

RCS - 2025

**NEHRU ARTS AND SCIENCE COLLEGE
(AUTONOMOUS)**

(Affiliated to Bharathiar University Accredited with “A+” Grade by NAAC,
ISO 9001:2015 (QMS) & 21001:2018 (EOMS) Certified, Recognized by UGC with 2(f) & 12(B),
Under Star College Scheme by DBT, Approved by AICTE, Govt. of India)
Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105, Tamil Nadu, India.
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**REGULATIONS, CURRICULUM & SYLLABUS
B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT**



Effective from 2025 – 2026

SEMESTER: I, II and III



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Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105, Tamil Nadu, India.

E-mail: nascoffee@nehrucolleges.com, Web Site: www.nehrucolleges.net.



Scheme of Examination

B. Sc. Catering Science and Hotel Management

Programme Code: UCH

(Applicable to the students admitted during the year 2025 - 2026 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Examination Marks			Credits
						CIA	ESE	Total	
I	I	24U1FCH101	Le Français Pour L'hôtellerie et Restauration –I	3	3	20	55	75	3
	II	24U2ENG101	Professional English - I	3	3	20	55	75	3
	III	25U3CHC101	Core Paper I Foundation Cookery	4	3	25	75	100	4
		25U3CHC102	Core Paper II Food and Beverage Service	4	3	25	75	100	4
		25U3CHP103	Core Paper III Foundation Cookery Practical	6	4	30	45	75	3
		25U3CHP104	Core Paper IV Food and Beverage Service Practical	4	3	20	30	50	2
		25U3CHA101	Allied Paper I Accommodation Operations	3	3	20	55	75	3
	IV	21U4ENV101	*@ Ability Enhancement Compulsory Course Environmental Studies	2	3	50	-	50	2
		25U4HVV201	@ Value Education: Human Values and YogaPractice	1	-	-	-	-	-
				30				600	24

Chairman

Board of Studies in Catering Science and Hotel Management

Nehru Arts and Science College

Coimbatore

Course Code		Title			
25U3CHC101		Core Paper I – Foundation Cookery			
Semester : I		Credits: 4	CIA : 25 Marks	ESE : 75 Marks	
Course Objective		Enabling students to acquire theoretical knowledge of Attitudes, Methods of Preparing, Method of Cooking, Mixing of Ingredient, Basic food commodities & HACCP in Kitchen.			
Course Category		Entrepreneurship			
Development Needs		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			1	1
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			1	9
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, Characteristics. Salt-Uses Liquid-Water, Stock, Milk & Fruit Juices-Uses. Dairy Products-Cream, Yoghurt – Meaning, Uses, Types.			1	3

	Cheese - Manufacturing Process, Uses, Types. Sweetening, Flavoring, Thickening (Indian thickening agent), Raising, Coloring, and Seasoning-Uses & examples.												
Instructional Hours											12		
Suggested Learning Methods : Experiential Learning on handling of Ingredients													
IV	Methods of Preparing food (Mise – en - place) Washing, Peeling & Scraping, Pairing, Grating, Grinding, Mashing, Sieving, Milling, Steeping, Centrifuging, Emulsification, Evaporation, Homogenization, Blanching, Shredding, Chopping, Slicing, Dicing, Slitting. Cutting - (Julienne, Brunoise, Macedoine, Jardiniere, and Paysanne) Methods of Mixing Food Beating or Whipping, Blending, Rubbing, Creaming, Folding, Kneading, Pressing, Rubbing in ,Rolling , Marinating, Stirring, Whipping, Whisking, Rolling.										1	4	
											2	1	
Instructional Hours											12		
Suggested Learning Methods: Experiential Learning on Different Cutting and Mixing Food.													
V	Cooking Techniques - Conduction, Convection, and Radiation Meaning. Methods of Cooking food - Boiling, Simmering Poaching, Blanching, Stewing , Steaming, Baking, Grilling, Broiling, Tossing, Braising, Sautéing, Frying (Deep Fry & Shallow fry), Roasting (Pot, Spit & oven), Microwave, Paper Bag Cooking, Infra red Cooking										1	5	
Instructional Hours											12		
Suggested Learning Methods : Expeditionary Learning on Cooking Foods													
Total Hours											60		
Text Books		1. Krishna Arora, Theory of Cookery , Frank House & Co Ltd, Fourth Edition, 2008. 2. Victor Ceserani, Ronald Kinton & David Foskett, Practical Cookery , ELST Hodder & Stoughton, Eleventh Edition, 2004.											
Reference Books		1. Philip E. Thangam, Modern Cookery , Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2010. 2. Victor Ceserani, Ronald Kinton & David Fosket, Theory of Catering , ELSTH odder & Stoughton, Eleventh Edition, 2006.											
Tools for Assessment (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	M	M	L	M	M	M	M	M	H	M
CO2	M	H	L	L	L	M	M	L	M	M	M	M	M
CO3	M	M	M	H	L	L	L	L	H	M	L	M	H
CO4	L	M	M	M	L	L	M	M	L	L	M	L	H
CO5	L	H	M	M	H	M	M	L	M	H	M	M	L
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					
R. PRAHADEESWARAN								R. PRAHADEESWARAN					

Course Code		Title			
25U3CHC102		Core Paper II – Food and Beverage Service			
Semester : I		Credits: 4	CIA : 25 Marks	ESE : 75 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 : 4		
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					12
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					12
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					12
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. Breakfast: Types - Continental, English and Indian Breakfasts and cover laying. Brunch and Afternoon Tea, High Tea and Reception			1	4

	Tea. Service of Brunch in restaurant. Handling Situation.												
Instructional Hours												12	
Suggested Learning Methods: Experienced Learning by setting of cover													
V	Room Service: Location and equipment’s required. Room service trays and trolleys. Room service procedure. Order taking for room service. Execution of Room service orders. Other services. Service of alcoholic beverages in room. In room facilities. Room service desk. Logbooks maintained in Desk. Clearance and settlement of bill. Uses of liquor trolley, display cards in room service.										2	1	
Instructional Hours												12	
Suggested Learning Methods : Activity based Learning by doing room service													
Total Hours												60	
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food & Beverage Service ,Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, Food & Beverage Service , Oxford University Press, Second Edition, 2016. 3. S.N. Bagchi, Anita Sharma, Text book of Food & Beverage Service , Rajiv Jain forAman Publication, Third Edition, 2006.											
Reference Books		1. Sudhir Andrews, Food & Beverage Service Training manual , Tata Macgraw hill, 2009. 2. Mahendra Singh Negi, Training Manual for Food and Beverages Service , I. K. International Publishing House Ltd 2017.											
Tools for Assessment (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	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					
A. GOKUL SHANMUGAM								R. PRAHADEESWARAN					

Course Code		Title		
25U3CHP103		Core Paper III - Foundation Cookery Practical		
Semester : I		Credits : 3	CIA : 30 Marks	ESE : 45 Marks
Course Objective		To impart basic preparation of South Indian cuisine.		
Course Category		Entrepreneurship		
Development Needs		Global		
Course Description		Developing the skills and professionalism and also innovative thinking in food production, plating and garnishes.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Acquire knowledge on Identification of Food Commodities, Equipments, and Utensils		Activity Based learning	Identification
CO 2	Understanding how to Compile a Menu, Plan of Work, and Indent sheet.		Activity Based learning	Indent Sheet
CO 3	Apply method of cooking food		Activity Based learning	Preparation and Presentation of food
CO 4	Acquire Demonstration classes on various Cuts of Vegetables		Activity Based learning	Based on observation
CO 5	Skill on Preparing various dishes.		Activity Based learning	Preparation and Presentation of food
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 6	
Ex. No.	Experiment			
1	Identification of Food Commodities, Equipments, and Utensils			
2	Learn how to Compile a Menu, Plan of Work, and Indent sheet			
3	Demonstration Classes on various Cuts of Vegetables, Preparing, Cooking, Mixing			
4	Preparation of Rice Varieties			
5	Preparation of Biryani Varieties			
6	Preparation of Indian Bread Varieties			
7	Preparation of Dhal Varieties			
8	Preparation of Gravy-Veg & Non Veg Varieties			
9	Preparation of Dry-Veg & Non Veg Varieties			
10	Preparation of Raitha / Salads			
11	Preparation of Indian Sweet Varieties			
Instructional Hours				90
Suggested Learning Methods: Demonstration and Experienced Learning				
Text Books		1. Victor Ceserani, Ronald Kinton & David Foskett, Practical Cookery ELST Hodder & Stoughton, Eighth Edition, 1995. 2. Philip E. Thangam, Modern Cookery , Vol-I,Orient Longman Pvt Ltd, Fifth Edition, 2003. 3. Philip E. Thangam, Modern Cookery , Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.		

Course Code		Title		
25U3CHP104		Core Paper IV - Food and Beverage Service Practical		
Semester: I		Credits: 2	CIA: 20 Marks	ESE: 30 Marks
Course Objective		To impart basic and intermediate skills in identifying the various equipments used in restaurant service and basic serving skills required for food service.		
Course Category		Employability		
Development Needs		Regional		
Course Description		Developing the skills and professionalism in the day to day operations of food and beverage service Industry.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Knowledge of cutleries, crockery and other equipments.		Activity Based Learning	Identification
CO 2	Ability to carry different types of trays.		Activity Based Learning	Applying Skills
CO 3	Learning to lay and relay table clothes.		Activity Based Learning	Demonstration
CO 4	Skill in holding service spoon and fork, napkin folding, placing of plates, crumbing down.		Activity Based Learning	Applying Skills
CO 5	Setting of side board for further service and cover laying		Activity Based Learning	Performance Assessment
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 4	
Ex. No.	Experiment			
1	Identification of cutlery, crockery, glassware and other equipments			
2	Basic etiquettes and personal attitude inside the service area.			
3	Order taking from Guest			
4	Laying and Relaying of table clothes			
5	Cover laying, Placing of plates and clearance of soiled plates			
6	Carrying of trays (light tray and heavy tray)			
7	Holding service spoon and fork			
8	Using service plate and crumbing down			
9	Napkin Folding			
10	Changing of dirty ashtrays			
11	Service of water			
12	Cleaning and polishing of glassware, stocking a side board			
Instructional Hours				60
Suggested Learning Methods: Hands on Training				
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food &		

	2. R Singaravelavan, Food & Beverage Service , Oxford University Press, Second Edition, 2016.												
Reference Books	1. Sudhir Andrews, Food & Beverage Service Training manual , Tata Macgraw hill, 2009. 2. John Fuller and AJ Currie, The Waiter , Sterling Book house, 2002.												
Tools for Assessment (20 Marks)													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming	Test 1	Test 2	Observation Note Book				Total	
3	3				3	4	4	3				20	
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						
A. GOKUL SHANMUGAM							R. PRAHADEESWARAN						

Course Code		Title			
25U3CHA101		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 Rooms and Public areas Cleaning process, laundry operations, Planning Housekeeping Operations and Budgeting.			
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 equipment’s and handling of cleaning agents		Technical Discussion	Seminar	
CO 3	Acquire the knowledge on cleaning of rooms and public areas		Blended Learning	Class Test	
CO 4	Knowledge on Laundry Operations, Pest Control and Contract Services.		Teacher Centric Discussion	Assignment	
CO 5	Able to know the Housekeeping Operations and Budgeting		Teacher Centric Discussion	Presentation	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 3		
Unit	Description			Text Book	Chapters
I	Introduction to Housekeeping Department: Importance, Responsibilities, Organizational Structure, Duties and Responsibilities of housekeeping personnel. Personal Attributes of Housekeeping Staff.			1	2
	Functions of Housekeeping Department Layout of Housekeeping department, Coordination with other departments. Control Desk – Role, types of registers and files maintained.			2	6
Instructional Hours					9
Suggested Learning Methods : Lecture based learning on Introduction of housekeeping					
II	Housekeeping Inventories: Cleaning equipment (Manual & Electrical) – selection, use, care and maintenance. Cleaning agents – classification, use, care and storage;			1	7
	Linen Room – Activities, Classification, Linen Exchange. Par Stock and Stock Taking. Uniforms - Exchanging of Uniforms, Advantages of providing staff uniforms.			1	17
				1	18
Instructional Hours					9
Suggested Learning Methods : Activity based Learning on equipment and agents					
III	Hotel Guestrooms: Types of guestrooms, Guest Room Status, Guest floor rules, Guest floor reportable. Placement of Guest Supplies. Cleaning a Guestroom, Departure room. Servicing a vacant room, VIP rooms. Dealing with under repair rooms, Turn-down service, and Second service.			1	9
				1	10

	Cleaning Public Areas: Entrances, Lobbies, Front Desk, Elevators, Staircases, Guest Corridors, Public restrooms, Banquet halls,Dining rooms, Leisure Areas.	1	12										
Instructional Hours			9										
Suggested Learning Methods : Group Learning on Guest Room Cleaning													
IV	Laundry: Types of Laundries, Laundry Equipment and Agents, The Laundry Process, Stain Removal, Valet Service – Procedure for Collecting and delivering guest laundry.	1	17										
	Safety and Security: Fire prevention and Fire Fighting. First Aid – First-aid Box, First-aid for common Situations, Lost and Found.	2	11										
	Pest control: Common Pests and their control.	1	22										
	Contract Services: Contract services in Housekeeping, Guidelines for hiringcontract Providers	1	4										
Instructional Hours			9										
Suggested Learning Methods: Lecture Based Learning on laundry operations.													
V	Planning Housekeeping Operations: Area inventory list, Frequency schedules, Performance Standards, Productivity standards, Equipment and Operating Supply Inventory Level, Training – Benefits & Types of training.	1	5										
	Budgeting: Types of Budgets, Housekeeping Expenses.	1	15										
Instructional Hours			9										
Suggested Learning Methods: Lecture Based Learning on Housekeeping Operations													
Total Hours			45										
Text Books		1. G.Raghubalan, Smritee Raghubalan, Hotel Housekeeping Operations and Management , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, Hotel Housekeeping Management & Operations , Tata Mc Graw-HillPublishing Company Limited, First Edition, 2007.											
Reference Books		1. S.K. Kaushal, S.N. Gautam, Accommodation Operations Management , Frank Bros.&Co.(Publishers) Ltd., First Edition, 2006 2. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998.											
Tools for Assessment (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	H	H	M	H	M	H	H	H	H	H	L	H
CO2	H	M	M	M	H	L	L	H	M	H	H	M	M
CO3	M	M	H	L	H	L	H	H	M	H	H	M	M
CO4	M	M	M	L	H	L	L	H	M	H	H	M	H
CO5	H	L	L	M	H	L	L	M	M	H	H	M	M
H-High; M-Medium; L-Low													
Course designed by							Verified by						
B. TAMILSELVAN							R. PRAHADEESWARAN						



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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 2025 - 2026 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Examination Marks			Credits
						CIA	ESE	Total	
II	I	24U1FCH202	Le francais pour l'hotellerie et restauration – II	3	3	20	55	75	3
	II	24U2ENG202	Professional English – II	3	3	20	55	75	3
	III	25U3CHC205	Core Paper V Continental Cookery	4	3	25	75	100	4
		25U3CHC206	Core Paper VI Non Alcoholic Beverage Service	4	3	25	75	100	4
		25U3CHP207	Core Paper VII Continental Cookery Practical	4	4	30	45	75	3
		25U3CHP208	Core Paper VIII Non Alcoholic Beverage Service Practical	3	3	20	30	50	2
		25U3CHA202	Allied Paper II Accommodation Management	3	3	20	55	75	3
		25U3CHR203	Allied Paper III Accommodation Operations Practical	3	3	20	30	50	2
	IV	25U4HRC202	@ Ability Enhancement Compulsory Course: Human Rights and Constitution of India	1	2	25	-	25	1
		25U4HVV201	Value Education: Human Values and Yoga Practice	1	2	50	-	50	2
		24U4SEC201	Skill Enhancement Course - I Career Foundation Skills	2	2	25	-	25	1
		25U4IKS202	@ Value Education: Fundamentals of Indian Knowledge System	1	2	25	-	25	1
				30 +2				725	29

BoS CHAIRMAN

PRINCIPAL

Course Code		Title			
25U3CHC205		Core Paper V – Continental Cookery			
Semester : II		Credits: 4	CIA : 25 Marks	ESE : 75 Marks	
Course Objective		Enabling students to acquire theoretical knowledge of Basic Continental Preparation.			
Course Category		Entrepreneurship			
Development Needs		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
Instructional Hours					12
Suggested Learning Methods : Activity Based learning on Fish Cuts					

IV	Stocks-Meaning, Types, Recipes, Storage, Uses, Care & Precaution. Sauces-Meaning, Classification, Recipes for Mother Sauces Compound Butter or Butter Sauces – Meaning, uses & Examples. Derivatives of Mother Sauces (Only Names no Recipes) 1.Bechamel-Mornay, Soubise, Cream, Anchovy, Parsely 2.Veloute-Supreme, Ivory, Aurore, Mushroom, Bercy 3. Espagnole - DemiGlaze, Chasseur, Bordelaise, Chaudfroid 4. Holladaise - Mousseline, Maltise, Noisette, Choron, Mustard 5.Mayonnaise-Remoulade, Andalouse, Tartare, Cocktail 6.Tomato-Bretonne, Provencale, Portugaise, Italienne, BBQ. Proprietary Sauces-Meaning with examples. Miscellaneous Sauces – Recipes of Mint, Horseradish, BreadSauce, Roast gravy, Jus lie, and Curry sauces.						3	7					
Instructional Hours							12						
Suggested Learning Methods: Activity based Learning on Preparation of Sauces													
V	Hors d Oeuvres – Meaning, Classification with examples Salads – Classification of Salad, Parts of Salad, Salad Dressing - Mayonnaise, Vinaigrette (French, English, Lemon), Acidulated cream, Natural Soups-Classification with examples, Description of soup , Recipes for Consommé, Bouillon, Broth, Cream, Bisque, Chowder						4	3					
Instructional Hours							12						
Suggested Learning Methods : Activity based Learning													
Total Hours							60						
Text Books		1. Krishna Arora, Theory of Cookery, Frank House & Co Ltd, Fourth Edition, 2001. 2. Victor Ceserani, Ronald Kinton & David Foskett, Theory of Catering, ELST Hodder &Stoughton, Eighth Edition, 1995. 3. Parvinder. S. Bali, Quantity Food Production Operations & Indian Cuisine 4. Philip E. Thangam, Modern Cookery, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003.											
Reference Books		1. The Culinary Institute of America, The Professional Chef, John Weily & Sons, SeventhEdition, 1996. 2. Graham Dodgshun & Michel Peters, Sireesh Saxena, Cookery for the Hospitality Industry, 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	H	H	H	M	L	M	H	M	H	H	H	L	M
CO2	-	H	-	-	-	-	M	M	M	M	L	H	M
CO3	H	H	M	L	L	L	L	M	H	L	L	M	H
CO4	H	H	H	H	H	H	H	H	L	L	L	M	H
CO5	M	L	L	M	H	-	L	M	H	H	H	M	L
H-High; M-Medium; L-Low													
Course designed by							Verified by Chairman						
R. PRAHADEESWARAN							R. PRAHADEESWARAN						

Course Code		Title			
25U3CHC206		Core Paper VI - Non Alcoholic Beverage Service			
Semester : II		Credits: 4	CIA : 25 Marks	ESE : 75 Marks	
Course Objective		Enabling students to acquire theoretical knowledge on the various types of Non-alcoholic beverages, French Classical Menu, Ancillary Sections, Mocktails, Tobacco and Handling Situations.			
Course Category		Employability			
Development Needs		Regional			
Course Description		Provides knowledge on Non-alcoholic beverages, and Handling Situations.			
Course Outcomes			Teaching Methods	Assessment Methods	
CO 1	Knowledge of Non-alcoholic beverages		Teacher Centric Discussion	Assignment	
CO 2	Acquire the Skill on French Classical Menu		Collaborative Learning	Seminar	
CO 3	Knowledge on Still Room and its Operations		Blended Learning	Class Test	
CO 4	Able to know the Mocktails and Tobacco		Student Centric Discussion	Assignment	
CO 5	Ability to manage the Different Situations.		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 4		
Unit	Description			Text Book	Chapters
I	Non Alcoholic Beverages: Introduction, Meaning, Classification of Non-alcoholic beverages- Coffee – Making Coffee, Service of Coffee, Items Required and Service Procedure, Tea - Steps in Tea Processing, Service of Tea, Items Required, Service Procedure. Tisanes, Milk Based Drinks, Aerated Drinks, Squashes, Juices, Natural Mineral Water – Meaning and Examples.			2	19
Instructional Hours					12
Suggested Learning Methods: Lecture based learning on Non Alcoholic Beverages					
II	Menu Knowledge: 17 French Classical Courses, Meaning, Examples of five dishes from each courses. Compile a Five Course Menu.			2	7
Instructional Hours					12
Suggested Learning Methods : Group Learning Method					
III	Ancillary Sections: Meaning, Still Room – Functions, Equipment and Control. Silver Room or Plate Room – Silver Cleaning Methods. Wash-up – Pot Wash, Ware Wash, Manual Wash, and Dishwashing Machine. Hotplate, Pantry, Linen Store, Dispense Bar.			2	4
Instructional Hours					12
Suggested Learning Methods : Activity Based Learning					
IV	Mocktails: Meaning, Methods, Equipment and Tools Required, and Glassware. Mocktails - Virgin Mojito, Shirley Temple, Virgin Pina Colada, Arnold Palmer, Fruit Punch, Virgin Mary, Cinderella, Sunrise Mocktail, Mint Lemonade, Litchi Delight - , Ingredients, Method of Preparation, Garnish.			2	42
				2	43

	Tobacco: Cigar – Meaning, Structure, Shapes and Sizes of Cigars, Service of Cigar. Cigarettes – Service of Cigarettes.												
Instructional Hours												`12	
Suggested Learning Methods: Activity Based learning													
V	Handling Situations: Meaning, Dealing with Different Situations and Guest in Dining Areas – Dish Served in Spoiled, Dish Dropped Accidentally, Spillage, Lost Property, Illness, Overconsumption of Alcohol, Accident, Dealing with a Suspicious item or package, Guest with Special Needs.										2	18	
Instructional Hours												12	
Suggested Learning Methods : Activity based Learning													
Total Hours												60	
Text Books			1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food & Beverage Service , Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, Food & Beverage Service , Oxford University Press, Second Edition, 2016. 3. S.N. Bagchi, Anita Sharma, Text book of Food & Beverage Service , Rajiv Jain forAman Publication, Third Edition, 2006.										
Reference Books			1. Sudhir Andrews, Food & Beverage Service Training manual , Tata Macgraw hill, 2009. 2. Mahendra Singh Negi, Training Manual for Food and Beverages Service , I. K. International Publishing House Ltd 2017.										
Tools for Assessment (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	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						
B. TAMILSELVAN							R. PRAHADEESWARAN						

Course Code		Title		
25U3CHP207		Core Paper VII - Continental Cookery Practical		
Semester : II		Credits : 3	CIA : 30 Marks	ESE : 45 Marks
Course Objective		To impart basic preparation of Continental cuisine.		
Course Category		Entrepreneurship		
Development Needs		Global		
Course Description		Developing the skills and professionalism and also innovative thinking in food production, plating and garnishes.		
Course Outcomes			Teaching Methods	Assessment Methods
CO 1	Acquire Demonstration classes on various cuts of meats		Activity Based learning	Cuts and Parts Identification
CO 2	Acquire Demonstration classes on Stock, and Basic Mother Sauces		Activity Based learning	Based on observation
CO 3	Acquire Demonstration classes on Chicken cuts		Activity Based learning	Cuts and Parts Identification
CO 4	Apply skill on Preparing various egg preparation		Activity Based learning	Preparation and Presentation of food
CO 5	Skill on Preparing various dishes		Activity Based learning	Preparation and Presentation of food
Offered by		Catering Science and Hotel Management		
Course Content			Instructional Hours / Week : 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, Practical Cookery ELST Hodder & Stoughton, Eighth Edition, 1995.		

	2. Philip E. Thangam, Modern Cookery , Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003. 3. Philip E. Thangam, Modern Cookery , Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.
Reference Books	1. The Culinary Institute of America, The Professional Chef , John Weily & Sons, Seventh Edition, 1996. 2. Graham Dodgshun & Michel Peters, Sireesh Saxena, Cookery for the Hospitality Industry , Cambridge University Press, Fifth Edition, 2008.

Tools for Assessment (30 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1	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	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		
25U3CHP208		Core Paper VIII – Non Alcoholic Beverage Service Practical		
Semester: II		Credits: 2	CIA: 20 Marks	ESE: 30 Marks
Course Objective		To impart basic and intermediate skills in beverage order taking. Breakfast tray set up with beverages. Service of various types of non-alcoholic beverages. After the completion of this practical the students will be able to learn the service procedures, social skills and guest handling skills.		
Course 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				
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food &		

	Beverage Service , Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, Food & Beverage Service , Oxford University Press, Second Edition, 2016.												
Reference Books	1. Sudhir Andrews, Food & Beverage Service Training manual , Tata Macgraw hill, 2009. 2. John Fuller and AJ Currie, The Waiter , Sterling Book house, 2002.												
Tools for Assessment (20 Marks)													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming		Test 1	Test 2	Observation Note Book			Total	
3	3				3		4	4	3			20	
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					
A. GOKUL SHANMUGAM								R. PRAHADEESWARAN					

Course Code		Title			
25U3CHA202		Allied Paper II – Accommodation Management			
Semester : II		Credits: 3	CIA : 20 Marks	ESE : 55 Marks	
Course Objective		To impart knowledge on Safety Awareness, Interior Designing, Standard Contents of a Guestroom, Supervision in Housekeeping, Renovation and Changing Trends in Housekeeping			
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 Awareness and Crime Prevention		Teacher Centric Discussion	Assignment	
CO 2	Able to know the Interior Designing		Collaborative Learning	Seminar	
CO 3	Skill on Standard Contents of a Guestroom		Blended Learning	Class Test	
CO 4	Knowledge on Supervision in Housekeeping		Student Centric Discussion	Assignment	
CO 5	Able to understand the Renovation and Changing Trends in Housekeeping		Teacher Centric Discussion	Seminar	
Offered by		Catering Science and Hotel Management			
Course Content			Instructional Hours / Week : 3		
Unit	Description			Text Book	Chapters
I	Safety Awareness: Work environment safety, Job Safety Analysis, Potential Hazards in Housekeeping, Safety awareness and Accident prevention, Crime Prevention, Dealing with Emergencies, Scanty Baggage, Guest and Employee Thefts, Sickness and Death.			1	20
Instructional Hours					9
Suggested Learning Methods : Lecture based learning on Safety Awareness					
II	Interior Designing: Objectives, Basic types of design, Elements of design, Principles of design, Units of Design, Designing for Physically Challenged, Planning trends in Hotels			1	24
Instructional Hours					9
Suggested Learning Methods : Group Learning on Interior Designing					
III	Standard Contents of a Guestroom: Guestroom Furniture – Types of Furniture, Guestroom Fixtures and Fittings, Beds, Mattresses and Bedding, Soft Furnishings – Cushions, Curtains – Types of Curtains. Carpets – care and maintenance of Carpets.			1	10
				1	25
Instructional Hours					9
Suggested Learning Methods : Activity Based Learning on Guestroom Fixtures					

IV	Supervision in Housekeeping: The Professional Housekeeper – The Management Process – Planning, Organizing and Coordination, Staffing, Directing, Controlling, Evaluating. Role of a Supervisor, General duties and Specific Functions of supervisor, Dealing with Complaints.	1	2										
		1	13										
Instructional Hours			9										
Suggested Learning Methods: Lecture Based Learning on Supervision													
V	Renovation and New property Operations: Hotel Renovation – Types of Renovation, New property Operations: Starting up Housekeeping, Countdown. Changing Trends in Housekeeping: Hygiene, Not just Cleanliness, Outsourcing, Training and Motivation, Eco-Friendly Amenities, Products, and Processes.	1	26										
		1	30										
		1	31										
Instructional Hours			9										
Suggested Learning Methods: Lecture Based Learning on Budgeting													
Total Hours			45										
Text Books		1. G.Raghubalan, Smritee Raghubalan, Hotel Housekeeping Operations andManagement , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, Hotel Housekeeping Management & Operations , Tata McGraw-HillPublishing Company Limited, First Edition, 2007. 3. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998.											
Reference Books		1. S.K.Kaushal, S.N. Gautam, Accommodation Operations Management , 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		
25U3CHR203		Allied Paper III – Accommodation Operations Practical		
Semester: II		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 equipment’s 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, Hotel Housekeeping Operations and Management , Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, Hotel Housekeeping Management & Operations , Tata McGraw-HillPublishing Company Limited, First Edition, 2007.		



NEHRU ARTS AND SCIENCE COLLEGE

(Affiliated to Bharathiar University Reaccredited 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.



Scheme of Examination

B.Sc. Catering Science and Hotel Management

Programme Code: UCH

(Applicable to the students admitted during the year 2025 - 2026 onwards)

Semester	Part	Course Code	Name of the Course	Ins.hrs/week	Exam Duration	Examination Marks			Credits
						CIA	ESE	Total	
III	III	25U3CHC309	Core Paper IX Indian Cookery	4	3	25	75	100	4
		25U3CHC310	Core Paper X Wine Studies	4	3	25	75	100	4
		25U3CHP311	Core Paper XI Indian Cookery Practical	4	4	30	45	75	3
		25U3CHP312	Core Paper XII Wine Service Practical	3	3	20	30	50	2
		25U3CHC313	Core Paper XIII Bakery and Confectionery	3	3	20	55	75	3
		25U3CHT301	Institutional Training	-	-	25	-	25	1
		24U3CHA304	Allied Paper IV Front Office Operations	3	3	20	55	75	3
	IV	25U4CHZ301	Skill Enhancement Course - II Bakery and Confectionery Practical - I	4	3	20	30	50	2
		22U4NM3BT1 22U4NM3AT1	# @ Basic Tamil - I ## Advanced Tamil - I	2	3	50		50	2
		SBOEC	Skill Enhancement Course - III Extra Departmental Elective Course	2	3	-	50	50	2
		24U4SEC302	Skill Enhancement Course – IV Employability Enhancement Training	-	2	25	-	25	1
		25U4HWE403	@Value Education: Health and Wellness	1	-	-	-	-	-
				30 +2				675	27

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

CHAIRMAN

PRINCIPAL

Course Code	Title		
25U3CHC309	Core Paper IX – Indian Cookery		
Semester: III	Credits: 4	CIA: 25 Marks	ESE: 75 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 : 4	
Unit	Description	Text Book	Chapters
I	Indian Knowledge System: Ancient Methods of Cooking Foods: Paka Vidhi, Aupasana, Khecara, Koshti, Vikara, Bhuvana, Ghrutapaaka, Kritanna, Pachana, Rasa Yoga, Samskara, Yajna. Quantity Food Production- Equipment used, Care and maintenance. Volume Cooking- Institutional and Industrial Catering, Types of Institutional & Industrial Catering, Problems associated. Concept of a Central Production Unit. Characteristics of Sea, Rail, Airline kitchens	1	1
Instructional Hours			12
Suggested Learning Methods : Lecture Based Learning on Quantity Food Production			
II	Menu Planning Cyclic Menu, A la Carte Menu, Table d Hote Menu. Indenting- Portion Size, Portion control. Food Cost - Yield, Actual Food Cost. Rechaufe Cooking- Principles, Methods.	2	7
Instructional Hours			12
Suggested Learning Methods : Group Learning on Menu Planning			
III	Tandoori Cookery: Marination - Objectives, Importance, Seasoning of a Tandoori Pot. Recipes: Hariyali Kabab, Tangdi Kabab, Reshmi Kabab, Seekh Kebab, Malai Tikka.	1	2, 5, 6, 7
	Basic Gravy - White, Brown, Green, Yellow, Red Gravy – Basic Recipe, Difference Between Sauce & Gravy. Indian Breads – Naan, Roti, Romali, Kulcha, Paratha - Basic Recipes. Rice - Biryani varieties & Pulao varieties, Objectives of dum cooking	2	9, 2
Instructional Hours			12
Suggested Learning Methods : Experienced Learning on Tandoori Cuisine			

IV	Indian Breakfast - Idly, Dosa , Pongal, Uppuma, Kitchadi, Poori with Masala, Sāmbhar, Chutney Varieties-Recipe. Snacks– Samosa, Bonda, Baji, Ulundhu Vada, Parupu Vada-Recipe. Chats– Bhelpoori, Panipoori, Masala Poori, Aloo Poori, Dahipoori, Pavbaji –Recipe							2	13, 10, 1				
Instructional Hours										12			
Suggested Learning Methods: Experienced Learning on Indian Breakfast													
V	Masalas-Different Masalas used in Indian cooking. Regional Cuisine - Basic Ingredient, Masala and Characteristics of Chettinadu – Ghee Rice and Chettinad Chicken Gravy. Kerala – Appam and Kerala Fish Curry. Andrapradesh – Pesarattu and Mirchi ka Salan. Kashmiri Cuisine – Kashmiri Pulao and Chicken Rogan Josh. Gujarathi – Undhiyu and Thepla. Rajasthani – Methi Poori and Dal Banjari, Bengali – Luchi and Cholar dal. Punjabi– Jeera Rice and Dal Makhani. Goan Cuisine – Coconut Rice and Goan Fish Curry.							1	3				
								2	5				
	Festival dishes of India – Pongal, Onam, Ramzan-Famous recipe												
Instructional Hours										12			
Suggested Learning Methods: Lecture based Learning on usages of Masalas.													
Total Hours										60			
Text Books			1. Philip E. Thangam, Modern Cookery, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2003. 2. Parvinder. S. Bali, Quantity Food Production Operations & Indian Cuisine, First Edition, 2011.										
Reference Books			1. The Culinary Institute of America, The Professional Chef, John Weily & Sons, Seventh Edition, 1996. 2. B. K. Chakravarthi & Subhra Chakraborty, Making of a Chef, CBS Publishers & Distributors, Second Edition, 1998. 3. Philip E. Thangam, Modern Cookery, Vol – II, Orient Longman Pvt Ltd, Fifth Edition, 2003. 4. Vimla Patil, Food Heritage and India, Vakils, Feffer & Simons Ltd, Fourth Edition, 1999.										
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	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			
25U3CHC310		Core Paper X – Wine Studies			
Semester : III		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		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 : 4		
Unit	Description			Text Book	Chapters
I	Classification of alcoholic beverages: Effects of Alcoholic Consumption, 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 & Red 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
				2	4.8
Instructional Hours					12
Suggested Learning Methods : Experienced Learning on Wines					
II	Fortified wines: Meaning, Types, Production, Solera System. 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					12
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. Champagne: 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	1	22										
Instructional Hours			12										
Suggested Learning Methods : Lecture Based Learning on Sparkling Wines													
IV	Wines of France: Wine laws, Classification of French wines, Label language, Wine producing regions: Alsace, Bordeaux, Burgundy, Champagne, Jura, Savoie, Loire & Cote du Rhone. Wines of India - Maharashtra, Pune, Karnataka, Goa. Wines of Italy –Wine Laws and Wine, Producing Regions. Wines of Germany	1	25, 29										
Instructional Hours			12										
Suggested Learning Methods: Lecture Based Learning on Wines of different countries.													
V	Wine & Food: 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 Compiling a wine & drink list: Attractiveness, Legibility.	1	30										
		2	4.10										
Instructional Hours			12										
Suggested Learning Methods: Hands on Training on Food and Wine.													
Total Hours			60										
Text Books		1. R Singaravelavan, Food & Beverage Service , Oxford University Press, Second Edition, 2016. 2. Dennis Lillicrap, Food and Beverage Service , ELST, Seventh Edition, 2006.											
Reference Books		1. Sudhir Andrews, Food & Beverage Service Training manual , Tata Mac graw hill, 2009. 2. John Fuller and AJ Currie, The Waiter , Sterling Book house, 2002.											
Tools for Assessment (25 Marks)													
CIA I	CIA II	CIA III	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	-	M	M	-	H	H	L	M	H	H
CO2	H	H	L	-	-	M	M	H	H	L	M	H	H
CO3	M	H	L	-	-	M	L	H	H	L	M	H	H
CO4	M	M	M	L	L	M	M	H	H	M	L	H	H
CO5	H	M	H	M	L	M	M	H	M	H	M	H	H
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					
B. TAMILSELVAN								R. PRAHADEESWARAN					

Course Code		Title		
25U3CHP311		Core Paper XI – Indian Cookery Practical		
Semester: III		Credits: 3	CIA: 30 Marks	ESE: 45 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 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				
Text Books		1. Philip E. Thangam, Modern Cookery , Vol-I,Orient Longman Pvt Ltd, Fifth Edition, 2003.		

	2. Philip E. Thangam, Modern Cookery , Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.												
Reference Books	1. The Culinary Institute of America, The Professional Chef , John Weily & Sons, SeventhEdition, 1996.												
	2. Graham Dodgshun & Michel Peters, Sireesh Saxena, Cookery for the Hospitality Industry ,Cambridge University Press, Fifth Edition, 2008.												
	3. Victor Ceserani, Ronald Kinton & David Foskett, Practical Cookery ELST Hodder & Stoughton, Eighth Edition, 1995.												
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	M	H	H	-	H	L	M	H	H	H	M	H	H
CO2	H	H	H	-	H	H	H	H	H	H	H	H	H
CO3	M	H	H	-	M	-	H	M	M	H	H	M	H
CO4	H	M	M	H	L	H	L	H	H	M	H	H	M
CO5	H	H	H	M	H	H	H	H	L	H	L	M	L
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					
R. PRAHADEESWARAN								R. PRAHADEESWARAN					

Course Code		Title		
25U3CHP312		Core Paper – XII Wine Service Practical		
Semester: III		Credits: 2	CIA: 20 Marks	ESE: 30 Marks
Course Objective		In the service of different types of wines and other alcoholic beverages. In the Preparation of cocktails & mock tails and their service procedure.		
Course 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 sparkling wine.			
9	Compiling a wine list.			
10	Compiling a menu with wine suggestions			
Instructional Hours				45
Suggested Learning Methods: Hands on Training				
Text Books		1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, Food &		

	Beverage Service ,Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, Food & Beverage Service , Oxford University Press, Second Edition, 2016.												
Reference Books	1. Sudhir Andrews, Food & Beverage Service Training manual , Tata Macgraw hill, 2009. 2. John Fuller and AJ Currie, The Waiter , Sterling Book house, 2002.												
Tools for Assessment (20 Marks)													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming		Test 1	Test 2	Observation Note Book			Total	
3	3				3		4	4	3			20	
Mapping													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	M	M	H	L	L	M	-	M	H	H	M	H	M
CO2	H	H	M	M	M	L	L	M	H	M	M	H	M
CO3	M	M	H	L	L	L	H	H	H	H	L	H	H
CO4	H	H	-	L	L	M	M	M	H	M	L	H	H
CO5	H	H	H	M	M	L	-	M	H	M	M	H	L
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					
B. TAMILSELVAN								R. PRAHADEESWARAN					

Course Code		Title			
25U3CHC313		Core Paper XIII - Bakery and Confectionery			
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
				1	2
Instructional Hours					9
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 and Uses. Sugar – Types and Uses. Moistening Agent - Water, Fruit juices, milk, cream, spirits and alcohol. Shortening Agents - Butter, lard, Margarine, Shortenings and oils. Sweetening Agents - Syrup, Honey and Caramelization. Colouring Agents - Uses, Natural & Artificial colour. Raising Agents - Milk & Milk Products, Egg. Thickening Agents -Starches, Eggs, Chocolate, Gelatine, Cream and Sugar. Leavening Agent -Mechanical, Chemical, Biological and Vapour pressure			2	2, 4, 5
				1	4, 14
				2	15
Instructional Hours					9
Suggested Learning Methods : Group Learning					
III	Improvers And Emulsifiers: Improvers -Types of Improvers (Chemical & Natural) Emulsifiers - Agents (Egg, Oil, Water, Yogurt, Cream) Glyceryl Monostearate (GMS), Lecithin and Gel. Bread Making, Faults & Remedies: Role of ingredients, Types (Rich, lean) Basic Procedures, Variations of Bread, Faults In Breads. Methods of Bread making- Stages in Bread making			1	6
				2	12, 16

Course Code		Title			
25U3CHT301		Institutional Training			
Semester : III		Credit : 1		CIA : 25 Marks	
Course Objective		To bridge academic learning with industrial practices by developing professional skills, workplace ethics, employability, and awareness of modern technologies, industry interaction, and professional communication.			
Course Category		Skill Enhancement			
Development Needs		Local / Regional / National / Global			
Course Description		This course provides institutional training exposure to real-world industrial environments, helping students apply academic knowledge and develop professional, interpersonal, and practical skills.			
Course Outcomes					
CO1	Identify the organizational structure, workflow, and workplace culture of industries and institutions.				
CO2	Understand professional ethics, communication skills, teamwork, and interpersonal abilities in the workplace.				
CO3	Prepare and present professional training reports, documentation, and presentations based on institutional training experience.				
All students of Undergraduate Programmes shall undergo Institutional Training during the Summer Vacation of Semester II.					
Description			No of Days : 05 Working Days		
Institutional Training					
- The student shall identify an organization relevant to the programme, and the department shall approve the selected training organization. - The student shall submit a training Report and Completion certificate from the Company to the HoD, during the commencement of Semester III					
<u>Internal Review Process</u> - The Internal Review shall be conducted by a Departmental Committee consisting of the Head of the Department, Course Coordinator, and Faculty Member(s). - Students shall present their training experience, submit the report and certificate, and attend the viva voce examination.					
*** Institutional Training report, certificate format, and other related requirements shall be followed as per the Institutional Training Standard Operating Procedure (SoP) for Undergraduate Programmes.					
Tools for Assessment (25 Marks)					
Attendance & Punctuality during Training	Daily Training Diary / Logbook	Training Report Quality	Viva Voce / Presentation	Skills Acquired & Learning Outcome	Total
5	5	5	5	5	25
Course Designed by			Verified by Chairman		

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	Introduction to the Hospitality Industry: 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. Front Office Organization: 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	Equipment and Front Office staff: Front Office equipment and furniture, Qualities of Front Office Personnel, Rules of the house for the front office staff, Interdepartmental Communication, Room Rate Designation, The Guest Cycle.			2 1	5 4, 5, 6, 7
Instructional Hours					9
Suggested Learning Methods : Group Learning					
III	Reservations: Importance, Processing of Reservation Request, Types of Reservation, Modes of Reservation Inquiry, Sources of Reservation. Systems of Reservation: Manual / Automatic Systems of Reservation, Group Reservation, Over Booking			1 2	7 8
Instructional Hours					9
Suggested Learning Methods : Lecture Based Learning					

IV	Registration: Pre-Registration, Registration – Form C, passport and visa, Registration Records, Registration Process. Check-in procedures: Guest with confirmed reservation, Walk-in, VIPs, Groups / Crews, Scanty baggage and Foreign Nationals.						1	8					
Instructional Hours								9					
Suggested Learning Methods: Experiential Learning													
V	Guest Services: Handling Guest Mail, Message Handling, Custody and Control of Keys, Guest Paging, Safe Deposit Locker, Guest Room Change, left Luggage Handling, Wake-up Call. Guest Complaints: Types of Guest Complaints, Handling Guest Complaints						1	9					
Instructional Hours								9					
Suggested Learning Methods: Role Play													
Total Hours								45					
Text Books		1. Jatashankar R. Tewari, Hotel Front Office Operations and Management , Oxford University Press, First Edition - 2009. 2. Sushil Kumar Bhatnagar, Front Office Management , Frank Bros. & Co. (Publishers) Ltd., Second Edition – 2006.											
Reference Books		1. Sudhir Andrews, Front Office Management & Operations , Tata McGraw-Hill Publishing Company Limited, Third reprint – 2008.											
Tools for Assessment (20 Marks)													
CIA I	CIA II	CIA III	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	H	H	M	H	-	H	H	H	M	H	H	M
CO2	H	H	H	L	H	L	H	H	H	H	H	H	H
CO3	H	H	H	H	H	M	H	H	H	H	H	H	M
CO4	H	H	H	-	M	-	H	M	H	M	M	M	M
CO5	M	M	H	-	H	H	M	H	M	M	H	M	M
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					
B. TAMILSELVAN								R. PRAHADEESWARAN					

Course Code		Title		
25U4CHZ301		Skill Enhancement Course – II Bakery and Confectionery Practical - I		
Semester: III		Credits: 2	CIA: 20 Marks	ESE: 30 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 : 4	
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				60
Suggested Learning Methods: Demonstration and Experienced Learning				
Text Books		1. Yogambal and Ashok kumar – Bakery and Confectionery , Hodder & strong ton educational, London, Sixth Edition, 2002. 2. Sangeetha & Gupta, Bread Bonaza , Oxford University Press, Delhi, Second Edition, 2016.		
Reference Books		1. Brenda Purton, The Art of Sugar Craft – Sugar Paste, Bounty Books, First Edition, 1996. 2. John Krisslee, Bakery and Confectionery . 3. Dinlan Manley, Biscuit, Cracher & Cookie Recipes for Food Industry .		

Tools for Assessment (20 Marks)													
Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling				Personal Grooming		Test 1	Test 2	Observation Note Book			Total	
3	3				3		4	4	3			20	
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	
22U4NM3BT1		Part – IV : Basic Tamil – I	
Semester : III		Credits : 2	CIA : 50 Marks
(Common to all UG Programmes)			
Course Objective		தமிழ் மொழியைக் கற்பித்தல்—மொழித்திறனை வளர்த்தல்.	
Course Category		Skill Development (மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)	
Development Needs		Regional (தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்)	
Course Description		மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்	
Course Outcomes		Teaching Methods	Assessment Methods
CO 1	தமிழ் எழுத்துக்கள் அறிமுகம் செய்தல் மற்றும் வாசித்தல் ஆகியவற்றின் பயன்பாடு.	குழு விவாதம்	ஒப்படைவு
CO 2	பிறமொழி கற்றல் ஆர்வம் தூண்டல்.	குழு விவாதம்	கருத்தரங்கு
CO 3	பிறமொழி அறிவுத் திறன் மேம்படச்செய்தல்	விரிவுரை/ காணொளிப்பட விளக்கம்	குழுத்திட்டம்
CO 4	வார்த்தை அமைக்கும் திறன் பெறச்செய்தல்.	விரிவுரை/ குழு விவாதம்	குழுத்திட்டம்
CO 5	கையெழுத்துத்திறன் பெறச்செய்தல்.	குழு விவாதம்	குழுத்திட்டம்
Offered by		தமிழ்த்துறை	
Course Content : Basic Tamil - I		Instructional Hours / Week : 2	
Unit	Description	Text Book	Chapters
I	தமிழ் மொழியின் அடிப்படைக் கூறுகள்	இலக்கணம்	1.உயிர்எழுத்துக்கள் 2.மெய் எழுத்துக்கள் 3.உயிர்மெய் எழுத்துக்கள்
Instructional Hours			6
Suggested Learning Methods : எழுத்துக்களை எழுதும் மற்றும் வாசிக்கும் திறன் பெற்றமை			
II	சொல் அமைத்தல்	இலக்கணம்	1.ஓர் எழுத்து ஒருமொழி 2.இரண்டுமூதல் ஐந்து எழுத்துச்சொற்கள் 3.தமிழ் மாதங்கள் பெயர்,கிழமைகளின் பெயர் 4.வண்ணங்கள் பெயர், 5.சொல் ஆக்கம்
Instructional Hours			6
Suggested Learning Methods : எழுத்துக்களை கொண்டு சொற்களை உருவாக்கும் பயிற்சி பெற்றமை			
III	தொடரமைப்பு	தொடரமைப்பு	1.எழுவாய் 2.செயப்படுபொருள்
Instructional Hours			6
Suggested Learning Methods : சொற்களைக் கொண்டு தொடர் உருவாக்கும் பயிற்சி பெற்றமை			
IV	குறிப்பு எழுதுதல்	இலக்கணம்	1.தொடரமைப்பு 2.பத்தி அமைப்பு
Instructional Hours			6
Suggested Learning Methods : பத்தி அமைப்பு உருவாக்கும் திறன் பெற்றமை			

V	பிழைநீக்குதல்	இலக்கணம்	1.ஒற்றுப்பிழை 2.வாக்கியப் பிழை			
Instructional Hours						6
Suggested Learning Methods : இலக்கணப் பிழை இன்றி 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. பவணந்தி முனிவர்,நன்னூல் பூலியூர்க்கேசிகன் உரை,சாரதா பதிப்பகம், சென்னை-40. 2. தொல்காப்பியம், கணேசையர் பதிப்பு,உலகத் தமிழாராய்ச்சி நிறுவனம், சென்னை -113.				
Web. URLs		-				
Tools for Assessment (50 Marks)						
CIA I	CIA II	CIA III	Seminar	Assignment	Group Project	Total
8	8	10	8	8	8	50
Course designed by				Verified by		

Course Code		Title	
22U4NM3AT1		Part – IV : Advanced Tamil – I	
Semester : III		Credits : 2	ESE : 50 Marks
(Common to all UG Programmes)			
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 திறன் வளர்த்தல்	விரிவுரை	குழுத்திட்டம்
CO 2	படைப்பாக்கத்திறன் அறிவு பெறச்செய்தல்.	விரிவுரை/ குழு விவாதம்	கருத்தரங்கு
CO 3	தகவல் தொடர்பியலுக்கான கடிதம்,அமைவுத்திறன் பெறச்செய்தல்	விரிவுரை/ காணொளிப்பட விளக்கம்	கருத்தரங்கு
CO 4	மொழியைப்பிழையின்றிப்பேசும் ,எழுதும் திறன் பெறச் செய்தல்	விரிவுரை	ஒப்படைவு
CO 5	கடிதம் எழுதுதல் மற்றும் மொழியறிவைப் பெறுதல்.	விரிவுரை/ காணொளிப்பட விளக்கம்	குழுத்திட்டம்
Offered by		தமிழ்த்துறை	
Course Content			Instructional Hours / Week : 2
Unit	Description	Text Book	Chapters
I	புதுக்கவிதை	1. பாரதியார் 2. பாரதிதாசன்	1.1. தேசபக்திபாடல் தாயின் மணிக்கொடி பாரீர் 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 2.2. தொடர்பிழை நீக்கம் 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 3.2. தொகா நிலைத்தொடர் 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 4.2. நன்றிக்கடிதம் 4.3. அழைப்புக்கடிதம் 4.4. அலுவலகக்கடிதம் 4.5. நட்புக்கடிதம்
Instructional Hours			6
Suggested Learning Methods : கடிதம் எழுதும் திறன் பெற்றமை			
V	இலக்கிய வரலாறு	தமிழ் இலக்கிய வரலாறு	1. வேலு நாச்சியார் 2. கப்பலோட்டிய தமிழன்
Instructional Hours			6
Suggested Learning Methods : தமிழ் இலக்கிய வரலாற்றின் சிறப்பினை அறிய பெற்றமை			
Total Hours			30
Text Books	1. இளங்கலை தமிழ் மாணவர்களுக்குரிய பாட நூல் “திரட்டு” தமிழ்த்துறை. தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.		
Reference Books	1. பாரதியார் – பாரதியார் கவிதைகள், அபிராமி பதிப்பகம், 7-பி,கொடிமரத் தெரு, சென்னை – 013 2. பவணந்தி முனிவர் – நன்னூல், பூலியூர்க்கேசிகன் உரை, சாரதா பதிப்பகம், சென்னை - 040		
Web. URLs			
Course designed by		Verified by	

Course Code		Title											
22U4CH3ED1		Skill Enhancement Course - III Extra Departmental Elective Course 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		Skill Enhancement Course - III Extra Departmental Elective Course 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					

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. To enhance their confidence in English Communication for professional and business scenario To train them on advanced Quantitative aptitude. To train students on proper usage of English Language 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 Course introduction - Training expectations - Pre-assessment - APR201 (Quantitative Aptitude) -APR 202 (Verbal), Career Planning & Student Profiling	
Instructional Hours		03
II	Speaking Skills Speech Craft Activities – Presentation Skills -Public Speaking- Assessments-APO201, APO202	
Instructional Hours		15
III	Verbal Aptitude 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 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 Puzzles, Figure matrix, Figure Series, Mirror Image, Water Image – Unit Assessment 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						