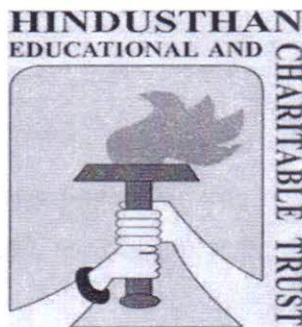


**LEARNING OUTCOMES–BASED
CURRICULUM FRAMEWORK (LOCF)**

In the

**B.Sc. DEGREE PROGRAMME IN CATERING SCIENCE
AND HOTEL MANAGEMENT**

**FOR THE STUDENTS ADMITTED FROM
THE ACADEMIC YEAR 2021 - 2022 AND
ONWARDS**



HICAS

**HINDUSTHAN COLLEGE OF ARTS AND SCIENCE
(AUTONOMOUS)**

**(Affiliated to Bharathiar University and Accredited by
NAAC) COIMBATORE-641028
TAMILNADU, INDIA.**

Phone: 0422-4440555

Website: www.hindusthan.net/hicas/

PREAMBLE

Catering is one of the highly specialized fields in the hospitality industry. Catering is also a part of the hospitality industry having great career prospects. The Learning Outcome Based Curriculum Framework for under graduate education in Bachelor of Science in Catering Science & Hotel Management Degree Program is presented.

VISION

To provide world class education to the students to face global challenges and to inculcate the latest trends in technological advancement. To cater the needs of the environmental and ethical values in the mind of students to become good citizens and entrepreneurs.

MISSION

The Mission of the college is to pursue a philosophy of perpetual acquisition of knowledge. The important policy is to provide value-based education and to bring out the hidden potentials in students that equip them to approach life with optimism.

Program Educational Objectives (PEO):

Under Graduates of B.Sc. Catering Science & Hotel Management program will be able to:

- PEO 1:** To intensify student's knowledge and skills with instruction based on international standards.
- PEO 2:** To produce quality graduates with balanced knowledge, skills and industry exposure, develop students to be leaders in hotel and hospitality sectors through industry immersion and national/international linkages.
- PEO 3:** To apply and analytical, conceptual managerial skills that are needed to be successful within the Hospitality Industry.
- PEO 4:** To develop proficiency to become Entrepreneur, Food Processing Industry, or Executives around the world.
- PEO 5:** To develop in National and International level and imbibe the quality of Innovation and Creativity for life- long learning

PROGRAM OUTCOME (PO) :

- PO 1:** Undertakes task, functions, duties and activities in the operation of the hotels, restaurants, travel, government and non-government agencies in accordance with the competency standards.
- PO 2:** Performs work activities effectively and efficiently to the standards expected in the operation required in the tourism industry/hospitality sectors and present to them an avenue to move into range of international organizations in service sector.
- PO 3:** Analyses situation, identifies problems, formulates solutions, implements corrective, mitigating measures and action management into foodservice and lodging operations.
- PO 4:** Performs professional ethics, provide leadership, demonstrate personal and global responsibility, work effectively as a team member, understanding and skills necessary to hospitality operations
- PO 5:** Lifelong learning to develop the ability for lifelong learning so as to update them in the Hospitality Industries.
- PO 6:** Multispecialty competence combines the working methods of different environment to seek employment in any part of the world.
- PO 7:** Problem solving analyze from various angles to derive appropriate and practical solutions.

PROGRAM SPECIFIC OUTCOME (PSO):

PSO 1. Achieve a long-term career in various sectors of hospitality industry.

PSO 2. Self-employment through entrepreneurship.

PSO 3. Employment in abroad Countries, Flight Kitchens, On-board flight services, Cruise lines, Hotels and Multinational companies for their hospitality services.

PSO 4. Prepare themselves for Management Careers in Hospitality Industry

PSO 5. Integrate the best practices in Hospitality Industry

**HINDUSTHAN COLLEGE OF ARTS & SCIENCE (AUTONOMOUS),
COIMBATORE-641028**
SCHEME OF EXAMINATIONS - CBCS & LOCF PATTERN
(For the Students admitted from the Academic year 2021-2022 and Onwards)

UG PROGRAMME

Programme: B.Sc.

Branch: Catering Science & Hotel Management

Part	Course Code	Course Type	Course Title	Credit points	Lecture Hours/ Week		Exam Duration(hours)	MAX. MARKS		
					Theory	Practical		I.E.	E.E	Total
Semester - I										
I	21LAF01	MIL	Communicative French – I	4	6	-	3	30	70	100
II	21ENG01	AECC	Effective Communication -I	4	6	-	3	30	70	100
III	21CHU01	DSC	Core-I-Fundamentals in Food Production	3	3	-	3	30	70	100
III	21CHU02	DSC	Core-II-Fundamentals in Food and Beverage Service	3	3	-	3	30	70	100
III	21CHU03	GE-I	Allied-I - Accommodation Operations	3	3	-	3	30	70	100
III	21CHU04	DSC	Core –III- Practical: I -Fundamentals in Food Production	2	-	3	4	40	60	100
III	21CHU05	DSC	Core –IV- Practical: II- Fundamentals in Food and Beverage Service	2	-	3	3	40	60	100
III	21CHU06	DSC	Core –V- Practical: III -Accommodation Operations	2	-	3	3	40	60	100
IV	21CHUE01	AEE	Open Elective-I	2	3	-	3	100	-	100
IV	21GSU01	AECC	Environmental Studies	1	2	-	2	50	-	50
IV	21CHUV01	SEC	VAC-I/Life Skills-I @ / Communicative English	1*	2	-	-	50	-	50**
IV	---	SEC	SDR- Student Development Report	Assessment will be in the Fifth Semester						
V	----	AECC	Extension Activities NSS/NCC/SPORTS/Y RC/SIS/SA	Assessment will be in the Fourth Semester						
Total				23	23	9	-	420	530	950
Semester - II										
I	21LAF02	MIL	Communicative French - II	4	5	-	3	30	70	100
II	21ENG02	AECC	Effective Communication - II	4	5	-	3	30	70	100

III	21CHU07	DSC	Core –VI -French Culinary Arts	3	3	-	3	30	70	100
III	21CHU08	DSC	Core –VII - Professional Food Service Technology	3	3	-	3	30	70	100
III	21CHU09	DSC	Core –VIII -Culinary Entrepreneurship-	3	3	-	3	30	70	100
III	21CHU10	GE-II	Allied-II- Front office Operation	3	3	-	3	30	70	100
III	21CHU11	DSE	Electives-I / DSE-I	3	2	-	3	30	70	100
III	21CHU12	SEC	Internship / Industrial Visit / Mini Project	1	-	-	-	100	-	100
III	21CHU13	DSC	Core –IX- Practical: IV- French Culinary Arts	2	-	3	4	40	60	100
III	21CHU14	DSC	Core –X- Practical: V -Professional Food Service Technology	2	-	3	3	40	60	100
III	21CHU15	DSC	Core –XI -Practical: VI- Front Office Operation	2	-	3	3	40	60	100
IV	21CHUV02	SEC	VAC-II/Life Skills-II @ / Language	1*	1	-	-	50	-	50**
IV	21CHUJ01	SEC	Aptitude / Placement Training	Grade *	2	-	-	50	-	50**
Total				30	27	9	-	430	670	1100
Semester - III										
III	21CHU16	DSC	Core –XII -Indian Heritage Cuisine	3	3	-	3	30	70	100
III	21CHU17	DSC	Core –XIII -Beverage Management	3	3	-	3	30	70	100
III	21CHU18	DSC	Core –XIV -Bakery And Confectionery Operations	3	3	-	3	30	70	100
III	21CHU19	DSC	Core –XV- Food Technology	3	3	-	3	30	70	100
III	21CHU20	GE-III	Allied-III- Bar Management	3	3	-	3	30	70	100
III	21CHU21	DSE	Electives-II / DSE-II	3	2	-	3	30	70	100
III	21CHU22	DSC	Core –XVI – Practical: VII - Hospitality Information Systems	2	-	3	3	40	60	100
III	21CHU23	DSC	Core –XVII- Practical: VIII- Indian Heritage Cuisine	2	-	3	4	40	60	100
III	21CHU24	DSC	Core –XVIII- Practical: IX- Beverage Management	2	-	3	3	40	60	100
III	21CHU25	DSC	Core –X IX- Practical: X -Bakery and Confectionery Operations	2	-	3	4	40	60	100

IV	21CHUE02	AEE	Open Elective-II	1	2	-	3	100	-	100
IV	21GSU02	AECC	Human Rights	1	2	-	2	50	-	50
IV	21CHUJ02	SEC	Aptitude / Placement Training	Grade *	2	-	-	50	-	50**
IV	21CHUJ03	SEC	Online Courses	-	1	-	-	-	-	C/N C#
Total				28	24	12	-	490	660	1150
Semester - IV										
III	21CHU26	DSC	Core -XX - International Culinary Arts	4	4	-	3	30	70	100
III	21CHU27	DSC	Core -XXI- Food and Beverage Operations	4	4	-	3	30	70	100
III	21CHU28	DSC	Core -XXII -Bakery and Patisserie Arts	3	3	-	3	30	70	100
III	21CHU29	DSC	Core -XXIII - Hospitality Sales & Marketing	3	3	-	3	30	70	100
III	21CHU30	GE-IV	Allied-IV -Travel and Tourism Management	3	3	-	3	30	70	100
III	21CHU31	DSE	Electives-III / DSE-III	3	3	-	3	30	70	100
III	21CHU32	SEC	Internship / Institutional Training / Mini-Project	1	-	-	-	100	-	100
III	21CHU33	DSC	Core -XXIV- Practical: XI - International Culinary Arts	2	-	3	4	40	60	100
III	21CHU34	DSC	Core -XXV- Practical: XII -Food and Beverage Operations	2	-	3	3	40	60	100
III	21CHU35	DSC	Core -XXVI - Practical: XIII - Bakery and Patisserie Arts	2	-	3	4	40	60	100
IV	21CHUV03	ACC	VAC-III	1*	2	-	-	50	-	50**
IV	21CHUJ04	SEC	Aptitude / Placement Training	Grade *	2	-	-	50	-	50**
IV	21CHUJ05	SEC	Online Courses	-	1	-	-	-	-	C/N C#
IV	21GSU03	AECC	Internet Security	1	2	-	2	50	-	50
V	21GSU04	AECC	Extension Activities NSS/NCC/SPORTS/Y RC/SIS/SA#	2	-	-	-	-	-	C/N C#
Total				30	27	9	-	450	600	1050
Semester - V										
III	21CHU36	DSC	Core -XXVII -Grade Manger Operations	3	3	-	3	30	70	100
III	21CHU37	DSC	Core -XXVIII -Food and Beverage Control	3	3	-	3	30	70	100

III	21CHU38	DSC	Core –XXIX -Food & Beverage Management	4	4	-	3	30	70	100
III	21CHU39	DSC	Core –XXX - Banquet Kitchen Operations	3	3	-	3	30	70	100
III	21CHU40	DSC	Core –XXXI - Hotel Book Keeping	3	3	-	3	30	70	100
III	21CHU41	DSE	Electives-IV / DSE-IV	3	3	-	3	30	70	100
III	21CHU42	DSC	Core –XXXII - Practical: XIV -Grade Manger Operations	2	-	3	4	40	60	100
III	21CHU43	DSC	Core –XXX III - Practical: XV- Food and Beverage Control	2	-	3	3	40	60	100
III	21CHU44	DSC	Core –XXX IV - Practical: XVI - Banquet Kitchen Operations	2	-	3	4	40	60	100
IV	21CHUE03	AEE	Open Elective-III	1	2	-	3	100		100
IV	21GSU05	AECC	General Awareness	1	1	-	2	50	-	50
	21GSU06	AECC	Law of Ethics	1	-	-	2	50	-	50
IV	21CHUV04	ACC	VAC-IV	1*	2	-	-	50	-	50**
IV	21CHUJ06	SEC	Aptitude / Placement Training	Grade *	2	-	-	50		50**
IV	21CHUJ07	SEC	Online Courses	-	1	-	-	-	-	C/N C#
IV	21CHUJ08	SDR	SDR- Student Development Report	2*	Completed Non-Completed					
Total				28	27	9	-	500	600	1100
Semester - VI										
III	21CHU45	SEC	Industrial Exposure Training Viva- Voce	4	-	-	3	40	60	100
III	21CHU46	SEC	Core –XXX V Self-Study Project	3	-	-	3	100	-	100
Total				7	-	-	-	140	60	200
Grand Total				146	128	48		2430	3120	5550

- *Denotes Extra credits which are not added with total credits.
- **Denotes Extra marks which are not added with total marks.
- **VAC**-Value Added Course(Extra Credit Courses)
- *Grades depends on the marks obtained
- † C-Completed/ NC- Not Completed

Range of Marks	Equivalent remarks
80 and above	Exemplary
70-79	Very good
60-69	Good
50-59	Fair
40-49	Satisfactory
Below 40	Not Satisfactory=Not completed

- Part IV & V not included in total marks and CGPA calculation.
- **I.E**-Internal Exam
- **E.E**-External Exam
- **J**-Job Oriented Course
- **E**-Open Elective Papers

PASSING MINIMUM

- Passing Minimum for UG 40% and for PG 50 %
- For UG : 35 % (25 marks) in EE and 40 % in Total Marks
- For PG 50 % (30 marks) in EE and 50 % in Total Marks

List of Open Elective Papers

Open Electives	<p>Personality Traits</p> <p>Safety and Sanitary Practices in Food Industry</p> <p>Hotel Engineering</p> <p>Customer Relationship</p> <p>Tourism and Hospitality Management</p> <p>Food Adulteration</p> <p>Food Safety & Quality Airline Management</p> <p>Yoga for Human Excellence</p> <p>Human Health & Hygiene</p> <p>Indian Culture and Heritage</p> <p>Indian Constitution and Political System</p> <p>Consumer Awareness and Protection</p> <p>Professional Ethics and Human Values</p> <p>Human Rights, Women's Rights & Gender Equality</p> <p>Disaster Management</p> <p>Green Farming</p> <p>Corporate Relations</p> <p>start a Business?</p> <p>Research Methodology and IPR</p> <p>General Studies for Competitive Examinations</p> <p>IIT JAM Examination (for Science only)</p> <p>CUCET Examination</p>
VAC Papers	<p>Communicative English</p> <p>Communicative Languages (Basic Tamil)</p> <p>Communicative Hindi</p> <p>Plate Presentation in Culinary</p>
Courses offered by the Departments to other Programmes	-

Life Skill /List of JOC	
Life Skill	Communication Hindi Fire Safety Training
Job Oriented Courses	Juggling (Bar Tending) Vegetable & Fruit Carving

List of Elective Papers/ DSE (Can choose any one of the papers as electives)		
	Course Code	Title
Electives/ DSE-I	21CHU11-A	Food Service Facility Planning
	21CHU11-B	Food Microbiology
Electives/ DSE-II	21CHU24-A	Event Management
	21CHU24-B	Hospitality Law
Electives/ DSE-III	21CHU31-A	Fast Food Operation
	21CHU31-B	Food Preservative
Electives/ DSE-IV	21CHU41-A	Human Resource Management
	21CHU41-B	Room Division Management


Syllabus Coordinator


BOS-Chairman/Chairperson

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.


Academic Council - Member Secretary


PRINCIPAL

Director- MBA
PG & Research Department of Management Studies,
Hindusthan College of Arts and Science,
Coimbatore-641 028.

PRINCIPAL
Hindusthan College of Arts and Science,
Hindusthan Gardens, Behind Nava Indira
Coimbatore - 641 028.

Regulations

1. Internship / Institutional Training / **Mini-Project** is related to the discipline can be permitted to complete during the end of I and III semesters for minimum seven days each and permitted to submit a report.

Internship / Institutional Training	Not more than seven days
Mini project	Depends on the departments

2. Project works considered as a special course involving application of knowledge in problem solving / analyzing /exploring a real-life situation. A Project work may be given in lieu of a discipline specific elective paper.
3. **Two core courses DSC- XVIII & DSC- XIX are the subjects which are to be related with NPTEL courses.**
4. **If the students who are all completed the NPTEL courses before semester -V, they can avail exemption from appearing exams of DSC- XVIII & DSC- XIX in Fast track scheme.**
5. NSS / NCC/Sports/YRC / SIS / SA is a mandatory as per New Education Policy and the students must attend the allocated hours within two years and will be evaluated during the end of second year and also certificate will be issued.
6. SDR – Student Development Report to be received by the department from the students till end of the fifth semester. (Evidences of Curriculum activities and Co-curriculum activities)
7. For online courses minimum of 2 certificates in any of the online platform is mandatory.

Extension Activities

NSS – National Service Scheme, as enrolled member with the College Unit.

NCC – National Credit Corps, as enrolled member with the College Unit.

SPORTS – Sports & Games Participation with College Team

YRC/RRC–Youth Red Cross / Red Ribbon Club, as enrolled member with the College Unit.

Rotaract Club - Rotaract Club, as enrolled member with the College Unit.

SIS – Special Interest Subjects, as approved by the Academic Council

SA – Social Activity for not less than 50 hours with NGGO like Aram Foundation / Shanthi Social Service / Siruthuli / KulangalPathukappuAmaipu /Old age Home / Nature Foundation / etc.

UG Courses- Scheme of Evaluation (Internal & External Components)

(For the students admitted during the academic year 2021-2022 and onwards)

1. Internal Marks for all UG

Components	Marks
Test I	5
Test II	5
Model Exam	10
Assignment	5
Attendance*	5
TOTAL	30

*Split-up of Attendance Marks

- ♣ 75-79 - 1 marks
- ♣ 80-84 - 2 marks
- ♣ 85-89 - 3 marks
- ♣ 90-94 - 4 marks
- ♣ 95-100 - 5 marks

2. a) Components for Practical I.E.

Components	Marks
Test -I	20
Test - II	20
Total	40

b) Components for Practical E.E.

Components	Marks
Experiments	50
Record	5
Viva	5
Total	60

3. Institutional/ Industrial Training, Mini Project and Major Project Work

Institutional / Industrial Training (I.E)		Mini Project (I.E)	Major Project Work		
Component	Marks	Marks	Component	Marks	Total Marks
Work diary	25	-	I.E		
Report	50	50	a)Attendance	10	
Viva-voce	25	50	b)Review/Work diary*	30	40
Total	100	100	E.E** a) Final report	40	
			b)Viva-voce	20	60
			Total		100

*Review is for Individual Project and Work Diary is for Group Projects
(group consisting of minimum 3 and maximum 5)

**Evaluation of report and conduct of viva voce will be done jointly by Internal and External Examiners

4. Guidelines for Internet Security/Human Rights/Law of Ethics/Environmental studies (Part IV)

Components	Marks
Two Tests (each 2 hours) of 20 marks each [4 out of 7 descriptive type questions 4 x 5 = 20 Marks]	40
Two assignments (2 x 5)	10
Total	50

5. Guidelines for General Awareness (Part IV)

Components	Marks
Two Tests (each 2 hours) of 25 marks each [50 objective type questions $50 \times 1/2 = 25$ Marks]	50

6. Guidelines for Open Elective (Part IV)

No of Activities	Marks
Two Tests (each 3 hours) of 50 marks each [5 out of 8 descriptive type questions $5 \times 10 = 50$ Marks]	100

7. Value Added Courses / Aptitude/Placement courses:

Components	Marks
Two Test (each 1 hour) of 25 marks each QP is objective pattern ($25 \times 1 = 25$)	50
Total	50

Guidelines:

1. The passing minimum for these items should be 40%
2. If the candidate fails to secure 40% passing minimum, he / she may have to reappear for the same in the subsequent Semesters
3. Item No's:4,5,6 and 7 are to be treated as 100% Internal papers.
4. For item No.07, Tests conducted through online modules (Google Form/any other)

UG PATTERN
QUESTION PAPER PATTERN FOR CIA I and CIA II EXAM

Reg.No:-----

Q.P.CODE:

HINDUSTHAN COLLEGE OF ARTS AND SCIENCE (AUTONOMOUS)
----- **DEGREE CIA-I/CIA-II EXAMINATIONS** -----20---
(----- **SEMESTER**)
BRANCH: -----
SUBJECT NAME: -----

Time: Two Hours

Maximum:50 Marks

SECTION - A (6 x 1 = 6 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(Q.No: 1 to 6: Multiple choice/Fill up the blanks /True or False questions)

SECTION - B (4x 5 = 20 marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(Q.No: 7 to 10 Either Or type)

SECTION - C (2x12 = 24 marks)

Answer any **TWO** Questions out of **THREE** Questions

ALL Questions Carry **EQUAL** Marks

(Q.No: 11 to 13)

QUESTION PAPER PATTERN FOR MODEL/END SEMESTER EXAMINATION

Reg.No:-----

Q.P.CODE:

HINDUSTHAN COLLEGE OF ARTS AND SCIENCE (AUTONOMOUS)
----- **DEGREE MODEL EXAMINATIONS** -----20-----
(-----**SEMESTER**)
BRANCH : -----
SUBJECT NAME:-----

. Duration: Three Hours

Maximum: 70 Marks

SECTION - A (10x1=10 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks

(Q.No 1 to 10 Multiple choice/Fill up the blanks /True or False questions)

(Two questions from each unit)

SECTION - B (5x6=30 Marks)

Answer **ALL** Question

ALL Questions Carry **EQUAL** Marks

(Q.No 11 to 15 Either or type)

(One question from each Unit)

SECTION- C (3x10=30 Marks)

Answer any **THREE** Questions out of **FIVE** Questions

ALL Questions carry **EQUAL** Marks

(Q.No 16 to 20) (One question from each Unit)

For UG (Question paper pattern) (Max. 70 marks)

Sec-A (10x1=10marks)	All Questions will be in K1 Level
Sec-B (5x6=30marks) Either or type	4 Questions will be in K1 Level, 3 Questions will be in K2, K3 each
Sec-C (3x10=30marks) Any 3 out of 5 questions	2 Questions will be in K2, 3 Questions will be in K3 & K4 level

Course Code:	21LAF01	Course Title						Batch:	2021-22
		PART I COMMUNICATIVE FRENCH -I						Semester:	I
Hrs/Week:	6	L	6	T	-	P	-	Credits:	4

CODE NO 20LAF01	COMMUNICATIVE FRENCH -I	Semester I
UNIT NO	TOPICS	HOURS
I	Lesson 0 : Parcours d'initiation – Decouverte du francais / Premiers contacts / La langue de la classe Lesson 1 : Voila – Saluer / Remettre ou montrer quelque chose / Remercier	15
II	Lesson 2 : Bonjour – Saluer / Se presenter Le future, Les adverbe le lieu, L'interrogation, L'imparfait	15
III	Lesson 3 : J'ai une – Accueillir / Gerer un probleme de communication	15
IV	Lesson 4 : Une chambre pour – Accueillir / Attribuer une chamber	12
V	Lesson 5 : Il reste seulement- Accueillir / Donner le prix d'une chambre Lesson 6 : Est-ce que vous pouvez – Faire regler des formalites Bilan: Bilan1 – Evaluez-vous	15

RT I- Teaching methods: Lecturing, Assignment, Group Discussion, Quize, Group Activity. PowerPoint Projection through LCD,

Text Book:

1. A Votre Service | Edition:1 | Hachette & Goyal publishers | RAJESHWARICHANDRASEKAR AND REKHAHANGAL(2001)

Book for Reference:

1. **R1.**Larousse – Dictionnaire bilingue | Edition: 2 | Hachette | MARIANNE DURAND(2006)
2. **R2.**Collins dico | Edition:8 | MAURY-IMPRIMEUR SA MALESHERBES, FRANCE. harper co | MARIANNE DURAND(2006)

Web Link: www.googlefr.com

MAPPING WITH PROGRAM OUTCOMES

PO CO	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	S	S
CO3	S	M	M	M	M
CO4	M	M	S	S	M
CO5	S	M	S	M	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
 Name & Signature	 Name & Signature	 Name & Signature

HEAD OF THE DEPARTMENT OF LANGUAGES
HINDUSTHAN COLLEGE OF ARTS AND SCIENCE
COIMBATORE - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code:	21ENG01	Course Title						Batch:	2021-2022
		Effective Communication-I						Semester:	I
Hrs/Week:	6	L	6	T	-	P	-	Credits:	4

COURSE OBJECTIVES

- To identify key elements and principles of Communication.
- To demonstrate understanding of the communication process.
- Ability to handle difficult situations.
- To construct productive approaches to communication.
- To develop skills in listening actively and empathetically to others.

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Recognize the sounds of English words, the meanings of those words, and the different ways of putting words together to make meaningful sentences.	K1, K2, K3, K4
CO2	Analyze different strategies for reading based on the purpose of the material being read.	K1, K2, K3, K4
CO3	Analyze the writing skills through practice, including legibility, spelling, clarity, accuracy, and completeness.	K1, K2, K3, K4
CO4	Recognize and understand the difference between factual and emotional communication and respond accordingly	K1, K2, K3, K4
CO5	Analyze the nuances involved in acquiring the skills related to listening, team building, problem solving, assertiveness, emotional intelligence etc	K1, K2, K3, K4

KI- Remember, K2- Understand, K3- Apply, K4- Analyze

SYLLABUS

21ENG01	Effective Communication-I	Sem: I
Unit No.	Topics	Hours
Unit No.	Topics	Hours
I	General Grammar Functional Use – Word Formation – Vocabulary – Definitions – Abbreviations – Common Errors - Exercises.	15
II	Reading Skill Reading different types of texts for effect, clarity, and emphasis – reading for comprehension – reading – critically – reading to explain	16

III	Writing Skills Writing – messages – short notes – paragraphs – assignments – interpreting visual presentation (tables, graphs & charts).	14
IV	Speaking Skill Sample dialogues in classroom situations – dialogues for various situations –short speeches	15
V	Soft Skills Interpersonal Relationships – Intrapersonal relationships – empathy – body language	12

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Seminar, Discussion and Activity.

TEXT BOOK

1. *Effective Communication Vol-I, New Century Book House-2020.*

REFERENCE BOOKS

1. Radha Krishnan. Pillai G. K. Rajeevan and P. Baskaran Nair, *Written English for you, Madras, Emerald Publishers, 1995.*
2. *The Humanities and Social Science Division, Anna University, English for Engineers and Technologies, Vol 1, Anna University, Chennai, 1999.*

WEB RESOURCES

<https://en.wikipedia.org/wiki/listening>

<https://en.wikipedia.org/wiki/speaking>

<https://en.wikipedia.org/wiki/writing>

<https://en.wikipedia.org/wiki/fourskills>

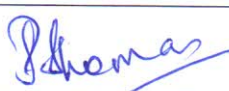
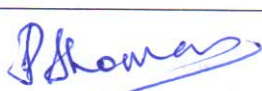
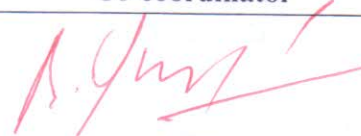
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5
CO1	M	S	M	M	S
CO2	M	S	M	S	S
CO3	M	M	S	S	M
CO4	S	S	S	M	S
CO5	S	S	S	S	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Dr. Priya Sharon Thomas Name & Signature of the Staff	 Dr. Priya Sharon Thomas Name & Signature	 Name & Signature

Dr. PRIYA SHARON THOMAS, M.A., M.Phil., Ph.D.

Professor & Head

P.G. & Research Dept. of English
Hindusthan College of Arts & Science
Nava India, Coimbatore - 641 028.

Dr. PRIYA SHARON THOMAS, M.A., M.Phil., Ph.D.

Professor & Head

P.G. & Research Dept. of English
Hindusthan College of Arts & Science
Nava India, Coimbatore - 641 028.

Co-ordinator

Curriculum Development Cell

Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHU01	Course Title						Batch:	2021-2022 &Onwards
		FUNDAMENTALS IN FOOD PRODUCTION						Semester:	I
Hrs/Week	3	L	3	T	--	P	--	Credits:	3

COURSE OBJECTIVE :

- To impart basic knowledge on various technical skills required in the Fundamental in Production Department.
- Improve the basic aspects of food production operations in the hotel industry.
- Learning of various cooking methods.
- Gain knowledge on various cuts.
- A basic understanding on culinary.

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the knowledge on Culinary History, to gain the knowledge towards the Attitudes and Behaviors in the kitchen and Hygiene in cookery.	K1, K2, K3, K4
CO2	Developing the Kitchen Layout, Importance of Fire Safety, Roles and duties of Kitchen staffs.	K1, K2, K3, K4
CO3	Develop the knowledge on preparation of Ingredients, Basic method of cooking, various types of textures and consistencies.	K1, K2, K3, K4
CO4	Analyze on the list of Cooking Fuels and Storage Temperature for foods & Effect of heat transfer.	K1, K2, K3, K4
CO5	Analyze the skills on Vegetable and Meat cuts	K1, K2, K3, K4

SYLLABUS

21CHU01	FUNDAMENTALS IN FOOD PRODUCTION	Sem: I
Unit No.	Topics	Hours
I	Introduction to cookery Culinary history-. Hygiene in Kitchen, HACCP, Personal Hygiene, Levels of skills and experiences. Attitudes and behavior in the kitchen. Modern staffing in various category Hotels. Health and Safety in Kitchen.	6
II	Kitchen layout & Methods of cooking Kitchen layout of various outlets. Kitchen Hierarchy- roles and duties. Fire safety and its important in kitchen Aims and Objectives of Cooking, Basic methods of cooking food. Various textures & Consistencies.	7

III	Preparation of ingredients Basic Indian Culinary Terms, Techniques used in preparation of ingredients. Method of Mixing food. Different equipment's used in food production Energy conservation and safety procedure in handling equipment.	7
IV	Storage & Cooking fuels Perishables and non-perishables. Storage temperature of Various things. Types of Cooking fuels and its uses. Advantages and disadvantages of different cooking fuels. Effect of heat transfer	8
V	Vegetable and Meat Cuts Cuts of vegetables, Classification of Meat, Joints of Chicken, Cuts of Lamb, Pork, Beef and its uses, Classification of Fish with examples, Cuts of fish.	8

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Live Demonstration.

TEXT BOOKS

1. Krishna Arora, Sixth Edition, Frank brothers & company -Theory of Catering 2017
2. Parvinder S. Bali -Food Production Operations - Oxford publication. 2014

REFERENCE BOOKS

1. Ronald Kinton & Victor Ceserani, Hodder Stoughton - Practical cookery 1970
2. David Foskett, Victor Ceserani & Ronald Kinton, Hodder Stoughton - The Theory of Catering 2007
3. Thangam E Philip, Vol-I & II - Modern Cookery for trading and teaching - Orient Longman. 1981
4. Damodaran, Food Production Theory 2012
5. David Paul Laronsse, Garde Manager 2006

WEB RESOURCES

<https://india.oup.com/product/food-production-operations-9780199450510?>




MAPPING WITH PROGRAM OUTCOMES

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	M	S	S	S	S	S	S
CO2	S	S	M	S	S	M	M
CO3	S	M	S	M	S	S	S
CO4	S	S	S	M	S	M	S
CO5	S	S	M	S	M	S	S

S-Strong, M-Medium, L-Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Chef Sebastian Shalvin. A	 Dr. Premkanna P	

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell

Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHU02	FUNDAMENTALS IN FOOD & BEVERAGE SERVICE						Batch:	2021-2022& Onwards
								Semester:	I
Hrs/Week	3	L	3	T	-	P	-	Credits:	3

COURSE OBJECTIVE:

- The course will give the students a comprehensive knowledge and develop technical Skills
- Improve the basic aspects of food & beverage service operations in the Hotel Industry.
- Learning of various types of menu
- Gain knowledge on waiter service
- A basic understanding and evaluation on Menu

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Creating the basic styles of Food service and differentiate catering establishments, Food & Beverage Equipment.	K1, K2, K3, K4
CO2	Focus on types of cutleries, Crockery and Hollowware used in Food Service establishments, Types of Linens used in industries.	K1, K2, K3, K4
CO3	Survey the size, nature and scope of the food and beverage service industry.	K1, K2, K3, K4
CO4	Focus on to build personal, professional and career development strategies in the food service industry.	K1, K2, K3, K4
CO5	Analyze the various types of Menu	K1, K2, K3, K4

SYLLABUS

21CHU02	FUNDAMENTALS IN FOOD& BEVERAGE SERVICE	21CHU02
Unit No.	Topics	Hours
I	Catering & Hospitality Industry: Introduction, Development in Catering industry, Sectors of Food Service Industry, Classification of Food and Beverage Sectors - Profit & Service motive, French terms related to Food and Beverage staff, Qualities required for food service staff, Duties and responsibilities of food and beverage staff, Employment opportunities in Food Service Industry.	7
II	Food & Beverage Organization: Functions, Organizational Chart, Types of Restaurants & their characteristics, Different types of Cutleries, Crockery and Hollowware used in Food Service establishments, Different types of linens used in food and beverage Industry. Inter departmental relationship (within F&B and other department).	7
III	Styles of Food Service: Introduction, Classification, Waiter Service- English, American, French, Russian, Gueridon and Tray service. Self-Service -Cafeteria, Carousel, Counter service, vending machines, Assisted Service – Buffet &Carver, Other services – Take away, Single point and	8

	Robotic service, Factors influencing the styles of service.	
IV	Types of Meal: Breakfast - Meaning, types, accompaniments, cover setup, service of Breakfast in guest room & restaurant, Elevenes – Meaning and examples, Brunch : Meaning & sample menu. Lunch : Meaning & Types. Dinner & Supper : Meaning, Cover setup and Sample menu.	7
V	Menu : Definition, Origin, Objective, Importance, Functions & Types, Menu Planning : Introduction, Points to considered while planning a menu. French classical courses -English meaning, example for each course. Order category of continental & Indian dishes in A la carte menu.	7

Teaching methods: Lecturing, PowerPoint Projection through LCD, Video Presentation, Flash Cards.

TEXT BOOKS

1. Singaravelavan.R, "Food&Beverageservice", Oxford University Press.2010
2. John Fuller&A.J.Currie, "TheWaiter", Hutchinson Publication. 1983

REFERENCE BOOKS

1. Dennis R.Lillicrap&John A. Cousins, "Food & Beverage Service", ELBS Publications.2006
2. Sudhir Andrews, "Food & Beverage Service Training Manual", Tata McGraw Publications. 2014
3. Brian Varghese, "Food & Beverage Service Management", Macmillan India Limited.2000
4. John Fuller, "Modern Restaurant Service - A manual for students & Practitioners", Hutchinson.2009
5. Mahendra Singh Negi, "Training Manual for Food and Beverage Services", Paperback.2016

WEB RESOURCES


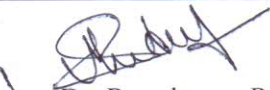
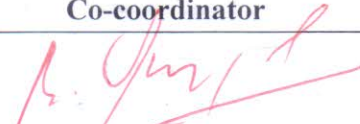
[https://www.ihmbbs.org/upload/CHAPTER1%20\(THE%20HOTEL%20&%20CATERING%20INDUSTRY\).pdf](https://www.ihmbbs.org/upload/CHAPTER1%20(THE%20HOTEL%20&%20CATERING%20INDUSTRY).pdf)

MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	M	M	M	M
CO2	S	M	M	S	S	S	S
CO3	S	S	S	S	S	S	S
CO4	S	S	M	M	M	M	M
CO5	S	S	M	S	S	M	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Rajan	 Dr. Premkanna P	 Co-ordinator

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science
Coimbatore - 641 028.

Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHU03	ALLIED-1 ACCOMMODATION OPERATIONS						Batch:	2021- 2022& Onwards
								Semester:	I
Hrs/Week	3	L	3	T	-	P	-	Credits:	3

COURSE OBJECTIVE:

- The objective of the course is to provide the student with an overview of the management of the interrelationships of various Hotel departments.
- Gain Knowledge on various cleaning agents
- Understand about various key controls
- A knowledge on laundry set up
- A complete study on laundry set up

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Creating knowledge on Accommodation operation, Importance and function of housekeeping.	K1, K2, K3, K4
CO2	Classify the cleaning agents used in housekeeping, develop the key factors of Laundry in Housekeeping department,	K1, K2, K3, K4
CO3	Evaluate types of keys and key control operations. Procedure of bed making and knowledge on room amenities.	K1, K2, K3, K4
CO4	Evaluating the procedures for cleaning agents, Process of guest laundry and exploring the creativity through Flower Arrangement.	K1, K2, K3, K4
CO5	Analyze the Budgeting and Accounting	K1, K2, K3, K4

SYLLABUS

21CHU03	ALLIED-I ACCOMMODATION OPERATION	Sem: I
I	Introduction to Hospitality & Housekeeping: Tradition of hospitality in India, Types of Hotels & Services, Organization of Hotels, Housekeeping in hotels – importance, functions, Role of housekeeping - Areas of Responsibility, Duties and functions - Personnel Qualities of Housekeeping, Liaison with other departments – Reception.	8
II	Cleaning Agents: Principles of cleaning, Cleaning techniques, Classification of Cleaning agents –R1,R2,R3,R4,R5,R6,R7 & R8, Disinfectant – Polish, floor seals, uses, care & storage, Distribution of controls, Use of Eco-friendly products in Housekeeping, Cleaning Equipment's	7
III	Key & Key Control: Types of Keys, Key Control Bed making- procedures & types, room amenities, linen room- activities, equipment's, layout and types of linen.	7
IV	Laundry: laundry & its types – Stain removal -Dry cleaning – Handling guest Laundry Flower Arrangement: Styles, Tools, Principles & types.	7

V	Budgeting: Types of budget, preparation, operating budget of Housekeeping Department, Methods of account settlements, credit control measures, Handling emergency situations.	7
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Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion & activity.

TEXT BOOKS

1. S.K Kaushal, "Accommodation Operations Management", Frank Brothers, First edition, 2006
2. Smirthiraghobalan, "Hotel housekeeping management", oxford university press, 2007

REFERENCE BOOKS

- 1.R.J. Malhotra, "Fundamentals of Hotel Management and Operations", Anmol Publications Pvt. Limited, 2002
2. Jones, thomas . A, Professional management of housekeeping operations - ed. 4.2007
3. Jatashankartewari, Hotel front office: operations and management"2016
4. Branson , joan "hotel , hostel and hospital housekeeping - ed.51998
5. Gray, William. S hotel and motel management and operations - ed. 32000

WEB RESOURCES

<https://setupmyhotel.com/train-my-hotel-staff/hk/256-laundry-chart.html>



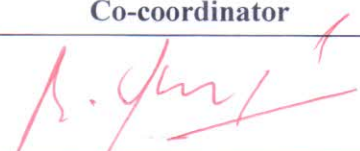
MAPPING WITH PROGRAM OUTCOMES

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	M	M	S	S	S	S	S
CO2	S	S	M	S	M	S	S
CO3	S	M	M	M	M	M	M
CO4	S	M	S	M	S	M	M
CO5	M	S	M	S	M	S	S

S-Strong, M- Medium, L – Low

***ASSESSMENT PATTERN (if deviation from common pattern)**

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr. Balakrishnan.R	 Dept. Of Catering & Event Management Hindusthan College of Arts & Science, Coimbatore - 641 028.	

Co-ordinator
 Curriculum Development Cell
 Hindusthan College of Arts & Science,
 Coimbatore-641 028.

		Open Elective-I (A)PERSONALITY TRAITS-I					Semester:	I	
Hrs/Week:	2	L	2	T	-	P	-	Credits:	1

COURSE OBJECTIVE:

- To develop the basic knowledge importance of standard of the Hotelier according to the standard
- Improve the basic aspects of grooming standard in the Hotel Industry.
- Gaining knowledge on skills and standards
- To understand the personality growth and knowledge
- Gain knowledge on a complete personality

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the personality qualities, positive impacts towards personality quality.	K1, K2, K3, K4
CO2	Connecting towards Values, Interactions, Experiences, Environmental influences. Interactions, Experiences,	K1, K2, K3, K4
CO3	Developing to setting goals, focusing on positives.	K1, K2, K3, K4
CO4	Focusing on developing self-personality, Multiple theories in psychology.	K1, K2, K3, K4
CO5	Analyze the personality changes	K1, K2, K3, K4

SYLLABUS

21CHUE01	Open Elective-I (A)PERSONALITY TRAITS- I	Sem: I
Unit No	Topics	Hours
I	Introduction to Personality Development: Definition, need of personality, uniqueness in personality, positive, impacts determining personality qualities, Career choice.	6
II	Basic Personality Traits: Values, Beliefs, Interactions, Experiences, Environmental influences, The big five dimensions, personality types	6
III	Personality Growth: Ways Improvements, Helpful tools and exercises, Benefits of keeping a journal, setting goals, focusing on positives.	4
IV	Development of Personality: How do personalities develop, Multiple theories in psychology, three main influences cited: Heredity, Environment, Situations, Stages of Development.	4
V	Changing the Personality: Can personalities change? Being yourself, being adaptable, Positive attitude, Individuality, controlling emotions, Working on Personality Changes	4

Teaching methods: Lecturing, PowerPoint Projection through LCD, Flash Cards.

TEXT BOOKS

1.HemaSrinivasan, Alamelu Ramakrishna, ValliArunachalam, Edited by Shaikhmoula –
Communication skills a Practical Approach”.1999

REFERENCE BOOKS

I.C.B. Mamoria, V.S.P. Rao, Himalaya Publishing House – “Personnel Management” (Text and
Cases).2020

WEB RESOURCES:

<https://www.livescience.com/41313-personality-traits.html>


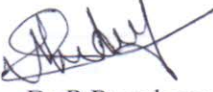

MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	M	S	M	M	M	S
CO2	S	S	S	S	S	S	S
CO3	S	S	S	S	S	S	S
CO4	M	S	S	M	M	S	M
CO5	M	S	M	M	M	S	M

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Rajan	 Dr.P.Premkanna	

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHUE01	Course Title						Batch:	2021-2022& Onwards
		Open Elective-I (B)SAFETY & SANITATION PRACTICES IN FOOD INDUSTRY						Semester:	I
Hrs/Week	2	L	2	T	-	P	--	Credits:	1

COURSE OBJECTIVE:

- The programme aims to develop and improve high level of personnel hygiene
- Food safety practices in professional culinary departments.
- A complete knowledge on fire safety
- Knowledge on safety measures in kitchen
- Identify the sanitation in kitchen

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Evaluate and improve the food safety practices in the kitchen, Positive attitude towards the job.	K1, K2, K3, K4
CO2	Apply the programme aims to develop and improve high level of personnel hygiene.	K1, K2, K3, K4
CO3	Analyzing the Types of fire and its extinguisher used in industries, providing the positive thinking towards working area.	K1, K2, K3, K4
CO4	Focus on safety procedure and handling equipment's in kitchen, procedure of following kitchen check list	K1, K2, K3, K4
CO5	Analyze the Safety procedure of Kitchen	K1, K2, K3, K4

SYLLABUS

21CHUE01	Open Elective-I (B)SAFETY & SANITATION PRACTICES IN FOOD INDUSTRY	SEM: I
Unit No.	Topics	Hours
I	ATTITUDE& BEHAVIOR IN KITCHEN: Introduction, Meaning of attitude and behavior, kitchen attitude & behavior, Experience, Dedication, Training, understanding and coordination in the kitchen. Positive attitude towards the job.	6
II	PERSONAL HYGIENE: Introduction, Meaning, Uses of Personal hygiene and Food Safety, Contamination of food, types, Importance of Personal Hygiene, Hand washing procedures, types.	4
III	FIRE: Types of fire and its extinguisher, its uses in hotel safety drill in first Aid, working techniques, Environment, health & safety.	4

IV	SAFETY PROCEDURES OF HANDLING EQUIPMENT: Safety Procedures of handling equipment in kitchen, Incident's report formats, Rules and regulations, Kitchen safety checklist, Right and Wrong Positions of working in kitchen, Maintaining a safety kitchen.	4
V	ENFORCEMENT OF SAFETY INSTRUCTIONS: Safety Instructions for Kitchen staff, Safety Training, Safety Engineering and Education, Enforcement of safety, Some useful safety devices, and Legal responsibilities of a food service manager.	6

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion and Activity.

TEXT BOOKS:

1. *Food Safety, Sanitation, and Personal Hygiene, BC Campus, 2015*
2. *Essentials of Food Safety and Sanitation David McSwane, Richard Linton, Nancy R. Rue, 1998*

REFERENCE BOOKS:

1. *Food Microbiology- William C Frazier & Dennis C West off – Published by MC Graw Hills 2004*
2. *Food Hygiene, Microbiology and HACCP - P. R. Hayes and Stephen J. Forsythe 1999*

WEB RESOURCES: HTTPS:

[//UCANR.EDU/SITES/COTTAGEFOODS/FILES/209272.PDF](https://ucanr.edu/sites/cottagefoods/files/209272.pdf)



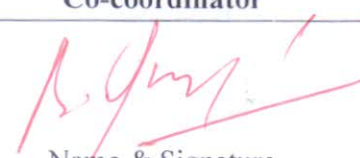
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO3	PO1	PO4
CO1	M	S	M	S	M	M	S
CO2	S	S	S	S	S	S	S
CO3	S	S	M	M	M	S	M
CO4	S	S	S	S	S	S	S
CO5	M	S	S	M	S	M	M

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr. R. Balakrishnan	 Dr. Premkanna P	 Name & Signature

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHU04	Course Title						Batch:	2021-2022& Onwards
		PRACTICAL: I -FUNDAMENTALS IN FOOD PRODUCTION						Semester:	I
Hrs/Week	3	L	--	T	-	P	3	Credits:	2

COURSE OBJECTIVE:

- To impart practical knowledge on various basic aspects of Fundamentals in Food Production
- Gain knowledge on list of ingredients used in cookery
- Knowledge on preparing a complete menu in culinary aspects
- To know the importance of Indian dishes
- A complete study on basic food preparation

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Develop the knife skills that is proportional to the cutting and its techniques.	K1, K2, K3, K4
CO2	Develop the knowledge on types of cuts in Vegetable & Meat Cuts	K1, K2, K3, K4
CO3	Develop the knowledge preparation of various Dishes by Individual	K1, K2, K3, K4
CO4	Analyse to examine on Compiling menu by own	K1, K2, K3, K4
CO5	Analyse the knowledge on various dish preparation	K1, K2, K3, K4

SYLLABUS

21CHU04	PRACTICAL: 1 - FUNDAMENTALS IN FOOD PRODUCTION	Sem: I
Exercise	Topics	Hours
I	Proper handling and usage of a Kitchen Knife and Hand Tools. Understanding the usage of small equipment.	3
II	Identification of Raw ingredients. (Cereals, Pulses & Spices)	3
III	Basic cuts of vegetables, Chicken & Fish	3
IV	Basic Indian Cuisine-Individual practical for students-08 sets of menus. Rice, cereals & pulses-(Minimum of 08 varieties)	9
V	Various simple Indian Dal preparations (Minimum of 08 varieties)	6
VI	Indian wheat products like, chapattis, Paratha, phulkas, pooris	6

VII

Indian sweets (Minimum of 08 varieties)

6

Teaching methods: Lecturing, Live Demonstration.

TEXT BOOKS

1. Krishna Arora, Sixth Edition, Frank brothers & company - Theory of Catering 2014
2. Thangam E Philip, Vol-I&II- Modern Cookery for trading and teaching-Orient Longman. 2009

REFERENCE BOOKS

1. Ronald Kinton & Victor Ceserani, Hodder Stoughton- Practical cookery 1992
2. Foskett, David, practical cookery - ed. 10. 2019
3. H. Reshii (A), (P)- Hachette India, The flavour of Spice 2021
4. KT. Achaya. Oxford - Indian Food 2002
5. Le Rol a Polson - The Professional Chef Wiley & Sons 2004

WEB RESOURCES

https://en.wikipedia.org/wiki/Indian_cuisine

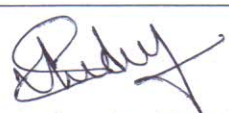


MAPPING WITH PROGRAM OUTCOMES

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	S	S	S	S
CO2	S	S	S	S	S	S	S
CO3	S	M	S	M	S	M	S
CO4	S	S	S	S	S	S	S
CO5	S	S	S	S	S	S	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Chef Sebastian Shalvin.A	 Dr.P.Premkanna.P	

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHU05	Course Title						Batch:	2021-2022 & Onwards
		PRACTICAL:II-FUNDAMENTALS IN FOOD AND BEVERAGE SERVICE						Semester:	I
Hrs/Week	3	L	-	T	-	P	3	Credits:	2

COURSE OBJECTIVE:

- To equip knowledge, skills and Provide exceptional training to gain basic understanding of food and beverage service practices.
- Improve the basic aspects of food & beverage service operations in the Hotel Industry.
- To equip the requirements for good service and the role of professionalism, appearance.
- To gain the knowledge on Food Service
- Gain knowledge on various food service

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the concept of Food & Beverage Service Industry.	K1, K2, K3, K4
CO2	Classifying the different types of food and beverage service.	K1, K2, K3, K4
CO3	Evaluate the importance of food and beverage service techniques.	K1, K2, K3, K4
CO4	Analyse the activities involved within food & beverage professionals.	K1, K2, K3, K4
CO5	Analyse the personal development and positive attitude in ensuring service levels.	K1, K2, K3, K4

SYLLABUS

21CHU05	Practical: II-FUNDAMENTALS IN FOOD AND BEVERAGE SERVICE	Sem: I
Exercise	Topic	Hours
1	Enumeration of Cutlery, Crockery, Glassware and Miscellaneous equipment.	3
2	Folding Serviettes in various folds.	6
3	Laying & Relaying of table cloth during and before Service.	3
4	Cleaning and Polishing/Wiping of Cutlery, Crockery and Glassware.	6
5	Receiving and Seating guest.	3
6	Service of water.	3
7	Tables D' hôte cover laying.	3
8	A la carte cover laying.	3
9	Presenting the menu & collecting orders.	3
10	Service of Tea and Coffee.	3

Teaching methods: Demonstration, Hands on Training, Video Presentation, Power Point Presentation.

TEXT BOOKS

1. Singaravelavan.R, "Food & Beverage service", Oxford University Press, 2011.
2. John Fuller &A.J.Currie, "The Waiter", Hutchinson Publication, 1965

REFERENCE BOOKS

1. Dennis R.Lillicrap&John A. Cousins, "Food & Beverage Service", ELBS Publications.199
2. Sudhir Andrews, "Food & Beverage Service Training Manual", Tata McGraw Publications.1990
3. Brian Varghese, "Food & Beverage Service Management", Macmillan India Limited.1999
4. John Fuller, "Modern Restaurant Service– A manual for students & Practitioners", Hutchinson.1983
5. Mahendra Singh Negi, "Training Manual for Food and Beverage Services", Paperback.2016

WEB RESOURCES

https://www.jetro.go.jp/ext_images/en/reports/survey/pdf/2015_03_biz4.pdf


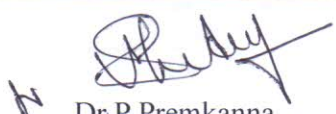
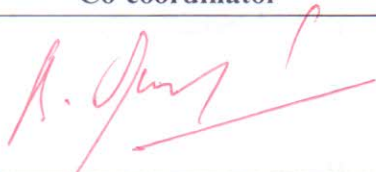
MAPPING WITH PROGRAM OUTCOMES

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	M	S	S	M	S
CO2	S	M	S	S	S	S	S
CO3	S	S	M	M	S	M	M
CO4	M	M	S	S	M	S	S
CO5	M	S	S	S	M	S	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Rajan	 Dr.P.Premkanna	

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21CHU06	PRACTICAL: III- ACCOMMODATION OPERATIONS						Batch:	2021- 2022& Onwards
								Semester:	I
Hrs/Week	3	L	-	T	-	P	3	Credits:	2

COURSE OBJECTIVE:

- The objective of the course is to provide the student with an overview of the management of the interrelationships of various Hotel departments.
- To understand about the guest handling
- Gain knowledge on handling guest complain
- A Complete knowledge of Hotel house keeping
- A basic knowledge on front office departments

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Creating the role & functions of the Front office.	K1, K2, K3, K4
CO2	Evaluating the Practicing and summarize the importance of communication & knowledge of guest background.	K1, K2, K3, K4
CO3	Analyzing the plan and the procedures of arrival & departure guest.	K1, K2, K3, K4
CO4	Analyzing on how to deal with the Hotel guest.	K1, K2, K3, K4
CO5	Analyze the examine the various polishing Method	K1, K2, K3, K4

SYLLABUS

21CHU06	PRACTICAL: III -ACCOMMODATION OPERATION	Sem: I
Exercise	Topics	Hrs
I	Identification of cleaning equipment's and cleaning agents	3
II	Daily cleaning procedure of the guestroom	3
III	Flower arrangements	6
IV	Towel arts	6
V	Room Inspection, Linen inventory	3
VI	Principles of Laundry & Stain removal	3
VII	Bed making – evening service	3

XIII	Guest room layout drawing	3
XII	Work Schedule & Duty Roaster	3
X	Polishing (glass, metal, leather, wood, plastic etc.)	3

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion & activity.

TEXT BOOKS

1. S.K Kaushal, "Accommodation Operations Management", Frank Brothers, First edition, 2006
2. Smirthiraghubalan, "Hotel housekeeping management", oxford university press, 2007

REFERENCE BOOKS

1. R.J. Malhotra, "Fundamentals of Hotel Management and Operations", Anmol Publications Pvt. Limited, 2002
2. Branson, joan "hotel, hostel and hospital housekeeping - ed.5 1989
3. Gray, William. S hotel and motel management and operations - ed. 3 1994
4. Jatashankartewari, Hotel front office: operations and management"2016
5. Jones, thomas . A, Professional management of housekeeping operations - ed. 4.2008

WEB RESOURCES


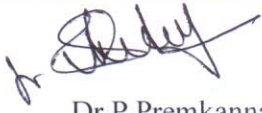

<https://www.cleantecinnovation.com/blog/10-steps-to-clean-a-hotel-room-in-under-30-minutes>

MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO3	PO2	PO1	
CO1	S	M	M	M	M	M	S	S - Strong, M- Mediu m, L - Low
CO2	M	M	S	M	S	M	M	
CO3	M	S	M	M	M	S	M	
CO4	M	S	S	S	S	S	M	
CO5	S	S	S	S	S	S	S	

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Rajan	 Dr.P.Premkanna	

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code	21LAF02	COMMUNICATIVE FRENCH II						Batch:	2021-2022& Onwards
								Semester:	II
Hrs/Week	6	L	6	T	-	P	-	Credits:	4

SYLLABUS

CODE NO 20LAF02	COMMUNICATIVE FRENCH II	Semester II
Unit Nos.	Topics	Hours
I	Lesson 7 : Je suis désolé 4 Gérer un problem/ S' excuser/ Ouvrir (présent)	15
II	Lesson 8 : Par ici, s'il vous plaît Agence de voyages/ Placer/Prendre une commande	15
III	Lesson 9 : Est-ce que vous avez choisi? Prendre une commande/ Décrire des plats/Conseiller des plats	15
IV	Lesson 10 : Quelle cuisson? Site touristique/ Prendre une commande	12
V	Lesson 11 : Le rouge est plus Lesson 12 : Cela fait Bilan: Bilan 2 - Evaluez-vous Décrire des vins/ comparer, Faire régler une addition/ une note/une facture/faire (présent)	15

TEXT BOOK:

1. A Votre Service | Edition: 1 | Hachette & Goyal Publishers | RAJESHWARI CHANDRASEKAR, REKHA HANGAL, CHITRA KRISHNAN, CLAUDE LE NINAN, ASHA MOKASHI (2001)

REFERENCES:

1. Larousse – Dictionnaire bilingue | Edition: 2 | Hachette | MARIANNE DURAND (2006)
2. Collins dico | Edition: 8 | MAURY-IMPRIMEUR SA MALESHERBES, FRANCE. Harper co | MARIANNE DURAND (2006)

Teaching methods: < type the mode of teaching methodologies>

Example: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion and Activity.




MAPPING WITH PROGRAM OUTCOMES

PO CO	PO1	PO2	PO3	PO4	PO5
CO1	S	S	M	M	S
CO2	S	S	M	S	S
CO3	S	M	M	M	M
CO4	M	M	S	S	M
CO5	S	M	S	M	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
 Name & Signature	 Name & Signature	 Name & Signature

HEAD OF THE DEPARTMENT OF LANGUAGES
HINDUSTHAN COLLEGE OF ARTS AND SCIENCE
COIMBATORE - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code:	21ENG02	Course Title						Batch:	2021-2022
		Effective Communication-II						Semester:	II
Hrs/Week:	6	L	6	T	-	P	-	Credits:	4

COURSE OBJECTIVES

- To draft effective business correspondence with brevity and clarity.
- To demonstrate effective oral and written communication skills in the professional context.
- Able to work effectively in teams and demonstrate team-building capabilities.
- To enhance vocabulary beyond that of the subject matter.
- To strengthen intelligible pronunciation, stress and intonation patterns.

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Develop the basic skills in literary and linguistic communication and explication of literary practices and process with clarity.	K1, K2, K3, K4
CO2	Analyze their own ability to improve their own competence in using the language.	K1, K2, K3, K4
CO3	Building the language for speaking with confidence in an intelligible and acceptable manner.	K1, K2, K3, K4
CO4	Evaluating the communicate through the written word for a wide variety of purposes and audiences.	K1, K2, K3, K4

SYLLABUS

21ENG02	Effective Communication-II	Sem: II
Unit No.	Topics	Hours
I	Essentials for Communication Communication: Definition, process and scope, types and barriers, effectiveness of communication – role.	15
II	Language Focus Vocabulary, tone, register, pronunciation, coherence, clarity, association of thoughts, language process and presentation.	16
III	Oral Communication Verbal-non-verbal Communication, personal appearance, posture, gesture, eye contact, dyadic communication, face to face, telephonic conversation, debates and group discussion	14
IV	Written Communication Formal report, technical proposals, book review, writing articles, letter correspondence, agenda and minutes, brochures, case study on communication.	15

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Seminar, Discussion and Activity.

TEXT BOOK

1. *Effective Communication Vol-II, New Century Book House-2020.*

REFERENCE BOOKS

1. *Poe, Roy W. & Rosemary T. Freukling, 'Business Communication: As Caase Method Approaches, A.I.T.B.S. Delhi, 2006.*
2. *Krishnan. Mohan and Meera Banerji, Developing Communication Skills, Macmillan India Ltd, new Delhi, 1998.*
3. *Alder, Ronald B, Communicating at Work: Principles and Practices for Business and the Professions, Random House, New York, 1989*

WEB RESOURCES

- <https://www.enotes.com/topics/how-much-land-does-man-need>
<https://www.poetryoutloud.org/poem/the-arrow-and-the-song/>
https://en.wikipedia.org/wiki/The_Last_Leaf
<http://fybaenglish.blogspot.com/2018/12/the-gold-frame-r-k-laxman.html>.




MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5
CO1	M	S	S	S	S
CO2	M	S	S	M	S
CO3	S	S	M	M	S
CO4	M	M	M	S	S
CO5	S	S	M	M	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Dr. Priya Sharon Thomas Name & Signature of the Staff	 Dr. Priya Sharon Thomas Name & Signature	 Name & Signature

Dr. PRIYA SHARON THOMAS, M.A., M.Phil., Ph.D.,
 Professor & Head
 P.G. & Research Dept. of English
 Hindusthan College of Arts & Science
 Nava India, Coimbatore - 641 028.

Dr. PRIYA SHARON THOMAS, M.A., M.Phil., Ph.D.,
 Professor & Head
 P.G. & Research Dept. of English
 Hindusthan College of Arts & Science
 Nava India, Coimbatore - 641 028.

Co-ordinator
 Curriculum Development Cell
 Hindusthan College of Arts & Science,
 Coimbatore-641 028.

Course Code	21CHU07	Course Title					Batch:	2021-2022& Onwards	
		FRENCH CULINARY ARTS					Semester:	II	
Hrs/Week	3	L	3	T	-	P	-	Credits:	3

COURSE OBJECTIVE:

- To impart Basic knowledge on various technical skills required in the Food Production.
- Gives a Comprehensive insight into vegetable, fruit, egg, cereals and Dairy product.
- A complete knowledge on Cereals and Pulses
- Understanding on various dairy products
- A complete study on French culinary

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Develop the knowledge on classification of vegetables and fruits	K1, K2, K3, K4
CO2	Built knowledge on foundation ingredients, soups, process of using the fats and oils	K1, K2, K3, K4
CO3	Built the skills in preparation of French liquids.	K1, K2, K3, K4
CO4	Analyze list out the uses of cereals, pulses and Dairy products.	K1, K2, K3, K4
CO5	Analyzing the milk and dairy products	K1, K2, K3, K4

SYLLABUS

21CHU07	FRENCH CULINARY ARTS	Sem: II
Unit No.	Topics	Hours
I	VEGETABLE COOKERY: Introduction, Classification of vegetables and fruits, Principles of Vegetable Cookery, Uses of Fruits in Cookery, Changes in Texture.	7
II	FOUNDATION MATERIALS & SOUP: Basic Western Culinary terms - Foundation Ingredients -Used for cooking. Uses of fats & oils, raising agents, thickening agents, sugar, salt, liquid, flavorings and seasonings, sweetening agents. Soups Classification Types.	8
III	EGG COOKERY & FRENCH LIQUIDS: Structure and selection of an egg, Uses of egg in cookery. Storage and cooking types. French Liquids: Soups – Classification with examples, Stocks- Types, Sauces and Roux– Definitions, Classification, Recipes & Derivatives. Character and trends of sauce in cooking.	7
IV	CEREALS AND PULSES: Identification, Classification, Uses of cereals and Pulses in cookery, Cooking methods and Techniques. List of	7

	continental dishes using cereals and pulses.	
V	MILK & DAIRY PRODUCTS: Introduction, Types of Milk, Processing, Pasteurization, Homogenization. Milk products – Yogurt and type, Cream and Butter- Processing methods and its types Cheese – Origin and Processing, Classification, Curing and Uses of Cheese.	7

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion and Activity, Demonstration.

TEXT BOOKS

- 1) Krishna Arora, Sixth Edition, Frank brothers & company - Theory of Catering 2015
- 2) David Foskett, Neil Rippington, Patricia Paskins, Steve Thorpe - Practical Cookery - Hodder Publication. 2019
- 3) Parvinder S. Bali - Food Production Operations - Oxford publication. 2014

REFERENCE BOOKS

1. Ronald Kinton & Victor Ceserani, Hodder Stoughton - Practical Cookery 1972
2. David Foskett, Victor Ceserani & Ronald Kinton, Hodder Stoughton - The Theory of Catering 2003
3. Larousse Gastronomique, "Cookery Encyclopedia Paul Hamlyn 2020
4. Madhur Jaffery's - Cook Book 1992
5. Le Rola. Polson - The professional Chef 2000

WEB RESOURCES

<https://food.ndtv.com/ingredient/cereals-and-pulses>



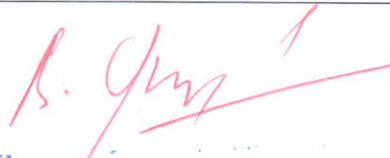
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	M	M	M	M	S	M
CO2	S	S	M	M	M	S	M
CO3	M	S	S	M	S	M	M
CO4	M	S	M	M	M	M	M
CO5	S	M	S	S	S	S	S

S-Strong, M- Medium, L - Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Chef Sebastian Shalvin. A	 Dr. P. Premkanna	

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore - 641 028

Course Code:	21CHU08	Course Title					Batch:	2020-2021 Onwards	
		PROFESSIONAL FOOD SERVICE TECHNOLOGY					Semester:	II	
Hrs/Week:	3	L	3	T	-	P	-	Credits:	3

COURSE OBJECTIVE:

- Analyze the food service methods according to customer expectation, acquire and develop knowledge in different types of Food & Beverage service.
- Improve the basic aspects of food & beverage service operations in the Hotel Industry.
- Gain knowledge on service for room guest
- To improve knowledge on various types of service
- A complete knowledge on sale control system

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Analyzing and describe the food and beverage service sections.	K1, K2, K3, K4
CO2	Built the fundamentals of sale control system and billing process.	K1, K2, K3, K4
CO3	Evaluate opening and operational responsibilities in a full-service food and beverage operation.	K1, K2, K3, K4
CO4	Evaluating the emerging trends and innovations in F&B industry.	K1, K2, K3, K4
CO5	Analysing Sale Control System and Checking	K1, K2, K3, K4

SYLLABUS

21CHU08	PROFESSIONAL FOOD SERVICE TECHNOLOGY	Sem: II
Unit No.	Topics	Hours
I	Preparing the Restaurant: Activities involved in organizing Mise-en-scene and Mise-en-place, Cover: Meaning and Types, cover laying procedure, Points to be observed while laying a cover, Flow of activities in restaurant, Rules observed while waiting at table.	7
II	Ancillary Sections: Introduction, Importance, Functions and equipment's used in Stillroom, Pantry, Silver room, Plate room, Food pick up area, Wash-up, Linen store, Dispense bar, Hot-plate.	7
III	Room Service: Introduction, Organizational Chart, Functions, RSOT, And Duties of Room Service Staff, Types: Centralized and De-centralized. Order taking procedure-Door hangers, Telephone, In-person. Steps followed in collecting food and beverage. Tray and Trolley Service procedure in guest Rooms.	7

Course Code:	21CHU09	Course Title						Batch:	2021-2022
		CULINARY ENTREPRENEURSHIP						Semester:	II
Hrs/Week:	3	L	3	T	---	P	--	Credits:	3

COURSE OBJECTIVE:

- Entrepreneurship and Innovation minors' tools to evaluate in real-world problems and projects.
- To gain knowledge on planning and organizing
- To understand the ethics of entrepreneurship
- Knowledge on branding of products
- A complete idea on starting a culinary business

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the knowledge to find the solutions for problem solving.	K1, K2, K3, K4
CO2	Built the Students advance and their skills in customer development, customer validation, competitive analysis, and iteration while utilizing	K1, K2, K3, K4
CO3	Creating the designing thinking and processing the tools to evaluate in real-world problems and projects.	K1, K2, K3, K4
CO4	Analysing the students are able to create presentations and business plans that articulate and apply financial, operational, organizational, market, and sales knowledge.	K1, K2, K3, K4
CO5	Analyse the determining Entrepreneurship & Branding	K1, K2, K3, K4

SYLLABUS

21CHU09	CULINARY ENTREPRENEURSHIP	
Unit No.	Topics	Hours
I	Management - Nature, Meaning and significance of management, Management Process, functions, skills and roles.	7
II	Overview of functions – Planning Organizing, Staffing, Decision Making, directing and controlling.	8
III	Concept of Managerial Ethics , social Responsibility and value based Management.	7
IV	Motivational -Definition, theory of Motivational ,Leadership-Definition	7
V	Entrepreneurship & Branding – Start-up of Small Business Enterprise, Management of Small business Enterprise	7

IV	Afternoon Tea- Full afternoon tea, High tea. Brunch, Service sequence for High tea, Reception or Buffet tea-Buffet set-up and staffing. Lounge service- meaning, Different types of lounges, organizing Lounge service. Duties and Responsibilities of Lounge staff. Lawn Service: Meaning, Organizing the lawn service in hotel.	8
V	Sale Control System: Checking system- meaning, system in checking, format sample, and types of checking system. KOT —Duplicate, Triplicate, Single order sheet. Format of KOT. Making bill, Handling Cash, Cash Handling equipment, Record keeping.	7

Teaching methods: Lecturing, Video Presentation, Flash Cards, PowerPoint Projection through LCD.

TEXT BOOKS

1. Singaravelavan.R, "Food & Beverage service", Oxford University Press, 2011.
2. John Fuller & A.J. Currie, "The Waiter", Hutchinson Publication, 2014

REFERENCE BOOKS

1. Dennis R. Lillicrap & John A. Cousins, "Food & Beverage Service", ELBS Publications. 2006
2. Sudhir Andrews, "Food & Beverage Service Training Manual", Tata McGraw Publications. 2014
3. Brian Varghese, "Food & Beverage Service Management", Macmillan India Limited. 2000
4. John Fuller, "Modern Restaurant Service - A manual for students & Practitioners", Hutchinson. 2009
5. Mahendra Singh Negi, "Training Manual for Food and Beverage Services", Paperback. 2016

WEB RESOURCES

https://www.jetro.go.jp/ext_images/en/reports/survey/pdf/2015_03_biz4.pdf


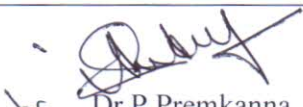
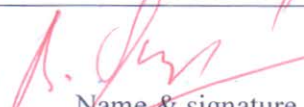
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	M	S	S	M
CO2	S	M	S	S	M	S	S
CO3	S	S	M	S	S	M	S
CO4	S	M	S	M	M	S	M
CO5	M	S	S	M	S	S	M

S-Strong, M- Medium, L - Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr. R. Rajan	 Dr. P. Premkanna	 Name & signature Co-coordinator

Course Code:	21CHU10	ALLIED-II -FRONT OFFICE OPERATION						Batch:	2021-2022& Onwards
								Semester:	II
Hrs/Week:	3	L	3	T	-	P	--	Credits:	3

COURSE OBJECTIVE:

- Manage the daily operations and strong Front Desk team, through ongoing training and performance management.
- To gain knowledge on various types of hotels
- Knowledge on room selling Techniques
- To understand the various types of fire safety procedure
- A basic knowledge on back office and operation procedure

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the structure and duties and responsibilities of front office department in hotels.	K1, K2, K3, K4
CO2	Developing the confidents to handling the guest complaints and method of solving problems	K1, K2, K3, K4
CO3	Built the procedure and operations of bell desk and modern trends in Front office	K1, K2, K3, K4
CO4	Evaluating the functions of security services in hotel industry	K1, K2, K3, K4
CO5	Analyzing on Hotel & Guest Security	K1, K2, K3, K4

SYLLABUS

21CHU10	ALLIED-II -FRONT OFFICE OPERATION	Sem: II
Unit No.	Topics	Hours
I	Hotel, Hospitality & Guest Relation: Hotel – Introduction, Definition, Origin of the Hotel, Classification of Hotel, (Size, Star, Location/Cientele, Ownership, Length of stay), Development & growth of hotel in India. Hospitality – Meaning, Origin & Nature Guest Relation – Hotel guest, Guest satisfaction, Guest relation services.	6
II	Front Office Organization: Introduction, Function, Organizational chart & layout, Importance and various sections of Front office department, Attributes & Job description of Front office staff, Equipment used in front office department.	7
III	Reservation & Registration: Reservation – Types [Guaranteed, non-Guaranteed], Functions, Importance, Modes & Sources of reservation procedure. Cancellations and Amendments. Processing Individual & group reservations. Registration -Introduction, Check-in & check - out activities, Steps in registration, Pre-registration activities. Types of registration [non automatic, Semi, Fully automatic] Processing VIP, Foreigners &group registration. Types of folios used, Allowance, Paid outs, over booking, no-show.	10

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion and Activity.

TEXT BOOKS

1. Stoner, James, A.F. Freeman, R. Edward and Gilbert Daniel R., Management, Pearson Prentice hall, New Delhi 1995
2. Prasad, LM, Principles and Practice OF management, Sultan Chand & Sons, New Delhi. 2019

REFERENCE BOOKS:

1. Sharma, et, all, Entrepreneurship and Small Business Management 2007

WEB RESOURCES: [HTTP://WWW.ALPHACE.AC.IN/DOWNLOADS/NOTES/ECE/15AL51.PDF](http://www.alphace.ac.in/downloads/notes/ece/15AL51.pdf)

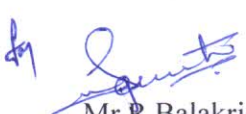
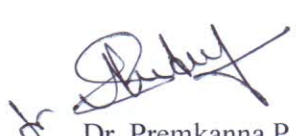
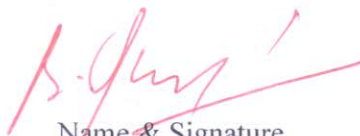
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	M	S	S	M
CO2	S	M	S	S	M	S	S
CO3	S	S	M	S	S	M	S
CO4	S	M	S	M	M	S	M
CO5	M	S	S	M	S	S	M

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr. R. Balakrishnan	 Dr. Premkanna P	 Name & Signature

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

IV	Room Selling Techniques: Introduction, Personnel Selling, Sales & Marketing team, Marketing strategies, Product knowledge, Front office selling, Discounts & discount fixation policy, up selling & substitute selling.	6
V	Hotel & Guest Security: Introduction, Room Break-in security, Bomb threat, needs & Importance of security system in Hotel, Types of security. FIRE: Causes, Safety & precaution, Handling emergency situation.	7

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion & activity.

TEXT BOOKS

1. Sudhir Andrew, "Front Office Training Manual", Kindle edition, 2013
2. Jatashankar. Tewari, "Hotel Front Office: Operations & Management", 2nd Edition, 2011

REFERENCE BOOKS

1. R.J. Malhotra, "Fundamentals of Hotel Management and Operations", Anmol Publications Pvt. Limited, 2002
2. Andrews, Sudhir Hotel Front Office Training Manual 2017
3. Ismail, Ahmed, Waiterfront Office Operations And Management 2018
4. Bhatnagar, Front Office Management 2011
5. Baker, Sue & Huyton, Jermy Principles Of Hotel Front Office Operations 2003

WEB RESOURCES

<https://www.differencebetween.com/difference-between-reservation-and-registration-in-hotel/>



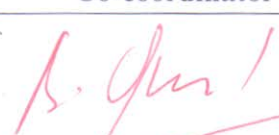
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	M	S	S	M
CO2	S	M	S	S	M	S	S
CO3	S	S	M	S	S	M	S
CO4	S	M	S	M	M	S	M
CO5	M	S	S	M	S	S	M

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr. R. Balakrishnan	 Dr. Premkanna P	 Name & Signature

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

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Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Course Code:	21CHU11	ELECTIVE-I (A)- FOOD SERVICE FACILITY PLANNING						Batch:	2021-2022 & Onwards
								Semester:	II
Hrs/Week:	2	L	2	T	-	P	--	Credits:	1

COURSE OBJECTIVE:

- Predict the Importance Of Layout in facilitating Space and Equipment's at various Catering establishment
- To Gain the knowledge on F & B operation
- Understand the space planning in food service area
- Knowledge on planning and designing of layout.

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the positive attitude in preparing Layout for various F&B operations.	K1, K2, K3, K4
CO2	Determining the characteristics of food service equipment's and facility maintenance.	K1, K2, K3, K4
CO3	Evaluating and summarize & identify the concept of service flow in F&B operations.	K1, K2, K3, K4
CO4	Analyze the Plan and design the layout of a food and beverage facility.	K1, K2, K3, K4
CO5	Analyzing of Space Arrangements	K1, K2, K3, K4

SYLLABUS

21CHU11	ELECTIVE-I (A)- FOOD SERVICE FACILITY PLANNING	Sem: II
Unit No.		
I	Design & Layout: Definition, Functions. Planning-Objectives, Characteristics-Preliminary planning. Equipment requirement - Space requirement. Bidding & Awarding contract.	6
II	Feasibility Study: Importance, Market Survey, Functional Planning- Concepts of Flow - Functional requirements, receiving - Storing- Preparation- Cooking- Serving- Dishwashing- Pot & Pan washing - Waste disposal.	4
III	Accidents: Accidents from structural Inadequacies- Accidents from Improper placement of equipment's- Designing a safe work place, Floors and walls.	5
IV	Equipment requirements: Methods, Equipment checklist, Selection & design- Equipment & Facility maintenance-Space requirements.	5

V	Layout of facilities: Space Arrangements– Concept of Layout- Work flow management- Sample Layout for Food Service outlet: Multi Cuisine Restaurant, Fast Food, Food Court, Institutional Cafeteria, Banquet Hall, Fine Dining Restaurant kitchen.	4
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Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion & activity.

TEXT BOOKS

1. Edward a. Kazarian-*Food Service Facilities Planning -Library of congress cataloguing. in Publication.1975*
2. FrankBooty -*FacilitiesManagement Handbook- Taylor&Francis Publishers 2009*

REFERENCE BOOKS

1. JaneM. Wiggins- *Facilities Manager's Deskreference - Wiley -Blackwell Publishers.2014*

WEB RESOURCES

<https://www.ecpi.edu/blog/importance-of-food-service-management>




MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	M	M	M	M
CO2	S	M	M	S	S	S	S
CO3	S	S	S	S	S	S	S
CO4	S	S	M	M	M	M	M
CO5	S	S	M	S	S	M	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Balakrishnan	 Dr. Premkanna P	 Name & Signature

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 Curriculum Development Cell
 Hindusthan College of Arts & Science,
 Coimbatore-641 028.

IV	Food spoilage and food borne diseases: Common food borne pathogens, Enter pathogens and diseases: Applications of food microbiology:	5
V	World Health Organization (WHO), The International Children's Emergency Fund (UNICEF), The Food and Drug Administration (FDA)	4

Teaching methods: Lecturing, PowerPoint Projection through LCD, Assignment, Discussion and Activity.

TEXT BOOKS

1. *Food Microbiology, 1st Edition, M. R. Adams 1995*
2. *Food Microbiology, 5th Edition Frazier, Westhoff, Vanitha N M 2014*

REFERENCE BOOKS:

1. *Food Microbiology. 2nd Edition By Adams 2000*
2. *Modern Microbiology, James M. Jay 1970*
3. *Fundamental Food Microbiology, Bibek Ray. CRC press 2013*
4. *Laboratory Methods in Food Microbiology, 3rd Edition Harrigan F.W 2013*
5. *Fundamentals Food Microbiology, 4e Ray 2011*

WEBRESOURCES: [HTTP://EPGP.INFLIBNET.AC.IN/EPGPDATA/UPLOADS/EPGP_CONTENT/S000015FT/P000043/M000081/ET/1500291557Pp03_MDL01_PPT.PDF](http://EPGP.INFLIBNET.AC.IN/EPGPDATA/UPLOADS/EPGP_CONTENT/S000015FT/P000043/M000081/ET/1500291557Pp03_MDL01_PPT.PDF)




MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	S	S	S	S
CO2	S	S	S	S	S	S	S
CO3	S	M	S	M	S	M	S
CO4	S	S	S	S	S	S	S
CO5	S	S	S	S	S	S	S

S-Strong, M- Medium, L - Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr. R. Rajan	 Dr. Premkanna P	 Name & Signature

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
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Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code:	21CHU12	Internship / Industrial Visit / Mini Project (Summer Course – 1)						Batch:	2021-2022 & Onwards
Hrs/Week:	-	L	-	T	-	P	--	Credits:	1

1. The students should undergo compulsory Industrial Exposure Training for 30 days in Hotels/Restaurant/Industrial Visit.
2. Logbook to be updated by the students and signed by the higher authority by daily/weekly basis.
3. During the examination the log book will be reviewed by the external examiner.
4. The Students have to do a Mini Project on the Observation of Training in Hotels/Restaurant/Industrial Visit.

Course Code:	21CHU13	Course Title						Batch:	2021-2022& Onwards
		PRACTICAL: IV- FRENCH CULINARY ARTS						Semester:	II
Hrs/Week:	3	L	--	T	--	P	3	Credits:	2

COURSE OBJECTIVE:

- To impart practical knowledge on various aspects of French Culinary Arts.
- Understand to prepare the stock and sauce
- To gain knowledge on planning a continental menu
- A study on preparation of various foods individual
- Basic knowledge on food presentation and garnish

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the basic knowledge in Stock & Soup Preparation	K1, K2, K3, K4
CO2	Classification of Sauce & Derivatives.	K1, K2, K3, K4
CO3	Analyzing the on Menu Set Up	K1, K2, K3, K4
CO4	Analyze the skills in Dish Preparation By Individual	K1, K2, K3, K4
CO5	Analyze the determining on Chicken, Fish preparation	K1, K2, K3, K4

SYLLABUS

21CHU13	PRACTICAL: IV- FRENCH CULINARY ARTS	Sem: II
Exercise	Topics	Hours
I	Stocks Demonstration and preparation Sauces Demonstration & preparation of basic mother sauces and 2-3 derivatives of each.	3
II	Classification of Continental and International soups, Preparation and Presentation of basic soups	3
III	Individual practical for students-08 sets of menus	6
IV	Salad, Starters	3
V	Egg Cookery Preparation and Presentation of egg dishes	6
VI	Continental Rice & Pasta preparation and plating	3
VII	Chicken, fish and Vegetable accompaniments	6

Teaching methods: Lecturing, Discussion and Activity, Demonstration.

TEXT BOOKS

1. Krishna Arora, Sixth Edition, Frank brothers & company - Theory of Catering 2017
2. David Foskett, Neil Rippington, Patricia Paskins, Steve Thorpe- Practical Cookery- Hodder. 2018

REFERENCE BOOKS

1. Ronald Kinton & Victor Ceserani, Hodder Stoughton - Practical cookery. 2016
2. David Foskett, Victor Ceserani & Ronald Kinton, Hodder Stoughton - The Theory of Catering 2007
3. Larousse Gastronomique, "Cookery Encyclopedia Paul Hamlyn 1988
4. Madhur Jaffery's - Cook Book 1992
5. Le Rola. Polson - The professional Chef 2018

WEB RESOURCES

<https://www.yourarticlelibrary.com/home-science/food-production/soup-meaning-and-classification-food-production/86444>

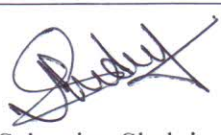
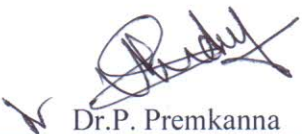

MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	S	S	S	S
CO2	S	S	S	S	S	S	S
CO3	S	M	S	M	S	M	S
CO4	S	S	S	S	S	S	S
CO5	S	S	S	S	S	S	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Chef Sebastian Shalvin. A	 Dr. P. Premkanna	 Name & Signature

Dept. Of Catering & Hotel Management
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

Co-ordinator
Curriculum Development Cell
Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code:	21CHU14	Course Title					Batch:	2021-2022 & Onwards	
		PRACTICAL: V -PROFESSIONAL FOOD SERVICE TECHNOLOGY					Semester:	II	
Hrs/Week:	3	L	-	T	-	P	3	Credits:	2

COURSE OBJECTIVE:

- To develop knowledge of the students about presentation, serving skills and make understand the cover laying.
- Understand the manipulation of Cutleries & Crockery's and table arrangements.
- Knowledge on handling and serving of various foods
- Gain Knowledge on Menu compiling and sequence of menu
- To understand various tray set u

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the knowledge on equipment's used to F&B standard.	K1, K2, K3, K4
CO2	Building the knowledge on table laying and other skills used in the training restaurant.	K1, K2, K3, K4
CO3	Developing the quality of food service in the restaurant.	K1, K2, K3, K4
CO4	Analyzing the restaurant service techniques relating to station setup, table settings and ordering procedures.	K1, K2, K3, K4
CO5	Analyze to develop making and presenting bill	K1, K2, K3, K4

SYLLABUS

21CHU14	PRACTICAL: V -PROFESSIONAL FOOD SERVICE TECHNOLOGY	Sem: II
Sequence	Topic	Hours
1	Cover Laying Procedures.	3
2	Compiling a Five course Continental menu (Luncheon & Dinner).	3
3	Handling practices of service spoons and forks.	6
4	Loading and carrying salver and tray.	3
5	Placing and Clearing meal plates (Course by Course).	3
6	Silver Service Procedure.	6
7	Breakfast tray set up.	3
8	Afternoon tea set up.	3
9	Crumbing down Procedure.	3
10	Making and presentation of a bill.	3

Teaching methods: Demonstration, Hands on Training, Video Presentation, Power Point Presentation.

TEXT BOOKS

1. Singaravelavan.R, "Food&Beverageservice", Oxford University Press, 2011.
2. John Fuller&A.J.Currie, "TheWaiter",Hutchinson Publication,2018

REFERENCE BOOKS

1. Dennis R.Lillicrap&John A. Cousins, "Food&BeverageService", ELBS Publications.1993
2. Sudhir Andrews, "Food&BeverageServiceTrainingManual", Tata McGrawPublications.2014
3. Brian Varghese, "Food&BeverageServiceManagement", Macmillan India Limited.2000
4. John Fuller, "Modern Restaurant Service - A manual for students & Practitioners", Hutchinson.1990
5. Mahendra Singh Negi, "Training Manual for Food and Beverage Services", Paperback.2016

WEB RESOURCES

https://www.tutorialspoint.com/food_and_beverage_services/food_and_beverage_services_quick_guide.htm


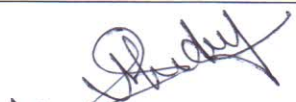

MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	S	S	S	S
CO2	S	S	S	S	S	S	S
CO3	S	M	S	M	S	M	S
CO4	S	S	S	S	S	S	S
CO5	S	S	S	S	S	S	S

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Rajan	 Dr.P.Premkanna	 Name & signature

Dept. Of Catering & Hotel Management.
Hindusthan College of Arts & Science,
Coimbatore - 641 028.

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Hindusthan College of Arts & Science,
Coimbatore-641 028.

Course Code:	21CHU15	PRACTICAL: VI - FRONT OFFICE OPERATION						Batch:	2021- 2022& Onwards
								Semester:	II
Hrs/Week:	3	L	-	T	-	P	3	Credits:	2

COURSE OBJECTIVE:

- To learn about the procedures of Guest handling & front office staff in a Hotel.
- Understand the function of Front office
- Gain knowledge on guest handling methods
- Understand how to deal with guest and guest complain
- A basic knowledge on files to be maintained

COURSE OUTCOMES (CO)

S. No	COURSE OUTCOME	BLOOMS LEVEL
CO1	Developing the role & functions of the Front office	K1, K2, K3, K4
CO2	Built the importance of communication & knowledge of guest registration form.	K1, K2, K3, K4
CO3	Illustrate the procedures of arrival & departure of the guest.	K1, K2, K3, K4
CO4	Analysing how to deal with the departure of guest	K1, K2, K3, K4
CO5	Analyse and handling guest complaints	K1, K2, K3, K4

SYLLABUS

21CHU15	PRACTICAL- VI -FRONT OFFICE OPERATIONS	Sem: II
1	Basic etiquette, Body language and communication skills.	3
2	Types of form, log book used in front office (Registration card, guest feedback form, Reservation form, C-form)	3
3	Practice of handling telephone.	6
4	Receiving and Registering guest.	3
5	Preparing of Guest Bill	3
6	Handling functions of Bell desk and Concierge.	6
7	Practice of preparing the Itinerary.	3
8	Currencies and Conversion rates.	3
9	Knowledge of local sightseeing and travel information's.	3
10	Handling of guest complaints.	3

Teaching methods: PowerPoint Projection through LCD, Assignment, Live Demonstration.

TEXT BOOKS

1. Sudhir Andrew, "Front Office Training Manual", Kindle edition, 2017
2. Jatashankar. Tewari, "Hotel Front Office: Operations & Management", 2nd Edition, 2011

REFERENCE BOOKS

1. R.J. Malhotra, "Fundamentals of Hotel Management and Operations", Anmol Publications Pvt. Limited, 2002.
2. Bhatnagar, Front Office Management. 2020
3. Baker, Sue & Huyton, Jermey Principles of Hotel Front Office Operations. 2001
4. Andrews, Sudhir Hotel Front Office Training Manual. 2011
5. Bhatnagar, Front Office Ismail, Ahmed, Waiter front Office Operations And Management. 2001

WEB RESOURCES

[https://www.ihmbbs.org/upload/7\)Bell%20Desk.pdf](https://www.ihmbbs.org/upload/7)Bell%20Desk.pdf)


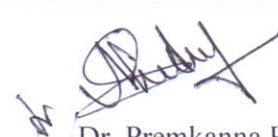
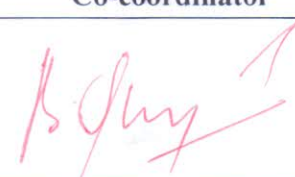
MAPPING WITH PROGRAM OUTCOMES

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1	S	S	S	M	S	S	M
CO2	S	M	S	S	M	S	S
CO3	S	S	M	S	S	M	S
CO4	S	M	S	M	M	S	M
CO5	M	S	S	M	S	S	M

S-Strong, M- Medium, L – Low

ASSESSMENT PATTERN (if deviation from common pattern)

Follows common pattern of Internal and External assessment, suggested in the Regulations.

Course Designed by	Verified by HOD	Approved by CDC Co-coordinator
 Mr.R.Balakrishnan	 Dr. Premkanna P	

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