RCS - 2026

NEHRU ARTS AND SCIENCE COLLEGE

(AUTONOMOUS)

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

B.Sc. CATERING SCIENCE AND HOTEL MANAGEMENT

Effective from 2026 – 2027

SEMESTER: I – II

NEHRU ARTS AND SCIENCE COLLEGE

(An Autonomous Institution affiliated to Bharathiar University)
(Reaccredited with "A+" Grade by NAAC, ISO Certified
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Nehru Gardens, Thirumalayampalayam, Coimbatore - 641 105, Tamil Nadu.

LEARNING OUTCOME BASED CURRICULUM FRAMEWORK (LOCF)

REGULATIONS

(Undergraduate and Postgraduate Degree Programmes)

With effect from 2026-2027

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

LEARNING OUTCOME BASED CURRICULUM FRAMEWORK
Choice Based Credit System
Regulations with effect from the Academic Year 2026 - 2027

Definition

a) Programme – A course of study leading to the award of a degree in a discipline. (E.g.: B. Sc. / B. Com.)

b) Branch – Discipline of study (E.g. B.Sc. Computer Science).

c) Curriculum – The various courses (subjects) a student must study in a particular branch.

d) Course – The Theory & Practical subject offered under each curriculum.

e) Credit – A unit of measurement based on the duration of the contact hours, content and quality of the subject matter.

1. UG Curriculum

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

2. Eligibility for Admission to the Course

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

3. Duration of the Programme

The UG programme will comprise six semesters with two semesters per academic year, extending over a total duration of three years. Examination shall be conducted at the end of every semester for the respective courses. Each semester has 90 instructional days consisting of 5 teaching hours per working day 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 College 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. Learning Outcome Based Curriculum Framework (LOCF)

A Learning Outcome Based Curriculum Framework (LOCF) is an educational approach that focuses on what students are expected to know, understand, and be able to do after completing a course or program. It emphasizes measurable learning outcomes, student-centered teaching, and continuous assessment.

6. 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 Outcome-Based Curriculum under the Learning Outcomes-based Curriculum Framework (LOCF) is designed to ensure that students achieve clearly defined Programme Outcomes, Programme Specific Outcomes, and Course Outcomes. It promotes student-centered

learning by aligning curriculum, teaching, learning, and assessment with the expected learning outcomes. The curriculum also aims to develop knowledge, skills, values, and lifelong learning competencies that enhance employability, innovation, and responsible citizenship.

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.

7. Course of Study

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

Table 1 : Curriculum Structure: Distribution of Credits and Marks

Part No.	Group	Distribution of Courses	No. of Courses	Credit per sub.	Marks	Credits
I/II/III/ IV	1	Ability Enhancement Courses (AEC)	12 /16	3/2/1	600 / 900	24/36
III	2	Discipline Specific Courses (DSC)	19 / 16	4/3	1825 /1525	73 /61
III	3	Discipline Specific Electives (DSE)	4	4	400	16
III	4	Generic Elective Courses (GEC)	4	3	300	12
III/IV	5	Skill Enhancement Courses (SEC)	8	2/1	375	15
IV	6	Value Addition Courses (VAC)	8	2/1	250	10
Total			**55**		**3750**	**150**

Group 1: ABILITY ENHANCEMENT COURSES (AEC) :

Ability Enhancement Courses (AEC) are courses designed to improve students' essential skills, competencies, and overall personality development. These courses help learners strengthen communication abilities, analytical thinking, language proficiency, environmental awareness, and professional ethics required for academic success and employability.

Table 2 : List of AEC for Programmes with Language and English for Four Semesters:

S. No	Part	Course	Sem.	Marks	Credits
1	**I**	**AEC I:** Language I	I	75	3
2	**II**	**AEC II:** Professional English I	I	75	3
3	**IV**	**AEC III:** Environmental Studies	I	50	2
4	**IV**	**AEC IV:** Introduction to Cyber Security	I	25	1
5	**I**	**AEC V :**Language II	II	75	3
6	**II**	**AEC VI:** Professional English II	II	75	3
7	**IV**	**AEC VII:** – Career Foundation Skills	II	25	1
8	**I**	**AEC VIII :** Language III	III	75	3
9	**II**	**AEC IX:** Communicative English I	III	75	3
10	**IV**	**AEC X** : Basic Tamil - I / Advanced Tamil- I / NME: Consumer Affairs / Gender Sensitization/ Women's Rights	III	50	2
11	**IV**	**AEC XI:** : Employability Enhancement Training	III	25	1
12	**I**	**AEC XII :** Language IV	IV	75	3
13	**II**	**AEC XIII:** Communicative English II	IV	75	3
14	**IV**	**AEC XIV** : Basic Tamil- II / Advanced Tamil- II / General Awareness	IV	50	2
15	**IV**	**AEC XV** – Campus to Corporate	V	25	1
16	**IV**	**AEC XVI :** MOOC – SWAYAM/ NPTEL	VI	50	2
		Total		**900**	**36**

Table 3 : List of AEC for Programmes with Language and English for Two Semesters:

S. No	Part	Course	Sem.	Marks	Credits
1	**I**	**AEC I:** Language I	I	75	3
2	**II**	**AEC II:** Professional English I	I	75	3
3	**IV**	**AEC III:** Environmental Studies	I	50	2
4	**IV**	**AEC IV:** Introduction to Cyber Security	I	25	1
5	**I**	**AEC V :** Language II	II	75	3

6	**II**	**AEC VI:** Professional English II	II	75	3
7	**IV**	**AEC VII:** – Career Foundation Skills	II	25	1
8	**IV**	**AEC VIII** : Basic Tamil - I / Advanced Tamil- I / NME: Consumer Affairs / Gender Sensitization/Women's Rights	III	50	2
9	**IV**	**AEC IX:** : Employability Enhancement Training	III	25	1
10	**IV**	**AEC X** : # @Basic Tamil- II / ##Advanced Tamil- II / General Awareness	IV	50	2
11	**IV**	**AEC XI** – Campus to Corporate	V	25	1
12	**IV**	**AEC XII :** MOOC – SWAYAM/ NPTEL	VI	50	2
		Total		**600**	**24**

(i) 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 Ability Enhancement Course (AEC) - 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 or in the first four Semesters with one examination at the end of each semester.

(ii) Part II: English

The study of Ability Enhancement Course (AEC) - 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 or in the first four Semesters with one examination at the end of each semester.

(iii) Environmental Studies :

This AEC two credit course on Environmental Science offered under Part IV, during Semester I underlines the importance of environment apart from sensitizing students to the dimensions of Environmental problems. The course shall be delivered through the Moodle platform. The Course Mentor shall guide the students in completing the in-house MOOC on *Environmental Studies* uploaded on the Moodle platform. Upon completion of the course, students shall undertake a summative assessment for 50 marks on the same platform. The achievement of learning outcomes shall be further evaluated through various assessment criteria prescribed in the

syllabus, and the same shall be uploaded on the platform. After completing the course, students shall download and submit the Course Completion Certificate. The Course Mentor shall verify the certificates and submit the marks to the Office of the Controller of Examinations (CoE).

(iv) Introduction to Cyber Security :

This Ability Enhancement Course (AEC) introduces students to the fundamental concepts of cyber security and promotes awareness of safe and responsible use of digital technologies. The course equips learners with essential knowledge of cyber threats, online privacy, data protection, cyber ethics, and best practices for secure digital communication. This is a one credit Course offered under Part IV, during Semester I and the assessment shall be a Computer Based Test for 50 marks which is to be converted to 25 Marks.

(v) Career Enhancement Courses:

All UG students shall undergo 3 Placement Training Courses offered by Nehru Corporate Placements and Industrial Relations to enhance their employability skills. These Courses are offered during the semesters II, III and V as Career Foundation Skills, Employability Enhancement Training and Campus to Corporate respectively. 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 under Part IV 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.

(vi) Basic Tamil / Advanced Tamil / Non Major Electives

The Ability Enhancement Course (AEC) under Part IV comprising Basic Tamil, Advanced Tamil, and Non-Major Elective is designed to provide students with the flexibility to choose courses based on their language background and academic interests. These courses aim to strengthen language proficiency, Communication skills, Cultural awareness, and interdisciplinary knowledge

while supporting holistic and multidisciplinary learning. The following guidelines shall be followed for the selection of these Courses.

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 (vi) b and (vi) c Courses shall be through End Semester examination (ESE) for the total marks prescribed. There shall be no Continuous Internal Assessment (CIA). For (vi) a, there shall be a Continuous Internal assessment and no End Semester Examination.

(vii) MOOC – SWAYAM/ NPTEL

Students shall successfully complete one Ability Enhancement Course (AEC) through Massive Open Online Course (MOOC) offered through SWAYAM / NPTEL carrying 2 credits. The course may be completed at any time during Semesters I to V with the prior approval of the Head of the Department (HoD). The successful completion certificate and the marks obtained shall be submitted to the Department and forwarded to the Controller of Examinations (CoE) at the beginning of Semester VI for the award of credits under Part IV. Students who fail to complete the approved MOOC within the stipulated period shall be required to register for an equivalent Self-Study Course prescribed by the Department. Such students shall appear for an End-semester examination for 50 marks conducted at the end of Semester VI, and the credits shall be awarded based on the successful completion of the examination.

Group 2: DISCIPLINE SPECIFIC COURSES (DSC):

Discipline Specific Core Courses (DSC) are the fundamental and compulsory courses that provide students with in-depth knowledge, theoretical understanding, and practical skills in their chosen discipline or subject area. These courses form the academic foundation of a programme and help students develop subject expertise and professional competence. These Core Courses offered under Part III spread across six Semesters which comprises of Theory Courses, Practical Courses and Projects and examination shall be conducted at the end of every semester. During Semester III and Semester V, one industry integrated core Courses shall be offered in each semester.

A student shall take up a project work in Semester VI. 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. 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 of the College. A separate guidelines shall be provided by the BoS Chairman for each discipline as per the recommendations of BoS.

Group 3: DISCIPLINE SPECIFIC ELECTIVE COURSES (DSE):

Discipline Specific Elective Courses (DSE) are specialized courses offered within a student's major discipline that allow learners to choose subjects according to their interests, career goals, and academic needs. These courses provide advanced knowledge and deeper understanding in specific areas of the discipline beyond the core curriculum.

Four Elective courses shall be offered during Semesters IV, V and VI under Part III. The elective Courses shall be chosen from the list of electives prescribed by the concerned Board of Studies and pursued along with the core subjects. Elective I shall be offered during Semester IV, Elective II and III shall be offered during Semester V, and Elective IV during Semester VI for which the examination shall be conducted at the end of every semester.

Group 4: GENERIC ELECTIVE COURSES (GEC):

Generic Elective Courses (GEC) are interdisciplinary courses offered to students outside their main discipline of study. These courses provide opportunities to explore knowledge from other fields, broaden intellectual understanding, and develop diverse skills and perspectives.

In all disciplines, the UG students must study Generic courses under Part III along with the core courses, which would supplement, suit and support the major course of study. GEC is to be offered during the first four semesters of the UG programmes and examination shall be conducted at the end of every semester and the courses shall be governed by the regulations applicable to elective courses.

Group 5: SKILL ENHANCEMENT COURSES (SEC):

Skill Enhancement Courses (SEC) aim to bridge the gap between theoretical knowledge and practical application by enhancing students' workplace readiness, creativity, communication, and problem-solving abilities. They support career development and self-employment opportunities through experiential and competency-based learning.

Table 4 : List of Skill Enhancement Courses

S. No	Part	Course	Sem.	Marks	Credits
1	**III**	**SEC I** :	III	50	2
2	**IV**	**SEC II :** Institutional Training	III	25	1
3	**IV**	**SEC III** : Open Elective Course (Extra Department)	III	50	2
4	**III**	**SEC I**V:	IV	50	2
5	**IV**	**SEC V** :Value Added Course	IV	50	2
6	**III**	**SEC VI:**	V	50	2
7	**IV**	**SEC VII:** Internship	V	50	2
8	**III**	**SEC VIII:**	VI	50	2

(a) Skill Enhancement Courses

(SEC I, IV, VI, and VIII) shall be offered during Semesters I to IV under Part III of the programme. These courses are primarily domain-specific and are designed to strengthen students' practical knowledge, technical competencies, and professional skills relevant to their major discipline. The courses aim to enhance employability, promote experiential learning, and equip students with the skills required for higher studies, entrepreneurship, and the evolving needs of industry and society.

(b) Institutional Training:

Students shall undergo Institutional Training during the summer vacation at the end of Semester II**.** The training shall be of a minimum duration of five days (30 hours) to earn one credit under Part IV. The Department shall guide students in the selection of suitable organizations, industries, or institutions relevant to their programme of study to ensure meaningful training and exposure. Upon completion of the training, students shall submit a training report along with a certificate of completion issued by the organization/institution where the training was undertaken. The Department shall conduct an internal evaluation during Semester III to assess the training report and award the prescribed credit based on the satisfactory completion of the training.

(c) Open Elective Courses (Extra Departmental):

Extra Departmental Open Elective Courses (EDCs) are offered to promote interdisciplinary learning and enable students to acquire knowledge and skills beyond their major discipline. All Undergraduate Programmes shall offer two skill-based Extra Departmental Courses during Semester III, each carrying 2 credits under Part IV. Students may opt for one course offered by any other Department, provided that the course is not offered by their parent Department. The End Semester Examination (ESE) shall be conducted at the end of the semester. There shall be no Continuous Internal Assessment (CIA) for the Extra Departmental Course, and the final grade shall be based solely on the performance in the End Semester Examination.

(d) Value Added Course :

Each Department shall conduct a Value Added Course to their students between Semesters III and IV for 60 hours with 2 credits under Part IV. 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 at the end of semester IV for awarding credits.

(e) Internship:

A Student shall complete Internship during the summer vacation at the end of Semester IV as per the recommendations of BoS concerned. The Duration of Internship shall be minimum 15 days for 60 hours to earn 02 credits under Part IV. The internship Report must be submitted within two weeks after the completion of the Internship. Students should attach a certificate of completion from the company along with the report. There will be an internal review in the Semester V to award the credits.

Group 6: VALUE ADDITION COURSES (VAC):

Value Addition Courses are designed to develop moral values, ethical awareness, social responsibility, and positive attitudes among students. These courses help learners understand the importance of human values, discipline, integrity, compassion, and responsible citizenship in personal, social, and professional life.

Table 5 :List of Value Addition Courses

S. No	Part	Course	Sem.	Marks	Credits
1	**IV**	**VAC I:** Human Values and Yoga Practice	I & II	50	2
2	**IV**	**VAC II:** Human Rights and Constitution of India	II	25	1
3	**IV**	**VAC III** : Fundamentals of Indian Knowledge System	II	25	1
4	**IV**	**VAC IV** – Open Elective Course (Intra School)	IV	50	2
5	**IV**	**VAC V**: Health and Wellness	III &IV	25	1
6	**IV**	**VAC VI**: Entrepreneurship Development and Innovation	IV	25	1
7	**V**	**VAC VII : Extension Activity** - Community Engagement - NCC/ NSS/YRC/ RRC/Sports/ Clubs	VI	50	2
Total				**250**	**10**

a) 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.

b) 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 one credit. One descriptive type test for 25 marks shall be conducted during CIA III and there is no ESE.

c) Fundamentals of Indian Knowledge System:

It is a one credit course on Indian Knowledge System (IKS) offered during Semester II 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 course shall be delivered through the Moodle platform. The Course Mentor will guide the students in completion of the in-house MOOC on *Fundamentals of Indian Knowledge System* uploaded on the Moodle platform. Upon successful completion of the course, students shall undertake a summative

assessment for 50 marks on the same platform. After completing the course, students must download and submit the Course Completion Certificate. The Course Mentor shall verify the certificates and submit the marks to the Office of the Controller of Examinations (CoE).

d) Open Elective Courses (Intra School Courses) :

During Semester IV, list of Open Elective Courses are available 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 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.

e) 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 / Health and Wellness Evaluation Committee along with the mentor. The evaluation should be out of 100 marks, following the required rubrics and is to be converted to 25 marks. This course is offered as per the recommendations of Directorate of Collegiate Education, Tamil Nadu.

f) Entrepreneurship Development and Innovation:

It is a one credit course on Entrepreneurship Development and Innovation offered during Semester IV 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 course shall be delivered through the Moodle platform. The Course Mentor will guide the students in completing the in-house MOOC on *Entrepreneurship Development and Innovation* uploaded on the Moodle platform. Upon successful completion of the course, students shall undertake a summative assessment for 50 marks on the same platform. After completing the course, students must download and submit the Course Completion Certificate. The Course Mentor shall verify the certificates and submit the marks to the Office of the Controller of Examinations (CoE).

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 marks shall be awarded at the end of the Fourth Semester by the Staff- Incharge.

The marks shall be forwarded to the Office of the Controller of Examinations during Semester V. The mark sheet shall reflect the grade corresponding to the marks awarded to the candidates. The grading shall be duly incorporated in the mark sheet issued at the end of the VI Semester. (Students with disabilities who are unable to participate in any of the above activities shall be required to undertake a theoretical assessment in any one of the above areas, and shall be evaluated and certified accordingly.)

8. 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 06 credits.

Table 6: 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 / other notable self-interested areas	1	1
		Total	**06**

Rules: The Students can earn additional credits, if they complete any of the above during the course period (II to V Semesters.) 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 (Scopus / SC I/ WoS)
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 courses.
4. Achievements in Sports / Social Activities / Co curricular / Extra Curricular Activities at University / District / State / National / International levels / other notable self-interested areas can earn one Extra Credit by producing the Certificate.

9. 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. The NCC Officer shall forward the name list with details to the CoE through the Principal, upon completion of each camp for awarding extra credits in the respective Semester.

Table 7: Regulations for Awarding credits to NCC Cadets

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**		

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 8 : Distribution of Marks between End Semester Exam (Theory) and Internal Assessment (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 9 : Distribution of Marks for the Continuous Internal Assessment (Theory - UG)

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. The Course Outcomes shall be evaluated by the Course Teacher as per the guidelines provided in the OBE Manual.

Table 10 : Distribution of marks between End Semester Exam (Practical) and Internal Assessment (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 11 : Distribution of marks for the Continuous Internal Assessment (Practical - UG)

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**

16. Observation Notebook & Regularity

The laboratory observation notebook shall be maintained neatly and updated regularly during laboratory hours. All experiments must be recorded in the prescribed format with accurate observations, calculations, and results, duly authenticated by the Course Teacher. Marks shall be awarded based on regularity, completeness, correctness of entries, and understanding of the experiment. Late submission, incomplete records or unauthenticated work shall lead to deduction of marks.

Table 12 : 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 13 : Distribution of marks for Project and Viva Voce examinations / Industrial Training / Institutional Training (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 14 : Distribution of marks for the Internal Assessment in Project / Industrial Training / Institutional Training (UG programmes)

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 15 : Distribution of marks for the External Examination in Project / Industrial Training / Institutional Training (UG programmes)

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

S. No.	Subject	Total Marks
1.	Environmental Studies	50
2.	Introduction to Cyber Security	25
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	**400**

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 17 : 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.	Extra Departmental Open Elective Course	50
4.	Intra School Open Elective Course	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 150 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 18 : 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 19 : Classification of performance of Students based on the Cumulative Grade Point 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

Grades shall be declared as follows **for Part I or Part II or Part III** for a candidate who passes all the examinations in Part I to Part V securing the relevant CGPA.

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 150 credits.

iii. Has successfully completed the prescribed Internship/ Institutional Training / Project 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 syllabi and OBE pattern 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 Enhancement Courses

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 OTS

Pattern for Continuous Internal Assessment III and 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 (3), K4 (3)	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 Courses like,

a) **Environmental Studies, Introduction to Cyber Security, Indian Knowledge System & Entrepreneurship Development and Innovation** - The exam shall be conducted for 50 marks (MCQ) in Online mode and converted to 25 marks.

b) **Human Rights and Constitution of India** - Examination time shall be descriptive type for **2 hours with maximum of 25 marks**. The pattern shall be 5 out of 10 Questions each carrying 5 marks.

c) **Human Values & Yoga Practice** - Examination time for Human values 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

(Affiliated to Bharathiar University Reaccredited with "A+" Grade by NAAC,
ISO 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

LOCF - Scheme of Examination (UG)

Programme: B.Sc. Catering Science and Hotel Management

Programme Code: UCH

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

Semester	Part	Course Code	Name of the Course	Instructional Hours	Duration of Examination	Examination Marks			Credits
						CIA	ESE	Total	
I	I	26U1FCH101	**AEC I :** Le Français Pour L'hôtellerie Et Restauration – I	4	3	20	55	75	3
	II	26U2ENG101	**AEC II:** Professional English – I	4	3	20	55	75	3
	III	26U3CHC101	**DSC I:** Foundation Cookery	5	3	25	75	100	4
		26U3CHC102	**DSC II:** Food and Beverage Service	4	3	25	75	100	4
		26U3CHP103	**DSC III:** Foundation Cookery Practical	5	3	40	60	100	4
		26U3CHA101 / 26U3CHA102	**GEC I :** Accommodation Operations / Travel and Tourism Operations	5	3	20	55	75	3
	IV	26U4ENV101	**AEC III:** Environmental Studies	1	3	50	-	50	2
		26U4BCS102	**AEC IV:** Introduction to Cyber Security	1	2	25	-	25	1
		26U4HVY201	**VAC I:** Human Values and Yoga Practice	1	-	-	-	-	-
				30				600	24

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

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

CHAIRMAN

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 - 641 105

Course Code	Title		
26U1FCH101/ 24U1FCH101	AEC I: Le Français Pour L'hôtellerie et Restauration –I		
Semester : I	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective	Concepts and methodologies to analyze and understand interaction between social and environmental processes.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		

Course Outcomes		BTL	Assessment Methods
CO 1	Know to differentiate infinitive, indicative and imperative of the verb and recall grammar.	K4	Assignment
CO 2	Learn adverbs, Pronom en, COD	K3	
CO 3	Learn COI and pronominal verbs	K3	Spelling Test
CO 4	Acquire knowledge on French Cuisine	K3	
CO 5	Comprehend and write dialogues (In restaurant)	K4	Verbal Test

Offered by	Department of French

Course Content	Instructional Hours / Week : 4

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

IV	• Le Corps • La tenue Professionnelle (Page no : 26 to 27)	1	4
		Instructional Hours	**12**
Learning Activity: Comprehensive Writing			
V	• Suivez les Consignes • Les salades et les de fruits (Page no : 28 to 32)	1	5
		Instructional Hours	**12**
Learning Activity: Translating simple sentences			
		Total Hours	**60**

Text Books	En cuisine – Jérôme Cholvy (Unit 1 to 3)
Reference Books	Larousse – Dictionnaire bilingue Edition 2 Hachette Marianne Durand (2006)
Web. URLs	Lingua.com, Duolingo App, Learn French by podcast (spotify app)

Tools for Assessment (20 Marks)

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

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman

Course Code	Title		
26U2ENG101	AEC II : Professional English – I		
Semester : I	Credits : 3	CIA : 20 Marks	ESE : 55 Marks

Course Objective	To strengthen English language competence through literature-based learning, grammar instruction, vocabulary development, and communicative activities, enabling effective participation in academic, professional, and social contexts.
Course Category	Skill Development
Development Needs	Global / National / Regional
Course Description	This course **e**nhances communication competence through literary studies, grammar practice, vocabulary enrichment, and writing skills for diverse contexts.

Course Outcome		BTL	Assessment Methods
CO 1	Explain and interpret the themes, ideas, and language features of prose texts while applying parts of speech and sentence structures effectively in communication.	K3	Quiz
CO 2	Interpret poetic themes and literary devices and apply appropriate tenses, homonyms, and homophones in spoken and written communication.	K3	
CO 3	Analyze characters, plot, and narrative techniques in short stories and demonstrate effective storytelling using appropriate sentence patterns and vocabulary.	K3	Assignment
CO 4	Analyze dramatic elements in one-act plays and employ correct voice structures, idioms, and phrases in communicative contexts.	K4	Group Project
CO 5	Develop professional writing skills using appropriate language conventions.	K4	

Offered by: English **SDG: 4,8**

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

Unit	Description	Text Book	Chapters
I	**Prose:** Charles Lamb: Dream Children: A Reverie Jesse Owens: My Greatest Olympic Prize **Grammar:** Parts of Speech, Types of Sentence **Vocabulary:** Word formation (prefixes & suffixes)	**1**	01 - 19
	Instructional Hours		**12**
Learning Activity: Think–Pair–Share			
II	**Poetry:** William Wordsworth – Solitary Reaper W. B. Yeats - The Ballad of Father Gilligan **Grammar: Tenses** **Vocabulary:** Homonyms & Homophones	1	20 - 32
	Instructional Hours		**12**
Learning Activity: Visual Interpretation			

III	**Short Story** O. Henry – The Gift of Magi R K Narayan – An Astrologer's Day **Grammar:** Sentence Patterns **Vocabulary: Single word Substitution**	1	33 - 51
		Instructional Hours	**12**
Learning Activity: Story Narration			
IV	**One Act Play:** Saki – Villa for Sale Percival Wilde – The Hour of Truth **Grammar:** Voices **Vocabulary:** Idioms & Phrases	1	52 - 79
		Instructional Hours	**12**
Learning Activity: Role Play			
V	Writing Skills Letter Writing (Formal & Informal), Email Writing, Advertisement, Report Writing and Hints Developing	1	80 - 87
		Instructional Hours	**12**
Learning Activity: Mock interview			
		Total Hours	**60**

Text Books	Professional English I – Compiled by the department of English, NASC
Reference Books	1. English Grammar in Use Raymond Murphy, *English Grammar in Use*, 5th Edition, Cambridge University Press, Cambridge, 2019. 2. Practical English Usage Michael Swan, *Practical English Usage*, Oxford University Press, Oxford, 2016
Web. URLs	1. British Council Learn English: https://learnenglish.britishcouncil.org **2.** Cambridge English: https://www.cambridgeenglish.org

Tools for Assessment (20 Marks)

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

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman

Course Code	Title		
26U3CHC101/ 25U3CHC101	**DSC I: Foundation Cookery**		
Semester : I	**Credits: 4**	**CIA : 25 Marks**	**ESE : 75 Marks**
Course Objective	Enabling students to acquire theoretical knowledge of Attitudes, Methods of Preparing, Method of Cooking, Mixing of Ingredient, Basic food commodities & HACCP in Kitchen.		
Course Category	Entrepreneurship		
Development Needs	Local / Regional / Global		
Course Description	Enable the students to know the basics of cookery and characteristics of raw ingredients which make the dishes delicious to meet the world standard.		

Course Outcomes		BTL	Assessment Methods
CO 1	Acquire knowledge on hygiene, kitchen organization, and safe fuel usage	K3	Assignment
CO 2	Apply kitchen equipment handling, knife skills, safety, and cooking principles	K3	Activity Based Assessment
CO 3	Attain knowledge on food commodities in selecting, storing, and preparing ingredients	K3	Assignment
CO 4	Analyze food preparation techniques and mixing methods for quality outcomes	K4	Activity Based Assessment
CO 5	Accomplish cooking techniques using heat methods for safe quality food	K3	Quiz

Offered by	Catering Science and Hotel Management	**SDG :** 3, 7, 12

Course Content	**Instructional Hours / Week : 5**

Unit	Description	Text Book	Chapters
I	**Introduction to Professional Cookery-**Origin of Cooking, Attitudes and behavior in the kitchen. **Hygiene** – Personal Hygiene, Kitchen Uniform, Kitchen Hygiene. **Hazard Analysis & Critical Control point** Definition, Aims, and Objectives. **Kitchen Organization** - Introduction, Classical Brigade. (Organizational chart for large hotel), Kitchen Layout, **Satellite Kitchen** - Roles of Executive Chef, Duties and Responsibilities of various chefs **Cooking Fuels**- Various fuels used in kitchen, Advantages & Disadvantages	**1**	**1**
		Instructional Hours	**15**
Learning Activity : HACCP Application Exercise			
II	**Kitchen Equipment**-Introduction, Points to be consider before purchasing equipment's, Classification of kitchen Equipment with examples (Utensils, Small, Large & mechanical equipment) Care & Maintenance, Safety Procedure. **Introduction to Cookery**-Aims and Objectives of Cooking Food, Effect of Cooking on Carbohydrates, Protein, Minerals, and Vitamins. **Knives** – Types, Skills. **Cutting Board**-Types, Uses	1	9
		Instructional Hours	**15**
Learning Activity: Hands-on Practice Session			
III	**Food Commodities: Raw Ingredients-** Cereals, Pulses, Nuts, Herbs, Spices & Condiments. **Sugar**-Types & Uses. **Fats & Oils**- Meaning with examples, Types, Uses, factors for shortenings. **Egg**-Storage, Uses,	1	3

	Characteristics. **Sal**t-Uses **Liquid**-Water, Stock, Milk & Fruit Juices-Uses**. Dairy Products**-Cream, Yoghurt – Meaning**,** Uses, Types. **Cheese** - Manufacturing Process, Uses, Types. Sweetening, Flavoring, Thickening (Indian thickening agent), Raising, Coloring, and Seasoning-Uses & examples.		
		Instructional Hours	**15**
Learning Activity: Experiential Learning on handling of Ingredients			
IV	**Methods of Preparing food (Mise – en - place)** Washing, Peeling & Scraping, Pairing, Grating, Grinding, Mashing, Sieving, Milling, Steeping, Centrifuging, Emulsification, Evaporation, Homogenization, Blanching, Shredding, Chopping, Slicing, Dicing, Slitting. **Cutting** - (Julienne, Brunoise, Macedoine, 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	**15**
Learning Activity: Experiential Learning on Different Cutting and Mixing Food.			
V	**Cooking Techniques** - Conduction, Convection, and Radiation Meaning. **Methods of Cooking food** - Boiling, Simmering Poaching, Blanching, Stewing , Steaming, Baking, Grilling, Broiling, Tossing, Braising, Sautéing, Frying (Deep Fry & Shallow fry), Roasting (Pot, Spit & oven), Microwave, Paper Bag Cooking, Infrared Cooking	1	5
		Instructional Hours	**15**
Learning Activity : Expeditionary Learning on Cooking Foods			
		Total Hours	**75**

Text Books	1. Krishna Arora, **Theory of Cookery**, Frank House & Co Ltd, Fourth Edition, 2008. 2. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery**, ELST Hodder & Stoughton, Eleventh Edition, 2004.
Reference Books	1. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Longman Pvt Ltd, Fifth Edition, 2010. 2. Victor Ceserani, Ronald Kinton & David Fosket, **Theory of Catering**, ELSTH odder & Stoughton, Eleventh Edition, 2006.

Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Assignment	Activity Based Assessment	Quiz	Total
5	5	6	3	3	3	25

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHC102 / 25U3CHC102	DSC II : Food and Beverage Service		
Semester : I	Credits: 4	CIA : 25 Marks	ESE : 75 Marks
Course Objective	Enabling students to acquire theoretical knowledge on the role of Food and Beverage service department , its outlets the menu and its service styles, Personal Attitudes, and various aspects of restaurant operations.		
Course Category	Employability		
Development Needs	Regional		
Course Description	Provides knowledge on menu and its types, Basics Etiquettes of service personal and rules to be followed in service industry.		

Course Outcomes		BTK	Assessment Methods
CO 1	Knowledge on food service principles in operations, organization, and staff responsibilities	K3	Assignment
CO 2	Acquire skill on food service equipment and service styles in restaurant operations	K3	Activity Based Assessment
CO 3	Knowledge on menu planning principles considering balance, courses, and service requirements	K4	Assignment
CO 4	Apply service procedures for order taking, billing, and guest handling	K3	Activity Based Assessment
CO 5	Impart knowledge on room service procedures for order handling, service, and billing	K3	Quiz

Offered by	Catering Science and Hotel Management	SDG: 3, 8, 12

Course Content	Instructional Hours / Week : 4

Unit	Description	Text Book	Chapters
I	**Introduction to Food and Beverage Service:** Introduction to Food service industry. Sectors of Food service industry. Types of Food and Beverage outlets and their characteristics. Functions of food and beverage Service department. Organization of food and beverage service department. Duties and responsibilities of Food service personal. Qualities required for food service staff.	1	1
	Instructional Hours		12
Learning Activity: Field Visit / Observation			
II	**Food Service Equipment:** Cutlery, Crockery, Glassware, Tableware, Disposables and trolleys. Ancillary Sections, **Styles of food service:** Table service, English Service, Silver Service, American Service, French Service, Russian Service. Factors influencing styles of service. Mis en Place, Mis en Scene.	1	9
	Instructional Hours		12
Learning Activity: Hands-on table setup using cutlery, crockery, and glassware			
III	**Menu:** Types of Menu. Planning of Menu. Points to be considered while planning the Menu. Balancing a Menu. French Classical Courses. Cover, Types of cover, and Accompaniments. Table Manners.	1	13
	Instructional Hours		12
Learning Activity: Practice of cover laying and accompaniments			
IV	**Rules to be considered while waiting at a table**: Order taking procedure, KOT. Writing of KOT. Placing an order. Checking Systems. Order of service, Presentation and settling of bills.	1	4

	Breakfast: Types - Continental, English and Indian Breakfasts and cover laying. Brunch and Afternoon Tea, High Tea and Reception Tea. Service of Brunch in restaurant. Handling Situation.		
		Instructional Hours	12
Learning Activity: Role play on order taking and guest interaction			
V	**Room Service**: Location and equipment's required. Room service trays and trolleys. Room service procedure. Order taking for room service. Execution of Room service orders. Other services. Service of alcoholic beverages in room. In room facilities. Room service desk. Logbooks maintained in Desk. Clearance and settlement of bill. Uses of liquor trolley, display cards in room service.	2	1
		Instructional Hours	12
Learning Activity: Demonstration of tray and trolley setup			
		Total Hours	60

Text Books	1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, **Food & Beverage Service**,Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.
Reference Books	1. Sudhir Andrews, **Food & Beverage Service Training manual,** Tata Macgraw hill, 2009. 2. Mahendra Singh Negi, **Training Manual for Food and Beverages Service,** I. K. International Publishing House Ltd 2017. 3. S.N. Bagchi, Anita Sharma, **Text book of Food & Beverage Service,** Rajiv Jain forAman Publication, Third Edition, 2006.

Tools for Assessment (25 Marks)

CIA I	CIA II	CIA III	Assignment	Activity Based Assessment	Quiz	Total
5	5	6	3	3	3	25

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHP103	DSC III : Foundation Cookery Practical		
Semester : I	Credits : 4	CIA : 40 Marks	ESE : 60 Marks
Course Objective	To impart basic preparation of South Indian cuisine.		
Course Category	Entrepreneurship		
Development Needs	Global		
Course Description	Developing the skills and professionalism and also innovative thinking in food production, plating and garnishes.		

Course Outcomes		BTL	Assessment Methods
CO 1	Acquire knowledge on identification skills for food commodities, equipment, and kitchen utensils	K3	Personal Hygiene and Grooming
CO 2	Understanding menu planning, work scheduling, and indent preparation in kitchens	K3	Menu Knowledge
CO 3	Apply methods of vegetable cutting, cooking, and mixing techniques for food preparation	K3	Plan of Work / Menu Preparation and Presentation
CO 4	Skill on preparation techniques for rice, breads, dhal, and gravy varieties	K4	
CO 5	Able to preparation of salads, sweets, and balanced Indian meal production	K3	

Offered by	Catering Science and Hotel Management	SDG: 2, 3, 12
Course Content		Instructional Hours / Week : 5

List of Exercise

Exercise 1: **Identification of Commodities & Equipment**

Basic (K1/K2): Identify and list food commodities, equipment, utensils

Intermediate (K3/K4): Classify and demonstrate proper usage of equipment

Advanced (K5/K6): Evaluate and select suitable equipment for kitchen tasks

Exercise 2: **Menu Planning & Indent Sheet**

Basic (K1/K2): Describe menu types and components

Intermediate (K3/K4): Prepare menu, plan work, and indent sheet

Advanced (K5/K6): Design balanced menu considering cost and nutrition

Exercise 3: **Cutting, Preparation & Cooking Techniques**

Basic (K1/K2): Identify types of cuts and cooking methods

Intermediate (K3/K4): Demonstrate vegetable cuts and cooking techniques

Advanced (K5/K6): Evaluate techniques for quality and presentation

Exercise 4: **Indian Main Course Preparation (Rice, Biryani, Breads, Dhal, Gravy, Dry dishes)**

Basic (K1/K2): List ingredients and preparation steps

Intermediate (K3/K4): Prepare dishes using appropriate techniques

Advanced (K5/K6): Design complete meal with balanced menu and presentation

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

Basic (K1/K2): Identify ingredients and types

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

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

	Instructional Hours 75
Text Books	1. Victor Ceserani, Ronald Kinton & David Foskett, **Practical Cookery** ELST Hodder & Stoughton, Eighth Edition, 1995. 2. Philip E. Thangam, **Modern Cookery**, Vol-I,Orient Longman Pvt Ltd, Fifth Edition, 2003.
Reference Books	1. The Culinary Institute of America**, The Professional Chef**, JohnWeily & Sons, Seventh Edition, 1996. 2. Graham Dodgshun & Michel Peters, Sireesh Saxena, **Cookery for the Hospitality Industry**, Cambridge University Press, Fifth Edition, 2008. 3. Philip E. Thangam, **Modern Cookery**, Vol-II, Orient Longman Pvt Ltd, Fifth Edition, 2003.

Tools for Assessment (40 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation	Personal Hygiene and Grooming	Test 1	Test 2	Observation Note Book	Total
5	5	5	10	10	5	40

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHA101 / 25U3CHA101	GEC I (A): Accommodation Operations		
Semester : I	Credits: 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective	The student will be able to comprehend the Functions, housekeeping inventories, Guest Rooms and Public areas Cleaning process, laundry operations, Planning Housekeeping Operations and Budgeting.		
Course Category	Employability / Skill Development		
Development Needs	Local / Regional / Global		
Course Description	To make world class professional in maintaining hotel, resorts and guest houses in hygienic and appealing environment.		

Course Outcomes		BTL	Assessment Methods
CO 1	Knowledge on Housekeeping Organization and its functions	K3	Assignment
CO 2	Able to operate the cleaning equipment's and handling of cleaning agents	K3	Activity Based Assessment
CO 3	Acquire knowledge on guestroom servicing procedures ensuring cleanliness, safety, and guest satisfaction	K4	
CO 4	Knowledge on laundry operations, safety measures, and pest control procedures.	K3	Assignment
CO 5	Able to know Housekeeping planning, budgeting, and training for efficient operational management	K3	Quiz

Offered by	Catering Science and Hotel Management	SDG: 3, 8, 12
Course Content		Instructional Hours / Week : 5

Unit	Description	Text Book	Chapters
I	**Introduction to Housekeeping Department:** Importance, Responsibilities, Organizational Structure, Duties and Responsibilities of housekeeping personnel. Personal Attributes of Housekeeping Staff.	1	2
	Functions of Housekeeping Department Layout of Housekeeping department, Coordination with other departments. Control Desk – Role, types of registers and files maintained.	2	6
		Instructional Hours	**15**
Learning Activity: Preparation of organizational chart and department layout			
II	**Housekeeping Inventories:** Cleaning equipment (Manual & Electrical) – selection, use, care and maintenance. Cleaning agents – classification, use, care and storage;	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	**15**
Learning Activity: Hands-on practice with cleaning equipment and agents			
III	**Hotel Guestrooms:** Types of guestrooms, Guest Room Status, Guest floor rules, Guest floor reportable. Placement of Guest Supplies. Cleaning a Guestroom, Departure room. Servicing a vacant room, VIP rooms. Dealing with under repair rooms, Turn-	1	9
		1	10

	down service, and Second service. **Cleaning Public Areas:** Entrances, Lobbies, Front Desk, Elevators, Staircases, Guest Corridors, Public restrooms, Banquet halls, Dining rooms, Leisure Areas.	1	12
		Instructional Hours	**15**
Learning Activity: Practical cleaning of guest rooms and public areas			
IV	**Laundry:** Types of Laundries, Laundry Equipment and Agents, The Laundry Process, Stain Removal, Valet Service – Procedure for Collecting and delivering guest laundry. **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 hiring contract Providers	1 2 1 1	17 11 22 4
		Instructional Hours	**15**
Learning Activity: Demonstration of laundry processes and stain removal techniques			
V	**Planning Housekeeping Operations:** Area inventory list, Frequency schedules, Performance Standards, Productivity standards, Equipment and Operating Supply Inventory Level, Training – Benefits & Types of training. **Budgeting:** Types of Budgets, Housekeeping Expenses.	1 1	5 15
		Instructional Hours	**15**
Learning Activity: Housekeeping Operations and Budget planning exercise			
		Total Hours	**75**

Text Books	1. G. Raghubalan, Smritee Raghubalan, **Hotel Housekeeping Operations and Management,** Oxford University Press, Second Edition, 2009. 2. Sudhir Andrews, **Hotel Housekeeping Management & Operations,** Tata Mc Graw – Hill Publishing Company Limited, First Edition, 2007.
Reference Books	1. S.K. Kaushal, S.N. Gautam, **Accommodation Operations Management,** Frank Bros.&Co.(Publishers) Ltd., First Edition, 2006 2. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998.

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Activity Based Assessment	Quiz	Total
4	4	5	2	2	3	20

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by
B. TAMILSELVAN	R. PRAHADEESWARAN

Course Code	Title		
26U3CHA102	GEC I (B): Travel and Tourism Operations		
Semester : I	Credits: 3	CIA : 20 Marks	ESE : 55 Marks
Course Objective	The Students will be able to understand the concepts, importance, functions of travel agencies and tour operators, Tourism products, transportation systems, sustainable tourism and hospitality linkages.		
Course Category	Employability		
Development Needs	National / Global		
Course Description	This course introduces students to the fundamentals of travel and tourism operations with emphasis on tourism industry structure, travel agencies, tour operations, transportation systems, itinerary planning, tourism marketing, and sustainable tourism practices.		

Course Outcomes		BTL	Assessment Methods
CO 1	Able to Know concepts, types, and importance of tourism industry.	K3	Assignment
CO 2	Demonstrate knowledge of travel agency and tour operations.	K3	Activity Based Assessment
CO 3	Identify tourism products and transportation systems used in tourism.	K4	
CO 4	Apply itinerary planning and tourism marketing techniques.	K3	Assignment
CO 5	Analyze sustainable tourism practices and hospitality industry relationships.	K3	Quiz

Offered by	Catering Science and Hotel Management	SDG: 4, 8, 11, 12

Course Content	Instructional Hours / Week : 5

Unit	Description	Text Book	Chapters
I	**Introduction:** Meaning and Definition of Tourism, Components of Tourism, Types of Tourism - Domestic Tourism, International Tourism, Inbound and Outbound Tourism. Forms of Tourism - Cultural Tourism, Medical Tourism, Eco Tourism and Adventure Tourism. Importance of Tourism Industry and Tourism Organizations.	1 2	1, 2 1
		Instructional Hours	**15**
Learning Activity: Tourism classification chart preparation			
II	**Travel Agency and Tour Operation:** Meaning and Functions of Travel Agency, Types of Travel Agencies, Tour Operators and Their Functions, Tour Packages and Types, Travel Documentation – Passport, Visa, Travel Insurance and Customer Handling in Tourism Industry.	1 2	6 4, 5
		Instructional Hours	**15**
Learning Activity: Group Leaning Activity on Travel Agency Functions			
III	**Tourism Products:** Characteristics, Natural and Man-made Attractions, Accommodation Facilities in Tourism, Transportation Systems - Air Transport, Rail Transport, Road Transport and Water Transport. Role of Transport in Tourism Development	1 2	7, 8 6
		Instructional Hours	**15**
Learning Activity: Group presentation on tourism products			

IV	**Tour Planning and Costing:** Meaning and Importance of Itinerary, Types of Itinerary, Steps in Itinerary Planning, Basics of Tour Costing, Tourism Marketing Concepts, Advertising and Promotion, Digital Marketing in Tourism.	1 2	10 7,8
		Instructional Hours	**15**
Learning Activity: Tour itinerary preparation			
V	**Sustainable Tourism**: Concepts, Responsible Tourism Practices, Eco-friendly Tourism Operations, Tourism and Hospitality Relationship, Role of Hotels in Tourism Promotion Career Opportunities in Tourism Industry, Future Trends in Tourism.	1 2	11, 12 10
		Instructional Hours	**15**
Learning Activity: Career guidance discussion			
		Total Hours	**75**

Text Books	1. A.K. Bhatia – **Tourism Development: Principles and Practices** Sterling Publishers Pvt. Ltd., Revised Edition, June 2022. 2. Pran Nath Seth – **Successful Tourism Management** Sterling Publishers Pvt. Ltd., Reprint Edition, January 2021.
Reference Books	1. Biswanth Gosh, **Tourism & travel management**, Vikas Publishing House, Second Edition, 2008. 2. Christopher Holloway, **Business of tourism,** Elsevier Publisher, Second Edition, 2006.

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Activity Based Assessment	Quiz	Total
4	4	5	2	2	3	20

Mapping

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO3	PSO4	PSO 5
CO1	H	L	M	M	L	M	L	M	H	M	L	H	L
CO2	M	H	H	L	M	L	M	M	H	H	M	H	M
CO3	M	M	M	M	L	M	L	M	M	H	L	M	M
CO4	H	H	H	L	M	L	M	M	H	H	M	H	H
CO5	H	M	M	H	M	H	H	H	H	M	M	H	H

H-High; M-Medium; L-Low

Course designed by	Verified by
B. TAMILSELVAN	R. PRAHADEESWARAN

Course Code	Title	
26U4ENV101	AEC III - Environmental Studies	
Semester : I	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

Course Objective	This course enables the students to recognize the interconnectedness of multiple factors in Environmental challenges and communicate clearly and competently matters of environment concern.
Course Category	Employability
Development Needs	National & Global

Course Outcomes		BTL	Assessment Methods
CO 1	Understand key concepts from economic, political, and social analysis as they pertain to the design and evaluation of environmental policies and institutions	K3	Album Preparation
CO 2	Understand concepts and methods from ecological and physical sciences and their application in environmental problem solving.	K3	Album Preparation
CO 3	Solve the ethical, cross-cultural, and historical context of environmental issues and the links between human and natural systems.	K3	Group Discussions
CO 4	Demonstrate an understanding of environmental sustainability through Sustainable Development Goals, resource conservation, waste management, and community participation in addressing environmental issues	K4	Group Discussions
CO 5	Apply systems concepts and methodologies to analyse and understand interactions between social and environmental processes.	K4	Field visit & Report

SDG :13, 14, 15

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

Unit	Description	Text Book	Chapters
I	**Natural Resources:** Forest resources, Water resources, Mineral resources, Food resources, Energy resources and Land resources.	1	2
		Instructional Hours	**3**
Learning Activity : Video lectures from In-house MOOC			
II	**Ecosystems:** Concept of an ecosystem, Structure and function; Introduction, types, characteristic features, structure and function of ecosystem - Forest ecosystem, Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, oceans, estuaries). **Activity: Prepare an album on types of Ecosystem**	1	3
		Instructional Hours	**3**
Learning Activity : Video lectures from In-house MOOC			
III	**Environmental Pollution:** Definition Causes, effects and control measures of Air pollution, Water pollution, Soil pollution, Marine pollution and Noise pollution, Solid waste management. **Activity: Discuss the solutions for water pollution**	1	5
		Instructional Hours	**3**
Learning Activity : Group Discussion			

IV	**Social Issues and the Environment:** Water conservation, rain water harvesting, watershed management, Environmental ethics - Issue summits' and possible solutions and Public awareness. Introduction to the Sustainable Development Goals - Resource conservation and waste management - Environmental awareness and community participation. **Activity: Identify and analyse a Social Issue and an Environment issue in your locality.**	1 4	6 4,7,10,11
		Instructional Hours	**3**
Learning Activity : Group Discussion			
V	**Disaster Management:** Floods, Earthquakes, Cyclones, Landslides: From management to mitigation of disasters: Themain elements of a mitigation and measures of strategy: Floods, Earthquakes, Cyclones and Landslides	3	16
		Instructional Hours	**3**
Learning Activity: Group Discussion			
Field Work: Visit to local area to document Environmental assets (River / Forest / Grass land / Mountain), Visit to local polluted site (Urban / Rural /industrial / Agricultural), Study of common plants, insects, birds, Study of simple ecosystem: Pond, River, Hill slopes.			
		Total Hours	**15**

Text Book(s)	1. Shashi Chawla. A Text Book of Environmental Studies, Tata McGraw-Hill, 2012. 2. In-house MOOC for 'Environmental Studies' developed by Nehru Arts and Science College and hosted through Moodle platform 3. From UGC website: https://www.ugc.ac.in/oldpdf/modelcurriculum/env.pdf 4. Sustainable Economic Development & Environment, Raj Kumar Sen, Kartik C.Roy, Atlatic Publishers & Distributors Pvt Ltd,2021

Tools for Assessment (50 Marks)

Ecosystem Album Preparation	Field visit and report submission	Group discussions about issues related to their locality / about Disaster Management	Quiz	Total
10	10	5	25	50

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by

Course Code	Title	
26U4BCS102	AEC IV: Introduction to Cyber Security	
Semester : I	Credit : 1	CIA : 25 Marks
(Common to all UG Programmes)		
Course Objective	To introduce the basic concepts of cybersecurity and create awareness about cyber threats, attacks, security mechanisms, legal aspects, and professional opportunities, enabling students to develop safe and responsible use of digital systems.	
Course Category	Skill Development	
Development Needs	Global	
Course Description	To provide an introduction to cyber security concepts, cyber crimes, mobile and wireless security, cyber attack tools and techniques, and safe digital practices for secure use of digital systems.	

Course Outcomes		BTL	Assessment Methods
CO 1	Understand the basic concepts of cybersecurity, issues and challenges associated with it.	K2	Quiz
CO 2	Understand the cyber crimes, their nature and legal remedies.	K2	
CO 3	Appreciate various privacy and security concerns on online Social media and understand the reporting procedure of inappropriate content.	K4	Practical Demonstration
CO 4	Familiar with various digital payment modes and related cyber security aspects, RBI guidelines and preventive measures against digital payment frauds.	K4	
CO 5	Understand the basic security aspects related to Computer and Mobiles	K3	

SDG : 4, 8,9

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

Unit	Description	
I	**Unit I : Basics of Cyber Security** Introduction to Cyber Security – Need for Cyber Security – Internet Infrastructure for data transfer and governance - Defining Cyber Space- Regulation for Cyber Space - Cyber Security terminology - The CIA Triads - Types of Cyber attackers - Issues and challenges in Cyber Security	
	Instructional Hours	**3**
Learning Activity: Case study discussion on recent cyberattacks		
II	**UNIT II : Cyber Crime and Cyber law** Classification of cyber crimes- Common cyber crimes- cyber crime targeting computers and mobiles, cyber crime against women and children, financial frauds, social engineering attacks, malware and ransomware attacks, zero day and zero click attacks- Reporting of cyber crimes- Remedial and mitigation measures -Legal perspective of cyber crime IT Act 2000 and its amendments.	
	Instructional Hours	**3**
Learning Activity: Checklist for reporting cyber crime at Cyber crime Police Station, reporting online, Reporting phishing emails		

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

Assessment: Computer Based Test for 50 Marks to be converted to 25

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman

NEHRU ARTS AND SCIENCE COLLEGE

(Affiliated to Bharathiar University Reaccredited with "A+" Grade by NAAC,
ISO 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

LOCF - Scheme of Examination (UG)

Programme: B.Sc. Catering Science and Hotel Management

Programme Code: UCH

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

Semester	Part	Course Code	Name of the Course	Instructional Hours	Duration of Examination	Examination Marks			Credits
						CIA	ESE	Total	
II	I	26U1FCH202	**AEC V:** Le francais pour L'hotellerie et restauration – II	4	3	20	55	75	3
	II	26U2ENG202	**AEC VI:** Professional English II	4	3	20	55	75	3
	III	26U3CHC204	**DSC IV:** Continental Cookery	5	3	25	75	100	4
		26U3CHP205	**DSC V:** Continental Cookery Practical	5	3	40	60	100	4
		26U3CHP206	**DSC VI:** Non Alcoholic Beverage Service Practical	5	3	40	60	100	4
		26U3CHA203	**GEC II (A):** Accommodation Operations Practical	4	3	30	45	75	3
		26U3CHA204	**GEC II (B):** Communication Skills and Personality Development	4	3	20	55	75	3
	IV	26U4IKS203	**VAC III**: Fundamentals of Indian Knowledge System	1	2	25	-	25	1
		26U4HVY201	**VAC I:** Human Values and Yoga Practice	1	3	50	-	50	2
		26U4HRC202	**VAC II:** Human Rights and Constitution of India	1	2	25	-	25	1
		26U4SEC201	**AEC VII:** – Career Foundation Skills	-	2	25	-	25	1
				30				**650**	**26**

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

Elective Papers	Course Code	Group	Name of the Course	Semester	Hours	Marks	Credits
Generic Elective Course - II	26U3CHR203	A	Accommodation Operations Practical	II	4	75	3
	26U3CHA204	B	Communication Skills and Personality Development	II	4	75	3

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 - 641 105

Course Code	Title		
26U1FCH202	Part–I: Le Français Pour L'hôtellerie Et Restauration –II		
Semester: II	Credits:3	CIA :20 Marks	ESE :55 Marks
(B.Sc. Catering Science and Hotel Management)			
Course Objective	Concepts and methodologies to analyse and understand interaction between social and environmental processes.		
Course Category	Skill Development		
Development Needs	Global		
Course Description	Improved accuracy & quality, improved communication		

Course Outcomes		BTL	Assessment Methods
CO1	Know to differentiate infinitive, indicative and imperative of the verb and Recall grammar.	K3	Quiz
CO2	Learn adverbs, pronom,en,COD	K4	
CO3	Learn COI and pronominal verbs	K3	Assignment
CO4	Acquire knowledge on French cuisine	K3	
CO5	Comprehend and write dialogues (In restaurant)	K4	Seminar

Offered by Department of French **SDG: 4,8**

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

Unit	Description	Text Book	Chapters
I	• Mode d'emploi • La Vaisselle • Le service (Page no : 34 to 39)	1	1
		Instructional Hours	12
Suggested Learning Methods: Worksheet			
II	• Cuture Gastronomique • Les premiers travaux (Page no : 40 to 44)	1	2
		Instructional Hours	12
Suggested Learning Methods :Kahoot Quiz			
III	• Les Fruits et les légumes secs • Tailler les légumes • La Batterie de Cuisine (Page no : 45 to 48)	1	3
		Instructional Hours	12
Suggested Learning Methods :Audio &Visual			

IV	• Les Hors – d'œuvre • Le materiel de Cuisson • Les cuissons (Page no : 49 to 53)	1	4
		Instructional Hours	**12**
Suggested Learning Methods: Comprehensive Writing			
V	• Sur le feu • Les Potages • Culture Gastronomique (Page no : 54 to 60)	1	5
		Instructional Hours	**12**
Suggested Learning Methods :Translating Exercises			
		Total Hours	**60**

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

Tools for Assessment (20Marks)

CIAI	CIAII	CIAIII	Assignment	Seminar	Quiz	Total
4	**4**	**5**	**2**	**2**	**3**	**20**

Mapping

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

H-High;M-Medium;L-Low

Course designed by	Verified by Chairman
Ms. Emi Merlin R	Ms. Emi Merlin R

Course Code	Title		
26U2ENG202	AEC VI : Professional English – II		
Semester : II	Credits : 3	CIA : 20 Marks	ESE : 55 Marks
(Common to All UG Programmes)			
Course Objective	To develop students' proficiency in English by enhancing their grammar, vocabulary, and LSRW skills through literary texts and communicative activities, enabling effective academic, professional, and interpersonal communication.		
Course Category	Skill Development		
Development Needs	Global / National/Regional		
Course Description	Develops LSRW Skills		

Course Outcomes		BTL	Assessment Methods
CO 1	Explain and interpret literary texts (prose and poetry) to demonstrate comprehension and language understanding.	K3	Album
CO 2	Apply appropriate grammar and vocabulary in constructing meaningful sentences in spoken and written communication.	K3	
CO 3	Demonstrate effective communication skills through presentations, narration, and interactive learning activities.	K3	Assignment
CO 4	Analyze themes, characters, and techniques in short stories and one-act plays critically.	K4	Quiz
CO 5	Develop structured writing skills for professional purposes including letters, emails, resumes, and reports.	K4	

Offered by: English **SDG: 4,8**

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

Unit	Description	Text Book	Chapters
I	**Prose:** Robert Lynd: The Unexpected Dale Carnegie: If you are wrong, Admit it. **Grammar:** Articles, Concord **Vocabulary:** Discourse Markers	1	
		Instructional Hours	**12**
Learning Activity: Think–Pair–Share			
II	**Poetry:** Robert Frost: Stopping by Woods on a Snowy Evening Alexander Pope: Ode on Solitude **Grammar:** Direct and Indirect Speech **Vocabulary:** Phrasal Verbs	1	
		Instructional Hours	**12**
Learning Activity: Visual Interpretation			
III	**Short Story:** Ruskin Bond: The Eyes are not here H.H. Munro (Saki): The Open Window **Grammar:** Degrees of Comparison **Vocabulary:** Digital and internet terminology	1	
		Instructional Hours	**12**
Learning Activity: Story Narration			

IV	**One Act Play:** William Shakespeare: The Trial Scene in The Merchant of Venice (Act 4, Scene 1) Winthrop Parkhurst: The Beggar and the King **Grammar:** Question tags, Conditional clauses **Vocabulary:** Reading Comprehension	1	
		Instructional Hours	**12**
Learning Activity: Role Play			
V	**Writing Skills** Resume Writing Dialogue Writing Testimonial Writing Creative Writing	1	
		Instructional Hours	**12**
Learning Activity: Group Discussion			
		Total Hours	**60**

Text Books	Professional English – II - Compiled by the Department of English, NASC
Reference Books	1. **Straus, Jane, et al.** *The Blue Book of Grammar and Punctuation*. 12th ed., Jossey-Bass, 2021. 2. **Gupta, Nikhil.** *The Black Book of English Vocabulary*. Gupta Publications, 2023. 3. **Dreyer, Benjamin.** *Dreyer's English: An Utterly Correct Guide to Clarity and Style*. Random House, 2019.
Web. URLs	1. British Council Learn English: https://learnenglish.britishcouncil.org 2. Cambridge English: https://www.cambridgeenglish.org

Tools for Assessment (20 Marks)

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

Mapping

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

H-High; M-Medium; L-Low

Course designed by	Verified by Chairman

Course Code	Title		
26U3CHC204	DSC IV - Continental Cookery		
Semester: II	Credits: 4	CIA: 25 Marks	ESE: 75 Marks
Course Objective	To develop students' knowledge and practical skills in the selection, preparation, cooking and presentation of various food commodities using appropriate culinary techniques.		
Course Category	Entrepreneurship		
Development Needs	Local / Regional / Global		
Course Description	This course provides comprehensive knowledge and practical skills in the preparation, cooking and presentation of fruits, vegetables, eggs, pasta, potatoes, poultry, meat, fish, stocks, sauces, hors d'oeuvres, salads and soups.		

Course Outcomes		BTL	Assessment Methods
CO 1	Explain classification, selection, storage, uses and cooking principles of foods.	K3	Assignment
CO 2	Demonstrate appropriate cooking techniques for poultry, meat and fish.	K3	Activity Based Assessment
CO 3	Prepare and evaluate classical stocks, sauces and butter preparations.	K3	Assignment
CO 4	Analyze and prepare hors d'oeuvres, salads, dressings and soups.	K4	Quiz
CO 5	Demonstrate professional culinary skills through hygienic, sustainable practices.	K4	Activity Based Assessment

Offered by Catering Science and Hotel Management **SDG:** 2,3,8,12

Course Content **Instructional Hours / Week: 5**

Unit	Description	Text Book	Chapters
I	**Fruit Cookery**-Classification of fruits (9 terms), Types, Uses and Examples. **Vegetable Cookery -**Classification with examples, Uses, Effects of heat and Importance. **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	**15**
Learning Activity: 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, and Pork.	1	5
		Instructional Hours	**15**
Learning Activity: Activity based Learning on Cuts of Meat			
III	**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.	1	6

	Fish Cookery-Classification of fish, Selection of fish & Shellfish, Cuts of fish, Cooking of fish.		
		Instructional Hours	**15**
Learning Activity: Activity Based learning on Cuts of Fish			
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.	**2**	**7**
		Instructional Hours	**15**
Learning Activity: 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	**1**	**3**
		Instructional Hours	**15**
Learning Activity: Activity Based Learning on Preparation and presentation			
		Total Hours	**75**

Text Books	1. Krishna Arora, **Theory of Cookery**, Frank House & Co Ltd, Sixth Revised Edition, 2008. 2. Victor Ceserani, Ronald Kinton & David Foskett, **Theory of Catering**, ELST Hodder &Stoughton, Tenth Edition, 2003.
Reference Books	1. The Culinary Institute of America**, The Professional Chef**, John Weily & Sons, 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	Activity Based Assessment	Quiz	Total
5	5	6	3	3	3	25

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHP205	**DSC V: Continental Cookery Practical**		
Semester: II	**Credits: 4**	**CIA: 40 Marks**	**ESE: 60 Marks**
Course Objective	To develop practical skills in identifying food commodities, handling equipment, menu planning, food preparation, cooking, and presentation.		
Course Category	Entrepreneurship		
Development Needs	National / Global		
Course Description	This course provides hands-on training in commodity identification, equipment handling, menu planning, food preparation, cooking, and presentation techniques.		

	Course Outcomes	BTL	Assessment Methods
CO 1	Identify food commodities, equipment, utensils and their culinary applications effectively.	K1	Personal Hygiene and Grooming
CO 2	Demonstrate appropriate preparation and cooking techniques for diverse food commodities safely.	K3	Menu Knowledge
CO 3	Prepare and evaluate standardized dishes using appropriate culinary techniques and procedures.	K3	Plan of Work / Menu Preparation and Presentation
CO 4	Analyze food quality and creatively present prepared dishes professionally and hygienically.	K4	
CO 5	Demonstrate professional kitchen skills through teamwork, hygiene, safety and sustainability.	K3	

Offered by	Catering Science and Hotel Management	**SDG:** 2,3,8,12
Course Content		**Instructional Hours / Week: 5**

List of Exercise

Exercise 1 – **Fruit, Vegetable, Egg, Pasta and Potato Cookery**

Basic Level (K1/K2): Identify fruits, vegetables, eggs, pasta, potatoes and their culinary uses.

Intermediate Level (K3/K4): Demonstrate appropriate cooking techniques for eggs, pasta, vegetables and Potatoes

Advanced Level (K5/K6): Evaluate and creatively present selected potato, pasta and egg preparations professionally.

Exercise 2 – **Game, Poultry and Butchery**

Basic Level (K1/K2): Identify game, poultry and major meat cuts with their uses.

Intermediate Level (K3/K4): Demonstrate poultry and meat cutting techniques following hygiene and safety.

Advanced Level (K5/K6): Evaluate meat quality and design suitable cuts for selected preparations.

Exercise 3 –**Steak, Processed Meat and Fish**

Basic Level (K1/K2): Identify fish, shellfish, steaks and processed meat products accurately.

Intermediate Level (K3/K4): Demonstrate fish cutting and steak cooking techniques at required doneness.

Advanced Level (K5/K6): Evaluate seafood and meat quality and create suitable culinary preparations.

Exercise 4 – **Stocks and Sauces**

Basic Level (K1/K2): Identify different stocks, mother sauces, derivatives and miscellaneous sauces.

Intermediate Level (K3/K4): Prepare stocks and mother sauces using appropriate classical culinary techniques.

Advanced Level (K5/K6): Evaluate sauce quality and create suitable derivatives using classical principles.

Exercise 5 – Hors d'Oeuvres, Salads and Soups

Basic Level (K1/K2): Identify hors d'oeuvres, salads, dressings and soup classifications with examples.

Intermediate Level (K3/K4): Prepare salads, dressings, hors d'oeuvres and soups using suitable techniques.

Advanced Level (K5/K6): Evaluate presentation and create innovative salads, hors d'oeuvres and soups.

Instructional Hours	**75**

Text Books	1. Philip E. Thangam, **Modern Cookery**, Vol-I, Orient Black Swan Pvt Ltd, New Delhi, Sixth Edition, 2010. 2. Philip E. Thangam, **Modern Cookery**, Vol-II, Orient Black Swan Pvt Ltd, New Delhi, Sixth Edition, 2010.
Reference Books	1. The Culinary Institute of America**, The Professional Chef**, John Weily & Sons, 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 (40 Marks)

Menu Knowledge	Plan of Work / Menu Preparation and Presentation	Personal Hygiene and Grooming	Test 1	Test 2	Observation Note Book	Total
5	5	5	10	10	5	40

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHP206	DSC VI: Non Alcoholic Beverage Service Practical		
Semester: II	Credits: 4	CIA: 40 Marks	ESE: 60 Marks
Course Objective	To develop professional skills in beverage preparation, food service, menu presentation, tobacco service, guest handling, and billing procedures.		
Course Category	Employability		
Development Needs	Regional		
Course Description	This course provides practical training in non-alcoholic beverages, mocktails, table service, room service, menu service, tobacco handling, and billing operations.		

Course Outcomes		BTL	Assessment Methods
CO 1	Demonstrate preparation and professional service of non-alcoholic beverages and mocktails effectively.	K2	Assignment
CO 2	Identify beverage categories, service equipment, glassware and essential service procedures accurately.	K3	Personal Hygiene and Grooming
CO 3	Demonstrate effective guest handling, order taking and room service procedures professionally.	K3	Menu Compiling and Service Procedure
CO 4	Compile and present classical menus while applying appropriate table service procedures.	K4	
CO 5	Evaluate service standards and perform tobacco service and billing procedures professionally.	K5	

Offered by	Catering Science and Hotel Management	SDG: 3,8,12
Course Content		Instructional Hours / Week: 5

List of Exercise

Unit 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.

Unit II: 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.**Tobacco:** Cigar – Meaning, Structure, Shapes and Sizes of Cigars, Service of Cigar. Cigarettes – Service of Cigarettes.

Exercise 1 – **Basic Food & Beverage Service Operations**

Basic Level (K1/K2): Identify cutlery, crockery, glassware, equipment and basic service area etiquettes.

Intermediate Level (K3/K4): Demonstrate order taking, tablecloth laying, cover laying and napkin folding procedures.

Advanced Level (K5/K6): Evaluate service standards and perform professional table setting and clearance procedures.

Exercise 2 – **Beverage Order Taking, Room Service and Tray Setup**

Basic Level (K1/K2): Identify beverage order procedures, room service requirements, trays and service equipment.

Intermediate Level (K3/K4): Demonstrate beverage order taking, breakfast tray setup, coffee and tea service procedures.

Advanced Level (K5/K6): Evaluate tray presentation and perform professional beverage and room service procedures.

Exercise 3 – **Menu Service, Cigar, Cigarette and Billing Procedures**

Basic Level (K1/K2): Identify covers, French classical menu, tobacco service items and billing requirements accurately.

Intermediate Level (K3/K4): Demonstrate 5 Course menu compiling and cover laying, tobacco service and billing procedures.

Advanced Level (K5/K6): Evaluate service standards of menu, tobacco and billing operations professionally.

Instructional Hours	**75**

Text Books	1. Dennis R Lilicrap, John. A Cousins, Suzanne Weekes, **Food & Beverage Service**, Hodder Education, Ninth Edition, 2014. 2. R Singaravelavan, **Food & Beverage Service**, Oxford University Press, Second Edition, 2016.
Reference Books	1. Sudhir Andrews, **Food & Beverage Service Training manual,** Tata Macgraw hill, 2009. 2. Mahendra Singh Negi, **Training Manual for Food and Beverages Service,** I. K. International Publishing House Ltd 2017.

Tools for Assessment (40 Marks)

Assignment	Menu Compiling and Service Procedure	Personal Hygiene and Grooming	Test 1 Theory	Test 2 Practical	Observation Note Book	Total
5	5	5	10	10	5	40

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHR203	GEC II: Accommodation Operations Practical		
Semester: II	Credits: 3	CIA: 30 Marks	ESE: 45 Marks
Course Objective	To develop knowledge and practical skills in guestroom standards, housekeeping supervision, cleaning, maintenance, presentation, and staff management.		
Course Category	Employability/ Skill Development		
Development Needs	Local/ Regional / Global		
Course Description	This course provides theoretical and practical knowledge of guestroom facilities, housekeeping supervision, cleaning operations, bed making, laundry, and room presentation.		

Course Outcomes		BTL	Assessment Methods
CO 1	Identify guestroom furniture, fixtures, fittings, bedding, furnishings, curtains and carpets effectively.	K2	Assignment
CO 2	Explain housekeeping management processes, supervisory roles, duties and complaint handling procedures.	K2	
CO 3	Demonstrate appropriate cleaning, polishing, bed-making and laundry techniques professionally and safely.	K3	Plan of Work and Analyzing Skill
CO 4	Analyze housekeeping operations, room layouts, flower arrangements and staff scheduling requirements.	K4	
CO 5	Analyze housekeeping quality and recommend effective maintenance and supervisory practices professionally.	K4	Personal Hygiene and Grooming

Offered by	Catering Science and Hotel Management	SDG: 3,8,12
Course Content		Instructional Hours / Week: 4

List of Exercise

Unit I: 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.

Unit II: 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.

Exercise 1 – **Cleaning Equipment, Agents and Surface Cleaning**

Basic Level (K1/K2): Identify cleaning equipment, cleaning agents and various surfaces requiring appropriate cleaning.

Intermediate Level (K3/K4): Demonstrate proper selection and application of cleaning agents on different surfaces.

Advanced Level (K5/K6): Evaluate cleaning effectiveness and recommend suitable methods for different surface finishes.

Exercise 2 – **Polishing, Bed Making and Laundry Operations**

Basic Level (K1/K2): Identify polishing materials, bed-making requirements, laundry equipment and common stains.

Intermediate Level (K3/K4): Demonstrate polishing techniques, evening bed making and basic stain removal procedures.

Advanced Level (K5/K6): Evaluate polishing results and develop appropriate solutions for difficult laundry stains.

Exercise 3 – **Room Cleaning, Flower Arrangement and Housekeeping Management**

Basic Level (K1/K2): Identify room cleaning procedures, flower arrangements, guest room layouts and duty requirements.

Intermediate Level (K3/K4): Demonstrate room cleaning, flower arrangement, layout drawing and duty rota preparation.

Advanced Level (K5/K6): Evaluate housekeeping operations and design efficient layouts, arrangements and staff schedules.

Instructional Hours	**60**

Text Books	1. G. Raghubalan, Smritee Raghubalan, **Hotel Housekeeping Operations and Management,** Oxford University Press, Third Edition, 2015. 2. Sudhir Andrews, **Hotel Housekeeping Management & Operations,** Tata Mc Graw-HillPublishing Company Limited, First Edition, 2007.
Reference Books	1. Joan C. Branson, Margaret Lennox, Hotel, Hostel and Hospital Housekeeping, ELSt Publishers, Fifth Edition, 1998. 2. S. K. Kaushal, S.N. Gautam, **Accommodation Operations Management**, Frank Bros. & Co.(Publishers) Ltd., First Edition, 2006

Tools for Assessment (30 Marks)

Assignment	Plan of Work and Analyzing Skill	Personal Hygiene and Grooming	Test 1 Theory	Test 2 Practical	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	M	M	L	M	H	M	M	L	L	H	M	M
CO2	H	H	M	H	H	H	H	H	L	M	H	M	H
CO3	H	M	M	M	H	H	M	M	L	L	H	M	M
CO4	H	H	M	H	H	H	H	H	L	M	H	M	H
CO5	H	H	H	H	H	H	H	H	L	M	H	H	H

H-High; M-Medium; L-Low

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

Course Code	Title		
26U3CHA204	GEC II: Communication Skills and Personality Development		
Semester: II	Credits: 3	CIA: 20 Marks	ESE: 55 Marks
Course Objective	To develop effective communication, interpersonal, professional, grooming and personality skills required for successful careers in hospitality.		
Course Category	Employability/ Skill Development		
Development Needs	Local/ Regional / Global		
Course Description	This course develops students' verbal and non-verbal communication, interpersonal abilities, professional etiquette, presentation skills and workplace personality.		

	Course Outcomes	BTL	Assessment Methods
CO 1	Explain fundamental communication concepts, processes, types, and barriers.	K2	Assignment
CO 2	Apply effective speaking and listening skills in professional interactions.	K3	
CO 3	Apply personality development techniques for self-improvement and confidence.	K3	Quiz
CO 4	Analyze presentation techniques for effective public speaking and delivery.	K4	Activity Based Assessment
CO 5	Analyze employability communication for resumes, interviews, and career.	K4	

Offered by	Catering Science and Hotel Management	**SDG:** 3,8,12

Course Content	Instructional Hours / Week: 4

Unit	Description	Text Book	Chapter
I	**FUNDAMENTALS OF COMMUNICATION:** Meaning, Communication process, Types of communication, Formal and informal communication, Oral and written communication, 7 Cs of communication, Importance of clarity, accuracy and conciseness. Barriers to Communication, Professional hospitality vocabulary, Communication with international guests, Telephone and face-to-face communication.	1	1,3
II	**PROFESSIONAL COMMUNICATION:** **Speaking Skills:** Self-introduction, introducing others, Greetings and responses, Asking and answering questions, Conversation skills, Telephone conversations, Giving instructions and directions, Expressing opinions. **Listening Skills:** Importance of active listening, listening for specific information, listening for understanding, Note-taking, empathetic listening, Listening exercises.	2	3,4

III	**PERSONALITY DEVELOPMENT** **Understanding Personality:** Meaning and importance, Characteristics of a good, Components of personality, Self-awareness, Self-concept, Self-esteem, Self-confidence, Positive attitude. **Self-Development:** SWOT analysis, Goal setting, Time management, Stress management, Emotional intelligence, Motivation, Decision-making, Problem-solving.	**1**	**2**
IV	**PRESENTATION SKILLS:** **Public Speaking:** Principles of effective speaking, Speech preparation, Voice modulation, Pronunciation, Fluency, Overcoming stage fear, Impromptu speaking. **Presentation Skills:** Planning a presentation, Structuring a presentation, Use of visual aids, PowerPoint presentation, Delivery techniques, Handling questions and answers.	**1**	**3,6,7**
V	**EMPLOYABILITY:** **Resume and Career Communication:** Resume/CV preparation, Cover letter, Application letter, Email etiquette, Professional email writing, LinkedIn and professional profiles. **Interview Skills:** Meaning and importance of interviews, Types of interviews, Interview preparation, frequently asked interview questions, Answering techniques, Body language during interviews, Mock interviews, Group interviews.	**2**	**8,9,12,14**
		Instructional Hours	**60**

Text Books	1. Amitabh Devendra, **Soft Skills for Hospitality**, Oxford University Press India, First Edition, 2015. 2. Payal Mehra, **Business Communication for Managers**, Pearson Education India, Second Edition, 2016.
Reference Books	1. Sanjay Kumar & Pushp Lata, **Communication Skills**, Oxford University Press, First edition, 2015.

Tools for Assessment (20 Marks)

CIA I	CIA II	CIA III	Assignment	Activity Based Assessment	Quiz	Total
4	4	5	2	2	3	20

Mapping

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

H-High; M-Medium; L-Low

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

Course Code	Title	
26U4IKS203	VAC III : Fundamentals of Indian Knowledge System	
Semester : II	Credit : 1	CIA : 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	**6**
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	**6**
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	**6**
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	**6**
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	**6**
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

1. https://iksindia.org/IKS-Textbook-%26-Course-materials.php?utm_source=chatgpt.com
2. https://notes.collegehive.in/books/indian-knowledge-system/page/introduction-to-iks?utm_source=chatgpt.com
3. https://onlinecourses.swayam2.ac.in/ntr25_ed83/unit?unit=34&lesson=44
4. https://onlinecourses.swayam2.ac.in/aic22_ge18/course?user_email=nascsmithacr@neh rucolleges.com

Course designed by	Verified by Chairman

Course Code	Title	
26U4HVY201	VAC I: Human Values and Yoga Practice	
Semesters : I & II	Credits : 2	CIA : 50 Marks

(Common to all UG Programmes)

Course Objective:

To instill ethical values, self-awareness, professional integrity, mental well-being, and physical fitness through human values, meditation, and yoga practices.

Course Outcomes:

CO1	To Gain knowledge of ethics, character, empathy, compassion, gratitude, and forgiveness for a harmonious society.
CO2	To Cultivate self-control, integrity, altruism, tolerance, and scientific vision while refining emotions and enhancing IQ, EQ, and SQ.
CO3	To Demonstrate ethical behavior, accountability, sincerity, and inclusiveness in personal, professional, and digital spaces.
CO4	To Improve concentration, mindfulness, and cognitive abilities through meditation, Surya Namaskar, and Kayakalpa practices.
CO5	To Perform various asanas and breathing techniques to enhance physical strength, flexibility, and inner peace.

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

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

H-High; M-Medium; L-Low

Course Designed by	Verified by HOD

Course Code	Title	
26U4HRC202	VAC II: 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 Arts and 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	M	M	L	H
CO2	-	-	-	L	H	H	H	H	L	M	M	L	H
CO3	-	-	-	L	H	H	H	H	L	H	H	L	H
CO4	-	-	-	L	H	H	H	H	L	L	M	L	H
CO5	-	-	-	L	H	H	H	H	L	L	L	M	H

H-High; M-Medium; L-Low

Course Designed by	Verified by

Course Code	Title	
26U4SEC201	AEC VII: 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**

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	L	M	L	H	L	L	L	L	L	M	L	H	L
CO2	L	M	L	M	M	M	L	L	M	M	M	H	M
CO3	M	M	H	L	M	L	L	L	M	M	M	M	L
CO4	L	L	L	L	L	L	L	L	L	L	L	M	L
CO5	M	L	M	M	L	L	L	L	L	L	L	M	L
H-High; M-Medium; L-Low													

Course designed by	**Verified by Chairman**