

RCS - 2026

**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 2026 – 2027

SEMESTER – I



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



LOCF - Scheme of Examination (UG)
Programme: B.Sc. Catering Science and Hotel Management

Programme Code: UCH

(Applicable to the students admitted during the Academic year 2026-2027 and onwards)

Seme ster	Part	Course Code	Name of the Course	Instructional Hours	Duration of Examination	Examination Marks			Credits
						CIA	ESE	Total	
I	I	26U1FCH101	AEC I : Le Français Pour L'hôtellerie Et Restauration – I	4	3	20	55	75	3
	II	26U2ENG101	AEC II: Professional English – I	4	3	20	55	75	3
	III	26U3CHC101	DSC I: Foundation Cookery	5	3	25	75	100	4
		26U3CHC102	DSC II: Food and Beverage Service	4	3	25	75	100	4
		26U3CHP103	DSC III: Foundation Cookery Practical	5	3	40	60	100	4
		26U3CHA101	GEC I : Accommodation Operations /	5	3	20	55	75	3
		26U3CHA102	Travel and Tourism Operations						
	IV	26U4ENV101	AEC III: Environmental Studies	1	3	50	-	50	2
		26U4BCS102	AEC IV: Introduction to Cyber Security	1	2	25	-	25	1
		26U4HVV201	VAC I: Human Values and Yoga Practice	1	-	-	-	-	-
				30				600	24

List of Generic Elective Courses (Choose any one of the paper)

Elective	Course Code	Group	Name of the Course
Generic Elective Course - I	26U3CHA101	A	Accommodation Operations
	26U3CHA102	B	Travel and Tourism Operations

CHAIRMAN

PRINCIPAL

Course Code		Title			
26U1FCH101/ 24U1FCH101		AEC 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			BTL	Assessment Methods	
CO 1	Know to differentiate infinitive, indicative and imperative of the verb and recall grammar.		K4	Assignment	
CO 2	Learn adverbs, Pronom en, COD		K3		
CO 3	Learn COI and pronominal verbs		K3	Spelling Test	
CO 4	Acquire knowledge on French Cuisine		K3		
CO 5	Comprehend and write dialogues (In restaurant)		K4	Verbal Test	
Offered by		Department of French			
Course Content			Instructional Hours / Week : 4		
Unit	Description			Text Book	Chapters
I	• Découvertes • Une Brigade de Cuisine (Page no : 8 to 9)			1	1
Instructional Hours					12
Learning Activity: Worksheet					
II	• Présentations • Le Restaurant (Page no :10 to 16)			1	2
Instructional Hours					12
Learning Activity: Kahoot App					
III	• Les Repas • Dans la Cuisine (Page no : 17 to 24)			1	3
Instructional Hours					12
Learning Activity: Audio & Visual					

IV	- Le Corps - La tenue Professionnelle (Page no : 26 to 27)	1	4										
	Instructional Hours		12										
Learning Activity: Comprehensive Writing													
V	- Suivez les Consignes - Les salades et les de fruits (Page no : 28 to 32)	1	5										
	Instructional Hours		12										
Learning Activity: Translating simple sentences													
Total Hours			60										
Text Books		En cuisine – Jérôme Cholvy (Unit 1 to 3)											
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	-	-	-	-	-	-	-
CO2	-	-	H	M	H	M	-	-	-	-	-	-	-
CO3	-	-	M	M	M	H	-	-	-	-	-	-	-
CO4	-	-	L	H	L	H	-	-	-	-	-	-	-
CO5	-	-	L	M	H	H	-	-	-	-	-	-	-
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					

Course Code		Title			
26U2ENG101		AEC II : Professional English – I			
Semester : I		Credits : 3	CIA : 20 Marks	ESE : 55 Marks	
Course Objective		To strengthen English language competence through literature-based learning, grammar instruction, vocabulary development, and communicative activities, enabling effective participation in academic, professional, and social contexts.			
Course Category		Skill Development			
Development Needs		Global / National / Regional			
Course Description		This course enhances communication competence through literary studies, grammar practice, vocabulary enrichment, and writing skills for diverse contexts.			
Course Outcome				BTL	Assessment Methods
CO 1	Explain and interpret the themes, ideas, and language features of prose texts while applying parts of speech and sentence structures effectively in communication.			K3	Quiz
CO 2	Interpret poetic themes and literary devices and apply appropriate tenses, homonyms, and homophones in spoken and written communication.			K3	
CO 3	Analyze characters, plot, and narrative techniques in short stories and demonstrate effective storytelling using appropriate sentence patterns and vocabulary.			K3	Assignment
CO 4	Analyze dramatic elements in one-act plays and employ correct voice structures, idioms, and phrases in communicative contexts.			K4	Group Project
CO 5	Develop professional writing skills using appropriate language conventions.			K4	
Offered by: English					SDG: 4,8
Course Content			Instructional Hours / Week: 4		
Unit	Description			Text Book	Chapters
I	Prose: Charles Lamb: Dream Children: A Reverie Jesse Owens: My Greatest Olympic Prize Grammar: Parts of Speech, Types of Sentence Vocabulary: Word formation (prefixes & suffixes)			1	01 - 19
Instructional Hours					12
Learning Activity: Think–Pair–Share					
II	Poetry: William Wordsworth – Solitary Reaper W. B. Yeats - The Ballad of Father Gilligan Grammar: Tenses Vocabulary: Homonyms & Homophones			1	20 - 32
Instructional Hours					12
Learning Activity: Visual Interpretation					

III	Short Story O. Henry – The Gift of Magi R K Narayan – An Astrologer’s Day Grammar: Sentence Patterns Vocabulary: Single word Substitution										1	33 - 51	
Instructional Hours												12	
Learning Activity: Story Narration													
IV	One Act Play: Saki – Villa for Sale Percival Wilde – The Hour of Truth Grammar: Voices Vocabulary: Idioms & Phrases										1	52 - 79	
Instructional Hours												12	
Learning Activity: Role Play													
V	Writing Skills Letter Writing (Formal & Informal), Email Writing, Advertisement, Report Writing and Hints Developing										1	80 - 87	
Instructional Hours												12	
Learning Activity: Mock interview													
Total Hours												60	
Text Books	Professional English I – Compiled by the department of English, NASC												
Reference Books	1. English Grammar in Use Raymond Murphy, <i>English Grammar in Use</i> , 5th Edition, Cambridge University Press, Cambridge, 2019. 2. Practical English Usage Michael Swan, <i>Practical English Usage</i> , Oxford University Press, Oxford, 2016												
Web. URLs	1. British Council Learn English: https://learnenglish.britishcouncil.org 2. Cambridge English: https://www.cambridgeenglish.org												
Tools for Assessment (20 Marks)													
CIA I		CIA II		CIA III		Group Project		Assignment		Quiz		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	M	M	H	M	H	H	M	H	M
CO3	M	L	H	L	M	M	H	M	H	H	M	H	M
CO4	M	L	H	L	M	M	H	M	H	H	M	H	M
CO5	M	L	H	L	M	M	H	M	H	H	M	H	M
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					

Course Code		Title			
26U3CHC101/ 25U3CHC101		DSC 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			BTL	Assessment Methods	
CO 1	Acquire knowledge on hygiene, kitchen organization, and safe fuel usage		K3	Assignment	
CO 2	Apply kitchen equipment handling, knife skills, safety, and cooking principles		K3	Activity Based Assessment	
CO 3	Attain knowledge on food commodities in selecting, storing, and preparing ingredients		K3	Assignment	
CO 4	Analyze food preparation techniques and mixing methods for quality outcomes		K4	Activity Based Assessment	
CO 5	Accomplish cooking techniques using heat methods for safe quality food		K3	Quiz	
Offered by		Catering Science and Hotel Management		SDG : 3, 7, 12	
Course Content			Instructional Hours / Week : 5		
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					15
Learning Activity : HACCP Application Exercise					
II	Kitchen Equipment-Introduction, Points to be consider before purchasing equipment’s, Classification of kitchen Equipment with examples (Utensils, Small, Large & mechanical equipment) 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					15
Learning Activity: Hands-on Practice Session					
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,			1	3

	Characteristics. Salt -Uses Liquid -Water, Stock, Milk & Fruit Juices-Uses. Dairy Products -Cream, Yoghurt – Meaning, Uses, Types. Cheese - Manufacturing Process, Uses, Types. Sweetening, Flavoring, Thickening (Indian thickening agent), Raising, Coloring, and Seasoning-Uses & examples.												
Instructional Hours			15										
Learning Activity: 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			15										
Learning Activity: 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, Infrared Cooking	1	5										
Instructional Hours			15										
Learning Activity : Expeditionary Learning on Cooking Foods													
Total Hours			75										
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	Activity Based Assessment	Quiz	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	L	L	L	L	H	L	L	H	L	L	L	L
CO2	H	M	M	L	L	H	L	L	H	M	L	M	L
CO3	H	M	L	L	L	M	L	L	H	L	L	L	L
CO4	H	H	L	L	L	M	L	L	H	L	L	L	M
CO5	H	M	L	L	L	H	L	L	H	M	L	L	L
H-High; M-Medium; L-Low													
Course designed by							Verified by Chairman						
R. PRAHADEESWARAN							R. PRAHADEESWARAN						

Course Code		Title		
26U3CHC102 / 25U3CHC102		DSC 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			BTK	Assessment Methods
CO 1	Knowledge on food service principles in operations, organization, and staff responsibilities		K3	Assignment
CO 2	Acquire skill on food service equipment and service styles in restaurant operations		K3	Activity Based Assessment
CO 3	Knowledge on menu planning principles considering balance, courses, and service requirements		K4	Assignment
CO 4	Apply service procedures for order taking, billing, and guest handling		K3	Activity Based Assessment
CO 5	Impart knowledge on room service procedures for order handling, service, and billing		K3	Quiz
Offered by		Catering Science and Hotel Management		SDG: 3, 8, 12
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 outlets and their characteristics. Functions of food and beverage Service department. Organization of food and beverage service department. Duties and responsibilities of Food service personal. Qualities required for food service staff.		1	1
Instructional Hours				12
Learning Activity: Field Visit / Observation				
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
Learning Activity: Hands-on table setup using cutlery, crockery, and glassware				
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
Learning Activity: Practice of cover laying and accompaniments				
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

	Breakfast: 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.												
Instructional Hours												12	
Learning Activity: Role play on order taking and guest interaction													
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	
Learning Activity: Demonstration of tray and trolley setup													
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.									
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. 3. S.N. Bagchi, Anita Sharma, Text book of Food & Beverage Service , Rajiv Jain forAman Publication, Third Edition, 2006.									
Tools for Assessment (25 Marks)													
CIA I		CIA II		CIA III		Assignment		Activity Based Assessment		Quiz		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	L	L	M	M	M	L	L	L	H	L	L	M
CO2	H	M	L	M	M	M	L	L	L	H	L	M	M
CO3	H	M	L	M	L	M	L	L	L	H	L	L	M
CO4	H	H	L	H	M	M	L	L	L	H	L	L	H
CO5	H	M	L	M	M	M	L	L	L	H	M	L	M
H-High; M-Medium; L-Low													
Course designed by								Verified by Chairman					
B. TAMILSELVAN								R. PRAHADEESWARAN					

Course Code		Title		
26U3CHP103		DSC III : Foundation Cookery Practical		
Semester : I		Credits : 4	CIA : 40 Marks	ESE : 60 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			BTL	Assessment Methods
CO 1	Acquire knowledge on identification skills for food commodities, equipment, and kitchen utensils		K3	Personal Hygiene and Grooming
CO 2	Understanding menu planning, work scheduling, and indent preparation in kitchens		K3	Menu Knowledge
CO 3	Apply methods of vegetable cutting, cooking, and mixing techniques for food preparation		K3	Plan of Work / Menu Preparation and Presentation
CO 4	Skill on preparation techniques for rice, breads, dhal, and gravy varieties		K4	
CO 5	Able to preparation of salads, sweets, and balanced Indian meal production		K3	
Offered by	Catering Science and Hotel Management			SDG: 2, 3, 12
Course Content			Instructional Hours / Week : 5	
List of Exercise				
Exercise 1: Identification of Commodities & Equipment				
Basic (K1/K2): Identify and list food commodities, equipment, utensils				
Intermediate (K3/K4): Classify and demonstrate proper usage of equipment				
Advanced (K5/K6): Evaluate and select suitable equipment for kitchen tasks				
Exercise 2: Menu Planning & Indent Sheet				
Basic (K1/K2): Describe menu types and components				
Intermediate (K3/K4): Prepare menu, plan work, and indent sheet				
Advanced (K5/K6): Design balanced menu considering cost and nutrition				
Exercise 3: Cutting, Preparation & Cooking Techniques				
Basic (K1/K2): Identify types of cuts and cooking methods				
Intermediate (K3/K4): Demonstrate vegetable cuts and cooking techniques				
Advanced (K5/K6): Evaluate techniques for quality and presentation				
Exercise 4: Indian Main Course Preparation (Rice, Biryani, Breads, Dhal, Gravy, Dry dishes)				
Basic (K1/K2): List ingredients and preparation steps				
Intermediate (K3/K4): Prepare dishes using appropriate techniques				
Advanced (K5/K6): Design complete meal with balanced menu and presentation				

Exercise 5: Accompaniments & Sweets Preparation (Salads, Raitha, Indian Sweets)

Basic (K1/K2): Identify ingredients and types

Intermediate (K3/K4): Prepare salads, raitha, and sweets

Advanced (K5/K6): Create innovative presentations and modify recipes

Instructional Hours		75
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.	
Reference Books	1. The Culinary Institute of America, The Professional Chef, JohnWeily & Sons, Seventh Edition, 1996. 2. Graham Dodgshun & Michel Peters, Sireesh Saxena, Cookery for the Hospitality Industry, Cambridge University Press, Fifth Edition, 2008. 3. Philip E. Thangam, Modern Cookery, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.	

Tools for Assessment (40 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation	Personal Hygiene and 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	L	L	L	L	M	L	L	H	L	L	L	L
CO2	H	M	L	L	L	M	L	L	M	L	L	L	M
CO3	H	H	L	L	L	M	L	L	H	L	L	L	L
CO4	H	M	L	L	L	M	L	L	H	L	L	L	M
CO5	H	M	L	L	L	H	L	L	H	L	L	L	M

H-High; M-Medium; L-Low

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

Course Code		Title			
26U3CHA101 / 25U3CHA101		GEC I (A): 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			BTL	Assessment Methods	
CO 1	Knowledge on Housekeeping Organization and its functions		K3	Assignment	
CO 2	Able to operate the cleaning equipment's and handling of cleaning agents		K3	Activity Based Assessment	
CO 3	Acquire knowledge on guestroom servicing procedures ensuring cleanliness, safety, and guest satisfaction		K4		
CO 4	Knowledge on laundry operations, safety measures, and pest control procedures.		K3	Assignment	
CO 5	Able to know Housekeeping planning, budgeting, and training for efficient operational management		K3	Quiz	
Offered by		Catering Science and Hotel Management		SDG: 3, 8, 12	
Course Content			Instructional Hours / Week : 5		
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					15
Learning Activity: Preparation of organizational chart and department layout					
II	Housekeeping Inventories: Cleaning equipment (Manual & Electrical) – selection, use, care and maintenance. Cleaning agents – classification, use, care and storage; Linen Room – Activities, Classification, Linen Exchange. Par Stock and Stock Taking. Uniforms - Exchanging of Uniforms, Advantages of providing staff uniforms.			1	7
				1	17
				1	18
Instructional Hours					15
Learning Activity: Hands-on practice with cleaning 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-			1	9
				1	10

	down service, and Second service. Cleaning Public Areas: Entrances, Lobbies, Front Desk, Elevators, Staircases, Guest Corridors, Public restrooms, Banquet halls, Dining rooms, Leisure Areas.	1	12										
Instructional Hours			15										
Learning Activity: Practical cleaning of guest rooms and public areas													
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 hiring contract Providers	1	4										
Instructional Hours			15										
Learning Activity: Demonstration of laundry processes and stain removal techniques													
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			15										
Learning Activity: Housekeeping Operations and Budget planning exercise													
Total Hours			75										
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 – Hill Publishing 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	Activity Based Assessment	Quiz	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	L	L	M	M	M	L	L	L	L	H	L	M
CO2	H	M	M	L	L	H	L	L	L	L	H	M	L
CO3	H	M	L	M	M	H	L	L	L	L	H	L	M
CO4	H	M	L	L	L	H	L	L	L	L	H	L	L
CO5	H	M	L	L	M	M	M	M	L	L	M	M	H
H-High; M-Medium; L-Low													
Course designed by							Verified by						
B. TAMILSELVAN							R. PRAHADEESWARAN						

Course Code		Title			
26U3CHA102		GEC I (B): Travel and Tourism Operations			
Semester : I		Credits: 3	CIA : 20 Marks	ESE : 55 Marks	
Course Objective		The Students will be able to understand the concepts, importance, functions of travel agencies and tour operators, Tourism products, transportation systems, sustainable tourism and hospitality linkages.			
Course Category		Employability			
Development Needs		National / Global			
Course Description		This course introduces students to the fundamentals of travel and tourism operations with emphasis on tourism industry structure, travel agencies, tour operations, transportation systems, itinerary planning, tourism marketing, and sustainable tourism practices.			
Course Outcomes			BTL	Assessment Methods	
CO 1	Able to Know concepts, types, and importance of tourism industry.		K3	Assignment	
CO 2	Demonstrate knowledge of travel agency and tour operations.		K3	Activity Based Assessment	
CO 3	Identify tourism products and transportation systems used in tourism.		K4		
CO 4	Apply itinerary planning and tourism marketing techniques.		K3	Assignment	
CO 5	Analyze sustainable tourism practices and hospitality industry relationships.		K3	Quiz	
Offered by		Catering Science and Hotel Management		SDG: 4, 8, 11, 12	
Course Content			Instructional Hours / Week : 5		
Unit	Description			Text Book	Chapters
I	Introduction: Meaning and Definition of Tourism, Components of Tourism, Types of Tourism - Domestic Tourism, International Tourism, Inbound and Outbound Tourism. Forms of Tourism - Cultural Tourism, Medical Tourism, Eco Tourism and Adventure Tourism. Importance of Tourism Industry and Tourism Organizations.			1	1, 2
				2	1
Instructional Hours					15
Learning Activity: Tourism classification chart preparation					
II	Travel Agency and Tour Operation: Meaning and Functions of Travel Agency, Types of Travel Agencies, Tour Operators and Their Functions, Tour Packages and Types, Travel Documentation – Passport, Visa, Travel Insurance and Customer Handling in Tourism Industry.			1	6
				2	4, 5
Instructional Hours					15
Learning Activity: Group Learning Activity on Travel Agency Functions					
III	Tourism Products: Characteristics, Natural and Man-made Attractions, Accommodation Facilities in Tourism, Transportation Systems - Air Transport, Rail Transport, Road Transport and Water Transport. Role of Transport in Tourism Development			1	7, 8
				2	6
Instructional Hours					15
Learning Activity: Group presentation on tourism products					

IV	Tour Planning and Costing: Meaning and Importance of Itinerary, Types of Itinerary, Steps in Itinerary Planning, Basics of Tour Costing, Tourism Marketing Concepts, Advertising and Promotion, Digital Marketing in Tourism.	1	10										
		2	7,8										
Instructional Hours			15										
Learning Activity: Tour itinerary preparation													
V	Sustainable Tourism: Concepts, Responsible Tourism Practices, Eco-friendly Tourism Operations, Tourism and Hospitality Relationship, Role of Hotels in Tourism Promotion Career Opportunities in Tourism Industry, Future Trends in Tourism.	1	11, 12										
		2	10										
Instructional Hours			15										
Learning Activity: Career guidance discussion													
Total Hours			75										
Text Books		1. A.K. Bhatia – Tourism Development: Principles and Practices Sterling Publishers Pvt. Ltd., Revised Edition, June 2022. 2. Pran Nath Seth – Successful Tourism Management Sterling Publishers Pvt. Ltd., Reprint Edition, January 2021.											
Reference Books		1. Biswanth Gosh, Tourism & travel management , Vikas Publishing House, Second Edition, 2008. 2. Christopher Holloway, Business of tourism , Elsevier Publisher, Second Edition, 2006.											
Tools for Assessment (20 Marks)													
CIA I	CIA II	CIA III	Assignment	Activity Based Assessment	Quiz	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	L	M	M	L	M	L	M	H	M	L	H	L
CO2	M	H	H	L	M	L	M	M	H	H	M	H	M
CO3	M	M	M	M	L	M	L	M	M	H	L	M	M
CO4	H	H	H	L	M	L	M	M	H	H	M	H	H
CO5	H	M	M	H	M	H	H	H	H	M	M	H	H
H-High; M-Medium; L-Low													
Course designed by								Verified by					
B. TAMILSELVAN								R. PRAHADEESWARAN					

Course Code		Title	
26U4ENV101		AEC III - 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		BTL	Assessment Methods
CO 1	Understand key concepts from economic, political, and social analysis as they pertain to the design and evaluation of environmental policies and institutions	K3	Album Preparation
CO 2	Understand concepts and methods from ecological and physical sciences and their application in environmental problem solving.	K3	Album Preparation
CO 3	Solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.	K3	Group Discussions
CO 4	Demonstrate an understanding of environmental sustainability through Sustainable Development Goals, resource conservation, waste management, and community participation in addressing environmental issues	K4	Group Discussions
CO 5	Apply systems concepts and methodologies to analyse and understand interactions between social and environmental processes.	K4	Field visit & Report
SDG :13, 14, 15			
Course Content		Instructional Hour / Week : 1	
Unit	Description	Text Book	Chapters
I	Natural Resources: Forest resources, Water resources, Mineral resources, Food resources, Energy resources and Land resources.	1	2
Instructional Hours			3
Learning Activity : Video lectures from In-house MOOC			
II	Ecosystems: 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). Activity: Prepare an album on types of Ecosystem	1	3
Instructional Hours			3
Learning Activity : Video lectures from In-house MOOC			
III	Environmental Pollution: Definition Causes, effects and control measures of Air pollution, Water pollution, Soil pollution, Marine pollution and Noise pollution, Solid waste management. Activity: Discuss the solutions for water pollution	1	5
Instructional Hours			3
Learning Activity : Group Discussion			

IV	Social Issues and the Environment: Water conservation, rain water harvesting, watershed management, Environmental ethics - Issue summits’ and possible solutions and Public awareness. Introduction to the Sustainable Development Goals - Resource conservation and waste management - Environmental awareness and community participation. Activity: Identify and analyse a Social Issue and an Environment issue in your locality.	1	6										
		4	4,7,10,11										
Instructional Hours			3										
Learning Activity : Group Discussion													
V	Disaster Management: Floods, Earthquakes, Cyclones, Landslides: From management to mitigation of disasters: Themain elements of a mitigation and measures of strategy: Floods, Earthquakes, Cyclones and Landslides	3	16										
Instructional Hours			3										
Learning Activity: Group Discussion													
Field Work: Visit to local area to document Environmental assets (River / Forest / Grass land / Mountain), Visit to local polluted site (Urban / Rural /industrial / Agricultural), Study of common plants, insects, birds, Study of simple ecosystem: Pond, River, Hill slopes.													
Total Hours			15										
Text Book(s)	1. Shashi Chawla. A Text Book of Environmental Studies, Tata McGraw-Hill, 2012.												
	2. In-house MOOC for ‘Environmental Studies’ developed by Nehru Arts and Science College and hosted through Moodle platform												
	3. From UGC website: https://www.ugc.ac.in/oldpdf/modelcurriculum/env.pdf												
	4. Sustainable Economic Development & Environment, Raj Kumar Sen, Kartik C.Roy, Atlatic Publishers & Distributors Pvt Ltd,2021												
Tools for Assessment (50 Marks)													
Ecosystem Album Preparation	Field visit and report submission	Group discussions about issues related to their locality / about Disaster Management	Quiz	Total									
10	10	5	25	50									
Mapping													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	L	-	L	H	H	H	H	L	L	-	-	-	-
CO2	L	-	L	H	H	H	H	L	L	-	-	-	-
CO3	L	-	L	H	H	H	H	L	L	-	-	-	-
CO4	L	-	L	H	H	H	H	L	L	-	-	-	-
CO5	L	-	L	H	H	H	H	L	L	-	-	-	-
H-High; M-Medium; L-Low													
Course designed by								Verified by					

Course Code		Title			
26U4BCS102		AEC IV: Introduction to Cyber Security			
Semester : I		Credit : 1		CIA : 25 Marks	
(Common to all UG Programmes)					
Course Objective		To introduce the basic concepts of cybersecurity and create awareness about cyber threats, attacks, security mechanisms, legal aspects, and professional opportunities, enabling students to develop safe and responsible use of digital systems.			
Course Category		Skill Development			
Development Needs		Global			
Course Description		To provide an introduction to cyber security concepts, cyber crimes, mobile and wireless security, cyber attack tools and techniques, and safe digital practices for secure use of digital systems.			
Course Outcomes				BTL	Assessment Methods
CO 1	Understand the basic concepts of cybersecurity, issues and challenges associated with it.			K2	Quiz
CO 2	Understand the cyber crimes, their nature and legal remedies.			K2	
CO 3	Appreciate various privacy and security concerns on online Social media and understand the reporting procedure of inappropriate content.			K4	Practical Demonstration
CO 4	Familiar with various digital payment modes and related cyber security aspects, RBI guidelines and preventive measures against digital payment frauds.			K4	
CO 5	Understand the basic security aspects related to Computer and Mobiles			K3	
SDG : 4, 8,9					
Course Content				Instructional Hours / Week : 1	
Unit	Description				
I	Unit I : Basics of Cyber Security Introduction to Cyber Security – Need for Cyber Security – Internet Infrastructure for data transfer and governance - Defining Cyber Space- Regulation for Cyber Space - Cyber Security terminology - The CIA Triads - Types of Cyber attackers - Issues and challenges in Cyber Security				
				Instructional Hours	3
Learning Activity: Case study discussion on recent cyberattacks					
II	UNIT II : Cyber Crime and Cyber law Classification of cyber crimes- Common cyber crimes- cyber crime targeting computers and mobiles, cyber crime against women and children, financial frauds, social engineering attacks, malware and ransomware attacks, zero day and zero click attacks- Reporting of cyber crimes- Remedial and mitigation measures -Legal perspective of cyber crime IT Act 2000 and its amendments.				
				Instructional Hours	3
Learning Activity: Checklist for reporting cyber crime at Cyber crime Police Station, reporting online, Reporting phishing emails					

III	UNIT III : Social Media Overview and Security Introduction to Social networks. Types of Social media, Social media platforms, Social media monitoring, Hashtag, Viral content, Social media marketing, Social media privacy, Challenges, opportunities and pitfalls in online social network, Security issues related to social media, Flagging and reporting of inappropriate content, Laws regarding posting of inappropriate content, Best practices for the use of Social media.												
Instructional Hours												3	
Learning Activity: Basic checklist, privacy and security settings for popular Social media platforms, Reporting and redressal mechanism for violations and misuse of Social media													
IV	UNIT IV : E-Commerce and Digital Payments Elements of E-Commerce security, E-Commerce threats, E-Commerce security best practices, Introduction to digital payments, Components of digital payment and stake holders, Modes of digital payments- Banking Cards, Unified Payment Interface (UPI), e-Wallets, Unstructured Supplementary Service Data (USSD), Aadhar enabled payments, Digital payments related common frauds and preventive measures. RBI guidelines on digital payments.												
Instructional Hours												3	
Learning Activity: Configuring security settings in Mobile Wallets and UPIs													
V	UNIT V : Digital Devices Security, Tools and Technologies for Cyber Security. End Point device and Mobile phone security, Password policy, Security patch management, Data backup, Downloading and management of third party software, Device security policy, Cyber Security best practices, Management of host firewall and Anti-virus, Wi-Fi security.												
Instructional Hours												3	
Learning Activity: Discuss and implement common cyber safety practices to be used in daily life.													
Total Hours												15	
Reference Books	1. Cyber Security Understanding Cyber Crimes, Computer Forensics and Legal Perspectives by Sumit Belapure and Nina Godbole, Wiley India Pvt. Ltd. (First Edition, 2011) 2. Cyber Crime Impact in the New Millennium, by R. C Mishra , Auther Press. Edition 2010. 3. Security in the Digital Age: Social Media Security Threats and Vulnerabilities by Henry A. Oliver, Create Space Independent Publishing Platform. (Pearson , 13th November, 2001) 4. Electronic Commerce by Elias M. Awad, Prentice Hall of India Pvt Ltd. 5. Cyber Laws: Intellectual Property & E-Commerce Security by Kumar K, Dominant Publishers. 6. Network Security Bible, Eric Cole, Ronald Krutz, James W. Conley, 2nd Edition, Wiley India Pvt. Ltd. 7. Fundamentals of Network Security by E. Maiwald, McGraw Hill.												
Assessment: Computer Based Test for 50 Marks to be converted to 25													
Mapping													
CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO5
CO1		L	H			H		M					
CO2		L	H			H		M					
CO3		L	H			H		M					
CO4		L	H			H		M					
CO5		L	H			H		M					
H-High; M-Medium; L-Low													
Course designed by							Verified by Chairman						