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)
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REGULATIONS, CURRICULUM & SYLLABUS

B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT

Effective from 2025 – 2026

SEMESTER: I – IV

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

Choice Based Credit System blended with Outcome Based Education

Regulations with effect from the Academic Year 2025 - 2026

Definition

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

1. UG Curriculum

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

2. Eligibility for Admission to the Course

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

3. Duration of the Programme

The UG programme will comprise six semesters with two semesters per academic year, extending over a total duration of three years. Examination shall be conducted at the end of every semester for the respective courses. Each semester has 90 instructional days consisting of 5 teaching hours per working day or 75 instructional days consisting of 6 teaching hours per working day. Thus, each semester has 450 teaching hours and the whole programme has 2700 teaching hours.

4. Choice Based Credit System (CBCS)

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

Objectives of the Choice Based Credit System

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

5. Outcome Based Education (OBE)

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

Objectives of Outcome based curriculum

- The Programme Outcomes and Programme Specific Outcomes are clearly identified and unambiguously specified regarding the content, context and competence.
- The expected outcome should be defined by setting bench marks for each level of the programme. Benchmark should tackle and define specifically, the goals of the curriculum and verify ways to access whether the students have reached these goals at the level of study;

- OBE is driven by assessments that focus on well defined learning outcomes and not by other factors such as what is taught, the duration taken by the student to achieve the outcomes or which path the students take to achieve their targets. In OBE, assessment techniques must be with clear description of expected performance.

Definitions

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

Levels of Outcomes

- **Programme Educational Objectives:** PEOs outline the expected achievements of graduates, emphasizing long-term goals, industry relevance, societal impact, and ongoing growth.
- **Programme Outcomes:** POs are statements that describe what the students graduating from any of the educational Programmes should be able to do.
- **Programme Specific Outcomes:** PSOs are statements that describe what the graduates of a specific educational Programme should be able to do.
- **Course Outcomes:** COs are statements that describe what students should be able to do at the end of a course

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

6. Course of Study

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

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

It is absolutely obligatory for all the UG students to study a language under part I. A student can select and study any one of the languages offered under part I. The syllabus drafted would enable the students to communicate with the ease and effectiveness in that language. It shall be offered in the first two semesters with one examination at the end of each semester except the following Programmes: B. Sc. Biotechnology, B. Sc. Microbiology, B. Sc. Food Science and

Nutrition, B. Sc. Forensic Science, B. Sc. Psychology, B. Sc. Visual Communication, B. A Criminology and B. A English Literature.

6.2. Part II : Language : English

The study of English has been made mandatory for all UG students under part II. English being the window to the outer world in the context of the globalization scenario, the contents of the syllabus is tailored in a fashion suitable for imparting the classical and the modern facets of the language and literature, besides conferring a mastery of fluency and command over the language, providing a clout to compete for employment opportunities. It shall be offered in the first two semesters with one examination at the end of each semester except the following Programmes: B. Sc. Biotechnology, B. Sc. Microbiology, B. Sc. Food Science and Nutrition, B. Sc. Forensic Science, B. Sc. Psychology, B. Sc. Visual Communication, B. A Criminology and B. A English Literature.

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

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

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

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

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

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

A student shall complete Internship as per the recommendations of BoS concerned.

6.4. Part IV :

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

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

(OR)

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

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

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

2. Skill Based Subjects : For UG degree, ten Skill Enhancement Courses are to be offered between Semesters II and VI which includes 4 Skill based Subjects, 3 placement Trainings, One Value Added Course, One Open Elective Subject. The examination shall be conducted in the skill based subjects at the end of the semesters where they are offered.

3. Ability Enhancement Compulsory Course – Human Rights and Constitution of India: It is a course to impart the knowledge about the basic Human rights, Classification of human rights, Human Rights Commission and Constitution of India. The total mark is 25 for 1 credits. One Internal Examination shall be conducted for 25 marks in the II semester during CIA III and there is no ESE.

4. **Ability Enhancement Compulsory Course – Environmental Studies :** It is a course on Environmental Science which underlines the importance of environment apart from sensitizing students to the dimensions of Environmental problems. The total mark is 50 for 2 credits. The exam shall be conducted for 25 marks in I semester during CIA III in Online mode and there is no ESE. The learning outcomes are further measured by various assessment criteria for 25 marks by the course teacher concerned through Online Learning Platform.
5. **Value Education - Human Values and Yoga Practice:** It is a course to inculcate human values among students to develop physical, mental, social and spiritual health which will enhance personality of the students and also improve the institutional climate in the campus. Human Values and Yoga Practice is offered during Semesters I and II with one hour of Yoga and one hour of Human values to be handled alternatively in a week. This course carries a total of 50 marks comprising 25 marks of Internal Practical Assessment for Yoga and 25 marks of written Examination for Human values during CIA III of Semester II.
6. **Value Education** – **Indian Knowledge System:** It is a course on Indian Knowledge System (IKS) which emphasizes the richness, relevance, and interdisciplinary nature of traditional Indian knowledge. The course aims to sensitize students to the holistic understanding of India's scientific, cultural, and philosophical heritage and its contemporary applications. The total mark is 25 for 1 credit. One Internal Examination shall be conducted for 25 marks in the II semester during CIA III. There is no End Semester Examination (ESE) for this course.
7. **Value Education –: Entrepreneurship Development and Innovation:** It is a course on Entrepreneurship Development and Innovation which focuses on nurturing entrepreneurial skills, creative thinking, and innovative practices among students. The course aims to develop an understanding of entrepreneurship concepts, startup ecosystems, and strategies for business innovation. The total mark is 25 for 1 credit. One Internal Examination shall be conducted for 25 marks in the IV semester during CIA III. There is no End Semester Examination (ESE) for this course.
8. **Skill Based Open Elective Courses (Extra Departmental Courses):** Any student studying any programme can do course except the course offered by his / her Department. All the UG programmes shall offer two skill based courses as **Extra departmental Courses,** during semester III with 2 credits each. The students can choose one among the courses offered by other departments. The examination will be conducted at the end of the semester. There shall be no continuous Internal Assessment (CIA).

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

10. Career Enhancement Courses: UG students shall undergo 3 Placement Training Courses offered by Nehru Corporate and Industrial Relations to enhance their employability skills. These Courses will be conducted between the semesters I and V. The training will include sessions on Resume writing, interview skills, Communication skills, Aptitude Training, and other relevant areas. One Course will be conducted for 36 hours including the Assessment with a credit weightage of one. Each student will undergo 03 placement Training Courses for 108 hours to earn 3 credits during the entire programme. The assessment will be based on Personal introduction Round, Public Speaking Skill, Group Discussion, attendance, and a Computer Based Test at the end of the course.

Each student is expected to score 75% attendance to gain marks for attendance component. However those who gain attendance between 55% and 74% are eligible for other Assessments except attendance marks. Those who gain attendance below 55% or have not attained minimum pass mark should redo the course with other batches in the same Semester or along with Junior Batches during next Academic year. Students in the V Semester who missed the training and Assessment will be given a chance during Semester VI based on request.

11. Value Added Course :

Each Department shall conduct a Value Added Course to their students during III Semesters for 30 hours with 2 credits. The MoU with the Industry / Association shall be signed and the Classes shall be conducted without affecting the regular class hours. The Examination and the Assessment shall be conducted by the Industry / Association. The HoD of concerned department shall forward the marks to the Examination section during the end of semester IV for awarding credits.

12. Institutional Training :

It is a course on Institutional Training designed to provide students with practical exposure to industrial, institutional, or organizational environments relevant to their field of study. The training aims to bridge theoretical knowledge with real-world applications, enhancing professional skills and workplace understanding. The training shall be undertaken during the first-year summer vacation, and students are required to submit a report and attend a review in the III semester. The course carries 1 credit with a total of 25 marks. The assessment will be based on the training report, presentation, and review performance evaluated by the course teacher concerned. There is no End Semester Examination (ESE) for this course.

13. Value Education - Health and Wellness :

This Course focuses on teaching the elements of physical, emotional and intellectual well-being which are essential for overall development of a student. The course also highlights the risks of substance abuse and emphasizes the importance of situational awareness in developing essential life skills. Each student should submit a handwritten summary of their Learnings & their Action Plan for the future. This one credit course is offered during Semesters III and IV with one hour per week. The evaluation will be done at the end of Fourth semester.

Every student's activities report should be documented and the same have to be assessed by the Physical Director along with the mentor. The evaluation should be out of 100 marks, following the required rubrics. This course is as per the recommendations of Directorate of Collegiate Education, Tamil Nadu.

6.5. Part V: Extension Activity (Community Engagement) : Every student shall participate compulsorily for period of not less than two years (4 semesters) in any one of the programmes. **(NCC/ NSS / Sports / YRC / RRC/ Other Club Activities of the College)**

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

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

- 20% of marks for Regularity of attendance
- 60% of marks for Active Participation in classes / camps / games / special camps / programmes in the College / District / State / University activities.

- 10% of marks for Exemplary Awards / Certificates / Prizes.
- 10% of marks for other Social components such as Blood Donations, Fine Arts, etc.

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

Table 1 : Grades for Extension Activity

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

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

7. Additional Credit Course

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

Table 2: Regulations for Additional Credits

S. No.	Subject	Credit / course	Total credits
1	Publication of Research papers in International Journals.	1	1
2	Self-Study Papers	1	2
3	MOOC Courses – SWAYAM/NPTEL	1	2

4	Sports / Social Activities / Co curricular / Extracurricular Activities at University / District / State / National / International levels	1	1
		Total	**6**

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

1. Students can earn an additional credit if they publish research papers in International Journals
2. Students can earn one credit, if they complete One Self Study Paper prescribed by the Department. The Departments shall offer two Self Study Papers.
3. Students can earn one Credit, if they complete any one MOOC courses – SWAYAM/NPTEL. Students shall earn a maximum of 2 Additional Credits by completing 2 online courses.
4. Achievements in Sports / Social Activities / Co curricular / Extra Curricular Activities at University / District / State / National / International levels can earn one Extra Credit by producing the Certificate.

8. Regulations for Awarding credits to NCC Cadets

Extra Credit for NCC Cadets : NCC Cadets shall gain Extra credits as mandated by UGC and Bharathiar University apart from 2 credits to be added for Part V-Extension Activity during Semester VI. The regulations for the Extra credits shall be communicated to the Cadets through the NCC Officer of the College.

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

9. Scheme of Examination

Table 3: Summary: CBCS for Undergraduate programmes

Components of Study	No. of Subjects	Credit per Subject #	Total Credits	Marks	Total Marks
Part-I: Tamil / Other Languages	2/4 = 2 or 4	3	6/12	75	300
Part-II : English	2/4 = 2 or 4	2/3	6/10	75/50	250
Part-III					
Core subjects	18 -22	2/ 3 / 4	69-71	50 / 75 / 100	2425
Allied subjects	4 – 6	2/ 3 / 4	14 -16	50 / 75 / 100	
Electives	3	4	12	100	
Part-IV 1. (a) Those who have not studied Tamil up to XII std. and taken a non-Tamil language under part-I shall take Basic Tamil comprising of two courses(level will be at 6^{th} std.) (b) Those who have studied Tamil up to XII std and taken a non –Tamil language under part-I shall take Advanced Tamil comprising of two courses. I others who do not come under a + b can choose non-major Elective comprising of three courses.(NME)	2	2	4	50	100
2. Skill Enhancement Courses: (Discipline Specific)	4	2	8	50	200
3. Skill Enhancement Course : Extra Departmental Elective Course	1	2	2	50	50
4. Skill Enhancement Course : Career Enhancement Courses	3	1	3	25	75
5. Skill Enhancement Course : Add-on Course	1	2	2	50	50
6. AECC: Human Rights and Constitution of India	1	1	2	25	25
7. AECC: Environmental Studies	1	2	2	50	50
8. Value Education : Human Values and Yoga Practice	1	2	2	50	50
9. Value Education : Indian Knowledge System	1	1	1	25	25
10. Value Education : Health and Wellness (Practical)	1	1	1	25	25
11.Value Education : Enterpreneurship Development and Innovation	1	1	1	25	25
12. Value Based Open Elective Courses	1	2	2	50	50

Part V: Extension Activities (Community Engagement)	1	2	2	50	50
		Total	**150**		**3750**
Additional Credits	**II – V Semesters**			**6 credits**	

- No CIA marks for Additional Credit
- No CIA Tests or ESE for Extension Activities.
- For Add-on Course, Examination shall be conducted by the Industry for a duration of 3 hours and the marks out of 50 shall be forwarded to the CoE.
- For Career Enhancement Courses, Assessment / Examination shall be conducted by NCPIR.

10. Requirement to appear for the Examinations

Attendance Requirements for the Students appearing for ESE

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

11. Restrictions to appear for the examinations

a) Any candidate having arrear paper(s) shall have the option to appear in any arrear paper along with the regular semester papers.

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

12. Medium of Instruction and Examinations

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

13. Distribution of Marks

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

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

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

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

S. No.	For Theory – UG courses	Distribution of Marks		
01.	CIA I	5	4	2
02.	CIA II	5	4	2

03.	CIA III	6	5	4
04.	OBE Evaluation – Tool 01	3	2	1
05.	OBE Evaluation – Tool 02	3	2	1
06.	OBE Evaluation – Tool 03	3	3	-
	TOTAL MARKS	**25**	**20**	**10**

14. Continuous Internal Assessment (CIA)

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

15. OBE Evaluation – Assignment / Seminar / Role play, etc.

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

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

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

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

S. No.	For – UG practical Courses	Distribution of Marks		
01.	Laboratory Performance – Assessment Tool 01*	5	4	3
02.	Laboratory Performance - Assessment Tool 02*	5	4	3
03.	Laboratory Performance - Assessment Tool 03*	5	4	3
04.	Test 1 : During Mid semester	10	7	4

05.	Test 2 : As model test at the end of the semester	10	7	4
06.	Observation Note Book	5	4	3
	Total Marks	**40**	**30**	**20**

*** For measuring the Course Outcomes**

16. Observation Notebook & Regularity

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

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

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

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

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

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

S. No.	For – UG Project courses / Industrial Training	Distribution of Marks	
1.	Review – I	10	7

2.	Review – II	10	7
3.	Review – III	10	7
4.	Document, Preparation and Implementation	10	9
	TOTAL MARKS	**40**	**30**

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

S. No.	For – UG Project / Industrial Training courses	Distribution of Marks	
1.	Record Work and Presentation	40	30
2.	Viva Voce	20	15
	TOTAL MARKS	**60**	**45**

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

S. No.	Subject	Total Marks
1.	Environmental Studies	50
2.	Human Rights and Constitution of India	25
3.	Basic Tamil I	50
4.	Basic Tamil II	50
5.	Human Values and Yoga Practice	50
6.	Career Enhancement Courses	75
7.	Indian Knowledge System	25
8.	Entrepreneurship Development and Innovation	25
9.	Health and Wellness	25
	TOTAL	**375**

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

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

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

17. Passing Minimum

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

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

18. Marks & Grade

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

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

Range of Marks	Grade Point	Letter Grade	Description
90-100	9.0-10.0	O	Outstanding
80-89	8.0-8.9	D+	Excellent
75-79	7.5-7.9	D	Distinction
70-74	7.0-7.4	A+	Very Good
60-69	6.0-6.9	A	Good
50-59	5.0-5.9	B	Average
40-49	4.0-4.9	C	Satisfactory

00-39	0.0	U	Re-Appear
ABSENT	0.0	AAA	Absent

19. Grade Point Average (GPA)

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

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

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

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

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

20. Cumulative Grade Point Average (CGPA)

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

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

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

21. Classification of CGPA

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

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

CGPA	Grade	Classification of Final Result

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

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

a) A candidate who has passed all the Part-III subjects examination in the first appearance within the prescribed duration of the UG programmes and secured a CGPA of 9 to 10 and equivalent grades "O" or "O+" in part III comprising Core, Electives and Allied subjects shall be placed in the category of "**First Class – Exemplary**".

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

c) A candidate who has passed all Part-III subjects examination of the UG programmes and secured a CGPA of 6 to 7.5 and equivalent grades "A" or "A+" or "A++" shall be declared to have passed that part in "**First Class**".

d) A candidate who has passed all Part-I or Part-II subjects examination of the UG programmes and secured a CGPA of 6 and above and equivalent grades "A" or "A+" or "A++" shall be declared to have passed that parts in "**First Class**".

e) A candidate who has passed all the Part-I or Part-II or Part-III subjects examination of the UG programmes and secured a CGPA of 5.0 to 6 and equivalent grades "B" or "B+" shall be declared to have passed that parts in "**Second Class**".

f) A candidate who has passed all the Part-I or Part-II or Part-III subjects examination of the UG programmes and secured a CGPA of 4.0 to 5 and equivalent grades "C" or "C+" shall be declared to have passed that parts in "**Third Class**".

g) There shall be no classifications of final results for Part IV and Part V. However, those parts shall be awarded with final grades in the End semester statements of marks and in the Consolidated statement of marks.

22. Improvement of Marks in the subjects already passed

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

23. Conferment of the Degree

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

i. Has undergone the prescribed course of study for a period of not less than six semesters in an institution approved by / affiliated to the University or has been exempted from in the manner prescribed and has passed the examinations as have been prescribed therefore.

ii. Has completed all the components prescribed under Parts I to Part V in the CBCS pattern to earn 144 credits.

iii. Has successfully completed the prescribed Field Work/ Institutional Training (if any) as evidenced by certificate issued by the concerned authorities.

24. Ranking

A candidate who qualifies for the UG degree course passing all the examinations in the first attempt, within the minimum period prescribed for the course of study from the date of admission to the course and secures I or II class shall be eligible for ranking and such ranking shall be confined to 10 % of the total number of candidates qualified in that particular branch of study or maximum of Three Ranks whichever is lower. However the Programmes will be considered for

ranking only when there are minimum of 10 students completing that Programme. The improved marks shall not be taken into consideration for ranking.

25. Question Paper Pattern

The question paper pattern for CBCS pattern syllabi for the candidates admitted from the Academic year 2025-26 are as follows:

A. Question Paper Pattern for Part I / Part II / Core / Allied / Elective / Skill Based Subjects

Pattern for Continuous Internal Assessment I :

Time : 2 hrs **Marks : 50**

BTL with No. of Questions	Course Outcome – No. of Questions	Q.No	Section	Marks	Description
K1 (3), K2(2)	CO1-1	1	A (Answer all the questions)	5 x 1 = 5	MCQ
	CO1-1	2			
	CO1-1	3			
	CO2-1	4			
	CO2-1	5			
K2 (2 Sets), K3 (1 Sets)	CO1-2	6(a) & (b)	B (Either or pattern)	3 x 5 = 15	Short Answers
	CO2-2	7(a) & (b			
	CO2-2	8(a) & (b			
K3 (2), K4 (2)	CO1-1	9	C (Answer 2 out of 4)	2 x 10 = 20	Descriptive/ Detailed
	CO1-1	10			
	CO2-1	11			
	CO2-1	12			
K4 (1)	CO1/CO2	13	D (Compulsory Question)	1 x 10 = 10	Detailed Answers for HOTS

Pattern for Continuous Internal Assessment II :

Time : 2 hrs **Marks : 50**

BTL with No. of Questions	Course Outcome – No. of Questions	Q.No	Section	Marks	Description
K1 (3), K2(2)	CO3-1	1	A (Answer all the questions)	5 x 1 = 5	MCQ
	CO3-1	2			
	CO3-1	3			
	CO4-1	4			
	CO4-1	5			

K2 (2 Sets), K3 (1 Sets)	CO3-2	6(a) & (b)	B (Either or pattern)	3 x 5 = 15	Short Answers
	CO4-2	7(a) & (b			
	CO4-2	8(a) & (b			
K3 (2), K4 (2)	CO3-1	9	C (Answer 2 out of 4)	2 x 10 = 20	Descriptive/ Detailed
	CO3-1	10			
	CO4-1	11			
	CO4-1	12			
K4 (1)	CO3/CO4	13	D (Compulsory Question)	1 x 10 = 10	Detailed Answers for HOTS

Pattern for Continuous Internal Assessment III /ESE:

Time : 3 hrs **Marks : 75/55**

BTL with No. of Questions	Course Outcome – No. of Questions	Q.No	Section	Marks (75)	Marks (55)	Description
K1 (5), K2(5)	CO1-2	1 & 2	A (Answer all the questions)	10 x 1 = 10	10 x 1 = 10	MCQ
	CO2-2	3 & 4				
	CO3-2	5 & 6				
	CO4-2	7 & 8				
	CO5-2	9 & 10				
K2(3 Sets), K3 (2 Sets)	CO1-2	11(a)& (b)	B (Either or pattern)	5 x 5 = 25	5 x 4 = 20	Short Answers
	CO2-2	12(a) & (b)				
	CO3-2	13(a) & (b)				
	CO4-2	14(a) & (b)				
	CO5-2	15(a) & (b)				
K3 (2), K4 (2)	CO1-1	16	C (Answer 3 out of 6)	3 x10= 30	3 x 6 = 18	Descriptive/ Detailed
	CO2-1	17				
	CO3-1	18				
	CO4-1	19				
	CO5-1	20				
	CO1/CO2 - 1	21				
K4 (1)	CO3-CO5	22	D (Compulsory Question)	1 x 10 = 10	1 x 7 = 7	Detailed Answers for HOTS

B. Question Paper Pattern –Advanced Tamil , Open Elective Courses and Self Study Papers

Time: 3 Hours **Max Marks: 50**

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

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

C. Question Paper Pattern for Part IV subjects

For Part IV papers like

a) **Environmental Studies, Indian Knowledge System & Entrepreneurship Development and Innovation** - The exam shall be conducted for 25 marks in I semester during CIA III in Online mode and there is no ESE.

b) **Human Rights and Constitution of India, Human Values & Yoga Practice** - Examination time shall be **2 hours with maximum of 25 marks**. The pattern shall be 5 out of 10 Questions each carrying 5 marks.

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

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

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

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

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

26. Syllabus

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

27. Revision of Regulations and Curriculum

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

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NEHRU ARTS AND SCIENCE COLLEGE

(AUTONOMOUS)

(Affiliated to Bharathiar University Accredited with "A+" Grade by NAAC,
ISO 9001:2015 (QMS) Certified, Recognized by UGC with 2(f) &12(B),
Under Star College Scheme by DBT, Govt. of India)
Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105, Tamil Nadu, India.
E-mail:nascoffice@nehrucolleges.com. 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
		25U4HVY201	@ Value Education: Human Values and YogaPractice	1	-	-	-	-	-
				30				**600**	**24**

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

NEHRU ARTS AND SCIENCE COLLEGE (Autonomous) Coimbatore 641 105

PRINCIPAL
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NEHRU ARTS AND SCIENCE COLLEGE
(Autonomous)
Nehru Gardens, Thirumalayampalayam,
Coimbatore, Tamil Nadu, India - 641 105

Course Code	Title		
24U1FCH101	**Part–I: Le Français Pour L'hôtellerie et Restauration –I**		
Semester : I	**Credits : 3**	**CIA : 20 Marks**	**ESE : 55 Marks**
Course Objective	Concepts and methodologies to analyze and understand interaction between social and environmental processes.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Know to differentiate infinitive, indicative and imperative of the verb and recall grammar.	Lecture	Assignment
CO 2	Learn adverbs, Pronom en, COD	Word Game /Lecture	Spelling Test
CO 3	Learn COI and pronominal verbs	Lecture / Video Lessons	Verbal Test
CO 4	Acquire knowledge on French Cuisine	Role play / Tutorial	Assignment
CO 5	Comprehend and write dialogues (In restaurant)	Role play / Lecture	Group project

Offered by	**Department of French**

Course Content	**Instructional Hours / Week : 4**

Unit	Description	Text Book	Chapters
I	• Découvertes • Une Brigade de Cuisine (Page no : 8 to 9)	**1**	1
		Instructional Hours	**12**
Suggested Learning Methods: Worksheet			
II	• Présentations • Le Restaurant (Page no :10 to 16)	1	2
		Instructional Hours	**12**
Suggested Learning Methods: Kahoot App			
III	• Les Repas • Dans la Cuisine (Page no : 17 to 24)	1	3
		Instructional Hours	**12**
Suggested Learning Methods : Audio & Visual			

IV	• Le Corps • La tenue Professionnelle (Page no : 26 to27)	1	4
		Instructional Hours	**12**
Suggested Learning Methods : Comprehensive Writing			
V	• Suivez les Consignes • Les salades et les de fruits (Page no : 28 to 32)	1	5
		Instructional Hours	**12**
Suggested Learning Methods : Translating simple sentences			
		Total Hours	**60**

Text Books	En cuisine – Jérôme Cholvy (Unit 1 to 5)
Reference Books	Larousse – Dictionnaire bilingue Edition 2 Hachette Marianne Durand (2006)
Web. URLs	Lingua.com, Duolingo App, Learn French by podcast (spotify app)

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Spelling Test	Verbal Test	Total
4	4	5	2	2	3	20

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman
D. BALAJI	D. BALAJI

Course Code	Title		
24U2ENG101	Part II - Professional English I		
Semester: I	Credits: 3	CIA: 20 Marks	ESE: 55 Marks
(Common to all UG Programmes)			

Course Objective	To help students to imbibe, develop, practice and use the LSRW skills andfine tune their productive skills.
Course Category	Skill Development
Development Needs	Global/ National/ Regional
Course Description	SD: Helps to enhance LSRW skill

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Recognize listening, and reading proficiency through the prose discourses.	Lecture	Assignment
CO 2	Use and interpret imaginative, and creative skills through the poetic genre.	Tutorial	Assignment
CO 3	Enhance the students to use English effectively through short story.	Tutorial	Speaking
CO 4	Execute and exercise grammatical skills in academics and career.	Lecture	Speaking
CO 5	Evaluate the LSRW skills through literature.	Lecture	Group Project

Offered by Department of English

Course Content **Instructional Hours / Week : 4**

Unit	Description	Text Book	Chapters
I	**Prose** Rajagopalachari – Tree Speaks A.G. Gardiner – On the Rule of the Road **Listening Activity** – Comprehension practice from Prose. **Speaking Activity** – Self Introduction, Expressing Opinion	1	1-3
		Instructional Hours	**12**
Suggested Learning Methods : Flipped Learning			
II	**Poetry** John Milton – On His Blindness A. K. Ramanujan – A River **Speaking Activity**: Group Discussion, Review of the poem **Reading Activity**: Reading the Poem, Article & NEWS	1	4-6
		Instructional Hours	**12**
Suggested Learning Methods : Scaffolding			

III	**Short Stories** O. Henry – The Last Leaf Oscar Wilde – The Happy Prince **Listening Activity**: Listening to Hints & Develop the story **Reading Activity** – Pronunciation Practice and Enhancement from Short – stories	1	7-9
		Instructional Hours	12
Suggested Learning Methods : Pre- Reading			
IV	**Grammar** Parts of Speech – Tenses - Kinds of Sentences – Abbrevation & Acronyms, Modal Verbs, Sentence Pattern	1	10-13
		Instructional Hours	**12**
Suggested Learning Methods : Task Based			
V	**Writing Skills** Letter Writing (Formal & Informal) – Notice, Writing Circular Memo, Advertisement, Note Making, Mind Mapping.	1	14-17
		Instructional Hours	**12**
Suggested Learning Methods : Task Based			
		Total Hours	**60 Hrs**

Text Books	Compiled by the Department of English, NASC.
Reference Books	CLIL (Content & Language Integrated Learning) – Module by TANSCHE NOTE: (Text: Prescribed chapters or pages will be given to the students by the department and the college)
Web. URLs	1. https://youtu.be/CEh3OQPgvK4?si=bO5mL_kaorGZQ77X 2. https://litmarked.com/on-the-rule-of-the-road-summary-and-analysis/#:~:text=On%20The%20Rule%20of%20The%20Road%20by%20A.G.%20Gardiner%20is,the%20liberty%20enjoyed%20by%20all. 3. https://englishsummary.com/summary-on_his-blindness-milton/ 4. https://en.wikipedia.org/wiki/The_Last_Leaf 5. https://englishliteraturezone.com/a-river-by-a-k-ramanujan-summary/ 6. https://byjus.com/english/english-grammar/

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Speaking	Group Project	Total
4	4	5	2	2	3	20

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman
S. Kavitha	Dr. R. Malathi

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. **Sal**t-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, Jardinniere, and Paysanne) **Methods of Mixing Food** Beating or Whipping, Blending, Rubbing, Creaming, Folding, Kneading, Pressing, Rubbing in ,Rolling , Marinating, Stirring, Whipping, Whisking, Rolling.	1 2	4 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.

Reference Books	1. The Culinary Institute of America**, The Professional Chef**, JohnWeily & Sons, SeventhEdition, 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	H	H	H	H	M	M	M	M	M	H	M	H	M
CO2	-	H	H	H	H	-	-	M	H	H	H	M	L
CO3	H	H	M	M	M	L	M	L	L	L	L	H	H
CO4	-	H	H	H	H	-	-	H	H	H	M	M	L
CO5	H	M	M	L	-	M	M	L	H	H	H	M	M

H-High; M-Medium; L-Low

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

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 &**

	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
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. **Safety and Security:** Fire prevention and Fire Fighting. First Aid – First-aid Box, First-aid for common Situations, Lost and Found. **Pest control:** Common Pests and their control. **Contract Services:** Contract services in Housekeeping, Guidelines for hiringcontract Providers	1 2 1 1	17 11 22 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. **Budgeting:** Types of Budgets, Housekeeping Expenses.	1 1	5 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

Course Code	Title	
21U4ENV101	Ability Enhancement Compulsory Course - Environmental Studies	
Semester : I	Credits : 2	CIA : 50 Marks
(Common to all UG Programmes)		
Course Objective	This course enables the students to recognize the interconnectedness of multiple factors in environmental challenges and communicate clearly and competently matters of environment concern.	
Course Category	Employability	
Development Needs	National & Global	

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Understand key concepts from economic, political, and social analysis as they pertain to the design and evaluation of environmental policies and institutions	Lecture/ Video Lectures	Album Preparation
CO 2	Understand concepts and methods from ecological and physical sciences and their application in environmental problem solving.	Lecture/ Peer Teaching	Album Preparation
CO 3	Solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.	ABL/ Group Discussions	Group Discussions
CO 4	Reflect critically about their roles and identities as citizens, consumers and environmental actors in a complex, interconnected world.	Video Lessons/ Group discussions	Group Discussions
CO 5	Apply systems concepts and methodologies to analyse and understand interactions between social and environmental processes.	Field visits	Field visit Report

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**Natural Resources:** Forest resources, Water resources, Mineral resources, Food resources, Energy resources and Land resources.	1	2
		Instructional Hours	**6**
Suggested Learning Methods: Video lectures			
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	**6**
Suggested Learning Methods: Peer Teaching			
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	**6**
Suggested Learning Methods : 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. **Activity: Identify and analyse a Social Issue and an Environment issue in your locality.**	1	6
		Instructional Hours	**6**
Suggested Learning Methods : Role Play			
V	**Disaster Management:** Floods, Earthquakes, Cyclones, Landslides: From management to mitigation of disasters: The main elements of a mitigation and measures of strategy: Floods, Earthquakes, Cyclones and Landslides	2	16
		Instructional Hours	**6**
Suggested Learning Methods : 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	**30**
Text Book(s):	1. Shashi Chawla. A Text Book of Environmental Studies, Tata McGraw-Hill, 2012. 2. From UGC website: https://www.ugc.ac.in/oldpdf/modelcurriculum/env.pdf		
Reference Book(s):	1. Agarwal, K.C. 2001 Environmental Biology, Nidi Public Ltd., Bikaner. 2. Jadhav, H &Bhosale, V.M. 1995 Environmental Protection and Laws Himalaya Pub.House, Delhi 284 p. 3. Mckinney, M.L. &Schoch R.M. 1996. Environmental Science systems & Solutions 4. Odum, E.P. 1971 Fundamentals of Ecology. W.B. Saunders Co. USA. 574 p 5. Rao MN &Datta, A.K. 1987 Waste Water treatment, Oxford & IBH Publication Co. Pvt. Ltd., 345 p.		

Tools for Assessment (50 Marks)

Ecosystem Album Preparation	Field visit and report submission	Group discussions about issues related to their locality / about Disaster Management	CIA Test	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

NEHRU ARTS AND SCIENCE COLLEGE

(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
Under Star College Scheme by DBT, Approved by AICTE, 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	
II	I	24U1FCH202	Le francais pour I'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
		25U4HVY201	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
BoS - Chairman
Catering Science and Hotel Management

PRINCIPAL
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NEHRU ARTS AND SCIENCE COLLEGE
(Autonomous)
Nehru Gardens, Thirumalayampalayam

Course Code	Title		
24U1FCH202	Part – I : Le Français Pour L'hôtellerie et Restauration – II		
Semester : II	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective	Concepts and methodologies to analyze and understand interaction between social and environmental processes.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Know to differentiate infinitive, indicative and imperative of the verb and recall grammar.	Lecture	Assignment
CO 2	Learn adverbs, pronom en, COD	Word game / Lecture	Spelling Test
CO 3	Learn COI and pronominal verbs	Lecture / Video Lessons	Verbal Test
CO 4	Acquire knowledge on French cuisine	Role play / Tutorial	Assignment
CO 5	Comprehend and write dialogues (in restaurant)	Role play / Lecture	Group project

Offered by	Department of French

Course Content	Instructional Hours / Week : 3

Unit	Description	Text Book	Chapters
I	• Mode d'emploi • La Vaisselle • Le service (Page no : 34 to 39)	1	1
		Instructional Hours	9
Suggested Learning Methods: Worksheet			
II	• Cuture Gastronomique • Les premiers travaux (Page no : 40 to 44)	1	2
		Instructional Hours	9
Suggested Learning Methods: Kahoot App			
III	• Les Fruits et les légumes secs • Tailler les légumes • La Batterie de Cuisine (Page no : 45 to 48)	1	3
		Instructional Hours	9
Suggested Learning Methods : Audio & Visual			

IV	• Les Hors – d'œuvre • Le matériel de Cuisson • Les cuissons (Page no : 49 to 53)	1	4
		Instructional Hours	**9**
Suggested Learning Methods : Comprehensive Writing			
V	• Sur le feu • Les Potages • Culture Gastronomique (Page no : 54 to 60)	1	4
		Instructional Hours	**9**
Suggested Learning Methods : Translating simple sentences			
		Total Hours	**45**

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman
D. BALAJI	D. BALAJI

Course Code	Title		
24U2ENG202	Part II - Professional English II		
Semester: II	Credits: 3	CIA: 20 Marks	ESE: 55 Marks
(Common to all UG Programmes)			
Course Objective	To equip the students with the language skills and its functional usage. Facilitate the insight and taste of Literature.		
Course Category	Skill Development		
Development Needs	Global/ National/ Regional		
Course Description	SD: Helps to develop LSRW skill		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Mastering life skills through prose discourse.	Lecture	Assignment
CO 2	Acquire ethics and values through poetic genre.	Lecture	Assignment
CO 3	Recognise the nuances of English language through short stories.	Tutorial	Speaking
CO 4	Enhance fluency over language with self-confidence.	Tutorial	Reading
CO 5	Examine how the language is used in literature and develop LSRW Skills	Tutorial	Writing

Offered by Department of English

Course Content — **Instructional Hours / Week : 3**

Unit	Description	Text Book	Chapters
I	**Prose** Mahatma Gandhi - Women Not the Weaker Sex Issac Asimov - The Fun They had **Listening Activity** – Comprehension practice from Prose.	1	1-3
		Instructional Hours	**9**
Suggested Learning Methods : Cooperative Learning			
II	**Poetry** Robert Frost - Stopping by Woods on a Snowy Evening Alexander Pope – Ode on Solitude **Speaking Activity** – Group Discussion Forum	1	4-6
		Instructional Hours	9
Suggested Learning Methods : Inquiry Based Learning			
III	**Short Stories** Mark Twain - The Cat and the Painkiller Hector Hugh Munro (Saki) – The Open Window **Reading Activity** – Pronunciation practice and enhancement from Short-stories	1	7-9
		Instructional Hours	9

Suggested Learning Methods : Classroom Activity			
IV	**Grammar** Articles Concord Active and Passive Voices Direct and Indirect Speech **Writing Activity** – Paragraph Writing using grammar Components	1	10-13
		Instructional Hours	9
Suggested Learning Methods : Direct Method			
V	**Writing Skills** Resume Writing Email Writing Dialogue Writing Testimonial Writing Creative Writing	1	14-17
		Instructional Hours	9
Suggested Learning Methods : Activity Based Learning			
		Total Hours	45 Hrs

Text Books	Compiled by the Department of English NASC.
Reference Books	CLIL (Content & Language Integrated Learning) – Module by TANSCHE NOTE: (Text: Prescribed chapters or pages will be given tothe students by the department and the college)
Web. URLs	**1. https://sujarithasaravanan.blogspot.com/2020/05/women-not-weaker-sex-summary.html** **2. https://interestingliterature.com/2022/05/isaac-asimov-the-fun-they-had-summary-analysis/** **3. https://www.poetryfoundation.org/poems/42891/stopping-by-woods-on-a-snowy-evening** **4. https://www.reddit.com/r/Poetry/comments/1duiqpe/ode_on_solitude_by_alexander_pope_poem/?rdt=59291** **5. https://tnpsc.academy/unit/the-cat-and-the-painkiller/**

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Speaking	Album	Total
4	4	5	2	2	3	20

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman
D. Pradeek	Dr. R. Malathi

Course Code	Title		
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 2	42 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, SeventhEdition, 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 1	10 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 1	2 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 1 1	26 30 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.

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)

Analyzing Skill	Plan of Work	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	M	L	H	-	M	H	H	H	H	M	H
CO2	M	M	M	L	H	-	M	H	H	H	H	M	M
CO3	H	M	H	L	H	L	M	H	H	H	M	M	M
CO4	H	H	H	-	H	M	M	H	H	H	H	M	M
CO5	M	M	H	L	H	L	M	H	H	H	M	M	H

H-High; M-Medium; L-Low

Course designed by	Verified by
B. TAMILSELVAN	R. PRAHADEESWARAN

Course Code	Title	
25U4HRC202	**Ability Enhancement Compulsory Course - Human Rights and Constitution of India**	
Semester : II	**Credits : 1**	**CIA : 25 Marks**

(Common to all UG Programmes)

Course Objective:

Understand the concept of human rights and the importance of Indian Constitution.

Course Outcomes:

CO1	Understand the principal aspects of human rights and duties in a broad sweep.
CO2	Acquire the knowledge about the Fundamental Duties and Rights of Indian Citizen
CO3	To know the rights of women and Children in India
CO4	Understand the structure and importance of Indian Constitution
CO5	Know the functions of Government and Election Commission of India

Course Content **Instructional Hours / Week : 1**

Unit	Description	
I	An Introduction to Human Rights :Values – Dignity, Liberty, Equality, Justice, Unity in Diversity - Human Rights – Meaning and features; Significance of the study - Classification of Human Rights - Rights and Duties – Correlation	
	Instructional Hours	**3**
II	Human Rights and Fundamental Rights - Fundamental Rights and Fundamental Duties- Directive Principles - Role of Judiciary in the protection of Human Rights- National Human Rights Commission *Activity : Case Study related to Human Rights*	
	Instructional Hours	**3**
III	Human Rights of Women and Children- Social Practice and Constitutional Safeguards– Female foeticide and infanticide-Physical assault and Harassment- Domestic violence- Conditions of Working Women *Activity : Conduct a Group Discussion on the above topics*	
	Instructional Hours	**3**
IV	**Constitution – Structure and Principles -** Meaning and importance of Constitution - Making of Indian Constitution –Sources - Salient features of Indian Constitution- Government of Union- Government of State-Features of judicial system in India	
	Instructional Hours	**3**
V	Federalism in India – Features - Local Government -Panchayat –Powers and functions -Election Commission –Organisation and functions-Citizen oriented measures – RTI – Provisions and significance *Activity : Seminar/ Role play related to Indian Constitution*	
	Instructional Hours	**3**
	Total Hours	**15**

Text Book:

1. **"Human Rights and Constitution of India",** Complied by Curriculum Development Cell, Nehru Artsand Science College.

Tools for Assessment (25 Marks)

Comprehensive test for 5×10 = 50 marks (It will be converted to 25 Marks)	Total
25	25

Mapping

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

H-High; M-Medium; L-Low

Course Designed by	Verified by
Dr. V. Veerakumaran	Dr. S. Saraswathi

Course Code	Title	
25U4HVY201	Value Education : Human Values and Yoga Practice	
Semesters : I & II	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

Course Objective:

- To help the students appreciate the essential complementarity between 'values' and 'skills' to ensure sustained happiness and prosperity, which are the core aspirations of all human beings.
- To prepare and distribute standardized Yoga teaching and training material with reference to institute health**.**

Course Outcomes:

CO1	To know the importance of Ethics to be followed in the Human life.
CO2	To inculcate a sense of respect towards harnessing values of life and spiritof fulfilling social responsibilities.
CO3	To apply the knowledge of Professional Ethics practices for individual and societal well-being.
CO4	To understand and Practice Meditation & Surya Namaskar.
CO5	To understand and apply the knowledge for physical health and well being through Asanas

Course Content **Instructional Hours / Week : 1 (For Semesters I and II)**

Unit	Description
I	**Human Values –** Introduction - Definition of Ethics and Values - Character and Conduct - **Individual and Society -** Empathy-Compassion towards other beings- Practicing gratitude and its impact on relationships- Practicing Forgiveness.
	Instructional Hours 4
II	**Self-realization and Human Values-**Self-realization and Harmony- Integrity and Conscience. Self Control, Altruism, Tolerance, Scientific Vision. **Refinement of worries**: Neutralization of anger-Intelligent quotient(IQ),Emotional quotient(EQ),Spiritual Quotient (SQ)
	Instructional Hours 5
III	**Professional Ethics**: Importance of Professional Ethics - Truthfulness, Trusteeship, Sacrifice, Sincerity, Accountability, Inclusiveness, Commitment, Respectfulness, Belongingness, Sustainability, Global Citizenship – Digital Ethics and Digital Detox.
	Instructional Hours 5
IV	**Power of Meditation**- Development of mind in stages - Mental Frequencies Methods for Concentration. Meditation Practices - Surya Namaskar. Physical Exercises -Kayakalpa Practices Training for Potentialising the Mind.
	Instructional Hours 6

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

Text book:

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

Tools for Assessment

25 marks	**25 marks**
Comprehensive test in Units I to III for 25 marks during CIA III of Sem. II	Perform 02 Yoga postures for Practical exam to be conducted during the mid. of Sem. II

Mapping

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

H-High; M-Medium; L-Low

Course Designed By	**Verified by**

Course Code	Title	
24U4SEC201	Skill Enhancement Course I - Career Foundation Skills	
Semester: II	Credit: 1	CIA: 25 Marks
Course Objective	The objective of this course is to foster the students' comfort in English Communication. To familiarise students in solving basic quantitative aptitude problems.	
Course Category	Skill Development, Employability, Entrepreneurship	
Development Needs	Global	
Course Description	This course is a part of series of 3 courses aimed at enhancing the industry readiness of the students. This series aims at honing their multiple intelligence like Numerical, Linguistic, and Logical, spatial and interpersonal intelligence.	

Course Outcomes	
CO 1	Students will be able to participate in any learning activity without any reservations. They shall be ready to move beyond their comfort zone to acquire new skills throughout their life.
CO 2	Students shall understand and appreciate the importance of English in the current global scenario and make efforts towards up skilling the same.
CO 3	Students shall make a conscious effort toward speaking in English, they shall prepare and try the same team and paired activities in the given context. – Level 1
CO 4	They shall demonstrate a good understanding of basic mathematical concepts required to learn engineering. To use appropriate strategies and shortcuts to improve speed and accuracy in solving aptitude problems during recruitment processes
CO 5	Demonstrate good logical thinking and thought process in approaching various Business scenarios.

Offered by NCPIR

Course Content

Unit	Description	
I	**Introduction & Orientation** Introduction about the training – NCPIR - Course Introduction - Overcoming the shyness-Training expectations - Communication Pre-assessments APR101	
	Instructional Hours	6
II	**Speaking Skills** Communication Skills - Importance of English - Challenges faced in English communication - Pronunciation - Fluency-Vocabulary- Grammar - Developing a globally comprehensible accent- How to develop a neutral accent - Overcoming MTI. Speech Craft Activities - Chart Presentation – My Buddy, APO101, APO102	
	Instructional Hours	12
III	**Verbal Ability** Tenses- usage of tenses - common errors in English - Avoiding common mistakes in spoken communication- Synonyms & Antonyms - Assessments - AUA101, AUA102	
	Instructional Hours	6
IV	**Numerical Aptitude** Introduction - Divisibility Test -Problems on Numbers, Average, Percentage, Profit & Loss – Unit Assessment AUA103, AUA104, AUA105, AUA106	
	Instructional Hours	8
V	**Logical Reasoning** Number Series, Letter Series, Coding & Decoding - Assessment AUA107, AUA108	
	Instructional Hours	4

	Total Hours	**36 Hrs**
Session	**Topics**	**Unit**
1	Introduction &Orientation –Shy Barrier	1
2	Communication Pre Assessment APR101	1
3	Communication Pre Assessment APR101	1
4	Communication Pre Assessment APR101	1
5	Speaking Skills - Communication skills	2
6	Speech Craft - My Buddy – APO101	2
7	Speech Craft - My Buddy – APO101	2
8	Speech Craft - My Buddy – APO101	2
9	Speech Craft -Chart Presentation-APO102	2
10	Speech Craft -Chart Presentation-APO102	2
11	Speech Craft -Chart Presentation-APO102	2
12	Speech Craft -Chart Presentation-APO102	2
13	Tenses - Introduction	3
14	Usage of Tenses - Common Error in English	3
15	Common Errors in Spoken communication	3
16	Synonyms & Antonyms	3
17	Numerical Aptitude - Introduction	4
18	Numerical Aptitude - Problems on Divisibility Test	4
19	Numerical Aptitude – Problems on Numbers	4
20	Numerical Aptitude - Average	4
21	Numerical Aptitude - Percentage	4
22	Logical Reasoning – Number & Letter Series	5
23	Logical Reasoning – Coding & Decoding	5
24	APO103, APO104 – Post Evaluation Assessment	3,4,5

Tools for Assessment (25 Marks)

Communication Assessments - Novice	**Proctored Online Assessments in Quantitative & Verbal Aptitude – Level I**	**Attendance**	**Total**
10	**10**	**5**	**25**

Mapping

PO/PSO CO	**PO1**	**PO2**	**PO3**	**PO4**	**PO5**	**PO6**	**PO7**	**PO8**	**PSO1**	**PSO2**	**PSO3**	**PSO4**	**PSO5**
CO1													
CO2													
CO3													
CO4													
CO5													

H-High; M-Medium; L-Low

Course designed by	**Verified by Chairman**

Course Code	Title	
25U4IKS202	**Fundamentals of Indian Knowledge Systems**	
Semester: II	**Credits: 1**	**ESE: 25 Marks**
Course Objective	To enable students to understand and apply the holistic principles of the Indian Knowledge System in contemporary education, research, and ethical living.	
Course Category	Employability	
Development Needs	National	
Course Description	This course explores the rich heritage of the Indian Knowledge System, highlighting its linguistic, educational, scientific, philosophical, and environmental contributions from ancient to modern times.	

Course Outcomes		**Teaching Methods**
CO 1	Understand the concept and scope of the Indian Knowledge System.	Flipped Classroom
CO 2	Recognize India's linguistic and educational traditions.	Activity based Learning
CO 3	Identify key scientific and technological contributions of ancient India.	Student Centric
CO 4	Interpret philosophical and psychological insights from classical texts.	Blended Mode
CO 5	Apply IKS principles to modern ethical and environmental contexts.	Case Based Learning
Offered by		

Course Content	**Instructional Hours / Week :2**

Unit	**Description**	**Reference Book**
I	**Indian Knowledge System** – Definition- Concept and Scope - Indian Knowledge System in ancient and Modern India.	1&2
	Instructional Hours	**06**
Suggested Learning Methods: Case Studies and Text Analysis		
II	**Language , Education and Art**- Component of a Language- Role of Sanskrit in Natural Language Processing- Panini and Sanskrit grammar, Development of other languages. **Gurukula education system**: aims, curriculum, teacher-student relationship, and values – Knowledge transmission through oral and written traditions.**Introduction to Bharata's Natyasastra**- Science of Drama, Dance and Music.	1,5&6
	Instructional Hours	**06**
Suggested Learning Methods : Field Visits and Experiential Learning		
III	**Scientific Approaches of IKS-Part 1**: **Astronomy**- Overview of Astrnomy in ancient India- Indian contributions in Astronomy, **Ayurveda**-Benefits of Ayurveda in Daily Life- Torch Bearers of Ayurveda and their work, **Agriculture**-Importance of Agriculture in ancient India-Commerce, Trade, Income and Taxation on Agriculture- and **Vasthukala**- The science of Architecture in Ancient India- Temples in India- Marvellous stone architecture for eternity.**Scientific Approaches of IKS-Part II**: **Metallurgy in ancient India**- Zinc- Copper and its alloys-Iron & Steel- Apparatuses, **Mathematics**- Introduction to Indian Mathematics- Indian Mathematicians & their contributions, **Martial Arts**-Niyuddha's History-Forms	7,8,9&11

	Instructional Hours	**06**
Suggested Learning Methods :Case Studies and Text Analysis		
IV	**Arthasastra Governance& Administration**: Indian Approaches to Psychology- **The Bhagavad Gītā**: A Model for Crisis Counseling and Cognitive Resilience. Cyber Governance and Digital Safety based on Indian ethical principles of Dharma and Security.	1,3&4
	Instructional Hours	**06**
Suggested Learning Methods :Lecture and Interactive Discussion		
V	**Introduction to Environmental Science in Ancient India**: Indian Philosophy and its Vision of Environment- Vedic Approach to Environment- Deification of Nature- Concept of The Earth- 'Prithvi, Water -'Apah', Air -'Vayu- Ether- 'Akasha'- Mind- 'Manas, Sacrifice- 'Yajna'- Coordination Between All-Natural Powers.	1,9&10
	Instructional Hours	**06**
Suggested Learning Methods :Group Projects and Presentations		
	Total Hours	**30**
Reference Books	1.B. Mahadevan, Vinayak Rajat Bhat, Nagendra Pavana R N, *Introduction to Indian Knowledge Sysytem: Concepts and Applications* , PHI Learning Private Limited, Delhi,2022. *2.Introduction to Indian Knowledge Systems: Concepts and Applications* – AICTE (2022) 3.Keshav Dev Verma – *Vedic Physics*, Motilal Banarsidass (2012) 4.Bhag Chand Chauhan – *Textbook on The Knowledge System of Bhārata* Sibaji Rahaet al. *History of Science in India*, National Academy of Sciences, India(2014) 5.Sharma, Ram Nath (1996) *History of Education in India. Excerpt and text search, a standard Scholarly history*. 6. Adya Rangacharya, *Introduction to Bharatha's Natya Sasthra*, Popular prakashan Bombay, 1966. 7.Sharma KV (2008) Helaine Selin (ed.). "Astronomy in India". *Encyclopedia of the History of Science, Technolory and Medicine in Non-western cultures*. 8.Tripathi, Vibha,. *History of Iron Technology in India from the Begging to pre-modern times*. Rupaa Co., New Delhi., 2008 **9.**Suresh Soni – *India's Glorious Scientific Tradition*, Ocean Books Pvt. Ltd. (2010) Amit Jha ,*Traditional Knowledge System in India,* Atlantic Publishers,2002.2009 10.Kumar, Mamidala Jagadesh (2023-07-29). "Embrace Indian Knowledge System, enrich higher education". The Sunday Guardian Live. Retrieved 2023-10-25. 11.Pradeep Kohle et al. – *Pride of India: A Glimpse of India's Scientific Heritage* (2006)	
Web. URLs	https://iksindia.org/IKS-Textbook-%26-Course-materials.php?utm_source=chatgpt.com https://notes.collegehive.in/books/indian-knowledge-system/page/introduction-to-iks?utm_source=chatgpt.com https://onlinecourses.swayam2.ac.in/ntr25_ed83/unit?unit=34&lesson=44 https://onlinecourses.swayam2.ac.in/aic22_ge18/course?user_email=nascsmithacr@nehrucolleges.com	

Course designed by	**Verified by Chairman**
IKS Coordinators of Various departments	Dr. Smitha C. R.

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

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NEHRU ARTS AND SCIENCE COLLEGE
(Autonomous)
Nehru Gardens, Thirumalayampalayam,
Coimbatore, Tamil Nadu, India - 641 105

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, Ghritapaaka, 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. **Basic Gravy** - White, Brown, Green, Yellow, Red Gravy – Basic Recipe, Difference Between Sauce & Gravy. **Indian Breads** – Naan, Roti, Romali, Kulcha, Paratha - Basic Recipes. **Rice** - Biriyani varieties & Pulao varieties, Objectives of dum cooking	1 2	2, 5, 6, 7 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. **Festival dishes of India** – Pongal, Onam, Ramzan-Famous recipe	1 2	3 5
		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 Chakraborthy, **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	1	20, 21, 22
	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.	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 2	30 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	Biriyani 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 1 2	2, 4, 5 4, 14 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 2	6 12, 16

	Faults, Bread Disease, Bread Improvers.		
		Instructional Hours	**9**
Suggested Learning Methods : Experienced Learning			
IV	**Chocolate:** Coco Process**,** Uses, Chocolate Faults & remedies and Storage. Manufacturing & Processing Chocolate. Types - White, Light, Dark, chips, chocolate powder, cocoa powder. Preparations & Care in chocolate work. Chocolate Decoration. **Sugar Techniques:** Boiling Syrup for Sugar Work, Spun Sugar and Caramel Decorations, Poured Sugar, Pulled Sugar and Blown Sugar, Boiled Sugar Confections.	2 1	10 13, 24, 26
		Instructional Hours	**9**
Suggested Learning Methods: Lecture Based Learning			
V	**Cake Making & Baking:** Basic Composition, Ingredients, Filling and Topping, Points to be remember while making cakes, Cake Faults & Remedies, Cake Formula and Balancing, Scaling, Panning and Baking. **Icing:** Basic Procedure, Tools and Equipments, Types - Butter Cream, Royal, Marizpan, Fondant, American Frosting, Pastillage and Glace Icing. **Assembling and Decorating Cakes:** Assembling and Icing Cake, Basic Decoration Techniques.	1 2	16 12, 13
		Instructional Hours	**9**
Suggested Learning Methods: Group Learning			
		Total Hours	**45**

Text Books	1. Wayne Gisslen - **Professional Bakery 6th Edition** (Wiley 2013) 2. Yogambal and Ashok kumar – **Bakery and Confectionery,** Hodder & strong ton educational, London, Sixth Edition, 2002.
Reference Books	1. Brenda Purton, **The Art of Sugar Craft** – Sugar Paste, Bounty Books, First Edition, 1996. 2. Sangeetha & Gupta, **Bread Bonaza,** oxford university press, Delhi, Second Edition, 2016. 3. John Krisslee, **Bakery and Confectionery.**

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman
S. SATHISH KUMAR	R. PRAHADEESWARAN

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

Internal Review Process

- 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 மேம்படச்செய்தல	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.இரண்டுமுதல் 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. தொடர்ப்பிழை 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

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.

Moulding True Citizen

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	
IV	III	25U3CHC414	Core Paper XIV International Cookery	4	3	25	75	100	4
		25U3CHC415	Core Paper XV Alcoholic Beverage Service	4	3	25	75	100	4
		25U3CHP416	Core Paper XVI International Cookery Practical	4	4	30	45	75	3
		25U3CHP417	Core Paper XVII Alcoholic Beverage Service Practical	3	3	30	45	75	3
		24U3CHA405	Allied Paper – V Front Office Management	3	3	20	55	75	3
		24U3CHR406	Allied Paper VI Front Office Operations Practical	3	3	20	30	50	2
	IV	25U4CHZ402	Skill Enhancement Course - V Bakery and Confectionery Practical - II	3	3	20	30	50	2
		22U4NM4BT2 22U4NM4AT2	# @ Basic Tamil-II # # Advanced Tamil-II	2	2	50		50	2
		VBOE	Value Based Open Elective Courses: Intra School Course	2	3	-	50	50	2
		25U4HWE403	@Value Education: Health and Wellness	1	2	25	-	25	1
		25U4EDI404	@Value Education: Entrepreneurship Development and Innovation	1	2	25	-	25	1
		25U4CHVALC	Skill Enhancement Add on Course - Institute Industry Linkage	-	-	-	-	50	2
				30				**725**	**29**

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

S. No.	Course code	Course Title
1	22U4VBOE01	Design Ecosystem
2	22U4VBOE02	Design Thinking
3	25U4VBOE03	Disaster Risk Reduction and Management
4	22U4VBOE04	Environmental Pollution and Waste Management
5	22U4VBOE05	History of Ancient India
6	25U4VBOE06	Introduction to Sustainable Development Goals
7	22U4VBOE07	Principles of Intellectual Property Rights
8	22U4VBOE08	Science, Society and Culture
9	22U4VBOE09	Community Engagement
10	22U4VBOE10	Emotional Intelligence
11	22U4VBOE11	Fundamentals of Tourism
12	22U4VBOE12	Health Education
13	22U4VBOE13	Media and Politics
14	22U4VBOE14	Positive Psychology and Work Life
15	22U4VBOE15	Professional Ethics
16	22U4VBOE16	The Science of Happiness
17	22U4VBOE17	NCC Towards Nation Building

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

22/9/26
Chairman

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

NEHRU ARTS AND SCIENCE COLLEGE (AUTONOMOUS) Coimbatore 641 105

Principal
PRINCIPAL
NEHRU ARTS AND SCIENCE COLLEGE
(Autonomous)
Nehru Gardens, Thirumalayampalayam,
Coimbatore, Tamil Nadu, India

Course Code	Title		
25U3CHC414	Core Paper XIV - International Cookery		
Semester: IV	Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	Enabling students to acquire theoretical knowledge of International Preparation.		
Course Category	Entrepreneurship		
Development Needs	Global		
Course Description	Learning about various types of world cuisines.		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Analyze Ingredients, characteristics, regional styles, and specialized equipment used in Chinese cuisine	Teacher Centric Discussion	Assignment
CO 2	Demonstrate and execute the preparation of authentic Srilankan, Japanese, and Spain Dishes.	Teacher Centric Discussion	Seminar
CO 3	Standardize the preparation techniques of Greek, Scandinavian, and Mexican	Teacher Centric Discussion	Assignment
CO 4	Differentiate the flavor characteristics, cooking methods, used in Mediterranean, Oriental, and World Marche Cuisines	Teacher Centric Discussion	Seminar
CO 5	Execute and evaluate the preparation techniques of authentic dishes.	Teacher Centric Discussion	Seminar

Offered by	Catering Science and Hotel Management

Course Content	Instructional Hours / Week: 4

Unit	Description	Text Book	Chapters
I	**France, Greece, Italy-** Ingredient, Characteristics, Equipment used. **France Dishes:** French Onion Soup, Nicoise Salad, Ratatouille, Crepe Suzette. **Greek Dishes:** Greek Salad, Moussaka, Dolmas **Italy Dishes:** Porchetta, Carbonara, Spaghetti Bolognese.	**1**	**10**
		Instructional Hours	**12**
Suggested Learning Methods: Experienced Learning			
II	**Spain, Scandinavian-** Ingredient, Characteristics, Equipment used. **Spain Dishes:** Gazpacho, Paella, Croquetas **Scandinavian Dishes:** Swedish Meatballs, Pickled Herring, Raggmunk,	2 3	2 10
		Instructional Hours	**12**
Suggested Learning Methods: Experienced Learning			
III	**Chinese Cuisine-** Ingredients, Characteristics, Equipment-used, Styles of Chinese Region. **Dishes:** Szechwan Fried Rice, Chicken Chowein, Chicken Chopsuey, Vegetable Manchurian	2 3	2 10
		Instructional Hours	**12**
Suggested Learning Methods: Hands on Training			

IV	**Japanese, Sri Lankan, Thailand-** Ingredient, Characteristics, Equipment used. **Japanese Dishes:** Tempura, Miso Soup, Teriyaki **Sri Lankan Dishes:** Lamprai, Jack Fruit Curry, Watalappam **Thailand Dishes:** Tomyam Soup, Satay, Green Curry	4 4	9 3
		Instructional Hours	**12**
Suggested Learning Methods: Demonstration			
V	**Mediterranean, Mexican, Oriental, World Marche-** Ingredient, Characteristics, Equipment used **Mediterranean Dishes:** Hummus, Falafel, Shawarma **Mexican Dishes:** Tacos, Nachos, Fajita, **Oriental Dishes:** Kimchi, Spring Rolls, Sweet and Sour Chicken **World Marche Dishes:** Pizza, Burger, Pasta	2 2	2 2, 7, 13
		Instructional Hours	**12**
Suggested Learning Methods: Hands on Training			
		Total Hours	**60**

Text Books	1. B.K. Chakravarthi & Subhra Chakraborthy, **Making of a Chef**, CBS Publishers & Distributors, Second Edition, 2008. 2. Thangam Philip E, **Modern Cookery**, Vol-II, Orient Black Swan Pvt Ltd, Sixth Edition, 2010. 3. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder Education, Eleventh Edition, 2008. 4. Victor Ceserani, Ronald Kinton & David Foskett, **Theory of Catering**, ELBS Hodder Arnold, Eleventh Edition, 2007.
Reference Books	1. The Culinary Institute of America, **The Professional Chef**, John Wiley & Sons Inc, Tenth Edition, 2024. 2. Dodgshun, Graham, Michel Peters & David O'Dea, **Cookery for the Hospitality Industry**, Cambridge University Press, Sixth Edition, 2011.

Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
5	5	6	3	3	3	25

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
25U3CHC415	Core Paper XV - Alcoholic Beverage Service		
Semester: IV	Credits: 4	CIA:25 Marks	ESE: 75 Marks
Course Objective	The student will be imparted with the knowledge of: The Classification and production of various types of Wine. Wine laws and label language for different styles of wines from different countries. Sensory evaluation and taste of different styles of wines and their combinations with various foods.		
Course Category	Employability		
Development Needs	Global		
Course Description	A detailed study on alcoholic beverages and its types.		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Knowledge of Beer Production and its types	Technical Discussion	Assignment
CO 2	Understanding of Whisky and its types	Blended Learning	Seminar
CO 3	Applying Different types of Brandies	Technical Discussion	Assignment
CO 4	Analyse different types of Gin And Rum	Blended Learning	Seminar
CO 5	Evaluate the Production of Tequila	Teacher Centric Discussion	Assignment

Offered by	Catering Science and Hotel Management

Course Content	Instructional Hours / Week : 4

Unit	Description	Text Book	Chapters
I	**Beer:** Ingredients, Production of Beer, Terms Used in Beer Manufacturing, Strength of Beer, Types of Beer, Faults in Beer, Storage of Beer, Beer Brands. Alcoholic Strength-Proof-Meaning, Strength of Various Alcoholic Drinks. Pot Still Method – Patent Still Method.	2	31
		Instructional Hours	12
Suggested Learning Methods : Experienced Learning			
II	**Whisky:** Production of Whisky, Scotch Whisky, Meaning of Scotch – Types of Scotch, Production of Malt Whisky – Malt Whisky Regions, Production of Grain Whisky, Blended Whisky, Types of Scotch Whisky - Scotch Brand, Irish Whisky – Types, Brand Names, US Whisky – Canadian Whisky – Japanese Whisky	2	33
		Instructional Hours	12
Suggested Learning Methods : Experienced Learning			
III	**Brandy:** Production of Brandy, Cognac Production – Types Label Language – Brands, Armagnac – Production, Brand Names, Cognac Vs Armagnac, Other Grape Brandies of World	2	34
		Instructional Hours	12
Suggested Learning Methods : Lecture Based Learning			
IV	**Gin:** Types of Gin, Production of Gin, Dutch Gin or Holland Gin, London Dry Gin, Styles of Gin. **Rum:** Production of Rum, Categories of Rum, Popular Rums, Brand Names.	2	35, 36
		Instructional Hours	12

Suggested Learning Methods: Lecture Based Learning			
V	**Vodka:** Production of Vodka, Types of Vodka, Brand Names. **Tequila And Mescal:** Production of Tequila, Types, Categories of Tequila, Brand Names – Traditional Way of Drinking Tequila And Mescal, Brand Names of Mescal, Difference Between Tequila and Mezcal.	**2**	**38**
		Instructional Hours	**12**
Suggested Learning Methods: Group Learning			
		Total Hours	**60**

Text Books	1. Dennis R Lilicrap, John. A Cousins, **Food & Beverage Service**, Book Power, Seventh Edition, 2006. 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 (25 Marks)

CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
5	5	6	3	3	3	25

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
25U3CHP416	**Core Paper XVI – International Cookery Practical**		
Semester: IV	**Credits: 3**	**CIA: 30 Marks**	**ESE: 45 Marks**
Course Objective	To Impart Basic Preparation of International Cuisine.		
Course Category	Entrepreneurship		
Development Needs	Global		
Course Description	Hands on Training on Preparing International Cuisine.		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Acquire Knowledge on preparing Chinese dishes	Activity Based learning	Preparation and Presentation of Food.
CO 2	Attain skills on identifying ingredients	Activity Based learning	Preparation and Presentation of Food.
CO 3	Acquire Knowledge on preparing special dishes	Activity Based learning	Preparation and Presentation of Food.
CO 4	Apply skill on presentation styles for each cuisine	Activity Based learning	Preparation and Presentation of Food.
CO 5	Skill on preparing its originality	Activity Based learning	Preparation and Presentation of Food.

Offered by	Catering Science and Hotel Management

Course Content	**Instructional Hours / Week: 4**

Ex. No.	Experiment
1	Preparation of International Cuisine from Greek
2	Preparation of International Cuisine from Italy
3	Preparation of International Cuisine from Spanish
4	Preparation of International Cuisine from Scandinavia
5	Preparation of International Cuisine from Chinese-4 Styles
6	Preparation of International Cuisine from Sri Lanka
7	Preparation of International Cuisine from Thailand
8	Preparation of International Cuisine from Mediterranean
9	Preparation of International Cuisine from Mexican
10	Preparation of International Cuisine from Oriental
11	Preparation of International Cuisine from World Marche
	Instructional Hours **60**

Suggested Learning Methods: Demonstration and Experienced Learning

Text Books	1. B.K. Chakravarthi & Subhra Chakraborthy, **Making of a Chef**, CBS Publishers & Distributors, Second Edition, 2008. 2. Thangam Philip E, **Modern Cookery**, Vol-II, Orient Black Swan Pvt Ltd, Sixth Edition, 2010.

	3. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder Education, Eleventh Edition, 2008. 4. Victor Ceserani, Ronald Kinton & David Foskett, **Theory of Catering**, ELBS Hodder Arnold, Eleventh Edition, 2007.
Reference Books	1. The Culinary Institute of America, **The Professional Chef**, John Wiley & Sons Inc, Tenth Edition, 2024. 2. Dodgshun, Graham, Michel Peters & David O'Dea, **Cookery for the Hospitality Industry**, Cambridge University Press, Sixth Edition, 2011.

Tools for Assessment (30 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1	Test 2	Observation Note Book	Total
4	4	4	7	7	4	30

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
25U3CHP417	**Core Paper XVII - Alcoholic Beverage Service Practical**		
Semester: IV	**Credits: 3**	**CIA: 30 Marks**	**ESE: 45 Marks**
Course Objective	To develop knowledge and practical skills in alcoholic beverage service and menu card designing, following professional standards, presentation techniques, and guest service practices.		
Course Category	Employability		
Development Needs	Global		
Course Description	This course provides practical training in alcoholic beverage service, order taking, beverage presentation, service techniques, and creative menu card designing skills.		

Course Outcomes		Teaching Methods	Assessment Methods
CO1	Explain alcoholic beverages, classifications, characteristics, and service requirements.	Activity Based Learning	Quality of Service
CO2	Demonstrate professional procedures for taking alcoholic beverage orders.	Activity Based Learning	Applying Skills
CO3	Apply standard techniques for serving various alcoholic beverages.	Activity Based Learning	Cover Laying
CO4	Analyse beverage service requirements, presentation, accompaniments, and guest service standards.	Activity Based Learning	Applying Skills
CO5	Design attractive menu cards following hospitality industry standards.	Activity Based Learning	Menu Compiling and Serving

Offered by	Catering Science and Hotel Management

Course Content	**Instructional Hours / Week: 3**

Ex. No.	Experiment
1	Order taking procedure for alcoholic beverages.
2	Service of Bottled Beer, Canned Beer and Draught Beer.
3	Service of Brandy.
4	Service of Whisky.
5	Service of Gin.
6	Service of Vodka.
7	Service of Rum.
8	Service of Tequila.
9	Service of Liqueur.
10	Menu Card Designing
	Instructional Hours **45**

Suggested Learning Methods: Hands on Training	
Text Books	1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, **Food & 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 (30 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1	Test 2	Observation Note Book	Total
4	4	4	7	7	4	30

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
24U3CHA405	Allied Paper V - Front Office Management		
Semester: IV	Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	Impart knowledge in handling guest complaints, front office accounting, night auditing, role and importance of Yield Management and basic software's used in front office operations.		
Course Category	Employability, Skill Development		
Development Needs	Global		
Course Description	Learning the In-depth knowledge on front office department during day and night shift.		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Able to handle departure and settlement	Teacher Centric Discussion	Class Test
CO 2	Skill in guest accountings	Teacher Centric Discussion	Seminar
CO 3	Knowledge on night auditing	Collaborative Learning	Applying Skills
CO 4	Acquire the knowledge on FO safety and security and PMS	Group Discussion	Applying Skills
CO 5	Categorize the accommodation strategies and yield management	Collaborative Learning	Assignment

Offered by	Catering Science and Hotel Management

Course Content	Instructional Hours / Week: 3

Unit	Description	Text Book	Chapters
I	**Check-out and Settlement:** Departure Procedure, Departure Procedure in fully Automated System, Mode of settlement of bills, Potential check-out problems and solutions - Late Check-outs, Long Queues at the Cash Counter, Improper Posting of Charges.	1	10
		Instructional Hours	9
Suggested Learning Methods : Lecture Based Learning			
II	**Types of Accounts:** Guest Account, Non-Guest Account. **Vouchers:** Visitors Paid-out, Miscellaneous Charge Voucher, Cash receipt Voucher, Telephone Call Voucher, Travel Agent Voucher, Commission Voucher, guest Allowances, Restaurant or Bar Check. **Folios:** Guest Folio, Master Folio, Non-guest/City Folio, Employee Folio. **Ledger:** Guest Ledger, City Ledger. Front Office Accounting Cycle.	2	11
		Instructional Hours	9
Suggested Learning Methods : Lecture Based Learning			
III	**Night Auditing:** Night Audit Meaning, Duties and Responsibilities of a night Auditor, Night Audit Process – Establishing the end of the day, Completing Outstanding Postings and Verifying Transactions, Reconciling Transactions, Verifying No-shows, preparing Reports, Updating the System.	1	12
		Instructional Hours	9

Suggested Learning Methods : Lecture Based Learning			
IV	**Safety and Security:** Role of Front Office, Hotel Security, Staff and System. Handling Unusual Events and Emergency Situations. **Computer Applications in Front Office:** Meaning of Property Management System, PMS Application in Front Office – Reservation Module, Front Desk Module, Room Module, Cashier Module, Night Audit Module, Reporting Module, Back Office Module. Different PMS Software's.	**1**	**13, 14**
		Instructional Hours	**9**
Suggested Learning Methods: Lecture Based Learning			
V	**Accommodation Statistics and Yield Management:** Occupancy Ratio, Introduction to Yield Management, Objectives and Benefits of Yield Management, Yield Management Team, Measuring Yield. International Timings – Calculation Procedure.	**2**	**13**
		Instructional Hours	**9**
Suggested Learning Methods: Lecture Based Learning			
		Total Hours	**45**

Text Books	1. Jatashankar R. Tewari, **Hotel Front Office Operations and Management**, Oxford University Press, Second Edition - 2016. 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. 2. Sue Baker, Pam Bradley and Jeremy Huyton, **Principles of Hotel Front Office Operations**, Thomson Asia Pte Ltd., Second Edition, 2003.

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Seminar	Contribution in Dept Events	Total
4	4	5	2	2	3	20

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
24U3CHR406	Allied Paper VI - Front Office Operations Practical		
Semester: IV	Credits: 2	CIA: 20 Marks	ESE: 30 Marks
Course Objective	To impart knowledge and basic skills in various front office and bell desk operations.		
Course Category	Employability, Skill Development		
Development Needs	Local / Regional / Global		
Course Description	Knowledge on basic operations of front office department and its importance in hotel industry.		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Able to handling of Reception and Reservations	Activity Based Learning	Situation Handling
CO 2	Operate the bell desk and telephone handling	Activity Based Learning	Applying Skills
CO 3	Knowledge on handling different situations	Activity Based Learning	Role Play
CO 4	knowledge on capitals, currencies, airlines and place of interest in India	Teacher Centric Method	Viva Voce
CO 5	Calculate the accommodation strategies	Activity Based Learning	Critical Thinking

Offered by	Catering Science and Hotel Management
Course Content	Instructional Hours / Week: 3

Ex. No.	Experiment
1	Reception – Wishing/Greeting, and Registration card.
2	Reservation – Reservation form & enquires.
3	Telephone handling skills
4	Information – Mail and Message Handling
5	Bell Desk – Luggage Handling Procedure, Wakeup call procedure, Scanty Baggage and Errand card.
6	Taking Reservation, Cancellation and Amendments.
7	Modes of Bill Settlement
8	Handling of different situations at the reception counter
9	Role play of the front office personals.
10	General awareness of capitals, currencies, airlines of countries and place of interest in India.
11	Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person.
	Instructional Hours 45

Suggested Learning Methods: Hands on Training

Text Books	1. Jatashankar R. Tewari, **Hotel Front Office Operations and Management**, Oxford University Press, Second Edition - 2016. 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. 2. Sue Baker, Pam Bradley and Jeremy Huyton, **Principles of Hotel Front Office Operations**, Thomson Asia Pte Ltd., Second Edition, 2003.

Tools for Assessment (20 Marks)

Analyzing Skill	Plan of Work	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	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	H	H	-	H	M	H	H	H	H	H	H	H
CO2	M	H	M	-	H	L	L	H	H	H	H	H	M
CO3	H	H	M	-	H	-	M	H	M	M	M	M	M
CO4	M	H	H	-	H	-	M	H	H	M	H	M	H
CO5	H	H	H	-	H	-	M	H	M	M	M	H	M

H-High; M-Medium; L-Low

Course designed by	Verified by
B. TAMILSELVAN	R. PRAHADEESWARAN

Course Code	Title		
25U4CHZ402	Skill Enhancement Course - V Bakery and Confectionery Practical - II		
Semester: IV	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	Practical Knowledge on Preparing Bakery Products		

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	Acquire knowledge in preparing different types of pastries	Activity Based Learning	Applying Skills
CO 2	Acquire knowledge in preparing different types of tarts	Activity Based Learning	Applying Skills
CO 3	Knowledge on preparing exclusive cake items	Activity Based Learning	Applying Skills
CO 4	Application of skills in preparing bread rolls	Activity Based Learning	Applying Skills
CO 5	Application of skills in preparing buns and cookies	Activity Based Learning	Applying Skills

Offered by	Catering Science and Hotel Management
Course Content	Instructional Hours / Week: 3

Ex. No.	Experiment
1	Bread and Yeast Products
2	Biscuit and Cookie Products
3	Pastry-Based Products
4	Pudding Products
5	Exclusive Cake Products
6	Types of Icing
	Instructional Hours 45

Suggested Learning Methods: Hands on Training

Text Books	1. Yogambal and Sivalingam – **Bakery and Confectionery,** PHI Learning Pvt. Ltd., Delhi, Third Edition, 2023. 2. Wayne Gisslen, **Professional Baking,** John Wiley & Sons Oxford University Press, Delhi, Eighth Edition, 2021.
Reference Books	1. Brenda Purton, **The Art of Sugar Craft** – Sugar Paste, Bounty Books,

	First Edition, 1996.

Tools for Assessment (20 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation / Compiling	Personal Grooming	Test 1 During Mid Semester	Test 2 Model Test	Observation Note Book	Total
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	H	H	M	H	L	L	-	M	M	M	H	H
CO2	H	H	M	L	L	-	-	M	H	M	H	M	L
CO3	M	M	H	L	L	-	-	H	M	H	L	M	M
CO4	H	H	H	M	L	L	L	M	M	M	M	H	H
CO5	M	H	M	M	M	L	L	H	M	H	L	M	M

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman
S. SATHISH KUMAR	R. PRAHADEESWARAN

Course Code	Title	
22U4NM4BT2	Part IV : Basic Tamil – II (அடிப்படைத்தமிழ் - II)	
Semester: IV	Credits: 2	CIA: 50 Marks

(Common to all UG Programmes)

Course Objective	அற இலக்கியங்களை அறிமுகப்படுத்தல்.
Course Category	Skill Development (மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)
Development Needs	Regional **(** தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்**)**
Course Description	மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	அற இலக்கிய அறிவு பெறுதல் - சிறு சிறுகதைகள் வழி சமூக அறிவு பெறுதல்.	விரிவுரை / காணொளி வகுப்பு	ஒப்படைவு
CO 2	தமிழ் எழுத்துக்கள் அறிமுகம் செய்தல் மற்றும் வாசித்தல் ஆகியவற்றின் பயன்பாடு.	குழு விவாதம்/ விரிவுரை	கருத்தரங்கு
CO 3	பிறமொழி அறிவுத் திறன் மேம்படச்செய்தல்.	விரிவுரை/காணொளி ப்பட விளக்கம்	வினாடி வினா
CO 4	பிறமொழி அறிவுத் திறன் மேம்படச்செய்தல்.	விரிவுரை/ குழு விவாதம்	குழுத்திட்டம்
CO 5	வார்த்தை அமைக்கும் திறன் பெறச்செய்தல்.	விரிவுரை / குழுத்திட்டம்	குழுத்திட்டம்

Offered by	தமிழ்த்துறை

Course Content : Basic Tamil – II (அடிப்படைத்தமிழ் II)	Instructional Hours / Week : 2 Hours

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

IV	மொழிப்பயிற்சி	மொழிப்பயிற்சி	4.1. பிறமொழிச் சொற்களுக்கு தமிழ்ச்சொல் எழுதுதல்
			Instructional Hours **6**
Suggested Learning Methods : தமிழ்ச்சொல் எழுதும் திறன் பெற்றமை			
V	எழுத்துப்பயிற்சி	எழுத்துப்பயிற்சி	5.1 தன்விவரம் எழுதுதல் 5.2 பெயர், கல்லூரி விவரம் எழுதச்செய்தல்
			Instructional Hours **6**
Suggested Learning Methods : பிறமொழி கலப்பு இன்றி தமிழ்ச்சொல் எழுதும் திறன் பெற்றமை			
			Total Hours **30**

Text Books	1. இளங்கலை தமிழ் மாணவர்களுக்குரிய பாடநூல்“அரிச்சுவடி” தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.
Reference Books	1. ஔவையார் ஆத்திச்சூடி மணிவாசகர் பதிப்பகம், கோயம்புத்தூர் இராஜவீதி,01. 2. திருக்குறள் - பரிமேலழகர் உரை,மணிவாசகர் பதிப்பகம், சென்னை -600018.
Web. URLs	http://youtu.be/d5be921uxhE, https://youtu.be/Wtg-GJPfXTM.

Tools for Assessment (50 Marks)

CIA I	CIA II	CIA III	Seminar	Assignment	Group Project	Total
8	8	10	8	8	8	50

Mapping

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

H – High; M – Medium; L – Low

Course designed by	Verified by Chairman
Dr. S. SATHEESH KUMAR	Dr. A. SRIDEVI

Course Code	Title	
22U4NM4AT2	Part IV : Advanced Tamil – II (சிறப்புத்தமிழ் - II)	
Semester: IV	Credits: 2	ESE: 50 Marks

(Common to all UG Programmes)

Course Objective	நூல்களின் வழி அறச்சிந்தனைகளை உருவாக்குதல் செம்மொழியினைச் செம்மைப்படுத்துதல்.
Course Category	Skill Development (மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்)
Development Needs	Regional (தமிழ் மொழியின் அவசியத்தை உணர்த்துதல்)
Course Description	மாணவர்களின் மொழித்திறனை ஊக்குவித்தல்

Course Outcomes		Teaching Methods	Assessment Methods
CO 1	அறச்சிந்தனைகள் பெறுதல் மற்றும் இலக்கண வழக்கு முறைகளைப் பெறுதல்.	விரிவுரை/காணொளிப்பட விளக்கம்	கருத்தரங்கு
CO 2	கடிதம் எழுதுதல் மற்றும் மொழியறிவைப் பெறுதல்	விரிவுரை/ குழு விவாதம்	ஒப்படைவு
CO 3	படைப்பாக்கத்திறன் அறிவுபெறச்செய்தல்	விரிவுரை	கருத்தரங்கு
CO 4	தகவல் தொடர்பியலுக்கானகடிதம்,அமைவுத்திறன் பெறச்செய்தல்	விரிவுரை/ குழு விவாதம்	குழுத்திட்டம்
CO 5	மொழியைப் பிழையின்றிப் பேச,எழுதும் திறன் பெறச்செய்தல்	விரிவுரை/காணொளிப்பட விளக்கம்	ஒப்படைவு

Offered by தமிழ்த்துறை

Course Content : Advanced Tamil – II (சிறப்புத்தமிழ் - II) | **Instructional Hours / Week : 2 Hours**

Unit	Description	Text Book	Chapters
I	பதினெண் கீழ்க்கணக்கு நூல்	1.திருக்குறள் 2.நாலடியார்	1.1 கூடாநட்பு 1.2 செய்நன்றியறிதல் - நாலடியார் 1.3 கல்வி (131,132 செய்யுள்கள்)
			Instructional Hours 6
Suggested Learning Methods : நாலடியார் திருக்குறளின் சுவை அறியும் வாய்ப்பு பெற்றமை			
II	சிறுகதை	1.வெ.இறையன்பு–பூனாத்தி சிறுகதைகள்	2.1 சேவியர் வாத்தியார் 2. 2 தூரிகை
			Instructional Hours 6
Suggested Learning Methods : சிறுகதைகளின் சுவை அறியும் வாய்ப்பு பெற்றமை			
III	இலக்கணம்	இலக்கணப் பயிற்சி ஏடு	3.1 எழுத்தும் சொல்லும் 3.2 சுட்டெழுத்துக்கள் 3.3 சொற்களைச் சரியாகப் பயன்படுத்தும் முறை 3.4 வினைச் சொற்கள்,பெயர்ச்சொற்கள் 3.5 வினாஎழுத்துக்கள்
			Instructional Hours 6
Suggested Learning Methods : இலக்கணப் பிழை இன்றி எழுதும் பயிற்சி பெற்றமை			

IV	வழக்கறிதல்	இலக்கணம்	மரபு வழக்கு - இயல்பு வழக்கு தகுதி வழக்கு அறிதல்
			Instructional Hours **6**
Suggested Learning Methods : வழக்குகள் பற்றி முழுமையாக அறியும் பயிற்சி பெற்றமை			
V	படைப்பாற்றல் பயிற்சி	இலக்கிய வரலாறு	கவிதை–சிறுகதை–நூல் மதிப்பீடு எழுதுதல்
			Instructional Hours **6**
Suggested Learning Methods : மதிப்பீடு செய்யும் பயிற்சி பெற்றமை			
			Total Hours **30**

Text Books	1. இளங்கலைதமிழ் மாணவர்களுக்குரிய பாடநூல்“திரட்டு” தொகுப்பு: தமிழ்த்துறை, நேரு கலை மற்றும் அறிவியல் கல்லூரி, கோயம்புத்தூர்.
Reference Books	1. திருக்குறள் – பரிமேலழகர் உரை, மணிவாசகர் பதிப்பகம், சென்னை– 018 2. வெ.இறையன்பு – பூனாத்தி சிறுகதைகள், விஜயா பதிப்பகம், கோயம்புத்தூர்.
Web. URLs	https://youtu.be/_vB59q6At8s, https://youtu.be/aSvxO_rV9eQ.

Course designed by	**Verified by Chairman**
Dr. S. SATHEESH KUMAR	Dr. A. SRIDEVI

Course Code	Title	
22U4VBOE01	Value Based Open Elective Course : Design Ecosystem	
Semester : IV	Credits : 2	ESE : 50 Marks

Course Objective	To gain the knowledge on ecosystem and environmental sustainability
Course Category	Crosscutting Issue : Environment And Sustainability
Development Needs	Global
Course Description	Design ecosystem describes about the components, types, structural and functional unit of ecology where the living organisms interact with each other and the surrounding environment.

Course Outcomes		Teaching Methods
CO 1	Understand about the basic concepts of ecosystem and environmental planning	Lecture / Video Lessons
CO 2	Gain knowledge of challenges and design process of ecosystem	Lectures / Video Lessons
CO 3	Understand about functions and flow of energy in ecosystem	Case study / Model
CO 4	Analyse about process and mechanism of ecosystem control	Tutorial / Group Discussion
CO 5	Demonstrate about green infrastructure and regulatory framework	Lecture / Tutorial

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**Sustainable Human Dominated-Ecosystem and Environmental planning:** Introduction to Ecology & environmental sciences; Principles and Scope of Ecology. Axioms of Ecological Engineering, Sustainable design principles, Global population dymanics, Human dominated earth.	1	1
		Instructional Hours	**6**
Suggested Learning Methods: Video Lectures			
II	**Designing Ecosystem services & Biomes:** Design challenges and needs, the design process, biomes, ecoregions, other land classification systems.	1	3 & 4
		Instructional Hours	**6**
Suggested Learning Methods: Video Tutorials			
III	**Energy and mass flow through ecosystem:** Structure and Functions of Ecosystems - Abiotic and Biotic components, Flow of energy and cycling of materials; water, carbon, nitrogen and phosphorus	3	2
		Instructional Hours	**6**
Suggested Learning Methods : Group Discussion			

IV	**Ecosystem control:** Population control process, community control process. Stream restoration design -hydrology, sedimentology, geomorphology, habitat, riparian corridor and construction.	2	6
		Instructional Hours	**6**
Suggested Learning Methods : Group Discussion			
V	**Green infrastructure design:** Green infrastructure network, sustainable cities initiatives, agricultural sustainability indicators, surrounding environmental, ecological and social justice; environmental ethics, issues and possible solutions	3	4
		Instructional Hours	**6**
Suggested Learning Methods : Online Tutorial			
		Total Hours	**30**

Text Books	1. Matlock, M. D. and M. Robert. Ecological Engineering Design: Restoring and Conserving Ecosystem Services. JohnWiley& Sons, Inc. 2011. 2. Meffe, G.K., L. Nielson, R. L. Knight and D. Schenborn. Ecosystem Management: Adaptive, Community-Based Conservation. Island Press. 2012. 3. Elliot, D. 2003. Energy, Society and Environment, Technology for a Sustainable Future. Routledge Press.
Reference Books	1. Sim Van Der Ryn and S. Cowan. Ecological Design. Island Press, 1996. 2. Neeraja, N. Environment and Ecology: A Dymanic Approach, 3rd Edition. GKP Books Catalogue. 2018.
Web. URLs	1. https://www.nationalgeographic.org/encyclopedia/ecosystem/ 2. https://www.environmentandecology.com/

Course designed by	**Verified by**
Dr. S. ESATH NATHEER	Dr. M. THANGAVEL

Course Code	Title	
22U4VBOE02	Value Based Open Elective Course : Design Thinking	
Semester : IV	Credits : 2	ESE : 50 Marks

Course Objective	Inculcate the fundamental concepts of design thinking and develop the students as a good designer by imparting creativity and problem solving ability
Course Category	Crosscutting Issue : Professional Ethics
Development Needs	Local, National and Global
Course Description	The course aims to provideintroduction to the basic concepts and techniques of design thinking and methods of implementing design thinking in the real world.

Course Outcomes		Teaching Methods
CO 1	Learn the basic concepts of design thinking	Direct Instruction
CO 2	Develop the skill of applying the design thinking	Direct Instruction
CO 3	Learn the business uses of design thinking	Video Lessons
CO 4	Understand the variety of approaches within the design thinking discipline	Direct Instruction
CO 5	Impart knowledge in design thinking mindset	Direct Instruction

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**Design Thinking Background** Definition of Design Thinking, Variety within the Design Thinking Discipline, Design Thinking Mindset	1	1
		Instructional Hours	**6**
Suggested Learning Methods : Brain Storming			
II	**Design Thinking Approach** Fundamental Concepts – Empathy, Ethnography, Divergent Thinking, Convergent Thinking, Visual Thinking, Assumption Testing, Prototyping, Time for Learning and Validation	1	5,1,3
		Instructional Hours	**6**
Suggested Learning Methods : Learning by Teaching			
III	**Design Thinking Resources** – People, place, material, organizational fit **Design Thinking Processes** - Numerous Approaches, Double Diamond Process, 5-Stage, School Process, Designing for Growth Process, Role of Project Management	1	5,6
		Instructional Hours	**6**
Suggested Learning Methods : DIY Activities			

IV	**Design Thinking in Practice I :** Process Stages of Designing for Growth - Design Thinking Tools and Methods – I- Purposeful Use of Tools and Alignment with Process, Visualization, Journey Mapping	1	6
		Instructional Hours	**6**
Suggested Learning Methods : Case Method			
V	**Design Thinking in Practice II :** Design Thinking Tools and Methods – II- Value Chain Analysis, Mind Mapping, Brainstorming, Concept Development, Assumption Testing, Rapid Prototyping, Customer Co-Creation, Learning Launch	2	8
		Instructional Hours	**6**
Suggested Learning Methods : Project Based Learning			
		Total Hours	**30**

Text Books	1. "Designing for growth: A design thinking tool kit for managers", by Jeanne Liedtka and Tim Ogilvie., 2011, ISBN 978-0-231-15838-1 2. "The design thinking playbook: Mindful digital transformation of teams, products, services, businesses and ecosystems", by Michael Lewrick, Patrick Link, Larry Leifer., 2018, ISBN 978-1-119-46747-2
Reference Books	1. "Presumptive design: Design provocations for innovation", by Leo Frishberg and Charles Lambdin., 2016, ISBN: 978-0-12-803086-8 2. "Systems thinking: Managing chaos and complexity: A platform for designing business architecture.", "Chapter Seven: Design Thinking", by JamshidGharajedaghi, 2011, ISBN 978-0-12-385915-0
Web. URLs	1. https://www.designcouncil.org.uk/news-opinion/design-process-what-double-diamond

Course designed by	**Verified by**
M. NANDHINI	Dr. S. JAYAPRIYA

Course Code	Title	
25U4VBOE03	Value Based Open Elective Course : Disaster Risk Reduction and Management	
Semester : IV	Credits : 2	ESE : 50 Marks

Course Objective	To equip students with the knowledge, skills and competencies to identify, assess, mitigate disasters and design effective disaster management plans and strategies at individual, institutional and community level, aligning with national and global frameworks.
Course Category	Skill Enhancement
Development Needs	Sustainable
Course Description	Students will strengthen their skills and readiness to effectively respond to the complex and unpredictable nature of disaster management planning.

Course Outcomes		Teaching Methods
CO 1	Identify hazards, vulnerabilities and risks at individual, institutional and community levels.	Lectures and Interactive Sessions
CO 2	Outline the legal and institutional frameworks of DRR in India and globally	Case Study Analysis
CO 3	Demonstrate life Saving skills, emergency communication, disaster response and risk mitigation techniques.	Exercises and Mock Drills
CO 4	Utilize and implement basic tools and technologies for risk assessment, preparedness and resilience building.	Workshops and Skill Training
CO 5	Prepare disaster management plans and design community awareness activities or prototypes in regional/local contexts	Field Visits

Offered by | **Criminology**

Course Content | **Instructional Hours / Week:2**

Unit	Description	Text Book	Chapters
I	**Understanding Disaster Risk Reduction and Management** Basic concepts, Disaster types, Risk frameworks, National policies (e.g., DM Act 2005) and global frameworks such as Sendai Framework, Paris Agreement and SDGs, Role of Institutions in DRR and Case studies.	1	1
		Instructional Hours	**6**
Suggested Learning Methods: **Power Point Presentation**			
II	**Preparedness, Mitigation and Response Planning** Disaster management planning, risk assessment tools, emergency response systems, crowd management techniques and the role of emergency forces and technologies, basics of safe construction and audit exercise, emergency communication network.	1	5,1,3
		Instructional Hours	**6**
Suggested Learning Methods: PPT and Video Lecture			

III	**Life Saving Skills** First Aid in Disasters, Household and personal preparedness and protection, search and rescue methods, fire safety and electrical / gas / LPG Safety, Disaster specific response, public health preparedness and psychosocial support.	1	5,6
		Instructional Hours	**6**
Suggested Learning Methods: Demonstration and Video Lecture			
IV	**Field and Practical Exposure** Field visits: District Fire and Rescue station, District Emergency Operation Centre, Evacuation Mock drills, demonstration and interaction with responders and officials	1	6
		Instructional Hours	**6**
Suggested Learning Methods: PPT and Group Activity			
V	**Community Engagement** Street plays (nukkad natak), awareness campaigns, Disaster Risk Reduction Club initiatives, Youth Community participations (tree plantation & soil conservation), preparation of institutional / household Disaster Management plan, creation of IEC/digital communication materials, interviews with disaster survivors	1	8
		Instructional Hours	**6**
Suggested Learning Methods: Laboratory practice			
		Total Hours	**30**

Text Books	1. Disaster Risk Reduction (2025), Compiled by the Department of Criminology, Nehru Arts and Science College, Coimbatore.
Reference Books	1. J.P Singhal, Disaster Management" Lakshmi Publications, 2003 2. M C Gupta, "Manual on Natural Disaster Management in India". NIDM, New Delhi, 2013. 3. Dr. Mrinalini Pandey, "Disaster Management", Wiley India Pvt. Ltd, 2014.
Web. URLs	1. NDMA Awareness Booklets: https://ndma.gov.in/Resources / booklets Official illustrated booklets on various disaster types. 2. UNDRR resources: https:/www.undrr.org/ Resources for global frameworks 3. NIDM Audio-Visual Material (YouTube): https://www.youtube.com/@NIDMINDIA Videos, webinars, and documentaries on DRR

Course designed by	**Verified by**

Course Code	Title	
22U4VBOE04	Value Based Open Elective Course : Environmental Pollution and Waste Management	
Semester : IV	Credits : 2	ESE : 50 Marks

Course Objective	To acquire deeper knowledge about Environmental Management Systems
Course Category	Crosscutting Issue : Environment And Sustainability
Development Needs	Global
Course Description	Environmental Pollution and waste Management involves studying the management of any unnecessary resource use or release of substances into the water, land or air that could harm human health or the environment

Course Outcomes		Teaching Methods
CO 1	Understand the types of environmental pollutants	Lecture / Group Learning
CO 2	Describe, develop and interpret methods of the Environmental Management Systems.	Lecture/ Online Tutorial
CO 3	Critically evaluate methods and possibilities within Environmental Management Systems from asystems perspective.	Lecture/ Online Tutorial
CO 4	Understand the effective management of environmental pollutants	Lecture/ Online Tutorial
CO 5	Learn Environmental Auditing for various Industries/Projects.	Lecture/ Online Tutorial

Course Content	Instructional Hours / Week : 2

Unit	Description	Text Book	Chapters
I	Introduction to Environmental pollutants,Types of pollutants, Biodegradable pollutants, Non-biodegradable pollutants; Air pollution, Water Pollution, Soil Pollution	1	1,2
		Instructional Hours	**6**
Suggested Learning Methods: Industrial Visit			
II	Introduction to Environmental Management System basic definitions and terms, Framework for Environmental Management Systems, Approach for developing an Environmental Management System.	2	2, 4
		Instructional Hours	**6**
Suggested Learning Methods :Web search			
III	The introduction and implementation of ISO 14001: environmental policy, planning, implementation and operation, checking, management review.Applications EMS in terms of Process flow chart, effluent Generation, composition and treatment of effluents from following industries – sugar, pulp and paper, electroplating, dairy, oil refineries, etc.	2	5
		Instructional Hours	**6**
Suggested Learning Methods : Online tutorial			

IV	Introduction to Environmental Auditing, Category "A" & "B" types of projects. Procedures and Guidelines to conduct Environmental Audit. Plastic Pollution: Causes, impacts, and reduction strategies - Global issue of plastic pollution and innovative solutions	3	7
		Instructional Hours	**6**
Suggested Learning Methods : Online tutorial			
V	Municipal Solid Waste Management: Collection, transportation, and disposal of solid waste - Examination of waste treatment technologies and waste-to-energy processes. E-waste Management: Challenges and recycling techniques for electronic waste - Discussion on the environmental and health hazards associated with improper e-waste disposal.	1	8
		Instructional Hours	**6**
Suggested Learning Methods : Online tutorial			
		Total Hours	**30**

Text Books	1. ISO 14001 Certification - Environmental Management Systems: A Practical Guide for Preparing Effective Environmental Management Systems Textbook Binding – Import, 10 Aug 1995 by W. Lee Kuhre (Author) 2. M. N Rao, "Waste Water Treatment" Oxford and IBH publishing Co. Pvt Ltd, 2007 3. Peavy, H.S, D.R. Rowe &T.George, "Environmental Engineering", New York: McGraw Hill, 1987
Reference Books	1. Christopher Sheldon and Mark Yoxon, "Installing Environmental management Systems – a step by step guide" Earthscan Publications Ltd, London, 1999.
Web. URLs	1. https://www.anits.edu.in/online_tutorials/es/Unit%203.pdf

Course designed by	**Verified by**
Dr. O. S. NIMMI	Dr. N. SARANYA

Course Code	Title	
22U4VB0E05	Value Based Open Elective Course : History of Ancient India	
Semester : IV	Credits : 2	ESE : 50 Marks

Course Objective	To explore the rich and diverse history of ancient India, examining its civilizations, political systems and cultural achievements.
Course Category	Employability
Development Needs	Global
Course Description	This course gives an in depth analysis of the Ancient Indian History marking the beginning of urban civilization in the Indian subcontinent.

Course Outcomes		Teaching Methods
CO 1	Understand the salient features of Indus valley civilization	Lecture
CO 2	Evaluate the features Civilizations	Tutorial
CO 3	Evaluate the rise of new movements	Lecture
CO 4	Visualize the administration of Mauryas and the art and architecture of Mauryas	Tutorial
CO 5	Identify the administration of Guptas and their contribution to University	Lecture

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	Definitions - Nature and Scope of History - History and Its Relationship with other Social Sciences - Geographical Features of India Sources of Indian History: Pre- History Paleolithic, Mesolithic, Neolithic, Chalcolithic and Megalithic Cultures.	1 & 4	1-5
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
II	Indus Valley Civilization - Its Features & Decline; Early Vedic and Later Vedic Civilizations Vedic Literature Society Economy - Polity Religion.	2	2-4
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
III	Rise of New Religious Movements Charvakas, Lokayathas, Jainism and Buddhism; Mahajanapadas - Rise of Magadha; Impact.	3	3
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			

IV	Foundation of the Mauryan Dynasty; Ashoka and His Dharma Polity Administration - Society Economy Religion Literature - Art and Architecture; Disintegration of the Mauryan Empire; Post-Mauryan Kingdoms - Indo-Greeks - Kushanas and Kanishka - Society Economy Literature Art and Architecture; The Satavahanas; Sangam Age Literary Development.	4	4 & 5
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
V	Gupta Empire: A Brief Political Survey - Polity and Administration, Social and Economic Conditions, Agriculture and Land Grants - Feudalism, Caste System, Position of Women, Education, Literature, Science and Technology, Art and Architecture - Harshavardana and His Achievements.	4	5
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
		Total Hours	**30**

Text Books	1. E.H. Carr, What is History? Penguin Books, England, 1990. 2. Majumdar, R.C., History and Culture of the Indian People, Vols. I, II & & III. 3. Romila Thapar, Asoka and the Decline of the Mauryas, OUP, New Delhi, 1995. 4. Romila Thapar, Early India (From the earliest to AD 1300).
Reference Books	1. Poonam Dalal : Ancient and Medival India for UPSC & State Level Exam

Course designed by	**Verified by**
S. KAVITHA	Dr. R. MALATHI

Course Code	Title	
25U4VBOE06	**Value Based Open Elective Course : Introduction to Sustainable Development Goals**	
Semester : IV	**Credits : 2**	**ESE: 50 Marks**
Course Objective	To introduce the concepts, principles and importance of sustainable development and SDGs while fostering awareness, values and responsible practices for a sustainable society.	
Course Category	Value-Based Open Elective	
Development Needs	To develop environmental awareness, social responsibility, ethical values, sustainable lifestyles, innovation and active citizenship aligned with the SDGs.	
Course Description	To provide an understanding of sustainable development, the 2030 Agenda and 17 SDGs, with emphasis on responsible citizenship, environmental sustainability, circular economy, waste-to-wealth, climate action, India's SDG initiatives, innovation and stakeholder partnerships.	

	Course Outcomes	Teaching Methods
CO 1	Explain the fundamentals and principles of sustainable development.	Lecture / Video Lessons
CO 2	Describe the 17 SDGs and their interrelationships	Lectures / Video Lessons
CO 3	Apply sustainable values and responsible lifestyle practices.	Case study / Model
CO 4	Identify solutions to environmental and climate sustainability challenges.	Tutorial / Group Discussion
CO 5	Demonstrate responsible participation in SDG-oriented initiatives and partnerships.	Lecture / Tutorial

Course Content | **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**FUNDAMENTALS OF SUSTAINABLE DEVELOPMENT -** Concept and Meaning of Sustainable Development - Evolution of Sustainable Development - Sustainable Development Goals and 2030 Agenda - Dimensions of Sustainable Development - Principles of Sustainable Development - Sustainable Development and Human Values	1	1
		Instructional Hours	**6**
Suggested Learning Methods: Video Lectures			
II	**SUSTAINABLE DEVELOPMENT GOALS -** Introduction to the 17 Sustainable Development Goals - SDG 1–4: Poverty, Hunger, Health and Education -, SDG 5–8: Gender, Water, Energy and Decent Work - SDG 9–12: Innovation, Inequality, Sustainable Cities and Consumption - SDG 13–15: Climate Action, Oceans and Biodiversity - SDG 16–17: Peace, Justice, Institutions and Partnerships - Interrelationship among the SDGs	1	3 & 4
		Instructional Hours	**6**
Suggested Learning Methods: Video Tutorials			

III	**SDGs, VALUES AND RESPONSIBLE CITIZENSHIP -** Ethics and Sustainable Development **-** Human Values and Sustainability **-** Social Justice and Equality **-** Responsible Citizenship - Sustainable Lifestyle - Responsible Consumption - Circular Economy – Waste - to-Wealth	1	2
		Instructional Hours	**6**
Suggested Learning Methods : Group Discussion			
IV	**ENVIRONMENT AND CLIMATE SUSTAINABILITY -** Environmental Sustainability - Natural Resource Conservation - Biodiversity and Ecosystem Conservation - Climate Change and Global Warming - Pollution and Waste Management - Water Sustainability - Renewable Energy and Energy Conservation - Sustainable Cities and Communities	1	6
		Instructional Hours	**6**
Suggested Learning Methods : Group Discussion			
V	**SDGs IN INDIA AND STAKEHOLDER RESPONSIBILITY** SDGs and Sustainable Development in India - Role of Government - Role of Educational Institutions - Role of Industry and Corporate Social Responsibility - Role of NGOs and Communities - Role of Youth and Students - Technology and Sustainable Development - Sustainable Innovation and Entrepreneurship - Global Partnerships and Future of SDGs	1	4
		Instructional Hours	**6**
Suggested Learning Methods : Online Tutorial			
		Total Hours	**30**

Text Books	1. United Nations. (2015). *Transforming Our World: The 2030 Agenda for Sustainable Development*. United Nations, New York
Reference Books	1. Sachs, J. D. (2015). *The Age of Sustainable Development*. Columbia University Press, New York. 2. Rogers, P. P., Jalal, K. F., & Boyd, J. A. (2012). *An Introduction to Sustainable Development*. Earthscan, London. 3. Mensah, J. (2019). *Sustainable Development: Meaning, History, Principles, Pillars, and Implications for Human Action*. Routledge. 4. United Nations Development Programme (UNDP). *Human Development Reports*. UNDP. 5. NITI Aayog. *SDG India Index and Dashboard*. Government of India.
Web. URLs	1. https://sdgs.un.org/2030agenda?utm_source 2. https://www.un.org/ohrlls/sites/www.un.org.ohrlls/files/2030_agenda_for_sustainable_development_web.pdf?

Course designed by	**Verified by Chairman**

Course Code	Title	
22U4VBOE07	**Value Based Open Elective Course : Principles of Intellectual Property Rights**	
Semester: IV	**Credits: 2**	**ESE: 50 Marks**
Course Objective	To make the students to recognize the importance of IP and to educate the pupils on basic concepts of Intellectual Property Rights. To learn the procedure of obtaining Patents, Copyrights, Trade Marks & Industrial Design	
Course Category	Entrepreneurship	
Development Needs	Global	
Course Description	The course is designed to provide comprehensive knowledge to students regarding the general principles of IPR, Concepts and Theories, Criticisms of Intellectual Property Rights, the registration process, and the International Regime Relating to IPR.	

Course Outcomes		Teaching Methods
CO 1	Understand Intellectual Property Rights (IPR), its significance in promoting innovation and creativity, and the different types of IPRs.	Lecture
CO 2	Equip with the knowledge to navigate the patent filing process effectively.	Tutorial
CO 3	Comprehend the fundamentals of copyrights, their types, registration procedures, terms and remedies	Lecture
CO 4	Narrate the trademarks, their rights, types, purpose, registration process, and the trademark landscape in India	Tutorial
CO 5	Analyze the significance of geographical indications (GI) and the need for their protection, the relevant laws and regulations in India	Lecture

Course Content	Instructional Hours / Week : 2

Unit	Description	Text Book	Chapters
I	**Introduction to Intellectual Property Rights (IPR):**Definition of IPR, Importance of IPR, Kinds of Intellectual property rights: Copy Rights, Patent, Trade Mark, Trade Secret and trade dress, Design, Layout Design, Geographical Indication, Plant Varieties and Traditional Knowledge, IPR in India and the world, IPR and WTO.	1	1,2
		Instruction Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
II	**Patent:** Introduction to Patent, Patent Act 1970 and its amendments, Patentable and non-Patentable inventions, legal requirements for obtaining Patent, Registration Procedure of Patent, The role of Patentees and Different layers of the international patent system: National and International Patent filing procedures.	1	4
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			

III	**Copyright**: Introduction to Copyrights, Origin, and Definition & Types of Copyrights, Registration procedure, Assignment & license, Terms of Copyright, Piracy, Infringement, Remedies, Copyrights with special reference to software, Copyrights in India.	1	
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
IV	**Trademarks:** Introduction to trademarks, Rights of trademark, Types of trademark, purpose, and function of a trademark, trademark protection, and trademark registration process, trademarks in India.	1	9
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
V	**Design:** Introduction to Design, Registration of Design, Cancellation of Registration, International Convention on Design, functions of Design, **Geo Graphical Indication:** Introduction to Geo Graphical Indication, Why and how GI needs protection and GI laws, Indian GI act.	1	7,10
		Instructional Hours	**6**
Suggested Learning Methods : Lecture/Tutorial			
		Total Hours	**30**

Text Book	**1.** Intellectual Property Rights, Asha Vijay DurafeDhanashree K. Toradmalle, Wiley Publisher, 2022
Reference Book	1. B.L. Wadera, Patents, trademarks, copyright, Designs and Geographical Judications.
Web. URLs	1. https://dst.gov.in/sites/default/files/E-BOOK%20IPR.pdf

Course designed by	**Verified by Chairman**
Dr. K. PRATHAPCHANDRAN	Dr. S. SARASWATHI

Course Code	Title	
22U4VBOE08	Value Based Open Elective Course : Science, Society and Culture	
Semester: IV	Credits: 2	ESE: 50 Marks

Course Objective	To create awareness on Science, Indian Society and cultural heritage of our Country
Course Category	Skill Development
Development Needs	Global
Course Description	Facilitate the awareness on Science in everyday life, Indian Society and Social empowerment, Democracy and Freedom of our Country.Ancient Civilization, cultural heritage and perceptions of Indian Culture

Course Outcomes		Teaching Methods
CO 1	Know the concepts of Science in our daily life and awareness about Scientific community	Lecture / Video Lessons/ Model
CO 2	Gain knowledge on Indian society and development of modern society	Lecture / Video Lessons
CO 3	Learn about Indian social issues and awareness on our social laws	Lectures / Case study
CO 4	Understand the Indian culture, diversity of culture and Traditional customs	Tutorial / Group Discussion
CO 5	Comparison of ancient heritage and civilization of our country and follow them in our life	Lecture / Tutorial

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**Common Science**-Developments and their applications- effects in day to day Life - Achievements of Indians in Science and Technology. Awareness in the fields of IT, Space, Computers, Robotics, Nanotechnology and Biotechnology. Scientists of Ancient India, Science and Scientists of Medieval India, Scientists of Modern India. India's Policy in the Field of the Science, Policies and Reports related to Science-Innovative Technology Vision.	1	1
		Instructional Hours	**6**
Suggested Learning Methods: Video Lectures			
II	**Social Behaviour** -Salient features of our Society-Social diversity of India-Impact of globalization on Indian society. Social empowerment, Democracy and Freedom-Role of women and women's organization in the development of healthy society.	2	1
		Instructional Hours	**6**
Suggested Learning Methods : Video Tutorials			
III	**National Integration**– Communalism-Regionalism and Secularism – Problems relating to development and management of Social	2	1 & 2

	Sector-Services relating to Health, Education and Human Resources. Welfare schemes for vulnerable sections of the people-Performance of Centre and States schemes-Mechanisms-Laws, Institutions and Bodies constituted for the protection and development of vulnerable sections.		
		Instructional Hours	**6**
Suggested Learning Methods : Group Discussion			
IV	**South Asian Cultures**-Indian culture-combination of several cultures-Indian philosophy-Religious culture-Family structure and marriage-Wedding rituals-Indian greetings-Indian foods- Festivals-Traditional clothing. Epics of India-Indian Arts and Music-Indian architecture and Sculptures-Indian Languages and Literature-Perceptions of Indian culture.	3	1
		Instructional Hours	**6**
Suggested Learning Methods : Video Tutorials			
V	**Ancient Civilization**-Indus Valley Civilization-Harappa and Mohenjo-Daro civilization-Evolutions of early Buddhist Architecture-Advent in China-Ellora caves civilization-King Gupta's period of civilization-Vijayanagara inscriptions-Mohall's period of civilization-British culture.	4	2
		Instructional Hours	**6**
Suggested Learning Methods : Online Tutorial			
		Total Hours	**30**

Text Books	1. Science, Culture and Society: Understanding Science in the 21st Centuryby Mark Erickson, Paperback – Illustrated, 2015. 2. Khanna, Indian Social order and Laws, Universities Press. 3. Choudhary, Social Protection Law Provisions and Procedure. 4. Indian Heritage systems-Universal Law Publishing Company. 5. Ancient Civilization of Indian sub-continent- Ancient Books.
Reference Books	1. National integration and Secularism: Issues and Challenges, Regal Publications. 2. Ancient Culture of India: Issues and Concerns.
Web. URLs	1. https://www.amazon.in/Science-Culture-Society-Understanding-Century-dp-0745662250/dp/0745662250/ref=dp_ob_title_bk. 2. https://iasscore.in/upsc-syllabus/indian-society/indian-society-mains. 3. https://www.worldhistory.org/india/

Course designed by	**Verified by Chairman**
Dr. K. NARAYANASAMY	Dr. M. THANGAVEL

Course Code	Title	
22U4VBOE09	Value Based Open Elective Course: Community Engagement	
Semester: IV	Credits: 2	ESE: 50 Marks
Course Objective	This course serves as an introduction to community engagement, helping learners to explore methods of community involvement, change making process, and professionalism within the community.	
Course Category	Skill Development	
Development Needs	National	
Course Description	Apply the principles of communication for outreach to the diverse public, decision makers, and stakeholder groups.	

Course Outcomes		Teaching Methods
CO 1	Apply professional behavior when working with community organizations	Lecture/ Case Study
CO 2	Investigate the complexity of problems related to community needs	Lecture/ Role Play
CO 3	Design and conduct the phases of a community engagement process, using consensus building and relating to formal planning procedures.	Lecture/ Case Study
CO 4	Recognize community interests, power dynamics, and conflict, and facilitate empowerment of excluded groups and negotiation	Lecture/ / Role Play
CO 5	Direct cross-jurisdictional, inter-agency, inter-disciplinary, and multi-stakeholder collaboration.	Lecture/ Case Study

Course Content	Instructional Hours / Week : 2

Unit	Description	Text Book	Chapters
I	Concept, Ethics and Spectrum of Community engagement, Local community, Rural culture and Practice of community engagement	3	2
		Instructional Hours	6
Suggested Learning Methods: Seminar			
II	Rural Development Programs and Rural institutions,Local Administration and Community Involvement	2	3
		Instructional Hours	6
Suggested Learning Methods : Role Play			
III	Stages, Components and Principles of community development,	1	3

	Utility of public resources. Social contribution of community networking, Various government schemes.		
		Instructional Hours	**6**
Suggested Learning Methods : Role Play			
IV	Community Engaged Research and Ethics in Community Engaged Research. PRA, Programmes of community engagement and their evaluation.	1	2
		Instructional Hours	**6**
Suggested Learning Methods : Creative Art Assignments			
V	Rural Distress, Rural Poverty, Impact of Disasters on Migrant Laborers, Mitigation of Disaster.	2	1
		Instructional Hours	**6**
Suggested Learning Methods : CommunityParticipation Program			
		Total Hours	**30**

Text Books	1. Participatory Rural Appraisal, PRA Application in Rural Development Planning, R Ramesh 2. Introduction to Community Development, Theory, Practice, and Service-Learning, Gary Paul Green, Jerry W. Robinson, Jr, 2011, SAGE Publications
Reference Books	1. Community-based participatory research: a capacity-building approach for policy advocacy aimed at eliminating health disparities. Am J Public Health. 2010 2. Achieving successful community engagement: A rapid realist review. BMC Health Services Research.
Web. URLs	1. https://unnatbharatabhiyan.gov.in › presentations 2. https://www.wellawareworld.org/

Course designed by	**Verified by Chairman**
Dr. P. NATHIYA	Dr. P. NATHIYA

Course Code	Title	
22U4VBOE10	Value Based Open Elective Course : Emotional Intelligence	
Semester: IV	Credits: 2	ESE: 50 Marks

Course Objective	To enable the Students to understand the concepts of Emotional Intelligence, its models and components
Course Category	Employability & Skill Development
Development Needs	National & Global
Course Description	Understanding the importance of Emotional Intelligence and build effective relationships

Course Outcomes		Teaching Methods
CO 1	Understand the Self-Awareness, Self-Management, Social Awareness and Relationship Management	Lecture/ Video Lectures
CO 2	Discover personal competence and techniques of building emotional intelligence.	Lecture/ Role Play
CO 3	Narrate the insights into establishing positive relationships	Lecture/ Peer Teaching
CO 4	Understand the emotional intelligence and its importance	Lecture/ Role Play
CO 5	Summarize the Self-Management Techniques	Lecture/ Group Discussion

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**Fundamentals of Emotional Intelligence**: Meaning Definition Nature and Significance Models of Emotional Intelligence-: Ability, Trait and Mixed Building blocks of emotional intelligence: Self-awareness, Self-Management, Social Awareness, and Relationship Management	1	1 & 2
	Instructional Hours		**6**
Suggested Learning Methods: Video lectures			
II	**Personal Competence:** Meaning Definition Self Awareness: Observing and recognizing one's own feelings, Knowing one's strengths and areas of development. Self-Management: Managing emotions, anxiety, fear, and anger.	1	5 & 6
	Instructional Hours		**6**
Suggested Learning Methods: Role Play			
III	**Social Competence**: Social Awareness: Others' Perspectives, Empathy and Compassion Relationship Management: Effective communication, Collaboration, Teamwork and Conflict Management	2	1 & 2
	Instructional Hours		**6**
Suggested Learning Methods: Peer Teaching			

IV	**Emotional Intelligence:** Measurement and Development - Meaning Definition, Importance Measures of emotional intelligence Strategies to develop and enhance Emotional Intelligence	2	4 & 5
		Instructional Hours	**6**
Suggested Learning Methods: Role Play			
V	**Self-Management Techniques**: Meaning Definition Techniques to regulate emotions such as Mindfulness, Conditioned relaxation response and Boundary setting Techniques of Relationship Management: Display of empathy, Effective Communication , Teamwork , Conflict resolution	2	6 & 7
		Instructional Hours	**6**
Suggested Learning Methods: GroupDiscussion			
		Total Hours	**30**

Text Books	1. Bar-On, R., & Parker, J.D.A.(Eds.) (2000). The handbook of emotional intelligence. San Francisco, California: Jossey Bros. 2. Goleman, D. (2005). Emotional Intelligence. New York: Bantam Book. 3. Sternberg, R. J. (Ed.). (2000). Handbook of intelligence. Cambridge University Press.
Reference Books	1. HBR's 10 Must Reads on Emotional Intelligence (2015) 2. HBR's 10 Must Reads on Managing Yourself (2011) 3. Self-Discipline: Life Management, Kindle Edition, Daniel Johnson.

Course designed by	**Verified by Chairman**
Dr. T. SUDHA	Dr. T. SUDHA

Course Code	Title	
22U4VBOE11	Value Based Open Elective Course : Fundamentals of Tourism	
Semester: IV	Credits: 2	ESE: 50 Marks
Course Objective	To impart Knowledge on Tourism and its development in the economic growth and also to identify the tourist needs.	
Course Category	Employability	
Development Needs	Global	
Course Description	To enhance the students to get part in the tourism industry and to know about concepts of tourism.	

Course Outcomes		Teaching Methods
CO 1	Understand tourism and its development	Direct Instruction
CO 2	Analyse the Factors influencing the Travel Motivations.	Direct Instruction
CO 3	Comprehend the Tourist Transport	Video Lessons
CO 4	Understand the Tourist Accommodations	Direct Instruction
CO 5	Apply the Travel Agency Operations	Video Lessons

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**The Tourism Phenomenon:** Definition – Tourism; Tour; Tourist; Visitor; Excursionist; Domestic; International; Inbound; Outbound; Destination. Growth of Tourism / Evolution / History of Tourism & Present status of tourism in India. Thomas Cook – Grand Circular Tour.	1	9, Key Terms
		Instructional Hours	**6**
Suggested Learning Methods: Lecture Based Learning			
II	**Travel Motivations:** ***Categories of Motivations:*** Physical Motivators, Cultural Motivators, Interpersonal Motivators, Status and prestige Motivators. ***Types of Tourism:*** Pleasure, relaxation, Rest and recreation, Health, Participation in Sports, Curiosity and Culture, Ethnic and Family, Spiritual and Religious, Professional or Business.	1	3
		Instructional Hours	**6**
Suggested Learning Methods : Group Learning Method			
III	**Tourist Transport:** Role of Transport in Tourism, Modes of Transport, Road Transport, Air Transport, Rail Transport, Sea Transport.	2	15
		Instructional Hours	**6**
Suggested Learning Methods : Group Learning Method			

IV	**Tourist Accommodation:** Definition, Types of Hotels, International Hotels, Resort Hotels, Commercial Hotels, Residential Hotels, Floating Hotels. **Supplementary Accommodation:** Motel, Youth Hostel, Camping Sites, Pension, Bed and Breakfast Establishment, Tourist Holiday Villages, Time and Resort Condominiums.	1	8
		Instructional Hours	**6**
Suggested Learning Methods: Group Learning Method			
V	**Travel Agency:** Products of Travel Agency, Classification of Travel Agency, Functions, Travel Related Business, International Travel Requirements, Travel Agency Operations.	3	2,3
		Instructional Hours	**6**
Suggested Learning Methods: Lecture Based Learning			
		Total Hours	**30**

Text Books	1. A.K. Bhatia, Tourism Development: Principles & Practices, Sterling Publishers Pvt 2007. 2. A.K. Bhatia, International Tourism Management, Sterling Publishers Pvt 2012. 3. Jagmohan Negi, Travel Agency Operations Concepts and Principles, Kanishka Publishers and Distributors, 2003.
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.

Course designed by	**Verified by Chairman**
B. TAMILSELVAN	R. PRAHADEESWARAN

Course Code	Title	
22U4VBOE12	Value Based Open Elective : Health Education	
Semester: IV	Credits:2	ESE:50Marks
Course Objective	1. Acquire knowledge on different dimensions of health. 2. Inbuilt healthy life style practices	
Course Category	Value education	
Development Needs	Local	
Course Description	It provides knowledge on values and practices for healthy living	

Course Outcomes		Teaching Methods
CO1	Recall the importance of health education	Interactive session
CO2	Enlist the right choice of foods and dietary pattern	Interactive session
CO3	Identify methods to manage mental health issues	Activity based teaching
CO4	Practice effective personal health habits	Interactive session
CO5	Summarize the importance of environmental health for mankind	Interactive session

Course Content — **Instructional Hours/Week:2**

Unit	Description	Text Book	Chapters
I	**Health Education:** Concept of health, Components of wellness, spectrum and determinants of health - Definition of health-health education- Aim, objective and principles of health education - Health services, Related Activity -Measuring the health attitudes of students	1	1
	Instructional Hours		**6**
Suggested Learning Methods: Group Activity			
II	**Food and Health** Basic 4, 5and7 food groups; functional food groups-energy yielding, body building and protective foods (only sources and functions), food pyramid, meal planning pattern, healthy eating pattern. Related Activity -Assessing dietary adequacy of students	3,4	1 & 1, 2
	Instructional Hours		**6**
Suggested Learning Methods: Peer Learning			

III	**Mental Health** Meaning of mental health –importance of mental health-characteristics of emotionally healthy-Self esteem-Values and patterns in decision making- Mental health problem of adolescences –depression & stress -causes and management Related activity-Stress level assessment in students	1	6
		Instructional Hours	**6**
Suggested Learning Methods: Role play			
IV	**Personal Health** Definition of personal health- under nutrition and over nutrition -prevalence of life style disease-healthy lifestyle practices- personal hygiene-Importance of physical activities& exercise Related Activity -Analyzing the physical activity pattern of students	1	8
		Instructional Hours	**6**
Suggested Learning Methods: Assignment			
V	**Environment and Health** Definition of environmental health, Biodiversity, climate change and biodiversity, environmental pollution-causes and consequences of air, water and soil pollution-Food contamination and consequences Related Activity-Group discussion on case studies	2	5,8
		Instructional Hours	**6**
Suggested Learning Methods: Group Discussion			
		Total hours	**30**

Text Books	1. Anspaugh (2001), Teaching Today's Health, Library of Congress Cataloging, 6th Edition, US 2. Tyler Miller (2006), Environmental Science, Cengage learning India private ltd 3. Srilakshmi (2010), Dietetics, New age International private limited, New Delhi 4. Srilakshmi (2010), Food Science, New age International private limited, New Delhi
Reference Books	1. Howley& Don Franus(B) (2003) Health Fitness Instructor's Handbook. Human Kinetics publication. 2. Ramachandran. L. Dharmalingam. T (1993) Health Education India. Vikas publishing House Private Limited
Journals	1. Health education

Course designed by	**Verified by Chairman**
Dr. A. SWARNALATHA	Dr. A. SWARNALATHA

Course Code	Title	
22U4VBOE13	Value Based Open Elective Course : Media and Politics	
Semester: IV	Credits: 2	ESE: 50 Marks

Course Objective	To Impart knowledge of understanding the media and politics
Course Category	Skill Development
Development Needs	Global
Course Description	This course examines how media and political institutions interact to shape public thinking and debates around social problems.

Course Outcomes		Teaching Methods
CO 1	Understand the basic idea of media and Politics	Lecture and Demonstration
CO 2	Summarize the political stance of media.	Lecture
CO 3	Apply the Skills on writing political news.	Lecture and Demonstration
CO 4	Evaluate the various characteristics of media Organization.	Video Lectures
CO 5	Apply the mass media influences as individuals, groups, and society in political contexts	Discussion

Course Content	Instructional Hours / Week : 2

Unit	Description	Text Book	Chapters
I	Media – Meaning and importance. Role of media in Society Political Communication – Mass Media politics and Society- Cinema and political manifestation. Social media and Political narration	1	1
		Instructional Hours	**06**
Suggested Learning Methods: Learning by Teaching			
II	Characteristics of Modern Mass Media: Print and Electronic Media – Political economy and Ownership	2	2
		Instructional Hours	**6**
Suggested Learning Methods : Active Learning			
III	Political Economy - State ownership versus private ownership of mass media – Consequences of private and public- Media ownership pattern GovernmentRegulation – Monopoly- Media content and its Censorship.	1	2
		Instructional Hours	**6**
Suggested Learning Methods : Group Learning			

IV	Public Opinion- The relationship between the mass media and public sphere- Political manipulation of media content- the impact of mass media on global political processes.	3	3
		Instructional Hours	**6**
Suggested Learning Methods: Visual Learning			
V	Political effects of Mass Media: Individual- group- and Society Public- making public opinion- Setting of Political agenda- Political Socialization- Politica lmobilization	2	4
		Instructional Hours	**6**
Suggested Learning Methods : Case study based Learning			
		Total Hours	**30**

Text Books	1. Lowe, L. (2016). The Definitive Guide to Creative Writing and Media Productions. United States: Xlibris UK. 2. Marshall, C. (2018). Writing for Social Media. United Kingdom: BCS Learning & Development Limited. 3. Cain, S., Batty, C. (2016). Media Writing: A Practical Introduction. United Kingdom: Palgrave Macmillan.
Reference Books	1. Mencher, Melvin.”Basic News Writing“ Universal Bookstall, New Delhi.1993. 2. Sreenivas Rao. Academic Book Centre, Ahmedabad. 1981. 3. Barnard, J. (2019). The Multimodal Writer: Creative Writing Across Genres and Media. United Kingdom: Bloomsbury Academic. 4. Kuehn, S. A., Lingwall, J. A. (2016). The Basics of Media Writing: A Strategic Approach. United States: SAGE Publications.
Web. URLs	1. https://www.bing.com/videos/

Course designed by	**Verified by Chairman**
P. BAIJU PAUL	Dr. PAUL T BENZIKER

Course Code	Title	
22U4VBOE14	Value Based Open Elective :Positive Psychology and Work Life	
Semester: IV	Credits: 2	ESE: 50 Marks
Course Objective	To bring an experience marked by predominance of positive emotions and informing them about emerging paradigm of Positive Psychology	
Course Category	Skill Development	
Development Needs	National	
Course Description	Build relevant competencies for experiencing and sharing happiness as lived experience and its implications	

Course Outcomes		Teaching Methods
CO 1	Understand the realities of Psychology and Work life	Lecture/ Case Study
CO 2	Insight on origin and development of Positive Psychology	Lecture/ Role Play
CO 3	Reveal the knowledge about phases of Positive Psychology	Lecture/ Case Study
CO 4	Perceptiveness about Happiness in Psychology and its Traits	Lecture/ Role Play
CO 5	Furnish the specific skills and techniques for working with Trust and Companionship	Lecture/ / Role Play

Course Content **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	Introduction to Positive Psychology : Positive Psychology: Concept, History, Nature, Dimension and scope of Positive Psychology Seligman's PERMA	3	1
		Instructional Hours	**6**
Suggested Learning Methods: Seminar			
II	Positive Emotional States and Processes, Positive Emotions and well being: Hope & Optimism, Love, The Positive Psychology of Emotional Intelligence, Influence of Positive Emotions	2	3
		Instructional Hours	**6**
Suggested Learning Methods : Role Play			
III	Strengths and Virtues : Character Strengths and Virtues Resilience in the phase of challenge & Loss, Empathy and Altruism	1	3
		Instructional Hours	**6**
Suggested Learning Methods : Role Play			
IV	Happiness : Introduction to Psychology of happiness, well being and scope, Types of happiness- Eudaimonic and Hedonic	3	2

	History of Happiness, Theories, Measures and Positive correlates of happiness, Traits associated with Happiness, Setting Goals for Life and Happiness		
		Instructional Hours	**6**
Suggested Learning Methods : Creative Art Assignments			
V	**Forgiveness and Gratitude** : Forgiveness and Gratitude , Personal transformation and Role of suffering , Trust and Compassion	1	3
		Instructional Hours	**6**
Suggested Learning Methods : Community Participation Program			
		Total Hours	**30**

Text Books	1. Argyle, M. 1987. *The psychology of happiness.* London: Methuen. 2. Carr, Alan (2007). Positive Psychology: The science of human happiness and human strengths. Routledge, Taylor and Francis Group-London. Csikzentmihalyi, Mihaly (1990) Flow: The Psychology of Optimal Experience, Harper Perennial. 3. Garcia,Hector., & Mirrales. Francesc.(2017) IKIGAI-The Japanese Secret to a Long and Happy Life, Hutchinson London.
Reference Books	1. Frankl, Viktor E. (1988). The Will to Meaning: Foundations and Applications of Logotherapy.Meridian/Plume 2. Frankl, Viktor E. (2000) Man's Search for Ultimate Meaning, Basic Books. 3. Snyder, C. R., & Lopez, S. J., &Pedrotti, J. T (2011) Positive Psychology: The Scientific and Practical Explorations of Human Strengths, Sage Publications India Pvt Ltd.

Course designed by	**Verified by Chairman**
Dr. P. NATHIYA	Dr. P. NATHIYA

Course Code	Title	
22U4VBOE15	Value Based Open Elective Course : Professional Ethics	
Semester: IV	Credits: 2	ESE: 50 Marks

Course Objective	Students will understand the importance of Values and Ethics in their personal lives and Professional careers
Course Category	Employability & Skill Development
Development Needs	National & Global
Course Description	Understanding the importance of maintaining Professional Ethics and build effective career.

Course Outcomes		Teaching Methods
CO 1	Understand the basic purpose of Profession	Lecture
CO 2	Summarize the Professional Rights And Responsibilities	Lecture/Peer Teaching
CO 3	Apply thevarious Roles in Applying Ethical Principles at Various Professional Levels	Lecture/Case Study
CO 4	Professional Ethical Values and Contemporary Issues	Lecture/Role Play
CO 5	Excelling in Competitive and Challenging Environment to Contribute to Industrial Growth.	Lecture/Group Discussion

Course Content — **Instructional Hours / Week : 2**

Unit	Description	Text Book	Chapters
I	**Introduction to Professional Ethics: Meaning Definition Basic Concepts** Governing Ethics, Personal & Professional Ethics, Life Skills, Emotional Intelligence Profession and professionalism, Professional Associations, Professional Risks, Professional Accountabilities, Professional Success, Ethics and Profession.	1	1 & 2
	Instructional Hours		**6**
Suggested Learning Methods: Video lectures			
II	**Basic Theories:** Basic Ethical Principles, Moral Developments, Deontology Virtue Theory, Rights Theory, Casuist Theory, Moral Absolution, Moral Rationalism, Moral Pluralism Ethical Egoism, Feminist Consequentialism, Moral Issues, Moral Dilemmas, Moral Autonomy	1	5 & 6
	Instructional Hours		**6**
Suggested Learning Methods: Mini Case Analysis			
III	**Professional Practices:** Professions and Norms of Professional	2	1 & 2

	Conduct, Norms of Professional Conduct vs. Profession Responsibilities, Obligations and Moral Values in Professional Ethics, Professional codes of ethics The Centrality of Responsibilities of Professional Ethics; lessons from 1979 American Airlines DC-10 Crash and Kansas City Hyatt Regency Walk away Collapse.		
		Instructional Hours	**6**
Suggested Learning Methods: Group Discussion			
IV	Ethics in changing domains of Research: The US government wide definition of research misconduct, research misconduct distinguished from mistakes and errors, recent history of attention to research misconduct The emerging emphasis on understanding and fostering responsible conduct, responsible authorship, reviewing & editing.	2	4 & 5
		Instructional Hours	**6**
Suggested Learning Methods: Role Play			
V	Global issues in Professional Ethics: Introduction – Current Scenario, Technology Globalization of MNCs, International Trade, World Summits, Issues Business Ethics and Corporate Governance, Sustainable Development Ecosystem, Energy Concerns, Ozone Deflection, Pollution, Ethics in Manufacturing and Marketing Media Ethics;War Ethics; Bio Ethics, Intellectual Property Rights	2	6 & 7
		Instructional Hours	**6**
Suggested Learning Methods: Group Discussion			
		Total Hours	**30**

Text Books	1. Professional Ethics: R. Subramanian, Oxford University Press, 2015. 2. Ethics in Engineering Practice & Research, Caroline Whitbeck, 2e, Cambridge University Press, 2015
Reference Books	1. Business Ethics concepts & Cases: Manuel G Velasquez, 6e, PHI, 2008

Course designed by	**Verified by Chairman**
Dr. T. SUDHA	Dr. T. SUDHA

Course Code	Title	
22U4VBOE16	Value Based Open Elective Course : The Science of Happiness	
Semester: IV	Credits: 2	ESE: 50 Marks
Course Objective	To explore the key elements of happiness at work and strategies to cultivate joy, well-being, and productivity in the workplace, relationship between happiness and various work-related factors, such as efficiency, creativity, innovation, work-life balance, and making a difference for others.	
Course Category	Skill Development	
Development Needs	Global	
Course Description	To create a positive work environment and promote happiness for themselves and others.	

Course Outcomes		Teaching Methods
CO 1	Understand the Happiness as a Scientific Construct	Lecture Method
CO 2	Apply the Theories and Models of Well-being	Flipped Teaching
CO 3	Demonstrate the Individual Factors and Happiness	Lecture Method
CO 4	Analyze the Social and Environmental Factors in Happiness	Lecture Method
CO 5	Apply Happiness and Work Efficiency	Flipped Teaching

Course Content	Instructional Hours / Week : 2

Unit	Description	Text Book	Chapters
I	**Introduction to Happiness as a Scientific Construct** Defining happiness and its importance in individual and societal well-being, Overview of subjective well-being and its components - life satisfaction, positive emotions, and negative emotions, Exploration of cultural variations in happiness and its measurement	1	1
	Instructional Hours		**6**
Suggested Learning Methods: Group Discussion			
II	**Theories and Models of Well-being** Prominent theories of well-being - hedonic well-being, eudemonic well-being, PERMA model. Role of factors - autonomy, meaning, and engagement in happiness. Strengths and	1	2
	Instructional Hours		**6**
Suggested Learning Methods: Group Discussion			

III	**Individual Factors and Happiness** Personality traits - optimism, resilience and their influence on happiness. Role of genetics and biological factors in determining happiness levels. Examination of personal values, goals, and self-esteem and their impact on subjective well-being	1	3
		Instructional Hours	**6**
Suggested Learning Methods: Group Discussion			
IV	**Social and Environmental Factors in Happiness** Importance of social relationships and social support in promoting happiness. Influence of social comparison, social norms, and cultural factors on well-being. Impact of environmental factors - access to nature, quality of living conditions on happiness.	1	4
		Instructional Hours	**6**
Suggested Learning Methods: Group Discussion			
V	**Happiness and Work Efficiency** Impact of happiness on work efficiency and productivity, strategies for managing daily hassles and reducing stress in the workplace, link between happiness and creativity in the workplace, Strategies for fostering a creative and innovative work environment	1	5
		Instructional Hours	**6**
Suggested Learning Methods: Group Discussion			
		Total Hours	**30**

Text Books	1. Susan A. David, Ilona Boni well, and Amanda Conley Ayers; The Oxford Hand book of Happiness.
Reference Books	1. Achor, S. (2010). The happiness advantage: The seven principles of positive psychology that fuel success and performance at work. Random House. 2. Lyubomirsky, S. (2008). The how of happiness: A scientific approach to getting the life you want. Penguin. 3. Diener, E., & Seligman, M. E. P. (2002). Very happy people. Psychological Science, 13(1), 81-84.
Web. URLs	1. https://onlinecourses.nptel.ac.in/noc23_hs06/preview

Course designed by	**Verified by Chairman**
Dr. K. RAJARAJESWARI	Dr. K. RAJARAJESWARI

Course code	Title	
22U4VBOE17	Value Based Open Elective : NCC Towards Nation Building	
Semester : IV	Credits : 2	ESE : 50 Marks
Course Objective	The objective of the course is to instill a sense of patriotism, discipline, and civic responsibility among cadets.	
Course Category	Skill Development	
Development Needs	National	
Course Description	The "NCC Towards Nation Building" course provides a comprehensive understanding of the National Cadet Corps' role in fostering patriotism and civic responsibility.	

Course Outcomes		Teaching Methods
CO 1	understand the historical background, evolution, and significance of the NCC in India	Lecture / Demonstration
CO 2	Gain practical knowledge and skills through various NCC training activities	Demonstration / Training
CO 3	Acquire proficiency in basic military drills and weapon handling.	Demonstration / Training
CO 4	Understand the benefits of NCC certification in pursuing careers in the armed forces	Demonstration / Training
CO 5	Develop analytical and decision-making skills through case-based reasoning exercises.	Demonstration / Training

Offered by	NCC

Course Content	Instructional Hours / Week : 2

Unit	Description	Text Book	Chapters
I	**General**: History of NCC – Motto of NCC – Cardinal principles of DG NCC towards NCC – Administrative skeleton of NCC – NCC Camps.	1	1
		Instructional Hours	6
Suggested Learning Methods: Video Lectures			
II	**Training in NCC**: Current Aims – Core Values – Objectives – Training, Concept and Philosophy – Training Methods – NCC Camps.	1	3
		Instructional Hours	6
Suggested Learning Methods: Video Lectures			
III	**Dimensions**: Drill – Weapon Training – Leadership – Civil Defence – Hygiene and Sanitation – Map Reading – Adventure Activities – Field Craft – Social Service.	1	4
		Instructional Hours	6
Suggested Learning Methods: Video Lectures			

IV	**Career Prospects**: Youth Exchange Programmes – State Public Civil Services – Vacancies in Indian Defence Forces – NCC Special Entry Scheme – Preferences in Union Public Service Commission.	1	8
		Instructional Hours	**6**
Suggested Learning Methods: Video Lectures			
V	**Case Based Reasoning**: Giving first aid – Handle persons with dog bite – Giving CPR – Handle a situation in an accident spot – Fire safety precautionary measures.	1	9
		Instructional Hours	**6**
Suggested Learning Methods: Video Lectures			
		Total Hours	**30**

Text Books	i. R. K. Gupta, "NCC: Handbook of NCC Cadets for 'A', 'B' and 'C' Certificate Examinations", Ramesh Publishing House, 2020.
Reference Books	i. J L Bhatt, "Puja NCC National Cadet Corps for Certificate A, B and C Exam", Navjeevan Printers & Publishers, 2011.
Web. URLs	i. https://static.mygov.in/indiancc/2021/05/mygov-9999999991462314763.pdf ii. https://www.shivajichk.ac.in/pages/benefits_of_ncc.php

Course designed by	**Verified by**

Course Code	Title	
25U4HWE403	Value Education : Health and Wellness (Practical)	
Semesters : III & IV	Credit : 1	CIA : 25 Marks

(Common to all UG Programmes)

Course Objective: To equip students with essential knowledge and skills to enhance their physical, emotional, and intellectual well-being while fostering situational awareness and understanding addiction for a healthier and more informed lifestyle.

Course Outcomes:

CO1	Understand the importance of fitness, nutrition, hygiene, and lifestyle choices for overall health.
CO2	Develop coping mechanisms to manage stress, self-acceptance, and emotional well-being.
CO3	Improve digital literacy, critical thinking, and problem-solving skills for lifelong learning.
CO4	Recognize the consequences of substance abuse and develop awareness of preventive measures.
CO5	Gain essential survival skills, digital awareness, and emergency response knowledge to handle real-life challenges effectively.

Course Content **Instructional Hour / Week : 1 (For Semesters III and IV)**

Unit	Description	
I	**Physical Well-being:** Importance of physical Fitness-Balanced nutrition for a healthy Lifestyle-Yoga and regular Exercise-Brain Health, Healthy Lungs, Hygiene and Grooming- Role of hydration and sleep in overall health **Activities:** • Invite a nutritionist for an expert talk on healthy eating habits. • Organize a fireless cooking competition focusing on quick, nutritious recipes. • Conduct yoga and fitness sessions tailored to students' needs.	
	Instructional Hours	**4**
II	**Emotional Well-being:** Stress management techniques and their benefits-Importance of saying "NO" -Body positivity and self-acceptance-Building emotional resilience and coping mechanisms **Activities:** • Guided reflection worksheets for self-awareness and emotional growth. • Creative projects, such as writing songs, raps, or poems on mental health themes. • Peer group discussions on managing academic and personal stress.	
	Instructional Hours	**5**

III	**Intellectual Well-being**: Lifelong learning and personal growth-Digital literacy for professional and personal development-Problem-solving and critical thinking skills **Activities:** • Organize an "Idea Expo" where students present innovative solutions to real-world problems. • Conduct workshops on digital literacy tools, such as productivity software and online research techniques. • Group debates on current technological trends and their societal impact.	
	Instructional Hours	**5**
IV	**Understanding Addiction**: Knowing the impact of substance abuse – Adverse health conditions – Social isolation – Ruined future – Hidden Financial laws and damaging family reputation- Identifying the environmental cues , triggers that lead to picking up this habit **Activities:** • Provide worksheet to check the students level of understanding about substance addiction and its impact • Share real life case studies with students. • Play Awareness videos on addiction/ de-addiction, Expert talk • Daily guided meditation sessions for 10 minutes to promote mindfulness.	
	Instructional Hours	**6**
V	**Situational Awareness (Developing Life skills) :** Being street smart – Importance of being Street Smart- Characteristics of a street Smart person- Importance of acquiring life skill to become street Smart- General First Aid procedure, CPR procedure, Handling Emergency situations like fire , flood etc. - Digital Awareness- Cyber security – Information Literacy- Digital privacy – Fraud detection. **Activities:** • Inviting Professional to demonstrate CPR procedure • Conducting a quiz on Emergency numbers • Conduct awareness programmes on Drugs and its ill effects. (Arrange Experts from the concerned government departments and NGOs working in drug addiction issues) and maintain the documents of the program.)	
	Instructional Hours	**10**
	Total Hours	**30**

Reference: **Syllabus and Activities** about **"Health and wellness",** provided by Directorate of Collegiate Education, Tamil Nadu.

Closure: Each student should submit a Handwritten Summary of their Learnings & Action Plan for the future.

Assessments:

* Use Self-reflective worksheets to assess their understanding.
* Submit the worksheets to internal audit/external audit.
* Every student's activities report should be documented and the same have to be assessed by the Physical Director with the mentor. The evaluation should be for 100 marks. No examination is required.

Scheme of Evaluation

Report	Attendance	Activities (Observation during Practice)	Total
40	20	40	100

Mapping

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

H-High; M-Medium; L-Low

Checked by	Approved by

Course Code	Title	
25U4EDI404	Value Education : Entrepreneurship Development and Innovation	
Semester : IV	Credit : 1	CIA : 25 Marks
Course Objective	To develop entrepreneurial skills by identifying opportunities, generating innovative ideas, and understanding business fundamentals.	
Course Category	Entrepreneurship and Employability	
Development Needs	National and Global	
Course Description	Introduces entrepreneurship, opportunity recognition, creativity, innovation, business planning, start-up finance, marketing and the entrepreneurial support ecosystem.	

Course Outcomes		Teaching Methods
CO 1	Describe the basic concepts, types and importance of entrepreneurship and their qualities	Lecture Method / Poster Presentation
CO 2	Identify business ideas and evaluate basic business opportunities	Lecture Method / Activity Based Learning
CO 3	Apply basic business validation techniques to identify target customers, understand customer needs, conduct simple market and competitor analysis, improve business ideas, and prepare an effective business pitch.	Lecture Method / Group Activity
CO 4	Apply digital marketing and social media strategies to promote a business.	Lecture Method / Group Activity
CO 5	Identify and explain the major government support agencies, financial institutions, sources of finance, government schemes, and basic registration, tax and legal formalities required for starting and operating a business.	Report Presentation

Course Content **Instructional Hour / Week: 1**

Unit	Description	
I	**INTRODUCTION TO ENTREPRENEURSHIP** Meaning and Definition of Entrepreneurship- Importance of Entrepreneurship- Types of Entrepreneurs - Qualities and Characteristics of a Successful Entrepreneur - Entrepreneurial Skills and Mindset.	
	Instructional Hours	**6**
Suggested Learning Methods: Poster Preparation of Top Ten Business Tycoons using Canva		
II	**BUSINESS IDEA GENERATION AND INNOVATION** Meaning and Sources of Business Ideas - Identifying Problems and Opportunities -Business Idea Generation - Creativity and Innovation - From Idea to Business Opportunity - Developing a Simple Business Model -Idea Generation Techniques	
	Instructional Hours	**6**
Suggested Learning Methods: Create a Mind Map for a Business Idea		

III	**BUSINESS VALIDATION AND PITCHING** Meaning and Importance of Business Validation - Identifying Customers - Customer Needs and Market Research - Competitor Analysis - Testing and Improving a Business Idea - Elements of a Good Pitch
	Instructional Hours **6**
Suggested Learning Methods: Prepare and Present a Basic Business Pitch.	
IV	**TECHNOLOGY AND ENTREPRENEURSHIP** Role of Technology in Entrepreneurship - Digital Tools for Entrepreneurs - Digital Marketing and Social Media - E-Commerce and Online Business
	Instructional Hours **6**
Suggested Learning Methods: Digital Business Activity: Design a Simple Social-Media Presence for a Business Idea.	
V	**SUPPORT AGENCIES AND BUSINESS FORMALITIES** Government Support for Entrepreneurs - Entrepreneurship Development Institutions and Agencies - Banks and Financial Institutions - MSME and Start-up Support -Business Registration and Licences - Basic Tax and Legal Formalities - Sources of Finance and Government Scheme
	Instructional Hours **6**
Suggested Learning Methods: Agency Visit Explore the Services Provided by an Entrepreneurship Development Agency.	
	Total Hours **30**

Reference Books :

1. Donald F. Kuratko, Entrepreneurship: Theory, Process, Practice, Twelfth Edition, Cengage, 2024.
2. Bruce R. Barringer and R. Duane Ireland, Entrepreneurship: Successfully Launching New Ventures, Seventh Edition, Pearson, 2025.
3. Norman M. Scarborough, Essentials of Entrepreneurship and Small Business Management, Tenth Edition, Pearson, 2025.
4. Paul Burns, Entrepreneurship and Small Business, Seventh Edition, Red Globe Press, 2022.
5. Bruce R. Barringer and R. Duane Ireland, Entrepreneurship: Successfully Launching New Ventures, Sixth Edition, Pearson, 2021.

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

H-High; M-Medium; L-Low

Course designed by	Verified by