                     |

**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<br>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

| Course Designed by | Verified by Chairman |
|--------------------|----------------------|
| Dr. N. SARANYA     | 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                                                                                                                                                                                                                                                                                        |
|------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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.                                      |
|      | <b>Instructional Hours 4</b>                                                                                                                                                                                                                                                                       |
| 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.                                                                      |
|      | <b>Instructional Hours 5</b>                                                                                                                                                                                                                                                                       |
| 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) |
|      | <b>Instructional Hours 5</b>                                                                                                                                                                                                                                                                       |
| 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.                                                                    |
|      | <b>Instructional Hours 6</b>                                                                                                                                                                                                                                                                       |
| V    | <b>ASANAS</b><br><b>Standing Posture:</b> Tadasana, Utkattasana, arthaKadi Chakrasana, Trikonasana, Artha                                                                                                                                                                                          |

Chandrarasana, Padahasthasana, Virabhadrasana, Vrikshasana, Artha, Natarajasana.

**Sitting posture:** Padmasana, Gomukasana, Ustrasana, ArdhaMatsyendrasana, Patchimottanasana.

**Prone posture:** Bhujangasana, shalabhasana, Dhanurasana, Chakrasana.

**Supine posture:** Sarvangasana, Halasana, Matsyasana, Shanti asana

**Pranayama:** Bhastrika, Bhramari, NadiShodhan

**Instructional Hours** 10

**Total Hours** 30

**Text book:**

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

**Tools for Assessment**

| 25 marks                                                                    | 25 marks                                                                               |
|-----------------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| 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<br>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

| Course Designed by | Verified by Chairman |
|--------------------|----------------------|
| M. KARTHI          | Dr. K. Sumathi       |

| Course Code        |                                                                                                                                                                                                                                                                                                                                           | Title                                                 |                     |
|--------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------|---------------------|
| 24U4SEC201         |                                                                                                                                                                                                                                                                                                                                           | Skill Enhancement Course I - Career Foundation Skills |                     |
| Semester: II       |                                                                                                                                                                                                                                                                                                                                           | Credit: 1                                             | CIA: 25 Marks       |
| Course Objective   | The objective of this course is to foster the students' comfort in English Communication.<br>To familiarise students in solving basic quantitative aptitude problems.                                                                                                                                                                     |                                                       |                     |
| Course Category    | Skill Development, Employability, Entrepreneurship                                                                                                                                                                                                                                                                                        |                                                       |                     |
| Development Needs  | Global                                                                                                                                                                                                                                                                                                                                    |                                                       |                     |
| Course Description | This course is a part of series of 3 courses aimed at enhancing the industry readiness of the students. This series aims at honing their multiple intelligence like Numerical, Linguistic, and Logical, spatial and interpersonal intelligence.                                                                                           |                                                       |                     |
| Course Outcomes    |                                                                                                                                                                                                                                                                                                                                           |                                                       |                     |
| CO 1               | Students will be able to participate in any learning activity without any reservations. They shall be ready to move beyond their comfort zone to acquire new skills throughout their life.                                                                                                                                                |                                                       |                     |
| CO 2               | Students shall understand and appreciate the importance of English in the current global scenario and make efforts towards up skilling the same.                                                                                                                                                                                          |                                                       |                     |
| CO 3               | Students shall make a conscious effort toward speaking in English, they shall prepare and try the same team and paired activities in the given context. – Level 1                                                                                                                                                                         |                                                       |                     |
| CO 4               | They shall demonstrate a good understanding of basic mathematical concepts required to learn engineering. To use appropriate strategies and shortcuts to improve speed and accuracy in solving aptitude problems during recruitment processes                                                                                             |                                                       |                     |
| CO 5               | Demonstrate good logical thinking and thought process in approaching various Business scenarios.                                                                                                                                                                                                                                          |                                                       |                     |
| Offered by         | NCPIR                                                                                                                                                                                                                                                                                                                                     |                                                       |                     |
| Course Content     |                                                                                                                                                                                                                                                                                                                                           |                                                       |                     |
| Unit               | Description                                                                                                                                                                                                                                                                                                                               |                                                       |                     |
| I                  | <b>Introduction &amp; Orientation</b><br>Introduction about the training – NCPIR - Course Introduction - Overcoming the shyness- Training expectations - Communication Pre-assessments APR101                                                                                                                                             |                                                       |                     |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | Instructional Hours |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | 6                   |
| II                 | <b>Speaking Skills</b><br>Communication Skills - Importance of English - Challenges faced in English communication - Pronunciation - Fluency-Vocabulary- Grammar - Developing a globally comprehensible accent- How to develop a neutral accent - Overcoming MTI. Speech Craft Activities - Chart Presentation – My Buddy, APO101, APO102 |                                                       |                     |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | Instructional Hours |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | 12                  |
| III                | <b>Verbal Ability</b><br>Tenses- usage of tenses - common errors in English - Avoiding common mistakes in spoken communication- Synonyms & Antonyms - Assessments - AUA101, AUA102                                                                                                                                                        |                                                       |                     |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | Instructional Hours |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | 6                   |
| IV                 | <b>Numerical Aptitude</b><br>Introduction - Divisibility Test -Problems on Numbers, Average, Percentage, Profit & Loss –Unit Assessment AUA103, AUA104, AUA105, AUA106                                                                                                                                                                    |                                                       |                     |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | Instructional Hours |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | 8                   |
| V                  | <b>Logical Reasoning</b><br>Number Series, Letter Series, Coding & Decoding - Assessment AUA107, AUA108                                                                                                                                                                                                                                   |                                                       |                     |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | Instructional Hours |
|                    |                                                                                                                                                                                                                                                                                                                                           |                                                       | 4                   |

| Total Hours                        |     |                                                                          |     |     |     |     |                      |     |            | 36 Hrs |       |       |      |
|------------------------------------|-----|--------------------------------------------------------------------------|-----|-----|-----|-----|----------------------|-----|------------|--------|-------|-------|------|
|                                    |     |                                                                          |     |     |     |     |                      |     |            |        |       |       |      |
| Session                            |     | Topics                                                                   |     |     |     |     |                      |     |            |        |       | Unit  |      |
| 1                                  |     | Introduction & Orientation –Shy Barrier                                  |     |     |     |     |                      |     |            |        |       | 1     |      |
| 2                                  |     | Communication Pre Assessment APR101                                      |     |     |     |     |                      |     |            |        |       | 1     |      |
| 3                                  |     | Communication Pre Assessment APR101                                      |     |     |     |     |                      |     |            |        |       | 1     |      |
| 4                                  |     | Communication Pre Assessment APR101                                      |     |     |     |     |                      |     |            |        |       | 1     |      |
| 5                                  |     | Speaking Skills - Communication skills                                   |     |     |     |     |                      |     |            |        |       | 2     |      |
| 6                                  |     | Speech Craft - My Buddy – APO101                                         |     |     |     |     |                      |     |            |        |       | 2     |      |
| 7                                  |     | Speech Craft - My Buddy – APO101                                         |     |     |     |     |                      |     |            |        |       | 2     |      |
| 8                                  |     | Speech Craft - My Buddy – APO101                                         |     |     |     |     |                      |     |            |        |       | 2     |      |
| 9                                  |     | Speech Craft -Chart Presentation-APO102                                  |     |     |     |     |                      |     |            |        |       | 2     |      |
| 10                                 |     | Speech Craft -Chart Presentation-APO102                                  |     |     |     |     |                      |     |            |        |       | 2     |      |
| 11                                 |     | Speech Craft -Chart Presentation-APO102                                  |     |     |     |     |                      |     |            |        |       | 2     |      |
| 12                                 |     | Speech Craft -Chart Presentation-APO102                                  |     |     |     |     |                      |     |            |        |       | 2     |      |
| 13                                 |     | Tenses - Introduction                                                    |     |     |     |     |                      |     |            |        |       | 3     |      |
| 14                                 |     | Usage of Tenses - Common Error in English                                |     |     |     |     |                      |     |            |        |       | 3     |      |
| 15                                 |     | Common Errors in Spoken communication                                    |     |     |     |     |                      |     |            |        |       | 3     |      |
| 16                                 |     | Synonyms & Antonyms                                                      |     |     |     |     |                      |     |            |        |       | 3     |      |
| 17                                 |     | Numerical Aptitude - Introduction                                        |     |     |     |     |                      |     |            |        |       | 4     |      |
| 18                                 |     | Numerical Aptitude - Problems on Divisibility Test                       |     |     |     |     |                      |     |            |        |       | 4     |      |
| 19                                 |     | Numerical Aptitude – Problems on Numbers                                 |     |     |     |     |                      |     |            |        |       | 4     |      |
| 20                                 |     | Numerical Aptitude - Average                                             |     |     |     |     |                      |     |            |        |       | 4     |      |
| 21                                 |     | Numerical Aptitude - Percentage                                          |     |     |     |     |                      |     |            |        |       | 4     |      |
| 22                                 |     | Logical Reasoning – Number & Letter Series                               |     |     |     |     |                      |     |            |        |       | 5     |      |
| 23                                 |     | Logical Reasoning – Coding & Decoding                                    |     |     |     |     |                      |     |            |        |       | 5     |      |
| 24                                 |     | APO103, APO104 – Post Evaluation Assessment                              |     |     |     |     |                      |     |            |        |       | 3,4,5 |      |
| Tools for Assessment (25 Marks)    |     |                                                                          |     |     |     |     |                      |     |            |        |       |       |      |
| Communication Assessments - Novice |     | Proctored Online Assessments in Quantitative & Verbal Aptitude – Level I |     |     |     |     |                      |     | Attendance |        | Total |       |      |
| 10                                 |     | 10                                                                       |     |     |     |     |                      |     | 5          |        | 25    |       |      |
| Mapping                            |     |                                                                          |     |     |     |     |                      |     |            |        |       |       |      |
| PO/PSO                             | 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     | H    |
| CO2                                | M   | H                                                                        | H   | H   | M   | H   | H                    | H   | M          | H      | H     | H     | H    |
| CO3                                | M   | H                                                                        | H   | H   | M   | H   | M                    | H   | M          | H      | H     | H     | H    |
| CO4                                | H   | H                                                                        | M   | M   | M   | H   | M                    | M   | H          | H      | M     | M     | H    |
| CO5                                | H   | H                                                                        | M   | M   | M   | H   | H                    | M   | H          | H      | M     | M     | H    |
| H-High; M-Medium; L-Low            |     |                                                                          |     |     |     |     |                      |     |            |        |       |       |      |
| Course designed by                 |     |                                                                          |     |     |     |     | Verified by Chairman |     |            |        |       |       |      |
|                                    |     |                                                                          |     |     |     |     |                      |     |            |        |       |       |      |

| Course Code                                  |                                                                     | Title                                                                                                         |                               |                    |
|----------------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|-------------------------------|--------------------|
| 24U1FCH303                                   |                                                                     | Part–I: Le Français Pour L'hôtellerie et Restauration – III                                                   |                               |                    |
| Semester: III                                |                                                                     | 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            | Spelling Test      |
| CO 3                                         | Practice reading and learn the tenses                               |                                                                                                               | Lecture/ Video Lessons        | Verbal Test        |
| 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                                   |                                                                     | Department of French                                                                                          |                               |                    |
| Course Content                               |                                                                     |                                                                                                               | Instructional Hours / Week: 3 |                    |
| Unit                                         | Description                                                         |                                                                                                               | Text Book                     | Chapters           |
| I                                            | A l'hôtel<< Minakshi>>                                              |                                                                                                               | 1                             | 1                  |
| Instructional Hours                          |                                                                     |                                                                                                               |                               | 9                  |
| Suggested Learning Methods: Worksheet        |                                                                     |                                                                                                               |                               |                    |
| II                                           | Je suis vraiment vexé                                               |                                                                                                               | 1                             | 2                  |
| Instructional Hours                          |                                                                     |                                                                                                               |                               | 9                  |
| Suggested Learning Methods: Kahoot App       |                                                                     |                                                                                                               |                               |                    |
| III                                          | Au restaurant                                                       |                                                                                                               | 1                             | 3                  |
| Instructional Hours                          |                                                                     |                                                                                                               |                               | 9                  |
| Suggested Learning Methods: Audio & Visual   |                                                                     |                                                                                                               |                               |                    |
| IV                                           | Des renseignements                                                  |                                                                                                               | 1                             | 4                  |
| Instructional Hours                          |                                                                     |                                                                                                               |                               | 9                  |
| Suggested Learning Methods: Dialogue Writing |                                                                     |                                                                                                               |                               |                    |

|                                                          |                |                                                                 |     |        |     |            |     |                      |      |             |      |       |      |
|----------------------------------------------------------|----------------|-----------------------------------------------------------------|-----|--------|-----|------------|-----|----------------------|------|-------------|------|-------|------|
| V                                                        | Regler la note |                                                                 |     |        |     |            |     | 1                    |      | 5           |      |       |      |
| Instructional Hours                                      |                |                                                                 |     |        |     |            |     |                      |      | 9           |      |       |      |
| Suggested Learning Methods: Translating simple sentences |                |                                                                 |     |        |     |            |     |                      |      |             |      |       |      |
| Total Hours                                              |                |                                                                 |     |        |     |            |     |                      |      | 45          |      |       |      |
| Text Books                                               |                | L’Hotellerie et le tourisme A l’ Hotel – Madangaopalane         |     |        |     |            |     |                      |      |             |      |       |      |
| Reference Books                                          |                | Saison1                                                         |     |        |     |            |     |                      |      |             |      |       |      |
| Web. URLs                                                |                | Lingua.com, Duolingo App, Learn French by podcast (spotify app) |     |        |     |            |     |                      |      |             |      |       |      |
| Tools for Assessment (20 Marks)                          |                |                                                                 |     |        |     |            |     |                      |      |             |      |       |      |
| CIAI                                                     |                | CIAII                                                           |     | CIAIII |     | Assignment |     | Spelling Test        |      | Verbal Test |      | Total |      |
| 4                                                        |                | 4                                                               |     | 5      |     | 2          |     | 2                    |      | 3           |      | 20    |      |
| Mapping                                                  |                |                                                                 |     |        |     |            |     |                      |      |             |      |       |      |
| CO\PO                                                    | PO1            | PO2                                                             | PO3 | PO4    | PO5 | PO6        | PO7 | PO8                  | PSO1 | PSO2        | PSO3 | PSO4  | PSO5 |
| CO1                                                      | -              | -                                                               | H   | M      | H   | H          | -   | -                    | L    | M           | L    | H     | M    |
| CO2                                                      | -              | -                                                               | H   | L      | H   | M          | -   | -                    | M    | H           | L    | H     | L    |
| CO3                                                      | -              | -                                                               | -   | M      | M   | H          | -   | -                    | M    | L           | M    | H     | L    |
| CO4                                                      | -              | -                                                               | L   | M      | L   | H          | -   | -                    | L    | H           | M    | L     | H    |
| CO5                                                      | -              | -                                                               | L   | -      | H   | -          | -   | -                    | L    | L           | L    | H     | M    |
| H-High; M-Medium; L-Low                                  |                |                                                                 |     |        |     |            |     |                      |      |             |      |       |      |
| Course designed by                                       |                |                                                                 |     |        |     |            |     | Verified by Chairman |      |             |      |       |      |
| D. BALAJI                                                |                |                                                                 |     |        |     |            |     | D. BALAJI            |      |             |      |       |      |

| Course Code                                                | Title                                                                                                                                                                                                                                                                                                                 |                                |                    |
|------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U2ENG303                                                 | Part II Communicative English Practical – I                                                                                                                                                                                                                                                                           |                                |                    |
| Semester: III                                              | Credits: 3                                                                                                                                                                                                                                                                                                            | CIA: 30 Marks                  | ESE: 45 Marks      |
| (Common to all UG Programmes)                              |                                                                                                                                                                                                                                                                                                                       |                                |                    |
| Course Objective                                           | To equip students with practical English language skills that enhance their ability to communicate effectively focusing on LSRW Skills                                                                                                                                                                                |                                |                    |
| Course Category                                            | Skill Development                                                                                                                                                                                                                                                                                                     |                                |                    |
| Development Needs                                          | Global                                                                                                                                                                                                                                                                                                                |                                |                    |
| Course Description                                         | SD: Helps to develop LSRW skill                                                                                                                                                                                                                                                                                       |                                |                    |
| Course Outcomes                                            |                                                                                                                                                                                                                                                                                                                       | Teaching Methods               | Assessment Methods |
| CO 1                                                       | Demonstrate improved listening skills, able to understand and analyze spoken English in various contexts                                                                                                                                                                                                              | CALL                           | Reflective Journal |
| CO 2                                                       | Exhibit effective spoken English skills, with clarity in pronunciation and fluency                                                                                                                                                                                                                                    | CILL                           | Reflective Journal |
| CO 3                                                       | Display reading comprehension skills by interpreting different types of English texts                                                                                                                                                                                                                                 | CILL                           | Dialogue Creation  |
| CO 4                                                       | Develop structured, coherent written communication for personal and professional use                                                                                                                                                                                                                                  | CALL                           | Dialogue Creation  |
| CO 5                                                       | Integrate all four language skills to communicate effectively in real-life scenarios                                                                                                                                                                                                                                  | CALL                           | GD                 |
| Offered by                                                 | Department of English                                                                                                                                                                                                                                                                                                 |                                |                    |
| Course Content                                             |                                                                                                                                                                                                                                                                                                                       | Instructional Hours / Week : 4 |                    |
| Unit                                                       | Description                                                                                                                                                                                                                                                                                                           | Text Book                      | Chapters           |
| I                                                          | <b>Listening Skills:</b><br>Types of Listening: Active, critical, and empathetic listening, Listening for gist and specific information, Note-taking strategies<br><b>Exercises: Audio Comprehension Exercises, Listening to Speeches, and Group Listening Activities</b>                                             | 1                              | 1-3                |
| Instructional Hours                                        |                                                                                                                                                                                                                                                                                                                       |                                | 12                 |
| <b>Suggested Learning Methods : Cooperative Learning</b>   |                                                                                                                                                                                                                                                                                                                       |                                |                    |
| II                                                         | <b>Speaking Skills:</b><br>Pronunciation, intonation, and stress patterns, Fluency-building techniques, Engaging in conversations and small talk. Public speaking fundamentals: tone, clarity, and expression<br><b>Exercises: Role-plays, extemporaneous speaking, and short speeches</b>                            | 1                              | 4-6                |
| Instructional Hours                                        |                                                                                                                                                                                                                                                                                                                       |                                | 12                 |
| <b>Suggested Learning Methods : Inquiry Based Learning</b> |                                                                                                                                                                                                                                                                                                                       |                                |                    |
| III                                                        | <b>Reading Skills:</b><br>Skimming and Scanning Techniques Reading Comprehension Strategies for Technical and General Texts, Vocabulary Development through Context, Critical Reading, and Analysis<br><b>Exercises: Reading Passages with Comprehension Questions, Vocabulary Exercises, and Summarization tasks</b> | 1                              | 7-9                |
| Instructional Hours                                        |                                                                                                                                                                                                                                                                                                                       |                                | 12                 |
| <b>Suggested Learning Methods : Classroom Activity</b>     |                                                                                                                                                                                                                                                                                                                       |                                |                    |

|                                                 |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  |              |     |      |      |      |      |      |
|-------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|--------------------------|-------------------------|------------------|--------------|-----|------|------|------|------|------|
| IV                                              | <b>Writing Skills:</b><br>Structuring Paragraphs and Essays, Essentials of Formal and Informal writing, Writing effective E-mails, Reports, and Memos. Punctuation, grammar, and editing basics<br><b>Exercises: Essay writing, drafting business emails, and peer feedback on written work</b>                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         | 1                | 10-13        |     |      |      |      |      |      |
|                                                 | <b>Instructional Hours</b>                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  | 12           |     |      |      |      |      |      |
|                                                 | <b>Suggested Learning Methods : Direct Method</b>                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  |              |     |      |      |      |      |      |
| V                                               | <b>Integrated Language Skills:</b><br>Practicing workplace scenarios: Group Discussions, Presentations, and Interviews, idioms, Proverbs and real life Simulations. Cross-cultural communication and adapting language to the audience<br><b>Exercises: Case studies, Simulations, Group Discussions, and Presentations</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         | 1                | 14-17        |     |      |      |      |      |      |
|                                                 | <b>Instructional Hours</b>                                                                                                                                                                                                                                                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  | 12           |     |      |      |      |      |      |
|                                                 | <b>Suggested Learning Methods : Activity Based Learning</b>                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  |              |     |      |      |      |      |      |
| <b>Total Hours</b>                              |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         | 60 Hrs           |              |     |      |      |      |      |      |
| <b>Text Books</b>                               |                                                                                                                                                                                                                                                                                                                             | 1. Richards, Jack. C with Jonathan Hull and Susan Proctor New Interchange: <b>English for International Communication</b> .<br>2. <b>"English for the Real World"</b> by Susan B. Anker<br>3. <b>"Academic Encounters: Life in Society (Reading, Study Skills, and Writing)"</b> by Jessica Williams<br>4. <b>"English for Academic Purposes: A Comprehensive Overview of EAP and How it is Best Taught and Learnt"</b> by R.R. Jordan<br>5. <b>"Communication Skills in English"</b> by Shalini Aggarwal |                           |                          |                         |                  |              |     |      |      |      |      |      |
| <b>Reference Books</b>                          |                                                                                                                                                                                                                                                                                                                             | 1. M Ashraf Rizvi, <b>"Effective Technical Communication"</b> , McGraw-Hill, 2 <sup>nd</sup> Edition, New Delhi, 2018<br>2. <b>"Practical English Usage"</b> by Michael Swan<br>3. <b>"Oxford Guide to Effective Writing and Speaking"</b> by John Seely<br>4. <b>"New International Business English"</b> by Leo Jones and Richard Alexander                                                                                                                                                             |                           |                          |                         |                  |              |     |      |      |      |      |      |
| <b>Web. URLs</b>                                |                                                                                                                                                                                                                                                                                                                             | <a href="https://learnenglish.britishcouncil.org">https://learnenglish.britishcouncil.org</a><br><a href="https://www.usingenglish.com">https://www.usingenglish.com</a>                                                                                                                                                                                                                                                                                                                                  |                           |                          |                         |                  |              |     |      |      |      |      |      |
| <b>Tools for Assessment (30 Marks) Internal</b> |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  |              |     |      |      |      |      |      |
| <b>Cue Card</b>                                 | <b>Reading Aloud</b>                                                                                                                                                                                                                                                                                                        | <b>Pronunciation Drills</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | <b>Reflective Journal</b> | <b>Dialogue Creation</b> | <b>Group Discussion</b> | <b>Total</b>     |              |     |      |      |      |      |      |
| 4                                               | 4                                                                                                                                                                                                                                                                                                                           | 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 7                         | 7                        | 4                       | 30               |              |     |      |      |      |      |      |
| <b>Tools for Assessment (45 Marks) Internal</b> |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  |              |     |      |      |      |      |      |
| <b>Story Sequencing</b>                         |                                                                                                                                                                                                                                                                                                                             | <b>Presentation</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                           | <b>Record</b>            |                         | <b>Viva Voce</b> | <b>Total</b> |     |      |      |      |      |      |
| 15                                              |                                                                                                                                                                                                                                                                                                                             | 15                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                           | 10                       |                         | 5                | 45           |     |      |      |      |      |      |
| <b>Mapping</b>                                  |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          |                         |                  |              |     |      |      |      |      |      |
| CO \ PO                                         | PO1                                                                                                                                                                                                                                                                                                                         | PO2                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | PO3                       | PO4                      | PO5                     | PO6              | PO7          | PO8 | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
| CO1                                             | H                                                                                                                                                                                                                                                                                                                           | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | H                         | L                        | H                       | H                | H            | H   | H    | H    | M    | H    | M    |
| CO2                                             | H                                                                                                                                                                                                                                                                                                                           | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | H                         | L                        | H                       | H                | H            | H   | H    | H    | M    | H    | M    |
| CO3                                             | H                                                                                                                                                                                                                                                                                                                           | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | H                         | L                        | H                       | H                | H            | H   | H    | H    | M    | H    | M    |
| CO4                                             | H                                                                                                                                                                                                                                                                                                                           | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | H                         | L                        | H                       | H                | H            | H   | H    | H    | M    | H    | H    |
| CO5                                             | 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</b>      |                  |              |     |      |      |      |      |      |
| Dr. Ritu Shepherd                               |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                           |                          | Dr. R. Malathi          |                  |              |     |      |      |      |      |      |

| Course Code                                                                     | Title                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                |                                |
|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------------------|
| 24U3CHC307                                                                      | Core Paper VII – 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>Indian Knowledge System: Ancient Methods of Cooking Foods:</b> Paka Vidhi, Aupasana, Khecara, Koshti, Vikara, Bhuvana, Ghritapaaka, Kritanna, Pachana, Rasa Yoga, Samskara, Yajna. <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                              |
| Instructional Hours                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                | 9                              |
| Suggested Learning Methods : Lecture Based Learning on Quantity Food Production |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                |                                |
| 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                              |
| Instructional Hours                                                             |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                | 9                              |
| Suggested Learning Methods : Group Learning on Menu Planning                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                |                                |
| 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.                                                                                                                                                                                                                                                                                           | 5                              | 2, 5, 6, 7                     |
|                                                                                 | <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> - Biriyan varieties & Pulao varieties, Objectives of dum cooking                                                                                                                                                                                                             | 3                              | 9, 2                           |

| Instructional Hours                                                      |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             | 9         |       |      |
|--------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|----------------------------------------------------------------------------------------------------------------------------|---------|-----|------------|-----|----------------------|------|-----------------------------|-----------|-------|------|
| Suggested Learning Methods : Experienced Learning on Tandoori Cuisine    |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             |           |       |      |
| IV                                                                       | Indian Breakfast - 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 |       |      |
| Instructional Hours                                                      |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             | 9         |       |      |
| Suggested Learning Methods: Experienced Learning on Indian Breakfast     |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             |           |       |      |
| V                                                                        | Masalas-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<br><b>Festival dishes of India</b> – Pongal, Onam, Ramzan-Famous recipe |        |                                                                                                                            |         |     |            |     |                      |      | 1                           | 3         |       |      |
|                                                                          |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      | 2                           | 5         |       |      |
| Instructional Hours                                                      |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             | 9         |       |      |
| Suggested Learning Methods: Lecture based Learning on usages of Masalas. |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             |           |       |      |
| Total Hours                                                              |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             | 45        |       |      |
| Text Books                                                               |                                                                                                                                                                                                                                                                                                               |        | 1. Philip E. Thangam, <b>Modern Cookery, Vol-I</b> , Orient Longman Pvt Ltd, Fifth Edition, 2003.                          |         |     |            |     |                      |      |                             |           |       |      |
|                                                                          |                                                                                                                                                                                                                                                                                                               |        | 2. B. K. Chakravarthi & Subhra Chakraborty, <b>Making of a Chef</b> , CBS Publishers & Distributors, Second Edition, 1998. |         |     |            |     |                      |      |                             |           |       |      |
|                                                                          |                                                                                                                                                                                                                                                                                                               |        | 3. Philip E. Thangam, <b>Modern Cookery, Vol – II</b> , Orient Longman Pvt Ltd, Fifth Edition, 2003.                       |         |     |            |     |                      |      |                             |           |       |      |
|                                                                          |                                                                                                                                                                                                                                                                                                               |        | 4. Parvinder. S. Bali, <b>Quantity Food Production Operations &amp; Indian Cuisine</b> , First Edition, 2011.              |         |     |            |     |                      |      |                             |           |       |      |
|                                                                          |                                                                                                                                                                                                                                                                                                               |        | 5. Vimla Patil, <b>Food Heritage and India</b> , Vakils, Feffer & Simons Ltd, Fourth Edition, 1999.                        |         |     |            |     |                      |      |                             |           |       |      |
| Reference Books                                                          |                                                                                                                                                                                                                                                                                                               |        | 1. The Culinary Institute of America, <b>The Professional Chef</b> , John Weily & Sons, Seventh Edition, 1996.             |         |     |            |     |                      |      |                             |           |       |      |
| Tools for Assessment (20 Marks)                                          |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             |           |       |      |
| CIA I                                                                    |                                                                                                                                                                                                                                                                                                               | CIA II |                                                                                                                            | CIA III |     | Assignment |     | Seminar              |      | Contribution in Dept Events |           | Total |      |
| 4                                                                        |                                                                                                                                                                                                                                                                                                               | 4      |                                                                                                                            | 5       |     | 2          |     | 2                    |      | 3                           |           | 20    |      |
| Mapping                                                                  |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             |           |       |      |
| CO \ PO                                                                  | PO1                                                                                                                                                                                                                                                                                                           | PO2    | PO3                                                                                                                        | PO4     | PO5 | PO6        | PO7 | PO8                  | PSO1 | PSO2                        | PSO3      | PSO4  | PSO5 |
| CO1                                                                      | H                                                                                                                                                                                                                                                                                                             | M      | H                                                                                                                          | -       | H   | H          | H   | H                    | H    | H                           | H         | M     | M    |
| CO2                                                                      | M                                                                                                                                                                                                                                                                                                             | L      | H                                                                                                                          | -       | M   | M          | H   | H                    | H    | H                           | M         | H     | M    |
| CO3                                                                      | H                                                                                                                                                                                                                                                                                                             | M      | H                                                                                                                          | M       | H   | H          | M   | M                    | H    | M                           | H         | H     | H    |
| CO4                                                                      | H                                                                                                                                                                                                                                                                                                             | H      | M                                                                                                                          | -       | H   | H          | H   | H                    | M    | H                           | H         | H     | H    |
| CO5                                                                      | H                                                                                                                                                                                                                                                                                                             | H      | H                                                                                                                          | -       | M   | H          | H   | H                    | H    | H                           | H         | M     | H    |
| H-High; M-Medium; L-Low                                                  |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     |                      |      |                             |           |       |      |
| Course designed by                                                       |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     | Verified by Chairman |      |                             |           |       |      |
| R. PRAHADEESWARAN                                                        |                                                                                                                                                                                                                                                                                                               |        |                                                                                                                            |         |     |            |     | R. PRAHADEESWARAN    |      |                             |           |       |      |

| Course Code                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Title                                                                                                                                                                                                                                                                                                   |                                |                    |            |
|----------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|------------|
| 24U3CHC308                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Core Paper VIII – 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                                                              | Classification of alcoholic beverages: Fermented, Brewed and Fermented and Distilled. Alcoholic strength- Alcoholic Drinks and their strength. Wine: Definition, Classification of wine according to colour, taste and content. The Grape: Constituents of the grapes, Well known red & white grapes used in wine production Factors affecting quality of wine. Production of Still, White & Rose Wine. Wine Tasting – Steps of wine tasting, The tongue, Colour, aroma & taste, Wine tasting procedures, Faults in wine Naming of wine. |                                                                                                                                                                                                                                                                                                         |                                | 1                  | 20, 21, 22 |
| Instructional Hours                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                         |                                |                    | 9          |
| Suggested Learning Methods : Experienced Learning on Wines     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                         |                                |                    |            |
| II                                                             | Fortified wines: Meaning, Types, Production, Styles and brand names of the following: Sherry, Port, Madeira, Marsala, Malaga. Aromatized wines: Meaning- Vermouth. Ingredients used, Production method, Styles of vermouth, Brand names, Service of Vermouth. Other aromatized wines: Dubonnet, St.Raphael, Lillet, Byrrh, Cap corse. Bitters: Meaning: Campari, Angostura, Amer Picon, Suze,Underberg, Cynar, Orange bitters, Peach bitters.                                                                                            |                                                                                                                                                                                                                                                                                                         |                                | 1                  | 23, 24     |
| Instructional Hours                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                         |                                |                    | 9          |
| Suggested Learning Methods : Group Learning on Fortified Wines |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                                                                                                         |                                |                    |            |
| III                                                            | Sparkling wines: 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>              |                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                   |                   |                |                                    |              |            |                             |             |             |             |             |             |
| <b>IV</b>                                                                                  | <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.<br><b>Wines of India</b> - Maharashtra, Pune, Karnataka, Goa.<br><b>Wines of Italy</b> –Wine Laws and Wine, Producing Regions.<br><b>Wines of Germany</b>                                                | 1                                                                                                                                                                                 | 25, 29            |                |                                    |              |            |                             |             |             |             |             |             |
| <b>Instructional Hours</b>                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                   | <b>9</b>          |                |                                    |              |            |                             |             |             |             |             |             |
| <b>Suggested Learning Methods: Lecture Based Learning on Wines of different countries.</b> |                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                   |                   |                |                                    |              |            |                             |             |             |             |             |             |
| <b>V</b>                                                                                   | <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<br><b>Compiling a wine &amp; drink list:</b> Attractiveness, Legibility. | 1                                                                                                                                                                                 | 30                |                |                                    |              |            |                             |             |             |             |             |             |
| <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 Mac graw hill, 2009.<br>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> |
| <b>CO1</b>                                                                                 | H                                                                                                                                                                                                                                                                                                                                                                                               | M                                                                                                                                                                                 | M                 | -              | M                                  | M            | -          | H                           | H           | L           | M           | H           | H           |
| <b>CO2</b>                                                                                 | H                                                                                                                                                                                                                                                                                                                                                                                               | H                                                                                                                                                                                 | L                 | -              | -                                  | M            | M          | H                           | H           | L           | M           | H           | H           |
| <b>CO3</b>                                                                                 | M                                                                                                                                                                                                                                                                                                                                                                                               | H                                                                                                                                                                                 | L                 | -              | -                                  | M            | L          | H                           | H           | L           | M           | H           | H           |
| <b>CO4</b>                                                                                 | M                                                                                                                                                                                                                                                                                                                                                                                               | M                                                                                                                                                                                 | M                 | L              | L                                  | M            | M          | H                           | H           | M           | L           | H           | H           |
| <b>CO5</b>                                                                                 | 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                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                   |                   |                |                                    |              |            | R. PRAHADEESWARAN           |             |             |             |             |             |

| Course Code                                                        |                                                                 | Title                                                                                                                                       |                                |                                   |
|--------------------------------------------------------------------|-----------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|-----------------------------------|
| 24U3CHP309                                                         |                                                                 | Core Paper IX – Indian Cookery Practical                                                                                                    |                                |                                   |
| Semester: III                                                      |                                                                 | Credits: 4                                                                                                                                  | CIA: 40 Marks                  | ESE: 60 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                |
| CO1                                                                | Acquire knowledge on Quantity food production                   |                                                                                                                                             | Activity Based learning        | Food Preparation and Presentation |
| CO2                                                                | Understanding how to prepare Tandoori dishes                    |                                                                                                                                             | Activity Based learning        | Food Preparation and Presentation |
| CO3                                                                | Apply method of preparing breakfast varieties, snacks varieties |                                                                                                                                             | Activity Based learning        | Food Preparation and Presentation |
| CO4                                                                | Acquire knowledge on various regional food preparation          |                                                                                                                                             | Activity Based learning        | Food Preparation and Presentation |
| CO5                                                                | 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 : 4 |                                   |
| 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<br>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- Andrapradesh Kashmiri                                                                            |                                |                                   |
| 9                                                                  |                                                                 | Starters/Rice or Bread/Gravy or Dry/Sweet-Gujarathi, Rajasthani                                                                             |                                |                                   |
| 10                                                                 |                                                                 | Starters/Rice or Bread/Gravy or Dry/Sweet- Bengali, Punjabi, Goan                                                                           |                                |                                   |
| Instructional Hours                                                |                                                                 |                                                                                                                                             |                                | 60                                |
| Suggested Learning Methods: Demonstration and Experienced Learning |                                                                 |                                                                                                                                             |                                |                                   |

|                                        |                                                                     |                                                                                                                                                                                                                                                                                                                                      |            |            |                          |            |               |                             |                              |             |             |              |             |
|----------------------------------------|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|--------------------------|------------|---------------|-----------------------------|------------------------------|-------------|-------------|--------------|-------------|
| <b>Text Books</b>                      |                                                                     | 1. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> ELST Hodder & Stoughton, Eighth Edition, 1995.<br>2. Philip E. Thangam, <b>Modern Cookery</b> , Vol-I,Orient Longman Pvt Ltd, Fifth Edition, 2003.<br>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> , John Weily & Sons, SeventhEdition, 1996.<br>2. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> ,Cambridge University Press, Fifth Edition, 2008.                                                                   |            |            |                          |            |               |                             |                              |             |             |              |             |
| <b>Tools for Assessment (40 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> |             |
| 5                                      | 5                                                                   |                                                                                                                                                                                                                                                                                                                                      |            |            | 5                        |            | 10            | 10                          | 5                            |             |             | 40           |             |
| <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          | -          | H                        | L          | M             | H                           | H                            | H           | M           | H            | H           |
| <b>CO2</b>                             | H                                                                   | H                                                                                                                                                                                                                                                                                                                                    | H          | -          | H                        | H          | H             | H                           | H                            | H           | H           | H            | H           |
| <b>CO3</b>                             | M                                                                   | H                                                                                                                                                                                                                                                                                                                                    | H          | -          | M                        | -          | H             | M                           | M                            | H           | H           | M            | H           |
| <b>CO4</b>                             | H                                                                   | M                                                                                                                                                                                                                                                                                                                                    | M          | H          | L                        | H          | L             | H                           | H                            | M           | H           | H            | M           |
| <b>CO5</b>                             | 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                      |                                                                     |                                                                                                                                                                                                                                                                                                                                      |            |            |                          |            |               | R. PRAHADEESWARAN           |                              |             |             |              |             |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Title                                                                             |                                |                        |                 |
|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|--------------------------------|------------------------|-----------------|
| 24U3CHA304                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Allied Paper IV - Front Office Operations                                         |                                |                        |                 |
| Semester: III                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Credits: 3                                                                        | CIA: 20 Marks                  | ESE: 55 Marks          |                 |
| Course Objective                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                      | To impart knowledge on Front Office and bell desk operations.                     |                                |                        |                 |
| Course Category                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Employability, Skill Development                                                  |                                |                        |                 |
| Development Needs                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Local / Regional / Global                                                         |                                |                        |                 |
| 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 : 3 |                        |                 |
| 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.<br><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         |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                   |                                |                        | 9               |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                   |                                |                        |                 |
| 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<br>1                 | 5<br>4, 5, 6, 7 |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                   |                                |                        | 9               |
| Suggested Learning Methods : Group Learning         |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                   |                                |                        |                 |
| III                                                 | <b>Reservations:</b> Importance, Processing of Reservation Request, Types of Reservation, Modes of Reservation Inquiry, Sources of Reservation.<br><b>Systems of Reservation:</b> Manual / Automatic Systems of Reservation, Group Reservation, Over Booking                                                                                                                                                                                         |                                                                                   |                                | 1<br>2                 | 7<br>8          |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                   |                                |                        | 9               |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                                                   |                                |                        |                 |

|                                                          |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      |                                    |          |      |              |  |
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| IV                                                       | <b>Registration:</b> Pre-Registration, Registration – Form C, passport and visa, Registration Records, Registration Process.<br><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>9</b> |      |              |  |
| <b>Suggested Learning Methods: Experiential Learning</b> |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      |                                    |          |      |              |  |
| 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.<br><b>Guest Complaints:</b> Types of Guest Complaints, Handling Guest Complaints |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             | 1    |                                    | 9        |      |              |  |
|                                                          | <b>Instructional Hours</b>                                                                                                                                                                                                                                             |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      |                                    | <b>9</b> |      |              |  |
| <b>Suggested Learning Methods: Role Play</b>             |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      |                                    |          |      |              |  |
| <b>Total Hours</b>                                       |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      | <b>45</b>                          |          |      |              |  |
| <b>Text Books</b>                                        |                                                                                                                                                                                                                                                                        |               |     | 1. Jatashankar R. Tewari, <b>Hotel Front Office Operations and Management</b> , Oxford University Press, First Edition - 2009.<br>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.                                                                                                                   |     |                   |     |                             |      |                                    |          |      |              |  |
| <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>                                           |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      |                                    |          |      |              |  |
| 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                                  |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     |                             |      |                                    |          |      |              |  |
| <b>Course designed by</b>                                |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     | <b>Verified by Chairman</b> |      |                                    |          |      |              |  |
| B. TAMILSELVAN                                           |                                                                                                                                                                                                                                                                        |               |     |                                                                                                                                                                                                                                                           |     |                   |     | R. PRAHADEESWARAN           |      |                                    |          |      |              |  |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Title                                                                                                                                                                         |                                |                    |          |
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| 23U4CHS301                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Skill Enhancement Course – II 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                                                   | Introduction to Bakery & Confectionery: Definition, Principles of baking, Baking process. Food Safety & Sanitation, Formulas & Measurements. Bakery Equipments (Large & Small)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                               |                                | 2                  | 1        |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 3                  | 12       |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 1                  | 2        |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 4                  | 18, 24   |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                |                    | 6        |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                |                    |          |
| II                                                  | Functions of Ingredients in Bakery & Confectionery: Flour - Types and Uses, Spices & Flavourings – Uses, Extracts. Herbs and Spices. Egg - Composition, Grading, Storage and Sanitation. Yeast – Functions and Role of yeast during fermentation. Seasonings – Salt Uses. Sugar – Uses. Moistening Agent - Water, Fruit juices, milk, cream, spirits and alcohol. Shortening Agents - Butter, lard, Margarine, Shortenings and oils. Sweetening Agents - Syrup, Honey and Caramalization. Colouring Agents - Uses, Natural & Artificial colour. Raising Agents - Milk & Milk Products, Egg. Thickening Agents -Starches, Eggs, Chocolate, Galantine, Cream and Sugar. Leavening Agent -Mechanical, Chemical, Biological and Vapour pressure |                                                                                                                                                                               |                                | 2                  | 2, 4, 5  |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 1                  | 4, 14    |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 2                  | 15       |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                |                    | 12       |
| Suggested Learning Methods : Group Learning         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                |                    |          |
| III                                                 | Improvers And Emulsifiers: Improvers -Types of Improvers (Chemical & Natural) Emulsifiers - Agents (Egg, Oil, Water, Yogurt, Cream) Glyceryl Monostretrate (GMS), Lecithin and Gel. Bread Making, Faults & Remedies: Role of ingredients, Types                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 3                  | 2        |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                               |                                | 1                  | 6        |

|                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                |                   |                |                                    |              |            |                             |             |             |             |             |             |
|-----------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------------|----------------|------------------------------------|--------------|------------|-----------------------------|-------------|-------------|-------------|-------------|-------------|
|                                                           | (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>  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                |                   |                |                                    |              |            |                             |             |             |             |             |             |
| <b>IV</b>                                                 | <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.<br><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> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                |                   |                |                                    |              |            |                             |             |             |             |             |             |
| <b>V</b>                                                  | <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>                                         | 1. Wayne Gisslen - <b>Professional Bakery 6th Edition</b> ( Wiley 2013)<br>2. Yogambal and Ashok kumar – <b>Bakery and Confectionery</b> , Hodder & strong ton educational, London, Sixth Edition, 2002.<br>3. Sangeetha & Gupta, <b>Bread Bonaza</b> , oxford university press,Delhi, Second Edition, 2016.<br>4. John Krisslee, <b>Bakery and Confectionery</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 (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                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                |                   |                |                                    |              |            | R. PRAHADEESWARAN           |             |             |             |             |             |

| 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/<br>காணொளிப்பட<br>விளக்கம்                       | குழுத்திட்டம்                                                                                                                                   |
| CO 4                                                                                 | வார்த்தை அமைக்கும் திறன் பெறச்செய்தல்.                                      | விரிவுரை/ குழு<br>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<br>2.மெய் எழுத்துக்கள்<br>3.உயிர்மெய் எழுத்துக்கள்                                                                          |
| Instructional Hours                                                                  |                                                                             |                                                           | 6                                                                                                                                               |
| Suggested Learning Methods : எழுத்துக்களை எழுதும் மற்றும் வாசிக்கும் திறன் பெற்றமை   |                                                                             |                                                           |                                                                                                                                                 |
| II                                                                                   | சொல் அமைத்தல்                                                               | இலக்கணம்                                                  | 1.ஓர் எழுத்து ஒருமொழி<br>2.இரண்டுமாதல் ஐந்து எழுத்துச்சொற்கள்<br>3.தமிழ் மாதங்கள் பெயர்,கிழமைகளின் பெயர்<br>4.வண்ணங்கள் பெயர்,<br>5.சொல் ஆக்கம் |
| Instructional Hours                                                                  |                                                                             |                                                           | 6                                                                                                                                               |
| Suggested Learning Methods : எழுத்துக்களை கொண்டு சொற்களை உருவாக்கும் பயிற்சி பெற்றமை |                                                                             |                                                           |                                                                                                                                                 |
| III                                                                                  | தொடரமைப்பு                                                                  | தொடரமைப்பு                                                | 1.எழுவாய்<br>2.செயப்படுபொருள்                                                                                                                   |
| Instructional Hours                                                                  |                                                                             |                                                           | 6                                                                                                                                               |
| Suggested Learning Methods : சொற்களைக் கொண்டு தொடர் உருவாக்கும் பயிற்சி பெற்றமை      |                                                                             |                                                           |                                                                                                                                                 |
| IV                                                                                   | குறிப்பு எழுதுதல்                                                           | இலக்கணம்                                                  | 1.தொடரமைப்பு<br>2.பத்தி அமைப்பு                                                                                                                 |
| Instructional Hours                                                                  |                                                                             |                                                           | 6                                                                                                                                               |

|                                                                                  |               |               |            |                                                                                                                                                               |            |                |            |                             |                                   |                      |             |              |             |
|----------------------------------------------------------------------------------|---------------|---------------|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|------------|-----------------------------|-----------------------------------|----------------------|-------------|--------------|-------------|
| <b>Suggested Learning Methods :</b> பத்தி அமைப்பு உருவாக்கும் திறன் பெற்றற்றமை   |               |               |            |                                                                                                                                                               |            |                |            |                             |                                   |                      |             |              |             |
| <b>V</b>                                                                         | பிழைநீக்குதல் |               |            |                                                                                                                                                               | இலக்கணம்   |                |            |                             | 1.ஒற்றுப்பிழை<br>2.வாக்கியப் பிழை |                      |             |              |             |
| <b>Instructional Hours</b>                                                       |               |               |            |                                                                                                                                                               |            |                |            |                             |                                   |                      |             | <b>6</b>     |             |
| <b>Suggested Learning Methods :</b> இலக்கணப் பிழை இன்றி எழுதும் திறன் பெற்றற்றமை |               |               |            |                                                                                                                                                               |            |                |            |                             |                                   |                      |             |              |             |
| <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.<br>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> |             |
| <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/<br/>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<br>2. பாரதிதாசன்                                        | 1.1. தேசபக்திபாடல் தாயின் மணிக்கொடி பாரீர்<br>1.2. பாரதிதாசன் (தமிழ்மொழிபற்று- கனியிடை,தமிழுக்கும் அமுதென்று) |
| Instructional Hours                                                          |                                                          |                                                                      | 6                                                                                                             |
| Suggested Learning Methods : கவிதை எழுதும் திறன் பெற்றமை                     |                                                          |                                                                      |                                                                                                               |
| II                                                                           | பிழை நீக்குதல்                                           | இலக்கணம்                                                             | 2.1. சொற்பிழை நீக்கம்<br>2.2. தொடர் பிழை நீக்கம்<br>2.3. பத்தி எழுதச் செய்தல்                                 |
| Instructional Hours                                                          |                                                          |                                                                      | 6                                                                                                             |
| Suggested Learning Methods : வாக்கியங்களைப் பிழை இன்றி எழுதும் திறன் பெற்றமை |                                                          |                                                                      |                                                                                                               |
| III                                                                          | இலக்கணப் பயிற்சி அளித்தல்                                | இலக்கணம்                                                             | 3.1. தொகை நிலைத் தொடர்,<br>3.2. தொகா நிலைத்தொடர்<br>3.3. ஆகுபெயர் வகைகள்                                      |
| Instructional Hours                                                          |                                                          |                                                                      | 6                                                                                                             |
| Suggested Learning Methods : இலக்கணப் பிழை இன்றி எழுதும் பயிற்சி பெற்றமை     |                                                          |                                                                      |                                                                                                               |

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

| Course Code         | Title                                                                                                                                                                                                                                                                                                                                                       |               |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 24U4SEC302          | Skill Enhancement Course IV: Employability Enhancement Training                                                                                                                                                                                                                                                                                             |               |
| Semester: III       | Credits: 1                                                                                                                                                                                                                                                                                                                                                  | CIA: 25 Marks |
| Course Objective    | The aim of the course to train students on Employability skills.<br>To enhance their confidence in English Communication for professional and business scenario<br>To train them on advanced Quantitative aptitude.<br>To train students on proper usage of English Language<br>To develop awareness about professional career and develop a plan of action |               |
| Course Category     | Skill Development, Employability, Entrepreneurship                                                                                                                                                                                                                                                                                                          |               |
| Development Needs   | Global                                                                                                                                                                                                                                                                                                                                                      |               |
| Course Description  | This course is a part of series of 3 courses aimed at enhancing the industry readiness of the students. This series aims at honing their multiple intelligence like Numerical, Linguistic, and Logical, spatial and interpersonal intelligence there by enhance their employability in the campus placements.                                               |               |
| Course Outcomes     |                                                                                                                                                                                                                                                                                                                                                             |               |
| CO 1                | Students shall make a clear self-analysis and prepare to begin planning their career and personal profiling towards achieving their academic and professional goals.                                                                                                                                                                                        |               |
| CO 2                | In their endeavour towards improving their English communication, they will try our demonstrating presentation skills and public speaking. Level II                                                                                                                                                                                                         |               |
| CO 3                | Students will improve their grammar, reading comprehension, and verbal reasoning skills in English. They shall be prepared to crack any Verbal Aptitude rounds in the interview – Level I                                                                                                                                                                   |               |
| CO 4                | Students will develop their ability to effectively listen, comprehend, and respond to spoken language through focused practice and assessments.                                                                                                                                                                                                             |               |
| CO 5                | Students will strengthen their problem-solving abilities in Aptitude and logical reasoning topics and prepare themselves for clearing any aptitude round during the campus placements – Level II                                                                                                                                                            |               |
| Offered by          | NCPIR                                                                                                                                                                                                                                                                                                                                                       |               |
| Course Content      |                                                                                                                                                                                                                                                                                                                                                             |               |
| Unit                | Description                                                                                                                                                                                                                                                                                                                                                 |               |
| I                   | Introduction & Orientation<br>Course introduction - Training expectations - Pre-assessment - APR201<br>(Quantitative Aptitude) -APR 202 (Verbal), Career Planning & Student Profiling                                                                                                                                                                       |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                                             | 03            |
| II                  | Speaking Skills<br>Speech Craft Activities – Presentation Skills -Public Speaking- Assessments-APO201, APO202                                                                                                                                                                                                                                               |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                                             | 15            |
| III                 | Verbal Aptitude<br>Sentence correction based on SV Agreement - Reading Comprehension- Listen and comprehend- Unit Assessment – AUA201, AUA202, AUA203, Post Assessment - APO204                                                                                                                                                                             |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                                             | 06            |
| IV                  | Numerical Aptitude<br>Time speed distance, Problems on Trains, Boats & Streams, Time & Work, Pipes & Cistern – Unit Assessment – AUA204, AUA205, AUA206, AUA207, AUA208, Post Assessment - APO205                                                                                                                                                           |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                                             | 08            |

|                                         |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |
|-----------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|-----|-----|-----|-----|----------------------|-----|------------|------|--------|-------|------|
| V                                       | Logical & Non-Verbal Reasoning<br>Puzzles, Figure matrix, Figure Series, Mirror Image, Water Image – Unit Assessment<br>AUA209-AUA210 |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |
|                                         | Instructional Hours                                                                                                                   |                                                                           |     |     |     |     |                      |     |            |      |        | 04    |      |
| Total Hours                             |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      | 36 Hrs |       |      |
|                                         |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |
| Session                                 | Topics                                                                                                                                |                                                                           |     |     |     |     |                      |     |            |      |        | Unit  |      |
| 1                                       | Introduction & Orientation - APR201-APR202                                                                                            |                                                                           |     |     |     |     |                      |     |            |      |        | 1     |      |
| 2                                       | Career Planning & Personal Profiling                                                                                                  |                                                                           |     |     |     |     |                      |     |            |      |        | 1     |      |
| 3                                       | Presentation Skills - Input                                                                                                           |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 4                                       | Speaking Skills- Presentation Skills-APO201                                                                                           |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 5                                       | Speaking Skills- Presentation Skills -APO201                                                                                          |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 6                                       | Speaking Skills- Presentation Skills-APO201                                                                                           |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 7                                       | Speaking Skills- Presentation Skills-APO201                                                                                           |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 8                                       | Public Speaking Input                                                                                                                 |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 9                                       | Speaking Skills- Public Speaking-APO203                                                                                               |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 10                                      | Speaking Skills- Public Speaking-APO203                                                                                               |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 11                                      | Speaking Skills- Public Speaking-APO203                                                                                               |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 12                                      | Speaking Skills- Public Speaking-APO203                                                                                               |                                                                           |     |     |     |     |                      |     |            |      |        | 2     |      |
| 13                                      | Subject Verb Agreement                                                                                                                |                                                                           |     |     |     |     |                      |     |            |      |        | 3     |      |
| 14                                      | Sentence Correction based on SV Agreement                                                                                             |                                                                           |     |     |     |     |                      |     |            |      |        | 3     |      |
| 15                                      | Reading Comprehension                                                                                                                 |                                                                           |     |     |     |     |                      |     |            |      |        | 3     |      |
| 16                                      | Listen and Respond                                                                                                                    |                                                                           |     |     |     |     |                      |     |            |      |        | 3     |      |
| 17                                      | Quantitative Aptitude - Time speed distance                                                                                           |                                                                           |     |     |     |     |                      |     |            |      |        | 4     |      |
| 18                                      | Quantitative Aptitude - Problems on Trains                                                                                            |                                                                           |     |     |     |     |                      |     |            |      |        | 4     |      |
| 19                                      | Quantitative Aptitude -Boats & Streams                                                                                                |                                                                           |     |     |     |     |                      |     |            |      |        | 4     |      |
| 20                                      | Quantitative Aptitude -Time & Work                                                                                                    |                                                                           |     |     |     |     |                      |     |            |      |        | 4     |      |
| 21                                      | Quantitative Aptitude -Pipes & Cistern                                                                                                |                                                                           |     |     |     |     |                      |     |            |      |        | 5     |      |
| 22                                      | Nonverbal Reasoning – Puzzles, Figure Matrix                                                                                          |                                                                           |     |     |     |     |                      |     |            |      |        | 5     |      |
| 23                                      | Nonverbal Reasoning –Figure Series, Mirror Image, Water Image                                                                         |                                                                           |     |     |     |     |                      |     |            |      |        | 5     |      |
| 24                                      | Post Evaluation Assessment APO 204, APO 205                                                                                           |                                                                           |     |     |     |     |                      |     |            |      |        | 3,4,5 |      |
| Tools for Assessment (25 Marks)         |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |
| Communication Assessment - Intermediate |                                                                                                                                       | Proctored Online Assessments in Quantitative & Verbal Aptitude – Level II |     |     |     |     |                      |     | Attendance |      | Total  |       |      |
| 10                                      |                                                                                                                                       | 10                                                                        |     |     |     |     |                      |     | 5          |      | 25     |       |      |
| Mapping                                 |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |
| PO/PSO CO                               | 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     | H    |
| CO2                                     | M                                                                                                                                     | H                                                                         | H   | H   | M   | H   | H                    | H   | M          | H    | H      | H     | H    |
| CO3                                     | M                                                                                                                                     | H                                                                         | H   | H   | M   | H   | M                    | H   | M          | H    | H      | H     | H    |
| CO4                                     | H                                                                                                                                     | H                                                                         | M   | M   | M   | H   | M                    | M   | H          | H    | M      | M     | H    |
| CO5                                     | H                                                                                                                                     | H                                                                         | M   | M   | M   | H   | H                    | M   | H          | H    | M      | M     | H    |
| H-High; M-Medium; L-Low                 |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |
| Course designed by                      |                                                                                                                                       |                                                                           |     |     |     |     | Verified by Chairman |     |            |      |        |       |      |
|                                         |                                                                                                                                       |                                                                           |     |     |     |     |                      |     |            |      |        |       |      |

| Course Code                                                        |                                                          | Title                                                                                                                                                                                                                                                                                                                                                                           |                                |                                                 |
|--------------------------------------------------------------------|----------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|-------------------------------------------------|
| 23U4CHZ302                                                         |                                                          | Skill Enhancement Course – V 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                                              |
| Suggested Learning Methods: Demonstration and Experienced Learning |                                                          |                                                                                                                                                                                                                                                                                                                                                                                 |                                |                                                 |
| Text Books                                                         |                                                          | 1. Yogambal and Ashok kumar – <b>Bakery and Confectionery</b> , Hodder & strong ton educational, London, Sixth Edition, 2002.<br>2. Sangeetha & Gupta, <b>Bread Bonaza</b> , Oxford University Press, Delhi, Second Edition, 2016.<br>3. John Krisslee, <b>Bakery and Confectionery</b> .<br>4. Dinlan Manley, <b>Biscuit, Cracher &amp; Cookie Recipes for Food Industry</b> . |                                |                                                 |

|                                 |     |                                                              |     |                                                                                                   |     |                   |                      |        |      |        |      |                       |      |       |  |
|---------------------------------|-----|--------------------------------------------------------------|-----|---------------------------------------------------------------------------------------------------|-----|-------------------|----------------------|--------|------|--------|------|-----------------------|------|-------|--|
| Reference Books                 |     |                                                              |     | 1. Brenda Purton, <b>The Art of Sugar Craft</b> – Sugar Paste, Bounty Books, First Edition, 1996. |     |                   |                      |        |      |        |      |                       |      |       |  |
| Tools for Assessment (30 Marks) |     |                                                              |     |                                                                                                   |     |                   |                      |        |      |        |      |                       |      |       |  |
| Menu Knowledge                  |     | Plan of Work / Menu Preparation and Presentation / Compiling |     |                                                                                                   |     | Personal Grooming |                      | Test 1 |      | Test 2 |      | Observation Note Book |      | Total |  |
| 4                               |     | 4                                                            |     |                                                                                                   |     | 4                 |                      | 7      |      | 7      |      | 4                     |      | 30    |  |
| Mapping                         |     |                                                              |     |                                                                                                   |     |                   |                      |        |      |        |      |                       |      |       |  |
| CO \ PO                         | PO1 | PO2                                                          | PO3 | PO4                                                                                               | PO5 | PO6               | PO7                  | PO8    | PSO1 | PSO2   | PSO3 | PSO4                  | PSO5 |       |  |
| CO1                             | H   | L                                                            | M   | L                                                                                                 | H   | L                 | -                    | H      | H    | H      | H    | H                     | H    |       |  |
| CO2                             | H   | M                                                            | H   | L                                                                                                 | H   | M                 | M                    | H      | H    | L      | M    | H                     | M    |       |  |
| CO3                             | L   | M                                                            | -   | H                                                                                                 | H   | H                 | L                    | M      | L    | L      | L    | M                     | M    |       |  |
| CO4                             | H   | H                                                            | H   | H                                                                                                 | -   | L                 | L                    | L      | H    | M      | M    | L                     | L    |       |  |
| CO5                             | M   | M                                                            | M   | L                                                                                                 | L   | M                 | L                    | M      | H    | H      | H    | M                     | L    |       |  |
| H-High; M-Medium; L-Low         |     |                                                              |     |                                                                                                   |     |                   |                      |        |      |        |      |                       |      |       |  |
| Course designed by              |     |                                                              |     |                                                                                                   |     |                   | Verified by Chairman |        |      |        |      |                       |      |       |  |
| S. SATHISH KUMAR                |     |                                                              |     |                                                                                                   |     |                   | R. PRAHADEESWARAN    |        |      |        |      |                       |      |       |  |

| Course Code                                   |                                                                     | Title                                                                                                         |                                |                    |          |
|-----------------------------------------------|---------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U1FCH404                                    |                                                                     | Part – I : Le Français Pour L'hôtellerie et Restauration – IV                                                 |                                |                    |          |
| Semester : IV                                 |                                                                     | 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            | Spelling Test      |          |
| CO 3                                          | Practice reading and learn the tenses                               |                                                                                                               | Lecture / Video Lessons        | Verbal Test        |          |
| 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                                    |                                                                     | Department of French                                                                                          |                                |                    |          |
| Course Content                                |                                                                     |                                                                                                               | Instructional Hours / Week : 3 |                    |          |
| Unit                                          | Description                                                         |                                                                                                               |                                | Text Book          | Chapters |
| I                                             | A L’Agence de Voyages                                               |                                                                                                               |                                | 1                  | 1        |
| Instructional Hours                           |                                                                     |                                                                                                               |                                |                    | 9        |
| Suggested Learning Methods: Worksheet         |                                                                     |                                                                                                               |                                |                    |          |
| II                                            | Visite de Madurai                                                   |                                                                                                               |                                | 1                  | 2        |
| Instructional Hours                           |                                                                     |                                                                                                               |                                |                    | 9        |
| Suggested Learning Methods: Kahoot App        |                                                                     |                                                                                                               |                                |                    |          |
| III                                           | A Mahabalipuram                                                     |                                                                                                               |                                | 1                  | 3        |
| Instructional Hours                           |                                                                     |                                                                                                               |                                |                    | 9        |
| Suggested Learning Methods : Audio & Visual   |                                                                     |                                                                                                               |                                |                    |          |
| IV                                            | A Agra                                                              |                                                                                                               |                                | 1                  | 4        |
| Instructional Hours                           |                                                                     |                                                                                                               |                                |                    | 9        |
| Suggested Learning Methods : Dialogue Writing |                                                                     |                                                                                                               |                                |                    |          |

|                                                           |            |                                                                 |     |         |     |            |     |                      |      |             |      |       |      |
|-----------------------------------------------------------|------------|-----------------------------------------------------------------|-----|---------|-----|------------|-----|----------------------|------|-------------|------|-------|------|
| V                                                         | A Varanasi |                                                                 |     |         |     |            |     |                      | 1    |             | 5    |       |      |
| Instructional Hours                                       |            |                                                                 |     |         |     |            |     |                      |      |             | 9    |       |      |
| Suggested Learning Methods : Translating simple sentences |            |                                                                 |     |         |     |            |     |                      |      |             |      |       |      |
| Total Hours                                               |            |                                                                 |     |         |     |            |     |                      |      |             | 45   |       |      |
| Text Books                                                |            | L’Hotellerie et le tourisme A l’Hotel– Madangaopalane           |     |         |     |            |     |                      |      |             |      |       |      |
| Reference Books                                           |            | Saison 1                                                        |     |         |     |            |     |                      |      |             |      |       |      |
| Web. URLs                                                 |            | Lingua.com, Duolingo App, Learn French by podcast (spotify app) |     |         |     |            |     |                      |      |             |      |       |      |
| Tools for Assessment (20 Marks)                           |            |                                                                 |     |         |     |            |     |                      |      |             |      |       |      |
| CIA I                                                     |            | CIA II                                                          |     | CIA III |     | Assignment |     | Spelling Test        |      | Verbal Test |      | Total |      |
| 4                                                         |            | 4                                                               |     | 5       |     | 2          |     | 2                    |      | 3           |      | 20    |      |
| Mapping                                                   |            |                                                                 |     |         |     |            |     |                      |      |             |      |       |      |
| CO \ PO                                                   | PO1        | PO2                                                             | PO3 | PO4     | PO5 | PO6        | PO7 | PO8                  | PSO1 | PSO2        | PSO3 | PSO4  | PSO5 |
| CO1                                                       | -          | -                                                               | H   | M       | H   | H          | -   | -                    | L    | M           | L    | H     | M    |
| CO2                                                       | -          | -                                                               | H   | L       | H   | M          | -   | -                    | M    | H           | L    | H     | L    |
| CO3                                                       | -          | -                                                               | -   | M       | M   | H          | -   | -                    | M    | L           | M    | H     | L    |
| CO4                                                       | -          | -                                                               | L   | M       | L   | H          | -   | -                    | L    | H           | M    | L     | H    |
| CO5                                                       | -          | -                                                               | L   | -       | H   | -          | -   | -                    | L    | M           | L    | H     | M    |
| H-High; M-Medium; L-Low                                   |            |                                                                 |     |         |     |            |     |                      |      |             |      |       |      |
| Course designed by                                        |            |                                                                 |     |         |     |            |     | Verified by Chairman |      |             |      |       |      |
| D. BALAJI                                                 |            |                                                                 |     |         |     |            |     | D. BALAJI            |      |             |      |       |      |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                        | Title                                                                                                                                                                    |                                |                    |          |
|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U2ENG404                                          |                                                                                                                                                                                                                                                                                                                                                                        | Part II Communicative English Practical – II                                                                                                                             |                                |                    |          |
| Semester: IV                                        |                                                                                                                                                                                                                                                                                                                                                                        | Credits: 3                                                                                                                                                               | CIA: 30 Marks                  | ESE: 45 Marks      |          |
| (Common to all UG Programmes)                       |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          |                                |                    |          |
| Course Objective                                    |                                                                                                                                                                                                                                                                                                                                                                        | To enhance students' proficiency in Advanced Communication Skills, focusing on effective Verbal and Non-Verbal communication, to meet the demands of a Global Workplace. |                                |                    |          |
| Course Category                                     |                                                                                                                                                                                                                                                                                                                                                                        | Skill Development                                                                                                                                                        |                                |                    |          |
| Development Needs                                   |                                                                                                                                                                                                                                                                                                                                                                        | Global                                                                                                                                                                   |                                |                    |          |
| Course Description                                  |                                                                                                                                                                                                                                                                                                                                                                        | SD: Helps to develop LSRW skill                                                                                                                                          |                                |                    |          |
| Course Outcomes                                     |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          | Teaching Methods               | Assessment Methods |          |
| CO 1                                                | Demonstrate improved listening skills, able to understand and analyze spoken English in various contexts                                                                                                                                                                                                                                                               |                                                                                                                                                                          | CALL                           | Video Diary        |          |
| CO 2                                                | Exhibit effective spoken English skills, with clarity in pronunciation and fluency                                                                                                                                                                                                                                                                                     |                                                                                                                                                                          | CILL                           | Video Diary        |          |
| CO 3                                                | Display reading comprehension skills by interpreting different types of English texts                                                                                                                                                                                                                                                                                  |                                                                                                                                                                          | CILL                           | Book Review        |          |
| CO 4                                                | Develop structured, coherent written communication for personal and professional use                                                                                                                                                                                                                                                                                   |                                                                                                                                                                          | CALL                           | Vocabulary Journal |          |
| CO 5                                                | Integrate all four language skills to communicate effectively in real-life scenarios                                                                                                                                                                                                                                                                                   |                                                                                                                                                                          | CALL                           | Vocabulary Journal |          |
| Offered by                                          |                                                                                                                                                                                                                                                                                                                                                                        | Department of English                                                                                                                                                    |                                |                    |          |
| Course Content                                      |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          | Instructional Hours / Week : 4 |                    |          |
| Unit                                                | Description                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                          |                                | Text Book          | Chapters |
| I                                                   | Fundamentals of Communication<br>Understanding Communication: Process, types, and channels<br>Barriers to Communication and how to overcome it.<br>Verbal and Non-verbal Communication: Body language, gestures, and proxemics<br>Listening Skills: Types, Importance, and Techniques for Active Listening<br>Exercises: Group activities, Role Plays, Listening tests |                                                                                                                                                                          |                                | 1                  | 1-3      |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          |                                |                    | 12       |
| Suggested Learning Methods : Cooperative Learning   |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          |                                |                    |          |
| II                                                  | Presentation Skills:<br>Planning and structuring a presentation, Effective use of visual aids<br>Managing stage fright and engaging the audience, Developing persuasive and expository presentation styles<br>Exercises: Individual and group presentations, Peer and instructor feedback                                                                              |                                                                                                                                                                          |                                | 1                  | 4-6      |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          |                                |                    | 12       |
| Suggested Learning Methods : Inquiry Based Learning |                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                          |                                |                    |          |
| III                                                 | Group Discussions<br>Fundamentals of Group Discussions (GDs): Objectives and types<br>Key skills for GDs: Initiation, idea generation, summarization, and time management, Handling disagreements and consensus-building<br>Leadership in GDs: Roles and responsibilities<br>Exercises: Mock GD sessions with constructive peer reviews                                |                                                                                                                                                                          |                                | 1                  | 7-9      |

| Instructional Hours                                  |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    | 12     |       |      |  |
|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|----------------------|-----|-------------|-----|----------------|------|--------------------|--------|-------|------|--|
| Suggested Learning Methods : Classroom Activity      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| IV                                                   | Interview Skills<br>Types of interviews: HR, technical, stress, and behavioral interviews,<br>Preparing resumes and cover letters<br>Effective response techniques (STAR, PAR)<br>Dressing, etiquette, and body language during interviews<br><b>Exercises: Mock interviews with personalized feedback sessions</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    | 1      | 10-13 |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Instructional Hours                                  |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    | 12     |       |      |  |
| Suggested Learning Methods : Direct Method           |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| V                                                    | Advanced Interpersonal Communication<br>Interpersonal Communication: Essentials and impact Building trust and rapport, Conflict resolution and negotiation<br>Communicating across cultures and understanding diversity<br><b>Exercises: Case studies, Resume preparation, and feedback sessions</b>                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    | 1      | 14-17 |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Instructional Hours                                  |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    | 12     |       |      |  |
| Suggested Learning Methods : Activity Based Learning |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Total Hours                                          |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    | 60 Hrs |       |      |  |
| Text Books                                           |                                                                                                                                                                                                                                                                                                                     | 1. Richards, Jack. C with Jonathan Hull and Susan Proctor New Interchange:<br><b>English for International Communication.</b><br>2. "English for the Real World" by Susan B. Anker<br>3. "Academic Encounters: Life in Society (Reading, Study Skills, and Writing)" by Jessica Williams<br>4. "English for Academic Purposes: A Comprehensive Overview of EAP and How it is Best Taught and Learnt" by R.R. Jordan<br>5. "Communication Skills in English" by Shalini Aggarwal |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Reference Books                                      |                                                                                                                                                                                                                                                                                                                     | 1. M Ashraf Rizvi, "Effective Technical Communication", McGraw-Hill, 2 <sup>nd</sup> Edition, New Delhi, 2018<br>2. "Practical English Usage" by Michael Swan<br>3. "Oxford Guide to Effective Writing and Speaking" by John Seely<br>4. "New International Business English" by Leo Jones and Richard Alexander                                                                                                                                                                |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Web. URLs                                            |                                                                                                                                                                                                                                                                                                                     | <a href="https://learnenglish.britishcouncil.org">https://learnenglish.britishcouncil.org</a><br><a href="https://www.usingenglish.com">https://www.usingenglish.com</a>                                                                                                                                                                                                                                                                                                        |     |                      |     |             |     |                |      |                    |        |       |      |  |
|                                                      |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Tools for Assessment (30 Marks) Internal             |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Role Play                                            |                                                                                                                                                                                                                                                                                                                     | Report Writing                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     | Think – Pair - Share |     | Video Diary |     | Book Review    |      | Vocabulary Journal |        | Total |      |  |
| 4                                                    |                                                                                                                                                                                                                                                                                                                     | 4                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |     | 4                    |     | 7           |     | 7              |      | 4                  |        | 30    |      |  |
| Tools for Assessment (45 Marks) Internal             |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Presentation                                         |                                                                                                                                                                                                                                                                                                                     | Mock Interview                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |     |                      |     | Record      |     | Viva Voce      |      |                    |        | Total |      |  |
| 15                                                   |                                                                                                                                                                                                                                                                                                                     | 15                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |     |                      |     | 10          |     | 5              |      |                    |        | 45    |      |  |
| Mapping                                              |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| CO \ PO                                              | PO1                                                                                                                                                                                                                                                                                                                 | PO2                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | PO3 | PO4                  | PO5 | PO6         | PO7 | PO8            | PSO1 | PSO2               | PSO3   | PSO4  | PSO5 |  |
| CO1                                                  | H                                                                                                                                                                                                                                                                                                                   | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | H   | L                    | H   | H           | H   | H              | H    | H                  | M      | H     | M    |  |
| CO2                                                  | H                                                                                                                                                                                                                                                                                                                   | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | H   | L                    | H   | H           | H   | H              | H    | H                  | M      | H     | M    |  |
| CO3                                                  | H                                                                                                                                                                                                                                                                                                                   | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | H   | L                    | H   | H           | H   | H              | H    | H                  | M      | H     | M    |  |
| CO4                                                  | H                                                                                                                                                                                                                                                                                                                   | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | H   | L                    | H   | H           | H   | H              | H    | H                  | M      | H     | H    |  |
| CO5                                                  | H                                                                                                                                                                                                                                                                                                                   | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | H   | L                    | H   | H           | H   | H              | H    | H                  | H      | H     | M    |  |
| H-High; M-Medium; L-Low                              |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     |                |      |                    |        |       |      |  |
| Course designed by                                   |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     | Verified by    |      |                    |        |       |      |  |
| Dr. Ritu Shepherd                                    |                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |     |                      |     |             |     | Dr. R. Malathi |      |                    |        |       |      |  |

| Course Code                                                        |                                                             | Title                                                                                                                                                                                          |                                |                                       |
|--------------------------------------------------------------------|-------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|---------------------------------------|
| 24U3CHP410                                                         |                                                             | Core Paper X – 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                                    |
| Suggested Learning Methods: Demonstration and Experienced Learning |                                                             |                                                                                                                                                                                                |                                |                                       |
| Text Books                                                         |                                                             | 1. Frederic H.Sonnensehmidt & John F.Nicolas, <b>The Professional Chefs Art of Garde Manger</b> , Fifth Edition, 1992.<br>2. D.D. Sharma, <b>Cold Kitchen (A Guide To Garde Manger)</b> , Aman |                                |                                       |

|                                 |                                                                                                                                                                                                                                                                                                              |     |     |     |                   |     |        |                      |        |      |                       |      |       |  |
|---------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|-----|-------------------|-----|--------|----------------------|--------|------|-----------------------|------|-------|--|
|                                 | Publication, First Edition, 2004.<br>3. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> , Cambridge University Press, Fifth Edition, 2008.<br>4. H.L.Cracknell & R.J.Kaufmann, <b>Practical Professional Cookery</b> , Thomsan Publishers, Third Edition, 2007. |     |     |     |                   |     |        |                      |        |      |                       |      |       |  |
| Reference Books                 | 1. The Culinary Institute of America, <b>The Professional Chef</b> , John Weily & Sons, SeventhEdition, 1996.<br>2. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> ,Cambridge University Press, Fifth Edition, 2008.                                           |     |     |     |                   |     |        |                      |        |      |                       |      |       |  |
| Tools for Assessment (40 Marks) |                                                                                                                                                                                                                                                                                                              |     |     |     |                   |     |        |                      |        |      |                       |      |       |  |
| 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    |  |
| Mapping                         |                                                                                                                                                                                                                                                                                                              |     |     |     |                   |     |        |                      |        |      |                       |      |       |  |
| CO \ PO                         | PO1                                                                                                                                                                                                                                                                                                          | PO2 | PO3 | PO4 | PO5               | PO6 | PO7    | PO8                  | PSO1   | PSO2 | PSO3                  | PSO4 | PSO5  |  |
| CO1                             | H                                                                                                                                                                                                                                                                                                            | H   | H   | M   | M                 | H   | H      | H                    | M      | M    | H                     | H    | H     |  |
| CO2                             | H                                                                                                                                                                                                                                                                                                            | L   | M   | L   | H                 | H   | M      | M                    | M      | H    | H                     | H    | H     |  |
| CO3                             | M                                                                                                                                                                                                                                                                                                            | M   | H   | L   | H                 | M   | H      | H                    | H      | H    | H                     | H    | H     |  |
| CO4                             | H                                                                                                                                                                                                                                                                                                            | H   | H   | L   | M                 | H   | H      | H                    | H      | M    | H                     | M    | H     |  |
| CO5                             | H                                                                                                                                                                                                                                                                                                            | H   | H   | M   | H                 | H   | H      | H                    | H      | H    | H                     | H    | H     |  |
| H-High; M-Medium; L-Low         |                                                                                                                                                                                                                                                                                                              |     |     |     |                   |     |        |                      |        |      |                       |      |       |  |
| Course designed by              |                                                                                                                                                                                                                                                                                                              |     |     |     |                   |     |        | Verified by Chairman |        |      |                       |      |       |  |
| R. PRAHADEESWARAN               |                                                                                                                                                                                                                                                                                                              |     |     |     |                   |     |        | R. PRAHADEESWARAN    |        |      |                       |      |       |  |

| Course Code                                   |                                                | Title                                                                                                                                               |                                |                    |
|-----------------------------------------------|------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U3CHP411                                    |                                                | Core Paper – XI Service of Wines Practical                                                                                                          |                                |                    |
| Semester: IV                                  |                                                | Credits: 3                                                                                                                                          | CIA: 30 Marks                  | ESE: 45 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 : 3 |                    |
| 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                           |                                                |                                                                                                                                                     |                                | 45                 |
| Suggested Learning Methods: Hands on Training |                                                |                                                                                                                                                     |                                |                    |

|                                        |            |                                                                     |            |                                                                                                                                                                                                                                               |            |                          |            |                             |             |               |             |                              |             |              |  |
|----------------------------------------|------------|---------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|------------|-----------------------------|-------------|---------------|-------------|------------------------------|-------------|--------------|--|
| <b>Text Books</b>                      |            |                                                                     |            | 1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b> ,Hodder Education, Ninth Edition, 2014.<br>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.<br>2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002.                                                              |            |                          |            |                             |             |               |             |                              |             |              |  |
| <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                                                                   | H          | L                                                                                                                                                                                                                                             | L          | M                        | -          | M                           | H           | H             | M           | H                            | M           |              |  |
| <b>CO2</b>                             | H          | H                                                                   | M          | M                                                                                                                                                                                                                                             | M          | L                        | L          | M                           | H           | M             | M           | H                            | M           |              |  |
| <b>CO3</b>                             | M          | M                                                                   | H          | L                                                                                                                                                                                                                                             | L          | L                        | H          | H                           | H           | H             | L           | H                            | H           |              |  |
| <b>CO4</b>                             | H          | H                                                                   | -          | L                                                                                                                                                                                                                                             | L          | M                        | M          | M                           | H           | M             | L           | H                            | H           |              |  |
| <b>CO5</b>                             | 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                             |            |                                                                     |            |                                                                                                                                                                                                                                               |            |                          |            | R. PRAHADEESWARAN           |             |               |             |                              |             |              |  |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                                               | Title                                                                                                                                                                                 |                                |                    |          |
|-----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHA405                                          |                                                                                                                                                                                                                                                                                                                                                                                               | Allied Paper V - 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                                                   | Check-out and Settlement: Departure Procedure, Departure Procedure in fully Automated System, Mode of settlement of bills, Potential check-out problems and solutions - Late Check-outs, Long Queues at the Cash Counter, Improper Posting of Charges.                                                                                                                                        |                                                                                                                                                                                       |                                | 1                  | 10       |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                       |                                |                    | 9        |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                       |                                |                    |          |
| II                                                  | Types of Accounts: Guest Account, Non-Guest Account. Vouchers: Visitors Paid-out, Miscellaneous Charge Voucher, Cash receipt Voucher, Telephone Call Voucher, Travel Agent Voucher, Commission Voucher, guest Allowances, Restaurant or Bar Check. Folios: Guest Folio, Master Folio, Non-guest/City Folio, Employee Folio. Ledger: Guest Ledger, City Ledger. Front Office Accounting Cycle. |                                                                                                                                                                                       |                                | 2                  | 11       |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                       |                                |                    | 9        |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                       |                                |                    |          |
| III                                                 | Night Auditing: 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        |

| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
|-----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|---------|----------------------|-----------------------------|------|------|--------|------|------|
| IV                                                  | <b>Safety and Security:</b> Role of Front Office, Hotel Security, Staff and System. Handling Unusual Events and Emergency Situations.<br><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      |      |      |
| Suggested Learning Methods: Lecture Based Learning  |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| 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      |      |      |
| Suggested Learning Methods: Lecture Based Learning  |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| Total Hours                                         |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      | 45     |      |      |
| Text Books                                          |                                                                                                                                                                                                                                                                                                                                                                                                                         |         | 1. Jatashankar R. Tewari, <b>Hotel Front Office Operations and Management</b> , Oxford University Press, First Edition - 2009.<br>2. Sushil Kumar Bhatnagar, <b>Front Office Management</b> , Frank Bros. & Co. (Publishers) Ltd., Second Edition – 2006.                                 |     |     |         |                      |                             |      |      |        |      |      |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| Reference Books                                     |                                                                                                                                                                                                                                                                                                                                                                                                                         |         | 1. Sudhir Andrews, <b>Front Office Management &amp; Operations</b> , Tata McGraw-Hill Publishing Company Limited, Third reprint – 2008.<br>2. Sue Baker, Pam Bradley and Jeremy Huyton, <b>Principles of Hotel Front Office Operations</b> , Thomson Asia Pte Ltd., Second Edition, 2003. |     |     |         |                      |                             |      |      |        |      |      |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| Tools for Assessment (20 Marks)                     |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| CIA I                                               | CIA II                                                                                                                                                                                                                                                                                                                                                                                                                  | CIA III | Assignment                                                                                                                                                                                                                                                                                |     |     | Seminar |                      | Contribution in Dept Events |      |      | Total  |      |      |
| 4                                                   | 4                                                                                                                                                                                                                                                                                                                                                                                                                       | 5       | 2                                                                                                                                                                                                                                                                                         |     |     | 2       |                      | 3                           |      |      | 20     |      |      |
| Mapping                                             |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| CO \ PO                                             | PO1                                                                                                                                                                                                                                                                                                                                                                                                                     | PO2     | PO3                                                                                                                                                                                                                                                                                       | PO4 | PO5 | PO6     | PO7                  | PO8                         | PSO1 | PSO2 | PSO3   | PSO4 | PSO5 |
| CO1                                                 | H                                                                                                                                                                                                                                                                                                                                                                                                                       | H       | H                                                                                                                                                                                                                                                                                         | -   | H   | M       | H                    | H                           | H    | H    | H      | H    | H    |
| CO2                                                 | M                                                                                                                                                                                                                                                                                                                                                                                                                       | H       | M                                                                                                                                                                                                                                                                                         | -   | H   | L       | L                    | H                           | H    | H    | H      | H    | M    |
| CO3                                                 | H                                                                                                                                                                                                                                                                                                                                                                                                                       | H       | M                                                                                                                                                                                                                                                                                         | -   | H   | -       | M                    | H                           | M    | M    | M      | M    | M    |
| CO4                                                 | M                                                                                                                                                                                                                                                                                                                                                                                                                       | H       | H                                                                                                                                                                                                                                                                                         | -   | H   | -       | M                    | H                           | H    | M    | H      | M    | H    |
| CO5                                                 | H                                                                                                                                                                                                                                                                                                                                                                                                                       | H       | H                                                                                                                                                                                                                                                                                         | -   | H   | -       | M                    | H                           | M    | M    | M      | H    | M    |
| H-High; M-Medium; L-Low                             |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         |                      |                             |      |      |        |      |      |
| Course designed by                                  |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         | Verified by Chairman |                             |      |      |        |      |      |
| B. TAMILSELVAN                                      |                                                                                                                                                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                                                                           |     |     |         | R. PRAHADEESWARAN    |                             |      |      |        |      |      |

| Course Code                                   |                                                                                                                                                                                                                                                                                                                                                                                                | Title                                                                                          |                                |                    |
|-----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 24U3CHR406                                    |                                                                                                                                                                                                                                                                                                                                                                                                | Allied Paper VI - Front Office Operations Practical                                            |                                |                    |
| Semester: IV                                  |                                                                                                                                                                                                                                                                                                                                                                                                | Credits: 2                                                                                     | CIA: 20 Marks                  | ESE: 30 Marks      |
| Course Objective                              |                                                                                                                                                                                                                                                                                                                                                                                                | To impart knowledge and basic skills in various front office and bell desk operations.         |                                |                    |
| Course Category                               |                                                                                                                                                                                                                                                                                                                                                                                                | Employability, Skill Development                                                               |                                |                    |
| Development Needs                             |                                                                                                                                                                                                                                                                                                                                                                                                | Local / Regional / Global                                                                      |                                |                    |
| Course Description                            |                                                                                                                                                                                                                                                                                                                                                                                                | Knowledge on basic operations of front office department and its importance in hotel industry. |                                |                    |
| Course Outcomes                               |                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                | Teaching Methods               | Assessment Methods |
| CO 1                                          | Able to handling of Reception and Reservations                                                                                                                                                                                                                                                                                                                                                 |                                                                                                | Activity Based Learning        | Situation Handling |
| CO 2                                          | Operate the bell desk and telephone handling                                                                                                                                                                                                                                                                                                                                                   |                                                                                                | Activity Based Learning        | Applying Skills    |
| CO 3                                          | Knowledge on handling different situations                                                                                                                                                                                                                                                                                                                                                     |                                                                                                | Activity Based Learning        | Role Play          |
| CO 4                                          | knowledge on capitals, currencies, airlines and place of interest in India                                                                                                                                                                                                                                                                                                                     |                                                                                                | Teacher Centric Method         | Viva Voce          |
| CO 5                                          | Calculate the accommodation strategies                                                                                                                                                                                                                                                                                                                                                         |                                                                                                | Activity Based Learning        | Critical Thinking  |
| Offered by                                    |                                                                                                                                                                                                                                                                                                                                                                                                | Catering Science and Hotel Management                                                          |                                |                    |
| Course Content                                |                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                | Instructional Hours / Week : 2 |                    |
| Ex. No.                                       | Experiment                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                |                                |                    |
| 1                                             | Reception – Wishing/Greeting, and Registration card.                                                                                                                                                                                                                                                                                                                                           |                                                                                                |                                |                    |
| 2                                             | Reservation – Reservation form & enquires.                                                                                                                                                                                                                                                                                                                                                     |                                                                                                |                                |                    |
| 3                                             | Telephone handling skills                                                                                                                                                                                                                                                                                                                                                                      |                                                                                                |                                |                    |
| 4                                             | Information – Mail and Message Handling                                                                                                                                                                                                                                                                                                                                                        |                                                                                                |                                |                    |
| 5                                             | Bell Desk – Luggage Handling Procedure, Wakeup call procedure, Scanty Baggage and Errand card.                                                                                                                                                                                                                                                                                                 |                                                                                                |                                |                    |
| 6                                             | Taking Reservation, Cancellation and Amendments.                                                                                                                                                                                                                                                                                                                                               |                                                                                                |                                |                    |
| 7                                             | Modes of Bill Settlement                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                |                                |                    |
| 8                                             | Handling of different situations at the reception counter                                                                                                                                                                                                                                                                                                                                      |                                                                                                |                                |                    |
| 9                                             | Role play of the front office personals.                                                                                                                                                                                                                                                                                                                                                       |                                                                                                |                                |                    |
| 10                                            | General awareness of capitals, currencies, airlines of countries and place of interest in India.                                                                                                                                                                                                                                                                                               |                                                                                                |                                |                    |
| 11                                            | Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person. |                                                                                                |                                |                    |
| Instructional Hours                           |                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                |                                | 30                 |
| Suggested Learning Methods: Hands on Training |                                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                |                                |                    |



| Course Code                                       |                                                                                                                                                                           | Title                                                                            |                                |                    |          |
|---------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE401                                        |                                                                                                                                                                           | Discipline Specific Elective I (A) - 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                                                 | Chinese Cuisine- Ingredients, Characteristics, Equipment-used, Styles of Chinese Region.<br>Dishes: Gaz Pacho Soup, Lamprai, Tempura, Jack Fruit Curry and Paella.        |                                                                                  |                                | 1                  | 10       |
| Instructional Hours                               |                                                                                                                                                                           |                                                                                  |                                |                    | 12       |
| Suggested Learning Methods : Experienced Learning |                                                                                                                                                                           |                                                                                  |                                |                    |          |
| II                                                | Srilankan, Japanese, Spanish - Ingredient, Characteristics, Equipment used.<br>Dishes: Fajita, Moussaka, Kalops Stew, Kisseli and Baklava                                 |                                                                                  |                                | 2<br>3             | 2<br>10  |
| Instructional Hours                               |                                                                                                                                                                           |                                                                                  |                                |                    | 12       |
| Suggested Learning Methods : Experienced Learning |                                                                                                                                                                           |                                                                                  |                                |                    |          |
| III                                               | Greek, Scandinavian, Mexican - Ingredient, Characteristics, equipment used.<br>Dishes: Falafel, Dolmas, Asian style chicken nuggets with lemon glaze and porchetta.       |                                                                                  |                                | 2<br>3             | 2<br>10  |
| Instructional Hours                               |                                                                                                                                                                           |                                                                                  |                                |                    | 12       |
| Suggested Learning Methods : Hands on Training    |                                                                                                                                                                           |                                                                                  |                                |                    |          |
| IV                                                | Mediterranean, Oriental, World Marche-Ingredient, Characteristics, Equipment used.<br>Dishes: French onion soup, Nicoise salad, Ratatouille, carbonara and crepe suzette. |                                                                                  |                                | 4<br>5             | 9<br>3   |
| Instructional Hours                               |                                                                                                                                                                           |                                                                                  |                                |                    | 12       |

| Suggested Learning Methods: Demonstration     |                                                                                                         |        |     |                                                                                                                                                    |     |            |     |                      |      |                             |          |      |       |  |
|-----------------------------------------------|---------------------------------------------------------------------------------------------------------|--------|-----|----------------------------------------------------------------------------------------------------------------------------------------------------|-----|------------|-----|----------------------|------|-----------------------------|----------|------|-------|--|
| V                                             | Italy, France, Thailand- Ingredient, Characteristics, Equipment used.<br>Dishes: Tomyam soup and Satay. |        |     |                                                                                                                                                    |     |            |     |                      |      | 2                           | 2        |      |       |  |
|                                               |                                                                                                         |        |     |                                                                                                                                                    |     |            |     |                      |      | 2                           | 2, 7, 13 |      |       |  |
| Instructional Hours                           |                                                                                                         |        |     |                                                                                                                                                    |     |            |     |                      |      |                             | 12       |      |       |  |
| Suggested Learning Methods: Hands on Training |                                                                                                         |        |     |                                                                                                                                                    |     |            |     |                      |      |                             |          |      |       |  |
| 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. |     |            |     |                      |      |                             |          |      |       |  |
| 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   | 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                             |                                                                                                         |        |     |                                                                                                                                                    |     |            |     | R. PRAHADEESWARAN    |      |                             |          |      |       |  |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                                         | Title                                                                                                                                                                     |                                |                    |          |
|-----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE402                                          |                                                                                                                                                                                                                                                                                                                                                                                         | Discipline Specific Elective I (B) - 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                                                | Understating 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                                                   | Safety : Importance of safety – Accidents from structural inadequacies – Accidents from improper placemen of equipment in spaces – Accidents due to nature and behavior of people at work – Accidents from improper selection, installation, maintenance and storage of equipment – Safety procedure – Training – Safety engineering – Enforcement of safety – Safety education         |                                                                                                                                                                           |                                | 1                  | 1        |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                           |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                           |                                |                    |          |
| II                                                  | Introduction to microbiology: Relation of microbiology to hygiene – classification of micro – organisms. Factors affecting the growth of micro – organism. Bacteria: Morphology –size, shape structure, reproduction, beneficial and harmful effect of bacteria. Yeast: Morphology – size, shape, structure, reproduction, beneficial and harmful effect of yeast. Mold: classification |                                                                                                                                                                           |                                | 1                  | 9        |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                           |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                           |                                |                    |          |
| III                                                 | Food hygiene & General hygiene : Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables & fruits, cereals, dairy products, fish – shellfishes –destroying micro – organisms in food                                                                                                                                                     |                                                                                                                                                                           |                                | 1                  | 3        |

|                                                     |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      |       |      |      |
|-----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----|-----|----------------------|------|------|-------|------|------|
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      | 12    |      |      |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      |       |      |      |
| IV                                                  | Food – borne infection & diseases: food poisoning by micro – organism. Food intoxication: Botulism – Organism, toxin, foods involved, diseases caused. Prevention of outbreaks.<br><br>Food infection: Salmonellosis – source of salmonella, foods involved, prevention of outbreaks.                   |         |            |                                                                                                                                                                                  |                             |     |     |                      |      | 1    |       | 4    |      |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      | 12    |      |      |
| Suggested Learning Methods: Lecture Based Learning  |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      |       |      |      |
| V                                                   | Food hygiene regulation: Equipment – requirement for food premises – food safety Act – Offence. Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing. HACCP: Health analysis – critical control points, health of employees. |         |            |                                                                                                                                                                                  |                             |     |     |                      |      | 2    |       | 1    |      |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      | 12    |      |      |
| Suggested Learning Methods: Lecture Based Learning  |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      |       |      |      |
| Total Hours                                         |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      | 60    |      |      |
| Text Books                                          |                                                                                                                                                                                                                                                                                                         |         |            | 1. <b>Managing Food Hygiene</b> – Nicholas Johns – Macmillan Publication 1991.<br>2. <b>Food Microbiology</b> – W.C. Frazier / D.C.Westhoff – Mac Graw Hill 1978.                |                             |     |     |                      |      |      |       |      |      |
| Reference Books                                     |                                                                                                                                                                                                                                                                                                         |         |            | 1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009.<br>2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002. |                             |     |     |                      |      |      |       |      |      |
| 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       | 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                             |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     |                      |      |      |       |      |      |
| Course designed by                                  |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     | Verified by Chairman |      |      |       |      |      |
| S. SATHISH KUMAR                                    |                                                                                                                                                                                                                                                                                                         |         |            |                                                                                                                                                                                  |                             |     |     | R. PRAHADEESWARAN    |      |      |       |      |      |

| Course Code                                         |                                                                                                                                                                                                                                                                  | Title                                                                                                                                                                                    |                                |                    |          |
|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE403                                          |                                                                                                                                                                                                                                                                  | Discipline Specific Elective I (C) - 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 |                                                                                                                                                                                                                                                                  |                                                                                                                                                                                          |                                |                    |          |

|                                                           |                                                                                                                                                                                                                                                                                           |                |                   |                |                                    |            |              |                             |             |             |             |             |             |
|-----------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------------|----------------|------------------------------------|------------|--------------|-----------------------------|-------------|-------------|-------------|-------------|-------------|
| <b>IV</b>                                                 | 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>         |                |                                    |            |              |                             |             |             |             |             |             |
| <b>Suggested Learning Methods: Lecture Based Learning</b> |                                                                                                                                                                                                                                                                                           |                |                   |                |                                    |            |              |                             |             |             |             |             |             |
| <b>V</b>                                                  | Purchasing, Storing and Issuing, procedures for Institutional catering, Production planning Cost control_ Food cost and overheads.                                                                                                                                                        | 1              | 9                 |                |                                    |            |              |                             |             |             |             |             |             |
| <b>Instructional Hours</b>                                |                                                                                                                                                                                                                                                                                           |                | <b>12</b>         |                |                                    |            |              |                             |             |             |             |             |             |
| <b>Suggested Learning Methods: Lecture Based Learning</b> |                                                                                                                                                                                                                                                                                           |                |                   |                |                                    |            |              |                             |             |             |             |             |             |
| <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.<br>2. Dennis Lillicrap, John Cousins and Robert Smith, <b>Food and Beverage Service</b> , ELST with Hodder and Stonghton, Sixth Edition 2002. |                |                   |                |                                    |            |              |                             |             |             |             |             |             |
| <b>Reference Books</b>                                    | 1. Krishna Arora, <b>Theory of Cookery</b> , Frank House & Co Ltd, Fourth 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                                                                                                                                                                                                                                                                                         | M              | H                 | L              | H                                  | -          | L            | H                           | H           | H           | H           | H           | H           |
| <b>CO2</b>                                                | H                                                                                                                                                                                                                                                                                         | M              | M                 | L              | H                                  | -          | L            | H                           | M           | H           | H           | M           | H           |
| <b>CO3</b>                                                | M                                                                                                                                                                                                                                                                                         | M              | H                 | -              | M                                  | -          | M            | H                           | M           | H           | M           | M           | M           |
| <b>CO4</b>                                                | M                                                                                                                                                                                                                                                                                         | M              | M                 | -              | H                                  | -          | M            | M                           | H           | M           | H           | H           | M           |
| <b>CO5</b>                                                | H                                                                                                                                                                                                                                                                                         | M              | H                 | M              | M                                  | L          | M            | H                           | M           | H           | H           | M           | H           |
| H-High; M-Medium; L-Low                                   |                                                                                                                                                                                                                                                                                           |                |                   |                |                                    |            |              |                             |             |             |             |             |             |
| <b>Course designed by</b>                                 |                                                                                                                                                                                                                                                                                           |                |                   |                |                                    |            |              | <b>Verified by Chairman</b> |             |             |             |             |             |
| B. TAMILSELVAN                                            |                                                                                                                                                                                                                                                                                           |                |                   |                |                                    |            |              | R. PRAHADEESWARAN           |             |             |             |             |             |

| 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 அறிமுகப்படுத்தல்.                         |                                                                                                                                                                                                                                                                                                               |
| 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<br>2.கொன்றைவேந்தன்                | 1.1 1 முதல் 12 வரிகள்<br>2.1 1 முதல் 7 வரிகள்                                                                                                                                                                                                                                                                 |
| Instructional Hours                                                                    |                                                                             |                                                           | 6                                                                                                                                                                                                                                                                                                             |
| Suggested Learning Methods : நீதிநூல்களின் சிறப்பினை அறியும் பயன் பெற்றமை              |                                                                             |                                                           |                                                                                                                                                                                                                                                                                                               |
| II                                                                                     | பதினெண் கீழ்க்கணக்கு நூல் (திருக்குறள்)                                     | திருக்குறள்                                               | 2.1.கடவுள் வாழ்த்து -அகர முதல எனத் தொடங்கும்... அதி - 1குறள் -1<br>2.2. வான் சிறப்பு- நீரின்றி அமையாது உலகு. அதி- 2.குறள் - 10<br>2.3. அன்புடைமை - அன்பின் வழியது உயிர்நிலை. அதி - 8.குறள் - 10<br>2.4. கல்வி - கண்ணுடையார் என்பர் . அதி-40..குறள்<br>2.5. இனியவை கூறல் - இனிய உளவாக இன்னாத . அதி10.குறள் -10 |
| Instructional Hours                                                                    |                                                                             |                                                           | 6                                                                                                                                                                                                                                                                                                             |
| Suggested Learning Methods : திருக்குறளின் சிறப்பினை அறிந்தமை                          |                                                                             |                                                           |                                                                                                                                                                                                                                                                                                               |
| III                                                                                    | கிராமியக் கதைகள்                                                            | கிராமியக் கதைகள்                                          | 3.1.பரமார்த்தக்குரு கதைகள்<br>3.2.நாட்டுப்புறக் கதைகள் அறிமுகம்                                                                                                                                                                                                                                               |
| Instructional Hours                                                                    |                                                                             |                                                           | 6                                                                                                                                                                                                                                                                                                             |
| Suggested Learning Methods : கிராமியக் கதைகளின் கதை அமைப்பினை அறியும் வாய்ப்பு பெற்றமை |                                                                             |                                                           |                                                                                                                                                                                                                                                                                                               |

|                                                                                     |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
|-------------------------------------------------------------------------------------|------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------|------------|---------------|-------|----------------------|-----|------|------|------|------|------|
| IV                                                                                  | மொழிப்பயிற்சி    | மொழிப்பயிற்சி                                                                                                                                     | 4.1. பிறமொழிச் சொற்களுக்கு தமிழ்ச்சொல் எழுதுதல்                   |            |               |       |                      |     |      |      |      |      |      |
| Instructional Hours                                                                 |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      | 6    |      |
| Suggested Learning Methods : தமிழ்ச்சொல் எழுதும் திறன் பெற்றமை                      |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| V                                                                                   | எழுத்துப்பயிற்சி | எழுத்துப்பயிற்சி                                                                                                                                  | 5.1 தன்விவரம் எழுதுதல்<br>5.2 பெயர், கல்லூரி விவரம் எழுதச்செய்தல் |            |               |       |                      |     |      |      |      |      |      |
| Instructional Hours                                                                 |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      | 6    |      |
| Suggested Learning Methods : பிறமொழி கலப்பு இன்றி தமிழ்ச்சொல் எழுதும் திறன் பெற்றமை |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| Total Hours                                                                         |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      | 30   |      |
| Text Books                                                                          |                  | 1. இளங்கலை தமிழ் மாணவர்களுக்குரிய பாடநூல்“அரிச்சுவடி” தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.                    |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| Reference Books                                                                     |                  | 1. ஓளவையார் ஆத்திச்சூடி மணிவாசகர் பதிப்பகம், கோயம்புத்தூர் இராஜவீதி,01.<br>2. திருக்குறள் - பரிமேலழகர் உரை,மணிவாசகர் பதிப்பகம், சென்னை -600018.   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| Web. URLs                                                                           |                  | <a href="http://youtu.be/d5be921uxhE">http://youtu.be/d5be921uxhE</a> , <a href="https://youtu.be/Wtg-GJPfXTM">https://youtu.be/Wtg-GJPfXTM</a> . |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| Tools for Assessment (50 Marks)                                                     |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| CIA I                                                                               | CIA II           | CIA III                                                                                                                                           | Seminar                                                           | Assignment | Group Project | Total |                      |     |      |      |      |      |      |
| 8                                                                                   | 8                | 10                                                                                                                                                | 8                                                                 | 8          | 8             | 50    |                      |     |      |      |      |      |      |
| Mapping                                                                             |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| CO/<br>PO                                                                           | PO1              | PO2                                                                                                                                               | PO3                                                               | PO4        | PO5           | PO6   | PO7                  | PO8 | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
| CO1                                                                                 | M                | L                                                                                                                                                 | H                                                                 | L          | H             | M     | H                    | H   | L    | L    | M    | L    | H    |
| CO2                                                                                 | L                | L                                                                                                                                                 | H                                                                 | L          | M             | M     | L                    | H   | L    | L    | M    | L    | H    |
| CO3                                                                                 | H                | L                                                                                                                                                 | H                                                                 | L          | L             | M     | M                    | H   | L    | L    | M    | L    | H    |
| CO4                                                                                 | H                | L                                                                                                                                                 | M                                                                 | L          | L             | M     | H                    | M   | L    | L    | M    | L    | H    |
| CO5                                                                                 | H                | L                                                                                                                                                 | H                                                                 | L          | M             | M     | H                    | H   | L    | L    | M    | L    | H    |
| H – High; M – Medium; L – Low                                                       |                  |                                                                                                                                                   |                                                                   |            |               |       |                      |     |      |      |      |      |      |
| Course designed by                                                                  |                  |                                                                                                                                                   |                                                                   |            |               |       | Verified by Chairman |     |      |      |      |      |      |
| 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 தொடர்பியலுக்கானகடிதம்,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<br>2.நாலடியார்                                                 | 1.1 கூடாநட்பு<br>1.2 செய்நன்றியறிதல் - நாலடியார்<br>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<br>2.2 தூரிகை                                                                                                                      |
| Instructional Hours                                                                |                                                                 |                                                                              | 6                                                                                                                                                         |
| Suggested Learning Methods : சிறுகதைகளின் சுவை அறியும் வாய்ப்பு பெற்றமை            |                                                                 |                                                                              |                                                                                                                                                           |
| III                                                                                | இலக்கணம்                                                        | இலக்கணப் பயிற்சி ஏடு                                                         | 3.1 எழுத்தும் சொல்லும்<br>3.2 சுட்டெழுத்துக்கள்<br>3.3 சொற்களைச் சரியாகப் பயன்படுத்தும் முறை<br>3.4 வினைச் சொற்கள்,பெயர்ச்சொற்கள்<br>3.5 வினாஎழுத்துக்கள் |
| Instructional Hours                                                                |                                                                 |                                                                              | 6                                                                                                                                                         |
| Suggested Learning Methods : இலக்கணப் பிழை இன்றி எழுதும் பயிற்சி பெற்றமை           |                                                                 |                                                                              |                                                                                                                                                           |

|                                                                                |                                                                                                                                                   |                      |                                                    |
|--------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------------|----------------------------------------------------|
| IV                                                                             | வழக்கறிதல்                                                                                                                                        | இலக்கணம்             | மரபு வழக்கு - இயல்பு வழக்கு<br>தகுதி வழக்கு அறிதல் |
| Instructional Hours                                                            |                                                                                                                                                   |                      | 6                                                  |
| Suggested Learning Methods : வழக்குகள் பற்றி முழுமையாக அறியும் பயிற்சி பெற்றமை |                                                                                                                                                   |                      |                                                    |
| V                                                                              | படைப்பாற்றல் பயிற்சி                                                                                                                              | இலக்கிய வரலாறு       | கவிதை-சிறுகதை-நூல் மதிப்பீடு<br>எழுதுதல்           |
| Instructional Hours                                                            |                                                                                                                                                   |                      | 6                                                  |
| Suggested Learning Methods : மதிப்பீடு செய்யும் பயிற்சி பெற்றமை                |                                                                                                                                                   |                      |                                                    |
| Total Hours                                                                    |                                                                                                                                                   |                      | 30                                                 |
| Text Books                                                                     | 1. இளங்கலைதமிழ் மாணவர்களுக்குரிய பாடநூல்“திரட்டு” தொகுப்பு:<br>தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.                     |                      |                                                    |
| Reference Books                                                                | 1. திருக்குறள் – பரிமேலழகர் உரை, மணிவாசகர் பதிப்பகம்,<br>சென்னை- 018<br>2. வெ.இறையன்பு – பூனாத்தி சிறுகதைகள், விஜயா பதிப்பகம், கோயம்புத்தூர்.     |                      |                                                    |
| Web. URLs                                                                      | <a href="https://youtu.be/vB59q6At8s">https://youtu.be/vB59q6At8s</a> , <a href="https://youtu.be/aSvxO_rV9eQ">https://youtu.be/aSvxO_rV9eQ</a> . |                      |                                                    |
|                                                                                |                                                                                                                                                   |                      |                                                    |
| Course designed by                                                             |                                                                                                                                                   | Verified by Chairman |                                                    |
| 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                  |
|                                               |                                                                                                                                                                                                                                                                          |                                                     |                                |
| Course Objective                              | To gain the knowledge on ecosystem and environmental sustainability                                                                                                                                                                                                      |                                                     |                                |
| Course Category                               | Crosscutting Issue : Environment And Sustainability                                                                                                                                                                                                                      |                                                     |                                |
| Development Needs                             | Global                                                                                                                                                                                                                                                                   |                                                     |                                |
| Course Description                            | 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                                             | Sustainable Human Dominated-Ecosystem and Environmental planning: Introduction to Ecology & environmental sciences; Principles and Scope of Ecology. Axioms of Ecological Engineering, Sustainable design principles, Global population dymanics, Human dominated earth. |                                                     | 11                             |
| Instructional Hours                           |                                                                                                                                                                                                                                                                          |                                                     | 6                              |
| Suggested Learning Methods: Video Lectures    |                                                                                                                                                                                                                                                                          |                                                     |                                |
| II                                            | Designing Ecosystem services & Biomes: Design challenges and needs, the design process, biomes, ecoregions, other land classification systems.                                                                                                                           |                                                     | 13 & 4                         |
| Instructional Hours                           |                                                                                                                                                                                                                                                                          |                                                     | 6                              |
| Suggested Learning Methods: Video Tutorials   |                                                                                                                                                                                                                                                                          |                                                     |                                |
| III                                           | Energy and mass flow through ecosystem: Structure and Functions of Ecosystems - Abiotic and Biotic components, Flow of energy and cycling of materials; water, carbon, nitrogen and phosphorus                                                                           |                                                     | 32                             |
| Instructional Hours                           |                                                                                                                                                                                                                                                                          |                                                     | 6                              |
| Suggested Learning Methods : Group Discussion |                                                                                                                                                                                                                                                                          |                                                     |                                |

|                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                             |           |
|------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
| IV                                                   | <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> |                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                             |           |
| V                                                    | <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      |
| Course Objective                                 |                                                                                                                                                                                                                                       | Inculcate the fundamental concepts of design thinking and develop the students as a good designer by imparting creativity and problem solving ability          |                               |                  |
| Course Category                                  |                                                                                                                                                                                                                                       | Crosscutting Issue : Professional Ethics                                                                                                                       |                               |                  |
| Development Needs                                |                                                                                                                                                                                                                                       | Local, National and Global                                                                                                                                     |                               |                  |
| Course Description                               |                                                                                                                                                                                                                                       | 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                                                | Design Thinking Background<br>Definition of Design Thinking, Variety within the Design Thinking Discipline, Design Thinking Mindset                                                                                                   |                                                                                                                                                                | 1                             | 1                |
| Instructional Hours                              |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               | 06               |
| Suggested Learning Methods: Brain Storming       |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               |                  |
| II                                               | Design Thinking Approach<br>Fundamental Concepts – Empathy, Ethnography, Divergent Thinking, Convergent Thinking, Visual Thinking, Assumption Testing, Prototyping, Time for Learning and Validation                                  |                                                                                                                                                                | 1                             | 5,1,3            |
| Instructional Hours                              |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               | 06               |
| Suggested Learning Methods :Learning by Teaching |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               |                  |
| III                                              | Design Thinking Resources – People, place, material, organizational fit<br>Design Thinking Processes - Numerous Approaches, Double Diamond Process, 5-Stage, School Process, Designing for Growth Process, Role of Project Management |                                                                                                                                                                | 1                             | 5,6              |
| Instructional Hours                              |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               | 06               |
| Suggested Learning Methods :DIY Activities       |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               |                  |
| IV                                               | Design Thinking in Practice I:<br>Process Stages of Designing for Growth -<br>Design Thinking Tools and Methods – I- Purposeful Use of Tools and Alignment with Process, Visualization, Journey Mapping                               |                                                                                                                                                                | 1                             | 6                |
| Instructional Hours                              |                                                                                                                                                                                                                                       |                                                                                                                                                                |                               | 06               |

| Suggested Learning Methods: Case Method            |                                                                                                                                                                                                                                                                                                                                                                                                          |                             |           |
|----------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
| <b>V</b>                                           | <b>Design Thinking in Practice II:</b><br>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> |
| Suggested Learning Methods :Project Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                          |                             |           |
| <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                                                                                                                                                                                                                                                                                                          |                                 |          |
|-------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|----------|
| 23U4VBOE03                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Value Based Open Elective Course : Disaster Management                                                                                                                                                                                                                                                         |                                 |          |
| Semester: IV                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Credits: 2                                                                                                                                                                                                                                                                                                     | ESE: 50 Marks                   |          |
|                                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                |                                 |          |
| Course Objective                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | To learn knowledge about disaster and risk and apply the same in the time of any disaster.                                                                                                                                                                                                                     |                                 |          |
| Course Category                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Crosscutting Issue : Environment And Sustainability                                                                                                                                                                                                                                                            |                                 |          |
| Development Needs                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | National                                                                                                                                                                                                                                                                                                       |                                 |          |
| Course Description                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 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/<br>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/<br>Case Studies        |          |
| CO 3                                                  | Understand the concepts of risk and vulnerability in disaster management and analyze the different approaches to disaster risk reduction.                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                                                                                                                                | Lectures /<br>Video Lessons     |          |
| CO 4                                                  | Analyze the concept and nature of disaster preparedness, different components of a disaster preparedness plan                                                                                                                                                                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                                                                                | Tutorial /<br>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 /<br>Class Projects     |          |
| Course Content                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                | Instructional Hours /<br>Week:2 |          |
| Unit                                                  | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                                                                                                                                                                                                | Text Book                       | Chapters |
| I                                                     | Introduction on Disaster<br>Definitions and Terminologies used in Disaster Management, Basic concepts in Disaster Management, Types of Disaster: Natural Disaster: Flood, Cyclone, Earthquakes, Landslides, epidemic or Pandemic etc. (Case studies of each), Man-made Disaster: Fire, Industrial Pollution, Nuclear Disaster, Biological Disasters, Accidents (Air, Sea, Rail & Road), Structural failures (Building and Bridge), War & Terrorism etc. (Case studies of each). |                                                                                                                                                                                                                                                                                                                | 1                               | 1        |
| Instructional Hours                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                |                                 | 6        |
| Suggested Learning Methods : Power Point Presentation |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                |                                 |          |
| II                                                    | Disaster management in India<br>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), National Disaster Management Authority, States Disaster Management                                                                                                                          |                                                                                                                                                                                                                                                                                                                | 1                               | 2        |

|                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                             |           |
|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
|                                                            | Authority, District Disaster Management Authority and Cases Studies.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                             |           |
| <b>Instructional Hours</b>                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                             | <b>6</b>  |
| <b>Suggested Learning Methods : PPT and Video Lecture</b>  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                             |           |
| <b>III</b>                                                 | <b>Risk and Vulnerability</b><br>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><br>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>Response and 3Rs</b><br>Emergency Response: Introduction, Crisis Response Plan (CRP), Communication, Participation, and Activation of Emergency Preparedness Plan, Search, Rescue, Evacuation and Logistic Management, Role of Government, International and NGO Bodies, Psychological relief and recovery, Relief operation and Recovery, Post Disaster Public Health Management, 3R - Rehabilitation, Reconstruction and Recovery, Reconstruction and Rehabilitation as a Means of Development, Damage Assessment, Post Disaster effects and Remedial Measures, 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.<br>2. M C Gupta, "Manual on Natural Disaster Management in India", NIDM, New Delhi, 2013<br>3. R K Bhandani, "An Overview on Natural & Man-made Disasters and their Reduction", CSIR, New Delhi, 2000<br>4. Dr. Mrinalini Pandey, "Disaster Management", Wiley India Pvt. Ltd, 2014.<br>5. National Disaster Management Authority Publications-Guidelines & Templates for Disaster Management                                                                                                                                                              |                             |           |
| <b>Course designed by</b>                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | <b>Verified by Chairman</b> |           |
| Dr. C. A. Aslam Moideen                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Dr. C. A. Aslam Moideen     |           |

| Course Code                                  |                                                                                                                                                                                                                                                                                                                                                          | Title                                                                                                                                                                                                              |                                |          |
|----------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|----------|
| 22U4VBOE04                                   |                                                                                                                                                                                                                                                                                                                                                          | Value Based Open Elective Course:<br>Environmental Pollution and Waste Management                                                                                                                                  |                                |          |
| Semester: IV                                 |                                                                                                                                                                                                                                                                                                                                                          | Credits:2                                                                                                                                                                                                          | ESE:50 Marks                   |          |
|                                              |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                |          |
| Course Objective                             |                                                                                                                                                                                                                                                                                                                                                          | To acquire deeper knowledge about Environmental Management Systems                                                                                                                                                 |                                |          |
| Course Category                              |                                                                                                                                                                                                                                                                                                                                                          | Crosscutting Issue : Environment And Sustainability                                                                                                                                                                |                                |          |
| Development Needs                            |                                                                                                                                                                                                                                                                                                                                                          | Global                                                                                                                                                                                                             |                                |          |
| Course Description                           |                                                                                                                                                                                                                                                                                                                                                          | 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               |          |
| CO 1                                         | Understand the types of environmental pollutants                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                    | Lecture /<br>Group Learning    |          |
| CO 2                                         | Describe, develop and interpret methods of the Environmental Management Systems.                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                    | Lecture/<br>Online Tutorial    |          |
| CO 3                                         | Critically evaluate methods and possibilities within Environmental Management Systems from asystems perspective.                                                                                                                                                                                                                                         |                                                                                                                                                                                                                    | Lecture/<br>Online Tutorial    |          |
| CO 4                                         | Understand the effective management of environmental pollutants                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    | Lecture/<br>Online Tutorial    |          |
| CO 5                                         | Learn Environmental Auditing for various Industries/Projects.                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                    | Lecture/<br>Online Tutorial    |          |
| Course Content                               |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    | Instructional Hours / Week : 2 |          |
| Unit                                         | Description                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                    | Text Book                      | Chapters |
| I                                            | Introduction to Environmental pollutants, Types of pollutants, Biodegradable pollutants, Non-biodegradable pollutants; Air pollution, Water Pollution, Soil Pollution                                                                                                                                                                                    |                                                                                                                                                                                                                    | 1                              | 1,2      |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                | 6        |
| Suggested Learning Methods: Industrial Visit |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                |          |
| II                                           | Introduction to Environmental Management System basic definitions and terms, Framework for Environmental Management Systems, Approach for developing an Environmental Management System.                                                                                                                                                                 |                                                                                                                                                                                                                    | 2                              | 2, 4     |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                | 6        |
| Suggested Learning Methods :Web search       |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                |          |
| III                                          | 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        |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                | 6        |
| Suggested Learning Methods : Online tutorial |                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                                                                                    |                                |          |

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| <b>IV</b>                                           | Introduction to Environmental Auditing, Category “A” & “B” types of projects. Procedures and Guidelines to conduct Environmental Audit.<br>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.<br>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                 |          |
|                                               |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                |          |
| Course Objective                              |                                                                                                                                                                                                                                                        | To explore the rich and diverse history of ancient India, examining its civilizations, political systems and cultural achievements.          |                                |          |
| Course Category                               |                                                                                                                                                                                                                                                        | Employability                                                                                                                                |                                |          |
| Development Needs                             |                                                                                                                                                                                                                                                        | Global                                                                                                                                       |                                |          |
| Course Description                            |                                                                                                                                                                                                                                                        | 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                        |          |
| Course Content                                |                                                                                                                                                                                                                                                        |                                                                                                                                              | Instructional Hours / Week : 2 |          |
| 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      |
| Instructional Hours                           |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                | 6        |
| Suggested Learning Methods : Lecture/Tutorial |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                |          |
| II                                            | Indus Valley Civilization - Its Features & Decline; Early Vedic and Later Vedic Civilizations Vedic Literature Society Economy - Polity Religion.                                                                                                      |                                                                                                                                              | 2                              | 2-4      |
| Instructional Hours                           |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                | 6        |
| Suggested Learning Methods : Lecture/Tutorial |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                |          |
| III                                           | Rise of New Religious Movements Charvakas, Lokayathas, Jainism and Buddhism; Mahajanapadas - Rise of Magadha; Impact.                                                                                                                                  |                                                                                                                                              | 3                              | 3        |
| Instructional Hours                           |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                | 6        |
| Suggested Learning Methods : Lecture/Tutorial |                                                                                                                                                                                                                                                        |                                                                                                                                              |                                |          |

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|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
| <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      |
|                                                   |                                                                                                                                                                                                               |                                                                                                                                                                                                                                                |                    |
| Course Objective                                  |                                                                                                                                                                                                               | To make the students understand the knowledge system in India and apply it to their day to day life                                                                                                                                            |                    |
| Course Category                                   |                                                                                                                                                                                                               | Value Education                                                                                                                                                                                                                                |                    |
| Development Needs                                 |                                                                                                                                                                                                               | National                                                                                                                                                                                                                                       |                    |
| Course Description                                |                                                                                                                                                                                                               | 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          |
| Course Content                                    |                                                                                                                                                                                                               | Instructional Hours / Week : 2                                                                                                                                                                                                                 |                    |
| Unit                                              | Description                                                                                                                                                                                                   |                                                                                                                                                                                                                                                | Text Book Chapters |
| I                                                 | Indian Knowledge System: An Introduction: Importance of Ancient Knowledge-Defining Indian Knowledge System –The Indian Knowledge System Corpus-A Classification Framework-History of Indian Knowledge System. |                                                                                                                                                                                                                                                | 11                 |
| Instructional Hours                               |                                                                                                                                                                                                               |                                                                                                                                                                                                                                                | 6                  |
| Suggested Learning Methods : Cooperative Learning |                                                                                                                                                                                                               |                                                                                                                                                                                                                                                |                    |
| II                                                | The Vedic Corpus: Introduction to Vedas-The four Vedas. Philosophical System: Indian Philosophical System – Development and Unique Features-Vedic schools of Philosophy.                                      |                                                                                                                                                                                                                                                | 12 & 3             |
| Instructional Hours                               |                                                                                                                                                                                                               |                                                                                                                                                                                                                                                | 6                  |
| Suggested Learning Methods : Peer Learning        |                                                                                                                                                                                                               |                                                                                                                                                                                                                                                |                    |

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

| Course Code                                   |                                                                                                                                                                                                                                                                                                                                    | Title                                                                                                                                                                                                                                                     |                                |          |
|-----------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|----------|
| 22U4VBOE07                                    |                                                                                                                                                                                                                                                                                                                                    | Value Based Open Elective Course :<br>Principles of Intellectual Property Rights                                                                                                                                                                          |                                |          |
| Semester: IV                                  |                                                                                                                                                                                                                                                                                                                                    | Credits: 2                                                                                                                                                                                                                                                | ESE: 50 Marks                  |          |
| Course Objective                              |                                                                                                                                                                                                                                                                                                                                    | To make the students to recognize the importance of IP and to educate the pupils on basic concepts of Intellectual Property Rights.<br>To learn the procedure of obtaining Patents, Copyrights, Trade Marks & Industrial Design                           |                                |          |
| Course Category                               |                                                                                                                                                                                                                                                                                                                                    | Entrepreneurship                                                                                                                                                                                                                                          |                                |          |
| Development Needs                             |                                                                                                                                                                                                                                                                                                                                    | Global                                                                                                                                                                                                                                                    |                                |          |
| Course Description                            |                                                                                                                                                                                                                                                                                                                                    | 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               |          |
| CO 1                                          | Understand Intellectual Property Rights (IPR), its significance in promoting innovation and creativity, and the different types of IPRs.                                                                                                                                                                                           |                                                                                                                                                                                                                                                           | Lecture                        |          |
| CO 2                                          | Equip with the knowledge to navigate the patent filing process effectively.                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                           | Tutorial                       |          |
| CO 3                                          | Comprehend the fundamentals of copyrights, their types, registration procedures, terms and remedies                                                                                                                                                                                                                                |                                                                                                                                                                                                                                                           | Lecture                        |          |
| CO 4                                          | Narrate the trademarks, their rights, types, purpose, registration process, and the trademark landscape in India                                                                                                                                                                                                                   |                                                                                                                                                                                                                                                           | Tutorial                       |          |
| CO 5                                          | 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 |
| I                                             | Introduction to Intellectual Property Rights (IPR):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      |
| Instruction Hours                             |                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                           |                                | 6        |
| Suggested Learning Methods : Lecture/Tutorial |                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                           |                                |          |
| II                                            | Patent: 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        |
| Instructional Hours                           |                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                           |                                | 6        |
| Suggested Learning Methods : Lecture/Tutorial |                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                           |                                |          |

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| III                                                  | <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> |                                                                                                                                                                                                                                                                                              |                             |           |
| IV                                                   | <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> |                                                                                                                                                                                                                                                                                              |                             |           |
| V                                                    | <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                                            | Common Science-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. |                                                                                                                                                                                                             | 11                             |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                             | 6                              |
| Suggested Learning Methods: Video Lectures   |                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                             |                                |
| II                                           | Social Behaviour -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.                                                                                                                                                                                                        |                                                                                                                                                                                                             | 21                             |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                             | 6                              |
| Suggested Learning Methods : Video Tutorials |                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                                             |                                |
| III                                          | National Integration– Communalism-Regionalism and Secularism – Problems relating to development and management of Social                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                             | 21 & 2                         |

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|                                                      | 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.                                                                                                                                                                                                                                                                                                  |                             |           |
| <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                    |
| Suggested Learning Methods: Seminar    |                                                                                                                                       |                                                                                                                                                                                               |                      |
| II                                     | Rural Development Programs and Rural institutions, Local Administration and Community Involvement                                     | 2                                                                                                                                                                                             | 3                    |
| Instructional Hours                    |                                                                                                                                       |                                                                                                                                                                                               | 6                    |
| Suggested Learning Methods : Role Play |                                                                                                                                       |                                                                                                                                                                                               |                      |
| III                                    | Stages, Components and Principles of community development,                                                                           | 1                                                                                                                                                                                             | 3                    |

|                                                                     |                                                                                                                                                                                                                                                                                                                              |                             |           |
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|                                                                     | Utility of public resources. Social contribution of community networking, Various government schemes.                                                                                                                                                                                                                        |                             |           |
| <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> |           |
| Dr. P. NATHIYA                                                      |                                                                                                                                                                                                                                                                                                                              | 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/<br>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                                          | Fundamentals of Emotional Intelligence: Meaning<br>Definition Nature and Significance<br>Models of Emotional Intelligence-: Ability, Trait and Mixed<br>Building blocks of emotional intelligence: Self-awareness, Self-Management, Social Awareness, and Relationship Management |                                                                                                        | 1                              | 1 & 2    |
| Instructional Hours                        |                                                                                                                                                                                                                                                                                   |                                                                                                        |                                | 6        |
| Suggested Learning Methods: Video lectures |                                                                                                                                                                                                                                                                                   |                                                                                                        |                                |          |
| II                                         | Personal Competence: Meaning Definition Self Awareness: Observing and recognizing one's own feelings, Knowing one's strengths and areas of development.<br>Self-Management: Managing emotions, anxiety, fear, and anger.                                                          |                                                                                                        | 1                              | 5 & 6    |
| Instructional Hours                        |                                                                                                                                                                                                                                                                                   |                                                                                                        |                                | 6        |
| Suggested Learning Methods: Role Play      |                                                                                                                                                                                                                                                                                   |                                                                                                        |                                |          |
| III                                        | Social Competence: Social Awareness: Others' Perspectives, Empathy and Compassion<br>Relationship Management: Effective communication, Collaboration, Teamwork and Conflict Management                                                                                            |                                                                                                        | 2                              | 1 & 2    |
| Instructional Hours                        |                                                                                                                                                                                                                                                                                   |                                                                                                        |                                | 6        |
| Suggested Learning Methods: Peer Teaching  |                                                                                                                                                                                                                                                                                   |                                                                                                        |                                |          |

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| IV                                                  | <b>Emotional Intelligence:</b> Measurement and Development -<br>Meaning Definition, Importance<br>Measures of emotional intelligence Strategies to develop and<br>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<br>to regulate emotions such as Mindfulness, Conditioned relaxation<br>response and Boundary setting<br>Techniques of Relationship Management: Display of empathy,<br>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>                                   | 1. Bar-On, R., & Parker, J.D.A.(Eds.) (2000). The handbook of<br>emotional intelligence. San Francisco, California: Jossey Bros.<br>2. Goleman, D. (2005). Emotional Intelligence. New York: Bantam<br>Book.<br>3. Sternberg, R. J. (Ed.). (2000). Handbook of intelligence. Cambridge<br>University Press. |                             |           |
| <b>Reference Books</b>                              | 1. HBR's 10 Must Reads on Emotional Intelligence (2015)<br>2. HBR's 10 Must Reads on Managing Yourself (2011)<br>3. Self-Discipline: Life Management, Kindle Edition, Daniel Johnson.                                                                                                                       |                             |           |
| <b>Course designed by</b>                           |                                                                                                                                                                                                                                                                                                             | <b>Verified by Chairman</b> |           |
| Dr. T. SUDHA                                        |                                                                                                                                                                                                                                                                                                             | Dr. T. SUDHA                |           |

| Course Code                                        |                                                                                                                                                                                                                                                                                                                                               | Title                                                                                                             |                                |                  |
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| 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                                                  | The Tourism Phenomenon: 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                              |                  |
| Suggested Learning Methods: Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                               |                                                                                                                   |                                |                  |
| II                                                 | Travel Motivations: Categories of Motivations: Physical Motivators, Cultural Motivators, Interpersonal Motivators, Status and prestige Motivators. Types of Tourism: 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                              |                  |
| Suggested Learning Methods : Group Learning Method |                                                                                                                                                                                                                                                                                                                                               |                                                                                                                   |                                |                  |
| III                                                | Tourist Transport: Role of Transport in Tourism, Modes of Transport, Road Transport, Air Transport, Rail Transport, Sea Transport.                                                                                                                                                                                                            |                                                                                                                   | 2                              | 15               |
| Instructional Hours                                |                                                                                                                                                                                                                                                                                                                                               |                                                                                                                   | 6                              |                  |
| Suggested Learning Methods : Group Learning Method |                                                                                                                                                                                                                                                                                                                                               |                                                                                                                   |                                |                  |

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| <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>                                         | 1. A.K. Bhatia, Tourism Development: Principles & Practices, Sterling Publishers Pvt 2007.<br>2. A.K. Bhatia, International Tourism Management, Sterling Publishers Pvt 2012.<br>3. Jagmohan Negi, Travel Agency Operations Concepts and Principles, Kanishka Publishers and Distributors, 2003.                                  |                             |           |
| <b>Reference Books</b>                                    | 1. Biswanth Gosh, Tourism & travel management, Vikas Publishing House, Second Edition, 2008.<br>2. Christopher Holloway, Business of tourism, Elsevier Publisher, Second Edition, 2006.                                                                                                                                           |                             |           |
| <b>Course designed by</b>                                 |                                                                                                                                                                                                                                                                                                                                   | <b>Verified by Chairman</b> |           |
| B. TAMILSELVAN                                            |                                                                                                                                                                                                                                                                                                                                   | R. PRAHADEESWARAN           |           |

| Course Code                                |                                                                                                                                                                                                                                                                                  | Title                                                                                              |                         |          |
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| 22U4VBOE12                                 |                                                                                                                                                                                                                                                                                  | Value Based Open Elective : Health Education                                                       |                         |          |
| Semester: IV                               |                                                                                                                                                                                                                                                                                  | Credits:2                                                                                          | ESE:50Marks             |          |
| Course Objective                           |                                                                                                                                                                                                                                                                                  | 1. Acquire knowledge on different dimensions of health.<br>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                                          | Health Education:<br>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,<br>Related Activity -Measuring the health attitudes of students |                                                                                                    | 1                       | 1        |
| Instructional Hours                        |                                                                                                                                                                                                                                                                                  |                                                                                                    |                         | 6        |
| Suggested Learning Methods: Group Activity |                                                                                                                                                                                                                                                                                  |                                                                                                    |                         |          |
| II                                         | Food and Health<br>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        |
| Suggested Learning Methods: Peer Learning  |                                                                                                                                                                                                                                                                                  |                                                                                                    |                         |          |

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| <b>III</b>                                          | <b>Mental Health</b><br>Meaning of mental health –importance of mental health-<br>characteristics of emotionally healthy-Self esteem-Values and<br>patterns in decision making- Mental health problem of<br>adolescences –depression & stress -causes and management<br>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><br>Definition of personal health- under nutrition and over<br>nutrition -prevalence of life style disease-healthy lifestyle<br>practices- personal hygiene-Importance of physical activities&<br>exercise<br>Related Activity -Analyzing the physical activity pattern of<br>students                                                                           | 1                           | 8         |
| <b>Instructional Hours</b>                          |                                                                                                                                                                                                                                                                                                                                                                                        |                             | <b>6</b>  |
| <b>Suggested Learning Methods: Assignment</b>       |                                                                                                                                                                                                                                                                                                                                                                                        |                             |           |
| <b>V</b>                                            | <b>Environment and Health</b><br>Definition of environmental health, Biodiversity, climate<br>change and biodiversity, environmental pollution-causes and<br>consequences of air, water and soil pollution-Food<br>contamination and consequences<br>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>                                   | 1. Anspaugh (2001), Teaching Today's Health, Library of Congress<br>Cataloging, 6 <sup>th</sup> Edition, US<br>2. Tyler Miller (2006), Environmental Science, Cengage learning India<br>private ltd<br>3. Srilakshmi (2010), Dietetics, New age International private limited,<br>New Delhi<br>4. Srilakshmi (2010), Food Science, New age International private<br>limited, New Delhi |                             |           |
| <b>Reference Books</b>                              | 1. Howley& Don Franus(B) (2003) Health Fitness Instructor's<br>Handbook. Human Kinetics publication.<br>2. Ramachandran. L. Dharmalingam. T (1993) Health Education India.<br>Vikas publishing House Private Limited                                                                                                                                                                   |                             |           |
| <b>Journals</b>                                     | 1. Health education                                                                                                                                                                                                                                                                                                                                                                    |                             |           |
| <b>Course designed by</b>                           |                                                                                                                                                                                                                                                                                                                                                                                        | <b>Verified by Chairman</b> |           |
| Dr. A. SWARNALATHA                                  |                                                                                                                                                                                                                                                                                                                                                                                        | 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<br>Political Communication – Mass Media politics and Society-<br>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<br>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<br>Government Regulation – Monopoly- Media content and its Censorship. |                                                                                                                                 | 1                              | 2        |
| Instructional Hours                              |                                                                                                                                                                                                                 |                                                                                                                                 |                                | 6        |
| Suggested Learning Methods : Group Learning      |                                                                                                                                                                                                                 |                                                                                                                                 |                                |          |

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| 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                                                             | Political effects of Mass Media: Individual- group- and Society Public- making public opinion- Setting of Political agenda- Political Socialization- Political Imobilization                                                                                                                                                                                                                                                                                                  | 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                                    |                                                                                                                                      | 31                   |
| Instructional Hours                    |                                                                                                                                                                                     |                                                                                                                                      | 6                    |
| Suggested Learning Methods: Seminar    |                                                                                                                                                                                     |                                                                                                                                      |                      |
| II                                     | Positive Emotional States and Processes, Positive Emotions and well being: Hope & Optimism, Love, The Positive Psychology of Emotional Intelligence, Influence of Positive Emotions |                                                                                                                                      | 23                   |
| Instructional Hours                    |                                                                                                                                                                                     |                                                                                                                                      | 6                    |
| Suggested Learning Methods : Role Play |                                                                                                                                                                                     |                                                                                                                                      |                      |
| III                                    | Strengths and Virtues : Character Strengths and Virtues Resilience in the phase of challenge & Loss, Empathy and Altruism                                                           |                                                                                                                                      | 13                   |
| Instructional Hours                    |                                                                                                                                                                                     |                                                                                                                                      | 6                    |
| Suggested Learning Methods : Role Play |                                                                                                                                                                                     |                                                                                                                                      |                      |
| IV                                     | Happiness : Introduction to Psychology of happiness, well being and scope, Types of happiness- Eudaimonic and Hedonic                                                               |                                                                                                                                      | 32                   |

|                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                             |           |
|---------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
|                                                                     | History of Happiness, Theories, Measures and Positive correlates of happiness, Traits associated with Happiness, Setting Goals for Life and Happiness                                                                                                                                                                                                                                                                                                                                                                                              |                             |           |
| <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. Csikszentmihalyi, 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> |           |
| Dr. P. NATHIYA                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 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 thevarious 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><br>Governing Ethics, Personal & Professional Ethics, Life Skills, Emotional Intelligence<br>Profession and professionalism, Professional Associations, Professional Risks, Professional Accountabilities, Professional Success, Ethics and Profession. |                                                                                                               | 1                        | 1 & 2    |
| Instructional Hours                            |                                                                                                                                                                                                                                                                                                                                      |                                                                                                               |                          | 6        |
| Suggested Learning Methods: Video lectures     |                                                                                                                                                                                                                                                                                                                                      |                                                                                                               |                          |          |
| II                                             | <b>Basic Theories:</b> Basic Ethical Principles, Moral Developments, Deontology<br>Virtue Theory, Rights Theory, Casuist Theory, Moral Absolution, Moral Rationalism, Moral Pluralism<br>Ethical Egoism, Feminist Consequentialism, Moral Issues, Moral Dilemmas, Moral Autonomy                                                     |                                                                                                               | 1                        | 5 & 6    |
| Instructional Hours                            |                                                                                                                                                                                                                                                                                                                                      |                                                                                                               |                          | 6        |
| Suggested Learning Methods: Mini Case Analysis |                                                                                                                                                                                                                                                                                                                                      |                                                                                                               |                          |          |
| III                                            | <b>Professional Practices:</b> Professions and Norms of Professional                                                                                                                                                                                                                                                                 |                                                                                                               | 2                        | 1 & 2    |

|                                                     |                                                                                                                                                                                                                                                                                                                                                                                               |                             |           |
|-----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
|                                                     | Conduct, Norms of Professional Conduct vs. Profession Responsibilities, Obligations and Moral Values in Professional Ethics, Professional codes of ethics<br>The Centrality of Responsibilities of Professional Ethics; lessons from 1979 American Airlines DC-10 Crash and Kansas City Hyatt Regency Walk away Collapse.                                                                     |                             |           |
| <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<br>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<br>Business Ethics and Corporate Governance, Sustainable Development Ecosystem, Energy Concerns, Ozone Deflection, Pollution, Ethics in Manufacturing and Marketing<br>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>                                   | 1. Professional Ethics: R. Subramanian, Oxford University Press, 2015.<br>2. Ethics in Engineering Practice & Research, Caroline Whitbeck, 2e, Cambridge University Press, 2015                                                                                                                                                                                                               |                             |           |
| <b>Reference Books</b>                              | 1. Business Ethics concepts & Cases: Manuel G Velasquez, 6e, PHI, 2008                                                                                                                                                                                                                                                                                                                        |                             |           |
| <b>Course designed by</b>                           |                                                                                                                                                                                                                                                                                                                                                                                               | <b>Verified by Chairman</b> |           |
| Dr. T. SUDHA                                        |                                                                                                                                                                                                                                                                                                                                                                                               | Dr. T. SUDHA                |           |

| 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                                            | Introduction to Happiness as a Scientific Construct<br>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 |                                                                                                                                                                                                                                                                                                      | 11                             |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                      | 6                              |
| Suggested Learning Methods: Group Discussion |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                      |                                |
| II                                           | Theories and Models of Well-being<br>Prominent theories of well-being - hedonic well-being, eudemonic well-being, PERMA model. Role of factors - autonomy, meaning, and engagement in happiness. Strengths and                                                                                                              |                                                                                                                                                                                                                                                                                                      | 12                             |
| Instructional Hours                          |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                      | 6                              |
| Suggested Learning Methods: Group Discussion |                                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                                                                                                      |                                |

|                                                     |                                                                                                                                                                                                                                                                                                                                                                            |                             |           |
|-----------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----------|
| III                                                 | <b>Individual Factors and Happiness</b><br>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><br>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><br>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.<br>2. Lyubomirsky, S. (2008). The how of happiness: A scientific approach to getting the life you want. Penguin.<br>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. K. RAJARAJESWARI                                |                                                                                                                                                                                                                                                                                                                                                                            | Dr. K. RAJARAJESWARI        |           |

| Course Code                                   |                                                            | Title                                                                                                                                                                                                                                                                                                                                                                         |                                |                    |
|-----------------------------------------------|------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 23U4CHZ403                                    |                                                            | Skill Enhancement Course - VII 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                 |
| Suggested Learning Methods: Hands on Training |                                                            |                                                                                                                                                                                                                                                                                                                                                                               |                                |                    |
| Text Books                                    |                                                            | 1. Yogambal and Ashok kumar – <b>Bakery and Confectionery</b> , Hodder & strong ton educational, London, Sixth Edition, 2002<br>2. Sangeetha & Gupta, <b>Bread Bonaza</b> , oxford university press, Delhi, Second Edition, 2016<br>3. John Krisslee, <b>Bakery and Confectionery</b> ,<br>4. Dinlan Manley, <b>Biscuit, Cracher &amp; Cookie Recipes for Food Industry</b> . |                                |                    |

|                                 |     |                                                              |     |                                                                                                   |     |                   |     |                            |      |                   |      |                       |      |       |
|---------------------------------|-----|--------------------------------------------------------------|-----|---------------------------------------------------------------------------------------------------|-----|-------------------|-----|----------------------------|------|-------------------|------|-----------------------|------|-------|
| Reference Books                 |     |                                                              |     | 1. Brenda Purton, <b>The Art of Sugar Craft</b> – Sugar Paste, Bounty Books, First Edition, 1996. |     |                   |     |                            |      |                   |      |                       |      |       |
| Tools for Assessment (30 Marks) |     |                                                              |     |                                                                                                   |     |                   |     |                            |      |                   |      |                       |      |       |
| Menu Knowledge                  |     | Plan of Work / Menu Preparation and Presentation / Compiling |     |                                                                                                   |     | Personal Grooming |     | Test 1 During Mid Semester |      | Test 2 Model Test |      | Observation Note Book |      | Total |
| 4                               |     | 4                                                            |     |                                                                                                   |     | 4                 |     | 7                          |      | 7                 |      | 4                     |      | 30    |
| Mapping                         |     |                                                              |     |                                                                                                   |     |                   |     |                            |      |                   |      |                       |      |       |
| CO \ PO                         | PO1 | PO2                                                          | PO3 | PO4                                                                                               | PO5 | PO6               | PO7 | PO8                        | PSO1 | PSO2              | PSO3 | PSO4                  | PSO5 |       |
| CO1                             | H   | H                                                            | H   | M                                                                                                 | H   | L                 | L   | -                          | M    | M                 | M    | H                     | H    |       |
| CO2                             | H   | H                                                            | M   | L                                                                                                 | L   | -                 | -   | M                          | H    | M                 | H    | M                     | L    |       |
| CO3                             | M   | M                                                            | H   | L                                                                                                 | L   | -                 | -   | H                          | M    | H                 | L    | M                     | M    |       |
| CO4                             | H   | H                                                            | H   | M                                                                                                 | L   | L                 | L   | M                          | M    | M                 | M    | H                     | H    |       |
| CO5                             | M   | H                                                            | M   | M                                                                                                 | M   | L                 | L   | H                          | M    | H                 | L    | M                     | M    |       |
| H-High; M-Medium; L-Low         |     |                                                              |     |                                                                                                   |     |                   |     |                            |      |                   |      |                       |      |       |
| Course designed by              |     |                                                              |     |                                                                                                   |     |                   |     | Verified by Chairman       |      |                   |      |                       |      |       |
| S. SATHISH KUMAR                |     |                                                              |     |                                                                                                   |     |                   |     | R. PRAHADEESWARAN          |      |                   |      |                       |      |       |

| Course Code                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Title                                                                                                                                                                                                                                                                                                                                  |                               |                               |          |
|------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|-------------------------------|----------|
| 24U3CHV501                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Core Paper XII - 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                                                    | 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.<br><br>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.<br><br>Though it is preferred the students undergo this training at four/five star category or any hospitality industry only. |                                                                                                                                                                                                                                                                                                                                        |                               | -                             | -        |
| Instructional Days                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                        |                               |                               | 120      |
| Suggested Learning Methods : Activity Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                                                                                                                                        |                               |                               |          |

H-High; M-Medium; L-Low

| Course Code         | Title                                                                                                                                                                                                                                                                                                                                        |               |
|---------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 24U4SEC503          | Skill Enhancement Course VIII: Campus to Corporate                                                                                                                                                                                                                                                                                           |               |
| Semester: V         | Credit: 1                                                                                                                                                                                                                                                                                                                                    | CIA: 25 Marks |
| Course Objective    | The aim of the course is to train students and prepare them for the transition from campus to corporate.<br>To create an awareness about industry requirement and opportunities.<br>To train them on logical and Non-verbal Aptitude.<br>To hone their skills to perform well in group discussion, presentation and face to face interviews. |               |
| Course Category     | Skill Development, Employability, Entrepreneurship                                                                                                                                                                                                                                                                                           |               |
| Development Needs   | Global                                                                                                                                                                                                                                                                                                                                       |               |
| Course Description  | This course is a part of series of 3 courses aimed at enhancing the industry readiness of the students. This series aims at honing their multiple intelligence like Numerical, Linguistic, and Logical, spatial and interpersonal intelligence there by enhance their employability in the campus placements.                                |               |
| Course Outcomes     |                                                                                                                                                                                                                                                                                                                                              |               |
| CO 1                | Students must be ready to prepare and present themselves for any campus placements. They must be confident enough to attend and crack any recruitment process. They must develop an effective business communication like drafting email and cover letters                                                                                   |               |
| CO 2                | Students must be capable of preparing a personal profile to present themselves for any interview. They must be able to customise and present the same according to the requirements sought by various organisation they apply for.                                                                                                           |               |
| CO 3                | Students will strengthen their problem-solving abilities in Aptitude and logical reasoning topics and prepare themselves for clearing any aptitude round during the campus placements – Level III                                                                                                                                            |               |
| CO 4                | They must be confident to participate and contribute effectively in any Group Discussion.                                                                                                                                                                                                                                                    |               |
| CO 5                | Expand their presentation skills, including personal Introduction, and Interview Etiquette, and present themselves confidently in front of any interview panel                                                                                                                                                                               |               |
| Offered by          | NCPIR                                                                                                                                                                                                                                                                                                                                        |               |
| Course Content      |                                                                                                                                                                                                                                                                                                                                              |               |
| Unit                | Description                                                                                                                                                                                                                                                                                                                                  |               |
| I                   | Introduction & Orientation<br>Course introduction - Training expectations - Pre-assessment - APR301(Aptitude), Industry Awareness                                                                                                                                                                                                            |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                              | 03            |
| II                  | Interview Etiquette<br>Resume Building- Cover Letter - Group Discussion Inputs -Mock GD- Personal Information Round – Mock Interview -Assessments- APO301, APO302,                                                                                                                                                                           |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                              | 18            |
| III                 | Numerical Aptitude<br>Permutation & Combination, Probability, Arithmetic Reasoning, Placement Paper I & II, Unit Assessments-AUA301, AUA302, AUA303 – Post Assessment APO301                                                                                                                                                                 |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                              | 08            |
| IV                  | Logical & Non-Verbal Reasoning<br>Blood Relations, - Direction Sense-Unit Assessment – AUA304                                                                                                                                                                                                                                                |               |
| Instructional Hours |                                                                                                                                                                                                                                                                                                                                              | 04            |

|                                  |                                                           |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
|----------------------------------|-----------------------------------------------------------|----------------------------------------------------------------------------|-----|-----|-----|-----|----------------------|-----|------------|------|--------|------|------|
| V                                | Writing Skills                                            |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
|                                  | Email Etiquette – Passage Writing                         |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
|                                  | Instructional Hours                                       |                                                                            |     |     |     |     |                      |     |            |      |        | 03   |      |
| Total Hours                      |                                                           |                                                                            |     |     |     |     |                      |     |            |      | 36 Hrs |      |      |
|                                  |                                                           |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
| Session                          | Topics                                                    |                                                                            |     |     |     |     |                      |     |            |      |        | Unit |      |
| 1                                | Introduction & Orientation - APR301                       |                                                                            |     |     |     |     |                      |     |            |      |        | 1    |      |
| 2                                | Industry Awareness                                        |                                                                            |     |     |     |     |                      |     |            |      |        | 1    |      |
| 3                                | Interview Etiquette - Resume Building                     |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 4                                | Interview Etiquette – Writing a Cover Letter              |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 5                                | Interview Etiquette - Resume Correction & Feedback        |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 6                                | Interview Etiquette - Group Discussion - Do & Don’ts      |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 7                                | Interview Etiquette - Mock GD                             |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 8                                | Interview Etiquette - Mock GD                             |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 9                                | Interview Etiquette - Mock GD                             |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 10                               | Interview Etiquette - Personal Information Round (Inputs) |                                                                            |     |     |     |     |                      |     |            |      |        | 2    |      |
| 11                               | Interview Etiquette -Mock PIR                             |                                                                            |     |     |     |     |                      |     |            |      |        | 3    |      |
| 12                               | Interview Etiquette -Mock PIR                             |                                                                            |     |     |     |     |                      |     |            |      |        | 3    |      |
| 13                               | Interview Etiquette -Mock PIR                             |                                                                            |     |     |     |     |                      |     |            |      |        | 3    |      |
| 14                               | Quantitative Aptitude – Permutation & Combination         |                                                                            |     |     |     |     |                      |     |            |      |        | 3    |      |
| 15                               | Quantitative Aptitude – Probability                       |                                                                            |     |     |     |     |                      |     |            |      |        | 3    |      |
| 16                               | Quantitative Aptitude – Arithmetic Reasoning              |                                                                            |     |     |     |     |                      |     |            |      |        | 3    |      |
| 17                               | Quantitative Aptitude – Arithmetic Reasoning              |                                                                            |     |     |     |     |                      |     |            |      |        | 4    |      |
| 18                               | Logical Reasoning – Blood Relations                       |                                                                            |     |     |     |     |                      |     |            |      |        | 4    |      |
| 19                               | Logical Reasoning – Direction Sense                       |                                                                            |     |     |     |     |                      |     |            |      |        | 4    |      |
| 20                               | Placement Paper I                                         |                                                                            |     |     |     |     |                      |     |            |      |        | 4    |      |
| 21                               | Placement Paper II                                        |                                                                            |     |     |     |     |                      |     |            |      |        | 5    |      |
| 22                               | Email Etiquette                                           |                                                                            |     |     |     |     |                      |     |            |      |        | 5    |      |
| 23                               | Passage Writing                                           |                                                                            |     |     |     |     |                      |     |            |      |        | 5    |      |
| 24                               | Post Assessment                                           |                                                                            |     |     |     |     |                      |     |            |      |        | 6    |      |
| Tools for Assessment ( 25 Marks) |                                                           |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
| Mock Interview Process           |                                                           | Proctored Online Assessments in Quantitative & Verbal Aptitude – Level III |     |     |     |     |                      |     | Attendance |      | Total  |      |      |
| 10                               |                                                           | 10                                                                         |     |     |     |     |                      |     | 5          |      | 25     |      |      |
| Mapping                          |                                                           |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
| PO/PSO CO                        | 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    | H    |
| CO2                              | M                                                         | H                                                                          | H   | H   | M   | H   | H                    | H   | M          | H    | H      | H    | H    |
| CO3                              | M                                                         | H                                                                          | H   | H   | M   | H   | M                    | H   | M          | H    | H      | H    | H    |
| CO4                              | H                                                         | H                                                                          | M   | M   | M   | H   | M                    | M   | H          | H    | M      | M    | H    |
| CO5                              | H                                                         | H                                                                          | M   | M   | M   | H   | H                    | M   | H          | H    | M      | M    | H    |
| H-High; M-Medium; L-Low          |                                                           |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |
| Course designed by               |                                                           |                                                                            |     |     |     |     | Verified by Chairman |     |            |      |        |      |      |
|                                  |                                                           |                                                                            |     |     |     |     |                      |     |            |      |        |      |      |

| CourseCode         | Title                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                       |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|
| 24U4SEC504         | Skill Enhancement Course IX – Industrial Exploration                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                       |
| Semester: V        | Credit:1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | Total Marks: 25 Marks |
|                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                       |
| Course Objective   | To provide students with practical exposure to industrial practices, enhance their understanding of organizational workflows, and develop a real-world perspective on the hotel industry.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                       |
| Course Category    | Skill Development                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                       |
| Development Needs  | Local, Regional, National, Global                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                       |
| Course Description | This course includes visits to industries establishments in Hospitality Industry domain. Students will observe and interact with professionals, gaining insights into production processes, business strategies, and market trends.                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                       |
| Course Content     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                       |
| Module             | Description                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                       |
| 1                  | <b>Pre-Visit Preparation (6 Hours)</b> <ol style="list-style-type: none"> <li>Overview of the industry/corporate sectors related to Hospitality Industry.</li> <li>Introduction to industrial workflows, safety, etiquette or any other field of Practice.</li> <li>Objectives and expectations of the visit.</li> </ol>                                                                                                                                                                                                                                                                                                                                                                     |                       |
| 2                  | <b>Industrial Visit (18 Hours)</b> <ul style="list-style-type: none"> <li>Observation of organizational structures and operations.</li> <li>Exposure to key processes in areas such as:               <ul style="list-style-type: none"> <li>Food Production: Production Area, hygiene, and safety standards.</li> <li>Food and Beverage Service: Restaurant Operations, Menu Planning and Table Setup.</li> <li>Front Office: Reservation Systems, Booking Platforms, Check in and Check Out</li> <li>Housekeeping: Guest Room Setup Standards, Décor, Laundry operations and Cleaning Procedure</li> </ul> </li> </ul> <p>Interaction with industry professionals and Q&amp;A sessions</p> |                       |
| 3                  | <b>Post-Visit Analysis and Reporting (6 Hours)</b> <ul style="list-style-type: none"> <li>Discussion and reflection on the visit experience.</li> <li>Preparation of an industrial visit report.</li> <li>Presentation of observations and learning Outcomes.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                     |                       |
| TotalHours         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | 30                    |

Students will undergo detailed Industries/**Corporate Establishments** for Visit in one of the six chosen areas.

1. Hotels / Resorts
2. Multi Cuisine Restaurant
3. Brewing Industry
4. Coffee / Tea Manufacturing Industry
5. Industrial catering Operations
6. Recreation Centers

**Tools for Assessment (25 Marks)**

| Involvement in Industrial Visit | Group Discussion | Quiz | Total |
|---------------------------------|------------------|------|-------|
| 5                               | 10               | 10   | 25    |

**Mapping**

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

H-High;M-Medium;L-Low

| Course designed by | Verified by Chairman |
|--------------------|----------------------|
|                    |                      |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                                | Title                                                                                                                                                                                |                                |                    |          |
|-----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHC613                                          |                                                                                                                                                                                                                                                                                                                                                                                | Core Paper XIII - 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                                                  | <b>Marinades</b> - Meaning, Types, Uses<br><b>Brine</b> – Meaning ,Types ,Uses<br><b>Canapes &amp; Croutes</b> - Meaning, Types ,Uses                                                                                                                                                                                                                                          |                                                                                                                                                                                      |                                | 2                  | 4        |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                | 1                  | 11, 19   |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                |                    | 12       |
| Suggested Learning Methods : Experiential Learning  |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                |                    |          |
| III                                                 | <b>Forcemeat:</b> Meaning , Uses, Types, Recipes<br><b>Panada:</b> Meaning ,uses, types, Recipes<br><b>Cold Preparation:</b> Galantine, Ballotine, Terrine, Pate, Quenelles, Mousse, Mousselines - Recipes.                                                                                                                                                                    |                                                                                                                                                                                      |                                | 1                  | 7,8,9,10 |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                |                    | 12       |
| Suggested Learning Methods : Demonstration          |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                |                    |          |
| IV                                                  | <b>Aspic Jelly</b> – Uses and Preparation<br><b>Chaufroid</b> – Uses and Preparation<br><b>Kitchen Stewarding</b> - Hierarchy ,Importance, Stewarding<br><b>Garbage Disposal</b> - Ways of Accumulation, Segregation, Disposal methods, Importance and Maintenance of Garbage Bins.                                                                                            |                                                                                                                                                                                      |                                | 2                  | 7, 4     |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                | 3                  | 15       |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                |                                                                                                                                                                                      |                                |                    | 12       |

| Suggested Learning Methods: Demonstration         |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     |                             |      |             |       |      |      |
|---------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|-----|------------|-----|---------|-----|-----------------------------|------|-------------|-------|------|------|
| V                                                 | Garnish – Garnish used for fish, Meat and Poultry and their composition.<br>Non edible displays, Platter presentation. |                                                                                                                                                    |     |            |     |         |     |                             | 2    | 8, 20<br>10 |       |      |      |
|                                                   |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     |                             | 4    |             |       |      |      |
| Instructional Hours                               |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     |                             |      | 12          |       |      |      |
| Suggested Learning Methods: Experiential Learning |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     |                             |      |             |       |      |      |
| Total Hours                                       |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     |                             |      | 60          |       |      |      |
| Text Books                                        |                                                                                                                        | 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.                                |     |            |     |         |     |                             |      |             |       |      |      |
| Reference Books                                   |                                                                                                                        | 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</b> An Integrated Approach, New Age International Publishers, Second Edition, 1998.       |     |            |     |         |     |                             |      |             |       |      |      |
| 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                                                                                                                      | H                                                                                                                                                  | H   | M          | M   | M       | H   | M                           | H    | H           | L     | H    | M    |
| CO2                                               | H                                                                                                                      | H                                                                                                                                                  | H   | L          | H   | H       | L   | M                           | H    | H           | H     | M    | H    |
| CO3                                               | H                                                                                                                      | M                                                                                                                                                  | H   | L          | H   | M       | M   | M                           | M    | M           | H     | H    | H    |
| CO4                                               | H                                                                                                                      | H                                                                                                                                                  | H   | M          | H   | H       | M   | H                           | L    | H           | M     | H    | L    |
| CO5                                               | M                                                                                                                      | H                                                                                                                                                  | H   | M          | H   | L       | L   | L                           | H    | L           | H     | H    | M    |
| H-High; M-Medium; L-Low                           |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     |                             |      |             |       |      |      |
| Course designed by                                |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     | Verified by Chairman        |      |             |       |      |      |
| R. PRAHADEESWARAN                                 |                                                                                                                        |                                                                                                                                                    |     |            |     |         |     | R. PRAHADEESWARAN           |      |             |       |      |      |

| Course Code                                         |                                                                                                                                                                                                                                                                                                        | Title                                                                                                                                                                                                                                                                                                     |                                |                    |          |
|-----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHC614                                          |                                                                                                                                                                                                                                                                                                        | Core Paper XIV - 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.<br><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       |
| Suggested Learning Methods : Experienced Learning   |                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                           |                                |                    |          |
| II                                                  | Whisky: 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       |
| Suggested Learning Methods : Experienced Learning   |                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                           |                                |                    |          |
| III                                                 | Brandy: 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                           |                                |                    |          |
| IV                                                  | Gin: Types of Gin, Production of Gin, Dutch Gin or Holland Gin, London Dry Gin, Styles of Gin.<br>Rum: Production of Rum, Categories of Rum, Popular Rums, Brand Names.                                                                                                                                |                                                                                                                                                                                                                                                                                                           |                                | 2                  | 35, 36   |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                                                                                                                                           |                                |                    | 12       |

| Suggested Learning Methods: Lecture Based Learning |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     |                             |      |      |      |       |      |
|----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|---------|-----|-----------------------------|------|------|------|-------|------|
| V                                                  | Vodka: Production of Vodka, Types of Vodka, Brand Names.<br>Tequila And Mescal: Production of Tequila, Types, Categories of Tequila, Brand Names – Traditional Way of Drinking Tequila And Mescal, Brand Names of Mescal, Difference Between Tequila and Mezcal. |         |                                                                                                                                                                                                                            |     |     |         |     |                             |      |      | 2    | 38    |      |
| Instructional Hours                                |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     |                             |      |      |      | 12    |      |
| Suggested Learning Methods: Group Learning         |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     |                             |      |      |      |       |      |
| Total Hours                                        |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     |                             |      |      |      | 60    |      |
| Text Books                                         |                                                                                                                                                                                                                                                                  |         | 1. Dennis R Lilicrap, John. A Cousins, <b>Food &amp; Beverage Service</b> , Book Power, Seventh Edition, 2006.<br>2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016. |     |     |         |     |                             |      |      |      |       |      |
| Reference Books                                    |                                                                                                                                                                                                                                                                  |         | 1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009.<br>2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002.                                           |     |     |         |     |                             |      |      |      |       |      |
| 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                                                                                                                                                                                                                                                                | H       | L                                                                                                                                                                                                                          | H   | M   | M       | L   | H                           | H    | H    | M    | M     | H    |
| CO2                                                | H                                                                                                                                                                                                                                                                | H       | L                                                                                                                                                                                                                          | L   | M   | M       | L   | H                           | H    | M    | M    | H     | H    |
| CO3                                                | H                                                                                                                                                                                                                                                                | H       | L                                                                                                                                                                                                                          | M   | M   | L       | L   | H                           | H    | M    | M    | H     | H    |
| CO4                                                | H                                                                                                                                                                                                                                                                | H       | M                                                                                                                                                                                                                          | M   | H   | L       | L   | H                           | H    | H    | M    | H     | H    |
| CO5                                                | H                                                                                                                                                                                                                                                                | H       | M                                                                                                                                                                                                                          | M   | L   | L       | M   | H                           | H    | M    | M    | L     | H    |
| H-High; M-Medium; L-Low                            |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     |                             |      |      |      |       |      |
| Course designed by                                 |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     | Verified by Chairman        |      |      |      |       |      |
| RENJITH. P                                         |                                                                                                                                                                                                                                                                  |         |                                                                                                                                                                                                                            |     |     |         |     | R. PRAHADEESWARAN           |      |      |      |       |      |

| Course Code                                                        |                                                      | Title                                                                |                                |                                      |
|--------------------------------------------------------------------|------------------------------------------------------|----------------------------------------------------------------------|--------------------------------|--------------------------------------|
| 24U3CHP615                                                         |                                                      | Core Paper XV - 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 |                                                      |                                                                      |                                |                                      |
| Text Books                                                         |                                                      | 1. Frederic H.Sonnensehmidt & John F.Nicolas, The Professional Chefs |                                |                                      |

|                                        |                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |                          |               |                             |                              |             |             |             |              |             |
|----------------------------------------|---------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|--------------------------|---------------|-----------------------------|------------------------------|-------------|-------------|-------------|--------------|-------------|
|                                        |                                                                     | <p><b>Art of Garde Manger</b>, Fifth Edition, 1992.</p> <p>2. D. D. Sharma, <b>Cold Kitchen (A Guide to Garde Manger)</b>, Aman Publication, First Edition, 2004.</p> <p>3. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>, Cambridge University Press, Fifth Edition, 2008.</p> <p>4. H.L. Cracknell &amp; R.J. Kaufmann, <b>Practical Professional Cookery</b>, Thomsan Publishers, Third Edition, 2007.</p> |            |            |                          |               |                             |                              |             |             |             |              |             |
| <b>Reference Books</b>                 |                                                                     | <p>1. The Culinary Institute of America, <b>The Professional Chef</b>, John Weily &amp; Sons, Seventh Edition, 1996.</p> <p>2. Graham Dodgshun &amp; Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b>, Cambridge University Press, Fifth Edition, 2008.</p>                                                                                                                                                                            |            |            |                          |               |                             |                              |             |             |             |              |             |
| <b>Tools for Assessment (40 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> |             |
| 5                                      | 5                                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            | 5                        | 10            | 10                          | 5                            |             |             |             | 40           |             |
| <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           | M           | H            | M           |
| <b>CO2</b>                             | H                                                                   | M                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | M          | H                        | M             | H                           | H                            | M           | H           | H           | H            | H           |
| <b>CO3</b>                             | H                                                                   | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                | L          | M          | H                        | H             | H                           | M                            | H           | H           | H           | H            | M           |
| <b>CO4</b>                             | H                                                                   | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                | H          | L          | M                        | H             | M                           | H                            | H           | H           | H           | H            | H           |
| <b>CO5</b>                             | 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                      |                                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |            |                          |               | R. PRAHADEESWARAN           |                              |             |             |             |              |             |

| Course Code                                   |                                                                 | Title                                                                                                     |                                |                            |
|-----------------------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|--------------------------------|----------------------------|
| 24U3CHP616                                    |                                                                 | Core Paper XVI - 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         |
| CO1                                           | Knowledge on Service of liquor                                  |                                                                                                           | Activity Based Learning        | Quality of Service         |
| CO2                                           | Ability to take orders from the guest                           |                                                                                                           | Activity Based Learning        | Applying Skills            |
| CO3                                           | Learning to set the table with different types of cover laying. |                                                                                                           | Activity Based Learning        | Cover Laying               |
| CO4                                           | Knowledge on Service of liqueur                                 |                                                                                                           | Activity Based Learning        | Applying Skills            |
| CO5                                           | 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 |                                                                 |                                                                                                           |                                |                            |
| Text Books                                    |                                                                 | 1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food &                                             |                                |                            |

|                                        |                                                                                                                                                                                  |            |            |            |                          |            |               |                             |                              |             |             |              |             |
|----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------|------------|--------------------------|------------|---------------|-----------------------------|------------------------------|-------------|-------------|--------------|-------------|
|                                        | <b>Beverage Service</b> ,Hodder Education, Ninth Edition, 2014.<br>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.<br>2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002. |            |            |            |                          |            |               |                             |                              |             |             |              |             |
| <b>Tools for Assessment (40 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> |             |
| 5                                      | 5                                                                                                                                                                                |            |            |            | 5                        |            | 10            | 10                          | 5                            |             |             | 40           |             |
| <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          | L          | L                        | L          | H             | H                           | H                            | M           | M           | H            | H           |
| <b>CO2</b>                             | H                                                                                                                                                                                | H          | H          | H          | H                        | L          | M             | H                           | H                            | M           | M           | H            | H           |
| <b>CO3</b>                             | H                                                                                                                                                                                | H          | L          | L          | M                        | M          | L             | H                           | M                            | M           | M           | H            | H           |
| <b>CO4</b>                             | H                                                                                                                                                                                | H          | L          | L          | M                        | M          | M             | H                           | H                            | M           | M           | H            | H           |
| <b>CO5</b>                             | 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> |                              |             |             |              |             |
| RENJITH. P                             |                                                                                                                                                                                  |            |            |            |                          |            |               | R. PRAHADEESWARAN           |                              |             |             |              |             |

| Course Code                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Title                                                                                                                                                   |                                |                    |          |
|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHC617                                          |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | Core Paper XVII - 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                         |                                |                    |          |
| II                                                  | Banquet Booking: 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                         |                                |                    |          |
| III                                                 | <b>Menu</b> – Layout – Meaning – Paper – Printing – Color Composition, Descriptive Copy – Listing of Items – Size and Cover.<br><b>Menu Layout:</b> Breakfast Menu, Institutional Menu, Luncheon Menu, In Room Service Menu, Dinner Menu, Bar Menu and Banquet Menu, Specialty Menu, Fast Food Menu, Ethnic Menu, Club Menu, Children’s Menu, Special Occasion Menu.                                                                                                                     |                                                                                                                                                         |                                | 2                  | 10       |
|                                                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                         |                                | 1                  | 3        |
| Instructional Hours                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                                                                         |                                |                    | 12       |

| Suggested Learning Methods :Group Learning         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             |            |      |       |  |
|----------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|-----|---------|-----|------------|-----|----------------------|------|-----------------------------|------------|------|-------|--|
| IV                                                 | <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     |      |       |  |
| Instructional Hours                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             | 12         |      |       |  |
| Suggested Learning Methods: Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             |            |      |       |  |
| V                                                  | <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 |      |       |  |
| Instructional Hours                                |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             | 12         |      |       |  |
| Suggested Learning Methods: Lecture Based Learning |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             |            |      |       |  |
| Total Hours                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             | 60         |      |       |  |
| Text Books                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 1. Dennis R .Lillicrap & John A. Cousins – <b>ELBS Food &amp; Beverage Service</b> , Hodder & strong ton educational, London, Sixth Edition, 2002. |     |         |     |            |     |                      |      |                             |            |      |       |  |
|                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2. R. Singaravelavan, <b>Food &amp; Beverage Service</b> , oxford university press, Delhi, Second Edition, 2016.                                   |     |         |     |            |     |                      |      |                             |            |      |       |  |
|                                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 3. Bernad Davis, Andrew Lockwood, Sally Stone – Food and Beverage Management, Butter Worth Heinmann, Third Edition, 2008.                          |     |         |     |            |     |                      |      |                             |            |      |       |  |
| Reference Books                                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 1. John Fuller & A.J. Currie, <b>The waiter</b> , Hutchinson Printers, Second Edition, 2002.                                                       |     |         |     |            |     |                      |      |                             |            |      |       |  |
| Tools for Assessment (20 Marks)                    |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             |            |      |       |  |
| CIA I                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | CIA II                                                                                                                                             |     | CIA III |     | Assignment |     | Seminar              |      | Contribution in Dept Events |            |      | Total |  |
| 4                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 4                                                                                                                                                  |     | 5       |     | 2          |     | 2                    |      | 3                           |            |      | 20    |  |
| Mapping                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             |            |      |       |  |
| CO \ PO                                            | PO1                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | PO2                                                                                                                                                | PO3 | PO4     | PO5 | PO6        | PO7 | PO8                  | PSO1 | PSO2                        | PSO3       | PSO4 | PSO5  |  |
| CO1                                                | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | M                                                                                                                                                  | M   | H       | H   | M          | M   | H                    | H    | H                           | L          | L    | H     |  |
| CO2                                                | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | H                                                                                                                                                  | H   | H       | M   | M          | M   | H                    | H    | H                           | M          | H    | H     |  |
| CO3                                                | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | M                                                                                                                                                  | H   | H       | H   | H          | M   | H                    | H    | M                           | L          | H    | L     |  |
| CO4                                                | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | H                                                                                                                                                  | L   | L       | L   | M          | M   | H                    | H    | H                           | L          | H    | H     |  |
| CO5                                                | H                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | H                                                                                                                                                  | H   | H       | H   | M          | L   | H                    | H    | L                           | H          | H    | H     |  |
| H-High; M-Medium; L-Low                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     |                      |      |                             |            |      |       |  |
| Course designed by                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     | Verified by Chairman |      |                             |            |      |       |  |
| RENJITH. P                                         |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                    |     |         |     |            |     | R. PRAHADEESWARAN    |      |                             |            |      |       |  |

| Course Code                                       |                                                                                                                                                                                                                                    | Title                                                                                                |                                |                    |          |
|---------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE604                                        |                                                                                                                                                                                                                                    | Discipline Specific Elective II (A) - 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 |          |
| CO1                                               | Knowledge on fast food operations and management                                                                                                                                                                                   |                                                                                                      | Teacher Centric Discussion     | Assignment         |          |
| CO2                                               | Skill in social concern and management                                                                                                                                                                                             |                                                                                                      | Teacher Centric Discussion     | Seminar            |          |
| CO3                                               | Knowledge in equipment operations                                                                                                                                                                                                  |                                                                                                      | Group Discussion               | Class Test         |          |
| CO4                                               | Ability in selling techniques                                                                                                                                                                                                      |                                                                                                      | Group Discussion               | Assignment         |          |
| CO5                                               | 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       |                                                                                                                                                                                                                                    |                                                                                                      |                                |                    |          |
| IV                                                | Selling Techniques: A Service orientation, Establishing Service standards, basic Selling Procedure, Handling service problems, Techniques & strategies, marketing & pricing techniques.                                            |                                                                                                      |                                | 1                  | 4        |

|                                                    |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      |      |      |
|----------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|---------|------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|-----|-----|----------------------|-------|------|------|------|------|
| Instructional Hours                                |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      | 12   |      |
| Suggested Learning Methods: Lecture Based Learning |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      |      |      |
| V                                                  | Case studies on the following Reputed fast foods: History, Products & operating Procedures of McDonald's, Domino's Pizza, Pizza Corner, Pizza Hut. |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      | 2    | 1    |      |
| Instructional Hours                                |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      | 12   |      |
| Suggested Learning Methods: Hands on Training      |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      |      |      |
| Total Hours                                        |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      | 60   |      |
| Text Books                                         |                                                                                                                                                    |         |            | 1. Dennis R Lilicrap, John. A Cousins, <b>Food &amp; Beverage Service</b> , Book Power, Seventh Edition, 2006.<br>2. R Singaravelavan, <b>Food &amp; Beverage Service</b> , Oxford University Press, Second Edition, 2016. |                             |     |     |                      |       |      |      |      |      |
| Reference Books                                    |                                                                                                                                                    |         |            | 1. Sudhir Andrews, <b>Food &amp; Beverage Service Training manual</b> , Tata Macgraw hill, 2009.<br>2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002.                                           |                             |     |     |                      |       |      |      |      |      |
| 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          | -                                                                                                                                                                                                                          | M                           | -   | M   | H                    | H     | H    | M    | H    | M    |
| CO2                                                | M                                                                                                                                                  | M       | H          | -                                                                                                                                                                                                                          | H                           | -   | M   | H                    | H     | M    | M    | H    | M    |
| CO3                                                | M                                                                                                                                                  | M       | M          | -                                                                                                                                                                                                                          | M                           | L   | L   | H                    | M     | H    | H    | M    | L    |
| CO4                                                | H                                                                                                                                                  | M       | M          | L                                                                                                                                                                                                                          | M                           | L   | L   | M                    | M     | M    | H    | M    | L    |
| CO5                                                | H                                                                                                                                                  | M       | H          | M                                                                                                                                                                                                                          | L                           | -   | L   | M                    | M     | H    | M    | M    | M    |
| H-High; M-Medium; L-Low                            |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     |                      |       |      |      |      |      |
| Course designed by                                 |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     | Verified by Chairman |       |      |      |      |      |
| RENJITH. P                                         |                                                                                                                                                    |         |            |                                                                                                                                                                                                                            |                             |     |     | R. PRAHADEESWARAN    |       |      |      |      |      |

| Course Code                                         |                                                                                                                                                                                                                                                       | Title                                                                                                                |                                |                    |          |
|-----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 24U3CHE605                                          |                                                                                                                                                                                                                                                       | Discipline Specific Elective II (B) - 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><br>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        |
| Instructional Hours                                 |                                                                                                                                                                                                                                                       |                                                                                                                      |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                       |                                                                                                                      |                                |                    |          |
| II                                                  | FO Management:<br>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        |
| Instructional Hours                                 |                                                                                                                                                                                                                                                       |                                                                                                                      |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                       |                                                                                                                      |                                |                    |          |
| III                                                 | <b>FO Quality Guest Service:</b><br>Introduction – The quality movement – Quality Guest service.<br><b>Ergonomics in Housekeeping:</b><br>Principles and Significance of ergonomics – Analysis of Risk Factors in Housekeeping: Ergonomic Perspective |                                                                                                                      |                                | 3                  | 13       |
|                                                     |                                                                                                                                                                                                                                                       |                                                                                                                      |                                | 2                  | 21       |
| Instructional Hours                                 |                                                                                                                                                                                                                                                       |                                                                                                                      |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                                       |                                                                                                                      |                                |                    |          |

|                                        |                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                   |            |                |            |                   |            |                             |             |                                    |             |             |              |
|----------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|------------|-------------------|------------|-----------------------------|-------------|------------------------------------|-------------|-------------|--------------|
| IV                                     | <b>Ecotels:</b><br>Introduction – Ecotel Certification – Choosing an Eco-Friendly Site – Hotel Design and Construction – Energy Conservation – Water Conservation – Waste Management – Environment – Friendly Housekeeping.<br><b>17 Sustainable Development Goals: Clean Water and Sanitation:</b> Importance, Types and Sources of waste water, Hygiene Practices and Education. |                                                                                                                                                                                                                                                                                                                                                                                                   |            |                |            |                   | 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><br>Recruitment and Selection – Orientation and Socialization.<br>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>                      |                                                                                                                                                                                                                                                                                                                                                                                    | 1. Jatashankar R. Tewari, <b>Hotel Front Office Operations and Management</b> , Oxford University Press, First Edition - 2009.<br>2. G.Raghubalan, <b>Hotel Housekeeping Operations and Management</b> , Oxford University Press, Second Edition, 2009.<br>3. Sudhir Andrews, <b>Front Office Management &amp; Operations</b> , Tata McGraw-Hill Publishing Company Limited, First Edition, 2007. |            |                |            |                   |            |                             |             |                                    |             |             |              |
|                                        |                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                   |            |                |            |                   |            |                             |             |                                    |             |             |              |
| <b>Reference Books</b>                 |                                                                                                                                                                                                                                                                                                                                                                                    | 1. Sushil Kumar Bhatnagar, <b>Front Office Management</b> , Frank Bros. & Co. (Publishers) Ltd., Second Edition – 2006<br>2. S.K.Kaushal, S.N. Gautam, <b>Accommodation Operations Management</b> , Frank Bros.& Co.(Publishers) Ltd., First Edition, 2006.                                                                                                                                       |            |                |            |                   |            |                             |             |                                    |             |             |              |
|                                        |                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                   |            |                |            |                   |            |                             |             |                                    |             |             |              |
| <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                         |                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                                                                                                                                                                                                                                                                                                                   |            |                |            |                   |            | R. PRAHADEESWARAN           |             |                                    |             |             |              |

| Course Code                                         |                                                                                                                                                                                                         | Title                                                                                                         |                                |                    |          |
|-----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE606                                          |                                                                                                                                                                                                         | Discipline Specific Elective II (C) - 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                                                   | Functions of Management Planning, organizing, Directing, Coordinating, Controlling, Evaluating. Leadership style – Training – Decision Making – Communication.                                          |                                                                                                               |                                | 1                  | 1        |
| Instructional Hours                                 |                                                                                                                                                                                                         |                                                                                                               |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                         |                                                                                                               |                                |                    |          |
| II                                                  | Organization of Spaces: Kitchen Spaces – Designing Kitchens; Designing for safety; layout of kitchens. Storage Spaces – Location, Types and Planning. Service Areas – Location, Planning service areas. |                                                                                                               |                                | 1                  | 2        |
| Instructional Hours                                 |                                                                                                                                                                                                         |                                                                                                               |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                         |                                                                                                               |                                |                    |          |
| III                                                 | Equipment: Classification – Selection – Equipment design, Installation and operation – Purchasing - care and maintenance of equipment.                                                                  |                                                                                                               |                                | 2<br>1             | 1<br>3   |
| Instructional Hours                                 |                                                                                                                                                                                                         |                                                                                                               |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                         |                                                                                                               |                                |                    |          |
| IV                                                  | Food Management: Characteristics of Food – Types of foods, nutritional Quality. Food Purchasing – Food buyer, Purchasing Activity, Receiving and Storage of Food, Menu Planning.                        |                                                                                                               |                                | 1                  | 4        |
| Instructional Hours                                 |                                                                                                                                                                                                         |                                                                                                               |                                |                    | 12       |
| Suggested Learning Methods: Group Learning          |                                                                                                                                                                                                         |                                                                                                               |                                |                    |          |

|                                            |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     |                      |      |                             |      |       |      |  |
|--------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|-----|------------|-----|----------------------|------|-----------------------------|------|-------|------|--|
| V                                          | <b>Cost Control:</b><br>Food cost control; Factors responsible for losses; Methods of controlling food costs; costing of dishes.<br><b>Pricing:</b><br>Methods of pricing; Ascertaining a profitable price level. |        |                                                                                                                                                                                                                                                                |         |     |            | 1   |                      | 5    |                             |      |       |      |  |
| Instructional Hours                        |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     |                      | 12   |                             |      |       |      |  |
| Suggested Learning Methods: Group Learning |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     |                      |      |                             |      |       |      |  |
| Total Hours                                |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     |                      | 60   |                             |      |       |      |  |
| Text Books                                 |                                                                                                                                                                                                                   |        | 1. Mohini Sethi, Surjeet Malhan, <b>Catering Management – An Integrated Approach</b> , New Age International (P) Ltd., Second Edition, 2007.<br>2. Parvinder S. Bali <b>Quality Food Production Operations</b> , Oxford University press, First Edition, 2011. |         |     |            |     |                      |      |                             |      |       |      |  |
| Reference Books                            |                                                                                                                                                                                                                   |        | 1. Dennis Lillicrap & John Cousins, <b>Food and Beverage Service</b> , ELBS Publications, Sixth Edition, 2002<br>2. David Foskett, Victor Ceserani and Ronald Kinton, <b>The Theory of Catering</b> , Book Power ELST, Tenth Edition, 2003.                    |         |     |            |     |                      |      |                             |      |       |      |  |
| 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                                                                                                                                                                                                                 | 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                    |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     |                      |      |                             |      |       |      |  |
| Course designed by                         |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     | Verified by Chairman |      |                             |      |       |      |  |
| B. TAMILSELVAN                             |                                                                                                                                                                                                                   |        |                                                                                                                                                                                                                                                                |         |     |            |     | R. PRAHADEESWARAN    |      |                             |      |       |      |  |

| Course Code                                 |                                                                                                                                                                                                                                                                                                                                                                                     | Title                                                                                                                                        |                                |                    |          |
|---------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE607                                  |                                                                                                                                                                                                                                                                                                                                                                                     | Discipline Specific Elective III (A) - 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       |
| Suggested Learning Methods : Group Learning |                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                              |                                |                    |          |
| 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       |
| Suggested Learning Methods : Group Learning |                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                              |                                |                    |          |
| 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       |
| Suggested Learning Methods : Group Learning |                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                                                              |                                |                    |          |

|                                            |                                                                                                                                                                                                                                                                                    |         |            |         |                             |       |                      |     |      |      |      |      |      |
|--------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|------------|---------|-----------------------------|-------|----------------------|-----|------|------|------|------|------|
| IV                                         | Work place design: Developing work place, work place environment, concepts of motion economy, materials handling, designing safe work place.                                                                                                                                       | 1       | 13         |         |                             |       |                      |     |      |      |      |      |      |
|                                            | Equipments requirements: Methods, equipments check list, broilers, griddles, ovens, ranges, steam jacketed kettles, steamers, ware washing equipment, waste disposal equipment selection.                                                                                          | 1       | 14         |         |                             |       |                      |     |      |      |      |      |      |
| Instructional Hours                        |                                                                                                                                                                                                                                                                                    |         | 12         |         |                             |       |                      |     |      |      |      |      |      |
| Suggested Learning Methods: Group Learning |                                                                                                                                                                                                                                                                                    |         |            |         |                             |       |                      |     |      |      |      |      |      |
| V                                          | Space requirements: Introduction – space estimates, total facility size, dining areas, production areas, space calculations, receiving area. Relationship charts for lay out, lay out guides, layout of storage areas, Layout of main cooking areas, Layout of dish washing areas. | 2       | 13         |         |                             |       |                      |     |      |      |      |      |      |
| Instructional Hours                        |                                                                                                                                                                                                                                                                                    |         | 12         |         |                             |       |                      |     |      |      |      |      |      |
| Suggested Learning Methods: Group Learning |                                                                                                                                                                                                                                                                                    |         |            |         |                             |       |                      |     |      |      |      |      |      |
| Total Hours                                |                                                                                                                                                                                                                                                                                    |         | 60         |         |                             |       |                      |     |      |      |      |      |      |
| Text Books                                 | 1. Mohini sethi , Surjeet malhan, <b>Catering Management</b> , New age international (P) Limited, Publishers – Second Edition 2007                                                                                                                                                 |         |            |         |                             |       |                      |     |      |      |      |      |      |
|                                            | 2. Victor Ceserani, Ronald Kinton & David Foskett, <b>Practical Cookery</b> , ELST Hodder & Stoughton, Eighth Edition, 1995.                                                                                                                                                       |         |            |         |                             |       |                      |     |      |      |      |      |      |
|                                            | 3. Graham Dodgshun & Michel Peters, Sireesh Saxena, <b>Cookery for the Hospitality Industry</b> , Cambridge University press, Fifth Edition, 2008.                                                                                                                                 |         |            |         |                             |       |                      |     |      |      |      |      |      |
| Reference Books                            | 1. Dr. D.K Aggarwal, <b>Banquet Management and Room Division</b> , NCT Printers & Publishers, Delhi, India – First Edition 2006.                                                                                                                                                   |         |            |         |                             |       |                      |     |      |      |      |      |      |
| 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                                                                                                                                                                                                                                                                                  | M       | H          | L       | H                           | L     | M                    | H   | H    | H    | H    | M    | H    |
| CO2                                        | H                                                                                                                                                                                                                                                                                  | M       | H          | M       | H                           | -     | H                    | H   | H    | M    | M    | M    | M    |
| CO3                                        | M                                                                                                                                                                                                                                                                                  | M       | M          | -       | H                           | -     | M                    | M   | M    | M    | M    | M    | M    |
| CO4                                        | M                                                                                                                                                                                                                                                                                  | M       | M          | L       | H                           | -     | M                    | H   | H    | M    | M    | M    | M    |
| CO5                                        | M                                                                                                                                                                                                                                                                                  | M       | H          | L       | H                           | -     | M                    | H   | M    | M    | M    | M    | M    |
| H-High; M-Medium; L-Low                    |                                                                                                                                                                                                                                                                                    |         |            |         |                             |       |                      |     |      |      |      |      |      |
| Course designed by                         |                                                                                                                                                                                                                                                                                    |         |            |         |                             |       | Verified by Chairman |     |      |      |      |      |      |
| B. TAMILSELVAN                             |                                                                                                                                                                                                                                                                                    |         |            |         |                             |       | R. PRAHADEESWARAN    |     |      |      |      |      |      |

| Course Code                                         |                                                                                                                                                                                                                                      | Title                                                                                    |                                |                    |          |
|-----------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE608                                          |                                                                                                                                                                                                                                      | Discipline Specific Elective III (B) - 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       |
| Suggested Learning Methods : Group Learning         |                                                                                                                                                                                                                                      |                                                                                          |                                |                    |          |
| 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                      |                                                                                          |                                |                    |          |
| 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                      |                                                                                          |                                |                    |          |
| 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       |

| Suggested Learning Methods: Group Learning       |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             |      |      |       |  |
|--------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------------|-----|----------------------|------|-----------------------------|------|------|-------|--|
| V                                                | <b>Event Operations:</b> Setting up parking, maintenance, ticketing, Food and Beverage, Show Production.<br><b>Assessing and Measuring Event Success:</b> Customer Satisfaction, Client Service, Vendor Relations.<br><b>Event Evaluation:</b> Closing & Evaluation |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      | 3                           | 11   |      |       |  |
|                                                  |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             |      |      |       |  |
|                                                  |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             |      |      |       |  |
| Instructional Hours                              |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             | 12   |      |       |  |
| Suggested Learning Methods: Experienced Learning |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             |      |      |       |  |
| Total Hours                                      |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             | 60   |      |       |  |
| Text Books                                       |                                                                                                                                                                                                                                                                     |        |     | 1. 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 & Sons, New York, - 2000. |     |            |     |                      |      |                             |      |      |       |  |
|                                                  |                                                                                                                                                                                                                                                                     |        |     | 2. Goldblatt, J.J, <b>Special Events: Best Practices in Modern Event Management</b> , Van Nostrand Reinhold, London – 1997.                                                                                              |     |            |     |                      |      |                             |      |      |       |  |
|                                                  |                                                                                                                                                                                                                                                                     |        |     | 3. Getz, D <b>Event Management and Event Tourism</b> , Cognizant Communication Corporation – 1997.                                                                                                                       |     |            |     |                      |      |                             |      |      |       |  |
| Reference Books                                  |                                                                                                                                                                                                                                                                     |        |     | 1. Hall, C.M, <b>Hallmark Tourist Events</b> , Bullhaven Press, London. 1992.                                                                                                                                            |     |            |     |                      |      |                             |      |      |       |  |
| 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                                                                                                                                                                                                                                                                   | 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                          |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     |                      |      |                             |      |      |       |  |
| Course designed by                               |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     | Verified by Chairman |      |                             |      |      |       |  |
| S. SATHISH KUMAR                                 |                                                                                                                                                                                                                                                                     |        |     |                                                                                                                                                                                                                          |     |            |     | R. PRAHADEESWARAN    |      |                             |      |      |       |  |

| Course Code                                         |                                                                                                                                                                                                                                           | Title                                                                                                   |                                |                    |          |
|-----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|----------|
| 23U3CHE609                                          |                                                                                                                                                                                                                                           | Discipline Specific Elective III (C) - 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                           |                                                                                                         |                                |                    |          |
| 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                                 |                                                                                                                                                                                                                                           |                                                                                                         |                                |                    | 12       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                           |                                                                                                         |                                |                    |          |
| 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       |
| Suggested Learning Methods : Lecture Based Learning |                                                                                                                                                                                                                                           |                                                                                                         |                                |                    |          |
| 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       |
| Suggested Learning Methods: Lecture Based Learning  |                                                                                                                                                                                                                                           |                                                                                                         |                                |                    |          |

|                                                    |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             |      |        |       |      |      |
|----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----|---------|----------------------|-----------------------------|------|--------|-------|------|------|
| V                                                  | Marketing & tourism-concepts, Marketing functions, Marketing tools, Marketing for holiday tourist, business tourist, common interest tourist, Role of communication in tourism, Marketing in tourism by advertising, planning creative strategies, Role of public relations in tourism. |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             | 1    | 14     |       |      |      |
|                                                    |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             | 2    | 11, 12 |       |      |      |
| Instructional Hours                                |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             |      | 12     |       |      |      |
| Suggested Learning Methods: Lecture Based Learning |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             |      |        |       |      |      |
| Total Hours                                        |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             |      | 60     |       |      |      |
| Text Books                                         |                                                                                                                                                                                                                                                                                         |         | 1. Biswanth Gosh, <b>Tourism &amp; travel management</b> , Vikas Publishing House, Second Edition, 2008.<br>2. A.K. Bhatia, <b>Tourism Development, Principles &amp; Practice</b> , Sterling Publishers, Second Revised Edition, 2003. |     |     |         |                      |                             |      |        |       |      |      |
| Reference Books                                    |                                                                                                                                                                                                                                                                                         |         | 1. Christopher Holloway, <b>Business of tourism</b> , Elsevier Publisher, Second Edition, 2006.                                                                                                                                        |     |     |         |                      |                             |      |        |       |      |      |
| 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                                                                                                                                                                                                                                      | -   | H   | L       | H                    | H                           | H    | H      | H     | M    | L    |
| CO2                                                | M                                                                                                                                                                                                                                                                                       | H       | H                                                                                                                                                                                                                                      | -   | M   | M       | M                    | -                           | H    | M      | M     | H    | H    |
| CO3                                                | H                                                                                                                                                                                                                                                                                       | M       | H                                                                                                                                                                                                                                      | L   | H   | H       | L                    | H                           | L    | L      | H     | M    | M    |
| CO4                                                | M                                                                                                                                                                                                                                                                                       | H       | H                                                                                                                                                                                                                                      | L   | M   | M       | H                    | M                           | M    | H      | H     | H    | H    |
| CO5                                                | H                                                                                                                                                                                                                                                                                       | M       | M                                                                                                                                                                                                                                      | L   | H   | L       | M                    | H                           | H    | H      | H     | H    | H    |
| H-High; M-Medium; L-Low                            |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         |                      |                             |      |        |       |      |      |
| Course designed by                                 |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         | Verified by Chairman |                             |      |        |       |      |      |
| B. TAMILSELVAN                                     |                                                                                                                                                                                                                                                                                         |         |                                                                                                                                                                                                                                        |     |     |         | R. PRAHADEESWARAN    |                             |      |        |       |      |      |

| Course Code                                   |                                                                         | Title                                                                                                 |                                |                    |
|-----------------------------------------------|-------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------|--------------------------------|--------------------|
| 23U4CHZ604                                    |                                                                         | Skill Enhancement Course - X 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>                      |            |                                                                     |            | 1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, <b>Food &amp; Beverage Service</b> ,Hodder Education, Ninth Edition, 2014.<br>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.<br>2. John Fuller and AJ Currie, <b>The Waiter</b> , Sterling Book house, 2002.                                                              |                          |            |               |                             |                              |             |             |              |             |
| <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> |                              |             |             |              |             |
| RENJITH. P                             |            |                                                                     |            |                                                                                                                                                                                                                                               |                          |            |               | R. PRAHADEESWARAN           |                              |             |             |              |             |

**EXTRA  
DEPARTMENTAL  
COURSE**

| Course Code                                                        |                                                    | Title                                                                               |     |     |     |     |                         |                                |      |                                       |                    |      |      |
|--------------------------------------------------------------------|----------------------------------------------------|-------------------------------------------------------------------------------------|-----|-----|-----|-----|-------------------------|--------------------------------|------|---------------------------------------|--------------------|------|------|
| 22U4CH3ED1                                                         |                                                    | Extra Departmental Course 1<br>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                              | L    | L                                     | M                  | L    | H    |
| CO2                                                                | M                                                  | L                                                                                   | H   | -   | M   | -   | L                       | L                              | L    | H                                     | L                  | M    | L    |
| CO3                                                                | H                                                  | M                                                                                   | H   | M   | L   | -   | M                       | M                              | M    | M                                     | H                  | L    | M    |
| CO4                                                                | H                                                  | H                                                                                   | M   | -   | L   | -   | M                       | M                              | L    | H                                     | L                  | L    | H    |
| CO5                                                                | M                                                  | M                                                                                   | M   | -   | M   | -   | H                       | M                              | M    | M                                     | M                  | H    | M    |
| H-High; M-Medium; L-Low                                            |                                                    |                                                                                     |     |     |     |     |                         |                                |      |                                       |                    |      |      |
| Course designed by                                                 |                                                    |                                                                                     |     |     |     |     |                         | Verified by Chairman           |      |                                       |                    |      |      |
| R. PRAHADEESWARAN                                                  |                                                    |                                                                                     |     |     |     |     |                         | R. PRAHADEESWARAN              |      |                                       |                    |      |      |

| Course Code                                                        |                                                                      | Title                                                                |     |     |     |     |     |                                |      |      |                                       |      |      |
|--------------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------------------------------|-----|-----|-----|-----|-----|--------------------------------|------|------|---------------------------------------|------|------|
| 22U4CH3ED2                                                         |                                                                      | Extra Departmental Course 2<br>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                              | L    | L    | M                                     | L    | H    |
| CO2                                                                | M                                                                    | L                                                                    | H   | -   | M   | -   | L   | L                              | L    | H    | L                                     | M    | L    |
| CO3                                                                | H                                                                    | M                                                                    | H   | M   | L   | -   | M   | M                              | M    | M    | H                                     | L    | M    |
| CO4                                                                | H                                                                    | H                                                                    | M   | -   | L   | -   | M   | M                              | L    | H    | L                                     | L    | H    |
| CO5                                                                | M                                                                    | M                                                                    | M   | -   | M   | -   | H   | M                              | M    | M    | M                                     | H    | M    |
| H-High; M-Medium; L-Low                                            |                                                                      |                                                                      |     |     |     |     |     |                                |      |      |                                       |      |      |
| Course designed by                                                 |                                                                      |                                                                      |     |     |     |     |     | Verified by Chairman           |      |      |                                       |      |      |
| S. SATHISH KUMAR                                                   |                                                                      |                                                                      |     |     |     |     |     | R. PRAHADEESWARAN              |      |      |                                       |      |      |

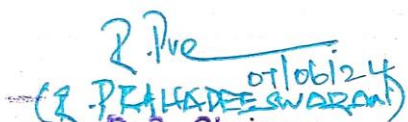
# **SELF STUDY PAPERS**

| 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                  | Mix logy 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                                                         |     |     |     |     |     |     |                      |      |      |      |      |      |
| 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                                                                          | M   | M   | -   | H   | -   | L   | H                    | M    | M    | H    | H    | M    |
| CO2                                                                | M                                                                          | M   | M   | -   | H   | -   | M   | M                    | H    | H    | H    | H    | M    |
| CO3                                                                | M                                                                          | M   | H   | -   | H   | -   | L   | H                    | H    | H    | H    | H    | H    |
| CO4                                                                | M                                                                          | M   | M   | -   | H   | -   | L   | M                    | M    | M    | H    | M    | M    |
| CO5                                                                | M                                                                          | M   | H   | -   | H   | -   | L   | H                    | M    | M    | H    | H    | M    |
| H-High; M-Medium; L-Low                                            |                                                                            |     |     |     |     |     |     |                      |      |      |      |      |      |
| Course designed by                                                 |                                                                            |     |     |     |     |     |     | Verified by Chairman |      |      |      |      |      |
| B. TAMILSELVAN                                                     |                                                                            |     |     |     |     |     |     | R. PRAHADEESWARAN    |      |      |      |      |      |

| 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 |     |     |     |     |     |     |                      |      |      |      |      |      |
| Suggested Learning Methods: Demonstration and Experienced Learning |                         |     |     |     |     |     |     |                      |      |      |      |      |      |
| Mapping                                                            |                         |     |     |     |     |     |     |                      |      |      |      |      |      |
| CO \ PO                                                            | PO1                     | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 | PO8                  | PSO1 | PSO2 | PSO3 | PSO4 | PSO5 |
| CO1                                                                | H                       | H   | H   | M   | H   | L   | L   | -                    | M    | M    | M    | H    | H    |
| CO2                                                                | H                       | H   | 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                                            |                         |     |     |     |     |     |     |                      |      |      |      |      |      |
| Course designed by                                                 |                         |     |     |     |     |     |     | Verified by Chairman |      |      |      |      |      |
| S. SATHISH KUMAR                                                   |                         |     |     |     |     |     |     | R. PRAHADEESWARAN    |      |      |      |      |      |

  
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