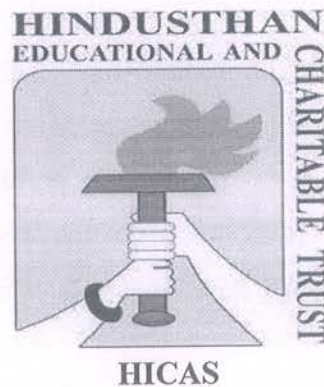# LEARNING OUTCOMES–BASED CURRICULUM FRAMEWORK (LOCF)

In the

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

FOR THE STUDENTS ADMITTED FROM

THE ACADEMIC YEAR 2022 - 2023

AND ONWARDS

HINDUSTHAN
EDUCATIONAL AND CHARITABLE TRUST

HICAS

HINDUSTHAN COLLEGE OF ARTS AND SCIENCE
(AUTONOMOUS)
COIMBATORE-641028 TAMILNADU, INDIA.
(Affiliated to Bharathiar University and Accredited by NAAC)

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.

PEO3: To apply and analytical, conceptual managerial skills that are needed to be successful within the HospitalityIndustry.

PEO4: To develop proficiency to become Entrepreneur, Food Processing Industry, or Executives around theworld.

PEO5: To develop in National and International level and imbibe the quality of Innovation and Creativity for life- longlearning

PROGRAM OUTCOME (PO) :

PO1: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.

PO2: Problem solving analyze from various angles to derive appropriate and practical solutions.

PO3: Analyses situation, identifies problems, formulates solutions, implements corrective, mitigating measures and action management into foodservice and lodging operations.

PO4: 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.

PO5: Performs professional ethics, provide leadership, demonstrate personal and global responsibility, work effectively as a team member, understanding and skills necessaryto hospitality operations.

PO6: Lifelong learning to develop the ability and to update the students about the recent trends in the Hospitality Industries.

PO7: Multispecialty competence combines the working methods of different environment to seek employment in any part of the world.

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 2022-2023 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		LE	E.E	Total
			Semester - I							
I	22LAF01C	MIL	Conversational French – I	4	6	-	3	50	50	100
II	22ENG01S	AECC	Effective Communication -I	4	6	-	3	50	50	100
III	22CHU01	DSC	Core-I- Fundamentals in Food Production	3	3	-	3	50	50	100
III	22CHU02	DSC	Core-II- Fundamentals in Food and Beverage Service	3	3	-	3	50	50	100
III	22CHU03	GE-I	Allied-I - Accommodation Operations	3	3	-	3	50	50	100
III	22CHU04	DSC	Core –III- Practical: I - Fundamentals in Food Production	2	-	3	4	50	50	100
III	22CHU05	DSC	Core –IV- Practical: II- Fundamentals in Food and Beverage Service	2	-	3	3	50	50	100
III	22CHU06	DSC	Core–V- Practical: III-Accommodation Operations	2	-	3	3	50	50	100
IV	22CHUE01	AEE	Open Elective-I	2	3	-	3	100	-	100
IV	22GSU01	AECC	Environmental Studies	1	1	-	2	50	-	50
IV	22CHUV01	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	26	27	9	-	550	400	950

Part	Course Code		Title							
			Semester - II							
I	22LAF02C	MIL	Conversational French – II	4	5	--	3	50	50	100
II	22ENG02S	AECC	Effective Communication - II	4	5	--	3	50	50	100
III	22CHU07	DSC	**Core –VI -French Culinary Arts**	3	3	--	3	50	50	100
III	22CHU08	DSC	**Core –VII - Professional Food Service Technology**	3	3	-	3	50	50	100
III	22CHU09	DSC	**Core –VIII - Hospitality Entrepreneurship-**	3	3	-	3	50	50	100
III	22CHU10	GE-II	**Allied-II-** Front office Operation	3	3	-	3	50	50	100
III	22CHU11	DSE	**Electives-I / DSE-I**	2	2	--	3	50	50	100
III	22CHU12	DSC	**Core –IX- Practical: IV-** French Culinary Arts	2	--	3	4	50	50	100
III	22CHU13	DSC	**Core –X- Practical: V** -Professional Food Service Technology	2	--	3	3	50	50	100
III	22CHU14	DSC	**Core –XI - Practical: VI-** Front Office Operation	2	--	3	3	50	50	100
III	22CHU15	SEC	Internship/ Industrial Visit / Mini Project	1	--	--	--	100	-	100
IV	22CHUV02	SEC	VAC-II/Life Skills-II @ / Language	1*	1	--	--	50	-	50**
IV	22CHUJ01	SEC	**Aptitude / Placement Training**	Grade *	2	--	--	50	-	50**
	Total			29	27	9	--	600	500	1100
			Semester - III							
III	22CHU16	DSC	**Core –XII -Indian Heritage Cuisine**	3	3	--	3	50	50	100
III	22CHU17	DSC	**Core –XIII - Beverage Management**	3	3	--	3	50	50	100
III	22CHU18	DSC	**Core –XIV -Bakery And Confectionery Operations**	3	3	--	3	50	50	100
III	22CHU19	DSC	**Core –XV- Food Preservation & Processing**	3	3	--	3	50	50	100
III	22CHU20	GE-III	**Allied-III-** Bar Management	3	3	--	3	50	50	100
III	22CHU21	DSE	**Electives-II / DSE-II**	2	2	--	3	50	50	100
III	22CHU22	GE-IV	**Allied–IV– Practical: VII -** Hospitality Information Systems	2	--	3	3	50	50	100

III	22CHU23	DSC	Core –XVI- **Practical: VIII-** Indian Heritage Cuisine	2	-	3	4	50	50	100
III	22CHU24	DSC	Core–XVII- **Practical:IX-** Beverage Management	2	-	3	3	50	50	100
III	22CHU25	DSC	Core –X III- **Practical: X -** Bakery and Confectionery Operations	2	-	3	4	50	50	100
IV	22CHUE02	AEE	**Open Elective-II**	1	2	-	3	100	-	100
IV	22GSU02	AECC	Human Rights	1	2	-	2	50	-	50
IV	22CHUJ02	SEC	**Aptitude / Placement Training**	Grade *	2	-	-	50	-	50**
IV	22CHUJ03	SEC	**Online Courses**	-	1	-				C/N C#
			Total	27	24	12	-	650	500	1150
			Semester - IV							
III	22CHU26	DSC	**Core –XIX -** International Culinary Arts	4	4	-	3	50	50	100
III	22CHU27	DSC	**Core –XX-** Food and Beverage Operations	4	4	-	3	50	50	100
III	22CHU28	DSC	**Core –XXI -Bakery and Patisserie Arts**	3	3	-	3	50	50	100
III	22CHU29	DSC	**Core –XXII -** Hospitality Sales & Marketing	3	3	-	3	50	50	100
III	22CHU30	GE-V	**Allied-V -Travel and Tourism Management**	3	3	-	3	50	50	100
III	22CHU31	DSE	**Electives-III / DSE-III**	3	3	-	3	50	50	100
III	22CHU32	DSC	**Core –XXIII- Practical: XI -** International Culinary Arts	2	-	3	4	50	50	100
III	22CHU33	DSC	**Core –XXIV- Practical: XII -Food** and Beverage Operations	2	-	3	3	50	50	100
III	22CHU34	DSC	**Core –XXV - Practical: XIII -** Bakery and Patisserie Arts	2	-	3	4	50	50	100
III	22CHU35	SEC	Internship / Institutional Training /Mini-Project	1	-	-	-	100	-	100
IV	22CHUV03	ACC	VAC-III	1*	2	-	-	50	-	50**
IV	22CHUJ04	SEC	**Aptitude / Placement Training**	Grade *	2	-	-	50	-	50**
IV	22CHUJ05	SEC	Online Courses	-	1	-	-	-	-	C/N C#
IV	22GSU03	AECC	Internet Security	2	2	-	2	50	-	50

V	22GSU04	AECC	Extension Activities NSS/NCC/SPORTS/YRC/SIS/SA#	2	--	--	--	--	--	C/N C#
			Total	31	27	9	--	600	450	1050
			Semester - V							
III	22CHU36	DSC	Core –XXVI -Garde Manger Operations	3	3	--	3	50	50	100
III	22CHU37	DSC	Core –XXVII -Food and Beverage Control	3	3	--	3	50	50	100
III	22CHU38	DSC	Core –XXVIII -Food & Beverage Management	4	4	--	3	50	50	100
III	22CHU39	DSC	Core –XXIX - Banquet Kitchen Operations	3	3	--	3	50	50	100
III	22CHU40	DSC	Core –XXX - Hotel Book Keeping	3	3	--	3	50	50	100
III	22CHU41	DSE	Electives-IV / DSE-IV	3	3	--	3	50	50	100
III	22CHU42	DSC	Core –XXXI - Practical: XIV -Garde Manger Operations	2	--	3	4	50	50	100
III	22CHU43	DSC	Core –XXX II - Practical: XV- Food and Beverage Control	2	--	3	3	50	50	100
III	22CHU44	DSC	Core –XXX III- Practical: XVI- Banquet Kitchen Operations	2	--	3	4	50	50	100
IV	22CHUE03	AEE	**Open Elective-III**	1	2	--	3	100		100
IV	22GSU05	AECC	General Awareness	1	1	--	2	50	--	50
	22GSU06	AECC	Law of Ethics	1	--	--	2	50	--	50
IV	22CHUV04	ACC	**VAC-IV**	1*	2	--	--	50	--	50**
IV	22CHUJ06	SEC	**Aptitude / Placement Training**	Grade *	2	--	--	50		50**
IV	22CHUJ07	SEC	**Online Courses**	--	1	--	--	--	--	C/N C#
IV	22CHUJ08	SDR	**SDR- Student Development Report**	2*	Completed	Non-Completed				
			Total	28	27	9	--	650	450	1100
			Semester - VI							
III	22CHU45	SEC	Industrial Exposure Training Viva- Voce	4	--	--	3	50	50	100
			Total	4	--	--	--	50	50	100
			Grand Total	145	128	48		3100	2350	5450

- *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%

ABSTRACT FOR SCHEME OF EXAMINATION

(For the candidates admitted during the academic year 2022 - 2023 and onwards)

Part	Course	Papers	Credit	Total Credits	Marks	Total Marks
Part I	Languages/ (MIL)	2	4	8	100	200
Part II	English/AECC-I	2	4	8	100	200
Part III	Core /DSC	33	2/3 /4	87	100	3300
	Allied /GE	5	2/3	14	100	500
	Electives/DSE	4	2/3	10	100	400
	Project SEC	1	4	4	100	100
	Internship/Institutional Training/Mini-Project	2	1	2	100	200
Part IV	Open Electives /AEE	3	1/2	4	100	300
	AECC –EVS/ HR/IS/GA/LE	5	1/2	6	50	250
	Job Oriented Course / Value Added Course	2	1	2*	50	100**
	Skill Based/ Placement/Aptitude SEC	4	Grade	Grade	50	200**
	Online courses / SEC	3	Grade	Grade	-	C/NC
	Life Skills / SEC	2	1	2*	50	100**
	SDR- Student Development Report	1	--	2*	--	--
Part V	Extension Activities NSS / NCC/Sports/YRC / SIS / SA - AECC	1	--	2	--	C/NC
	Total	--	--	145 + (6 Extra Credits)	--	5450 + (400**)

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

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	22CHU11-A	Food Service Facility Planning
	22CHU11-B	Food Microbiology
Electives/ DSE-II	22CHU21-A	Event Management
	22CHU21-B	Hospitality Law
Electives/ DSE-III	22CHU31-A	Fast Food Operation
	22CHU31-B	Food Flavor Technology
Electives/ DSE-IV	22CHU41-A	Human Resource Management
	22CHU41-B	Room Division Management

Syllabus Coordinator

BOS-Chairman/Chairperson

MEMBER SECRETARY-
Academic Council

PRINCIPAL

PRINCIPAL
Hindusthan College of Arts & Science (Autonomous),
Hindusthan Gardens, Behind Nava India,
Coimbatore - 641 028.

UG - Scheme of Evaluation (Internal & External Components)

(For the students admitted during the academic year 2022-2023 and onwards)

1. Internal Marks for all UG

Components	Marks
Test I	10
Test II	10
Model Exam	10
Assignment	5
Attendance*	5
Internal Assessment components **	10
TOTAL	50

*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

** List of components for Internal Assessment (MCQ Compulsory)

S.No	Components
1	Multiple choice questions
2	Club activities
3	Assignment
4	Seminar

(Any two components from the above list with five marks each will be calculated .2x5=10 marks)

2. a) Components for Practical I.E.

Components	Marks
Test –I	15
Test - II	15
Observation	10
Application*	10
Total	50

b) Components for Practical E.E.

Components	Marks
Experiments/Exercise	40
Record	5
Viva	5
Total	50

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: a)Attendance	20	
Report	50	50	b)Review/Work		
Viva-voce	25	50	diary*	30	50
Total	100	100	E.E** a) Evaluation	30	
			b)Viva-voce	20	50
			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 x 1/2 = 25 Marks]	50

6. Guidelines for open Elective (Part IV)

Components	Marks
Two Tests (each 2 hours) of 50 marks each [5 out of 8 descriptive type questions 5 x 10 = 50 Marks]	100

7. Value Added Courses and Aptitude/Placement courses:

Components	Marks
Two Test (each 1 hour) of 25 marks each QP is objective pattern (25x1=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.7, Tests conducted through online modules (Google Form/any other)
5. Item No.2: * - Application should be from the relevant practical subject other than the Listed programmes. It must be enclosed in the practical record.

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

Reg.No:--------------------   Q.P.CODE:

HINDUSTHAN COLLEGE OF ARTS & 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 6 = 24 marks)
Answer ALL Questions

ALL Questions Carry EQUAL Marks

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

SECTION - C (2x10 = 20 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 & 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 Questions

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)

Blue Print of Question Paper for all UG Programmes

(For the academic year 2021-22, 2022-23)

FOR CIA I, CIA II - QUESTION PATTERN   Max. Marks: 50

Sec	Question No	Type	No of Question	Questions to be answered	Mark per question	K-level
A	1 to 6	MCQ/ True or False/ Fill up	6	6	1 (6x1=6)	All Questions will be K1
B	7 to 10	Either or Type (a or b)	8	4	6 (4x6=24)	4 Questions will be in K2 4 Questions will be in K3
C	11 to 13	Open choice	3	2	10 (2x10=20)	1 Question will be in K3 2 Question will be in K4

FOR MODEL/ESE - QUESTION PATTERN   Max. Marks:70

Sec	Question No	Type	No of Question	Questions to be answered	Mark per question	K-level
A	1 to 10	MCQ/ True or False/ Fill up	10	10	1 (10x1=10)	All Questions will be K1
B	11 to 15	Either or Type (a or b)	10	5	6 (5x6=30)	6 Questions will be in K2 4 Questions will be in K3
C	16 to 20	Open choice	5	3	10 (3x10=30)	2 Question will be in K3 3 Question will be in K4

(For the academic year 2020-21)

FOR CIA I, CIA II - QUESTION PATTERN   Max. Marks:50

Sec	Question No	Type	No of Question	Questions to be answered	Mark per question	K-level
A	1 to 6	MCQ/ True or False/ Fill up	6	6	1 (6x1=6)	All Questions will be K1
B	7 to 10	Either or Type (a or b)	8	4	5 (4x5=20)	4 Questions will be in K2 4 Questions will be in K3
C	11 to 13	Either or Type (a or b)	6	3	8 (3x8=24)	3 Question will be in K3 3 Question will be in K4

FOR MODEL/ESE - QUESTION PATTERN   Max. Marks:70

Sec	Question No	Type	No of Question	Questions to be answered	Mark per question	K-level
A	1 to 10	MCQ/ True or False/ Fill up	10	10	1 (10x1=10)	All Questions will be K1
B	11 to 15	Either or Type (a or b)	10	5	4 (5x4=20)	6 Questions will be in K2 4 Questions will be in K3
C	16 to 20	Either or Type (a or b)	10	5	8 (5x8=40)	5 Question will be in K3 5 Question will be in K4

Blue Print of Question Paper

Distribution of section-wise marks with K levels for UG 2021-22, 2022-23

CIA							
Sec.	K1	K2	K3	K4	Total questions	Questions to be answered	Total marks
A -MCQ/T or F / Fill up	6				6	6	6x1=6
B - Either or type		4	4		8	4	4x6=24
C - Open choice			1	2	3	2	2x10=20
Total Marks	6	24	34	20			84
% of marks without choice	7.14	28.57	40.48	23.81			100

Model Exam							
Sec.	K1	K2	K3	K4	Total questions	Questions to be answered	Total marks
A- MCQ/T or F/ Fill up	10				10	10	10x1=10
B - Either or type		6	4		10	5	5x6=30
C - Open choice			2	3	5	3	3x10=30
Total Marks	10	36	44	30			120
% of marks without choice	8.33	30	36.67	25			100

Distribution of section-wise marks with K levels for UG (2020-21)

CIA							
Sec.	K1	K2	K3	K4	Total questions	Questions to be answered	Total marks
A MCQ/T or F/ Fill up	6				6	6	6x1=6
B - Either or type		4	4		8	4	4x5=20
C – Either or type			3	3	6	3	3x8=24
Total Marks	6	20	54	24			104
% of marks without choice	5.77	19.23	51.92	23.08			100

Model Exam							
Sec.	K1	K2	K3	K4	Total questions	Questions to be answered	Total marks
A MCQ/True or False/ Fill up	10				10	10	10x1=10
B - Either or type		6	4		10	5	5x4=20
C – Either or type			5	5	10	5	5x8=40
Total Marks	10	24	56	40			130
% of marks without choice	7.69	18.46	43.08	30.77			100

UG Programme Regulations for the academic year 2022-2023

1. Internal marks components for the candidates admitted from the academic year 2022-2023 and onwards is as follows.

   For Theory courses

Components	Marks
Test I	10
Test II	10
Model Exam	10
Assignment	5
Attendance	5
Internal Assessment components	10
TOTAL	50

   For Practical courses

Components	Marks
Test –I	15
Test – II	15
Observation/Exercise	10
Application*	10
TOTAL	50

2. The pattern of the question paper for External Examination will be maximum of 70 marks for theory courses, the marks obtained will be converted into 50 as per the scheme.

3. Passing minimum for all UG programme is 40% in Internal and 40 % in External and the composition of total 40 marks out of 100 marks.

4. Internship / Institutional Training / Mini-Project is related to the discipline. The students can be permitted to complete the Internship / Institutional Training / Mini-Project before the end of First year (end of II semester) and before the end of the second year (end of IV semester) and submit a report.

Internship / Institutional Training	Duration: Not more than seven days
Mini project	During the course of study for not more than seven days.

5. Project work is 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. Distribution of marks for major project for all UG programme will be 50:50 pattern for both Internal and External in total of 100/200 marks.

6. Two tests for fully internal subjects should be conducted during CIA-I and CIA –II by the department.

7. Retest for the failure candidates in CIA I or CIA II or Part IV or Part V or Extra credit courses should be conducted during the model examination after getting approval from the COE office. The candidates who are not able to complete the minimum pass mark in internal components even getting chance of reappearance, will be treated as arrear candidates.

8. For the Theory cum Practical blended courses, 50:50 Internal and External pattern will be followed for theory examination and Fully internal pattern will be followed for Practical examination. For theory part, External examination will be conducted as regular pattern (max of 70 marks) and it will be converted into 25 marks.

Course	Internal Marks		External marks		Total marks (Max. marks 50)	
	Min.	Max.	Min.	Max.	Min.	Max.
Theory	10	25	10	25	20	50
Practical	20	50		-	20	50

For Practical components for Theory cum Practical courses (Fully Internal)

Components	Marks
Test I	10
Test II	10
Experiment/Excercise	20
Record	5
Viva	5
Total	50

The Internal mark 50 will be converted into 25.

9. For the candidates admitted under the Fast Track System (FTS) must register their names to their concerned department heads and get approval from the COE office at the beginning of the III semester.

10. Students who are not willing to select the Project/Research work in Semester VI, can chose the theory papers offered by their departments as per the prescribed theory pattern.

11. Self Study will be a Core Paper of the department for which the examination pattern will be as like part III courses is followed.

12. NSS / NCC/Sports/YRC / SIS / SA is mandatory for all students as per New Education Policy and the students must attend the allocated hours within two years and complete the programme. They will be evaluated during the end of second year (Fourth Semester) and also a certificate will be issued.

13. SDR – Student Development Report to be received by the department from the students till end of the fifth semester. (Evidences of Curricular activities and Co-curricular activities)

14. For online courses minimum of 2 certificates in any of the online platform is mandatory.

15. Open elective courses:
Departments can offer list of subjects which teaches moral ethics to the young community for the better future. The topics relevant to Indian ethics, Culture, Women rights, Yoga, Green farming, Indian constitution etc., as an open elective courses. These courses can be offered by the department or other department as inter department courses. Marks earned for this courses will not be included for CGPA calculations.

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 /Kulangal Pathukappu Amaipu /Old age Home / Nature Foundation / etc.

Regulations of Fast Track System (FTS)

- From the academic year 2021-22, our college is offering Fast Track System (FTS) for all UG and PG programmes. In this system, we are offering two courses under the course type of Discipline Specific Elective (DSE) in the sixth semester for all UG programmes and fourth semester for all PG programmes, which are equivalent and related with **National Programme on Technology Enhanced Learning/Study Webs of Active-Learning for Young Aspiring Minds** (NPTEL/SWAYAM) courses.

- The students have the option of taking two subjects of the sixth semester of their programme through NPTEL/SWAYAM portal from the list given by NPTEL and can complete the online course before fifth semester and submit the received original certificates to the COE office for getting approval. If the student completes these courses before the beginning of the sixth semester (UG)/fourth semester (PG), the candidate can be considered and exempted to write the examination from the assigned DSE courses in the sixth semester/fourth semester. They should complete only the self study course and project work during the VI/IV semester as assigned in the scheme. The candidate who completes the online courses and submits the successful course completion credentials, the credit transfer will be considered as per our Scheme of Examination for qualifying the degree. **The minimum duration of the registered online course must be 12 weeks.** Course duration of less than 12 weeks will not be considered.

- For all PG programmes, the candidates who were admitted during the academic year 2021-2022 under the Fast track system, for the self study course, the internal mark component will be as follows. For others regular internal pattern follows.

TEST	Max. Marks	Mode
CIA I	50 (50x1=50)	Online objective type
Model Exam.	50 (50x1=50)	Online objective type

  Out of these two tests, the total marks will be converted into 40 marks as Internal.

- For all UG programmes, the candidates who were admitted during the academic year 2021-2022 under the Fast track system, for the self study course, the internal mark component will be as follows. For others regular internal pattern follows.

TEST	Max. Marks	Mode
CIA I	50 (50x1=50)	Online objective type
CIA II	50 (50x1=50)	Online objective type
Model Exam.	50 (50x1=50)	Online objective type

  Out of three tests, the total mark will be converted into 30 marks as Internal.

- For the students admitted in Fast Track System, must enroll their names to the concerned department heads and get approval from the COE office at the beginning of III semester for all UG Programmes and at the beginning of II semester for all PG programmes.

- The students who cleared and got certified for online courses under the fast track system, the grade obtained will be converted into average marks of range. The received certificates must be submitted to the COE office for approval of the Controller and the Principal. The FTS courses will be treated as fully external.

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
I	DSC	22CHU01	CORE – I FUNDAMENTALS IN FOOD PRODUCTION	3	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

- To impart basic knowledge on various technical skills required in the Fundamental in Production Department.
- To improve the basic aspects of food production operations in the hotel industry.
- To learning of various cooking methods.
- To gain knowledge on various cuts.
- To understand the basics of culinary cooking.

Unit	Course Contents	Hours	K Level
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	Up To K4
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	Up To K4
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	Up To K4
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	Up To K4
V	**Vegetable and Meat Cuts** Cuts of vegetables(Indian Terms) , Classification of Meat, Joints of Chicken (Indian Cuts) , Cuts of Lamb, Pork, Beef and its uses. Classification of Fish with	8	Up To K4

	examples, Cuts of fish.		

Book for Study

1. Krishna Arora, Sixth Edition, Frank brothers& company -Theory of Catering 2017

Books for Reference

1. Ronald Kinton & Victor Ceserani, HodderStarghton-Practicalcookery1970
2. David Foskett, Victor Ceserani &Ronald Kinton, HodderStarghton-TheTheoryofCatering2007
3. Thangam E Philip, Vol–I&II- Modern Cookery for trading and teaching-OrientLongman.1981
4. Damodaran, Food Production Theory2012
5. David Paul Laronsse, Garde Manager2006

Web Resources

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Basic knowledge on cooking

Activities to be given

Visit to butchery
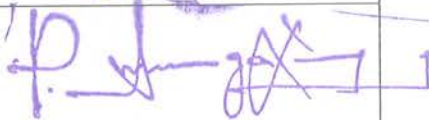
Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO1	Develop the knowledge on culinary history, to gain the knowledge towards the attitudes and behaviors in the kitchen and hygiene in cookery.	Up To K4
CLO2	Develop the kitchen layout, importance of fire safety, roles and duties of kitchen staffs.	Up To K4
CLO3	Develop the knowledge on preparation of ingredients, basic method of cooking, various types of textures and consistencies.	Up To K4
CLO4	Analyze on the list of cooking fuels and storage temperature for foods &effect of heat transfer.	Up To K4
CLO5	Analyze the skills on vegetable and meat cuts	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	3	2	2	2	2
CLO 2	2	3	2	2	2	2	2
CLO 3	3	2	2	3	3	2	3
CLO 4	2	2	3	2	2	3	2
CLO 5	2	3	2	2	2	3	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Chef.Sebastian Shalvin A	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
I	DSC	22CHU02	CORE– II FUNDAMENTALS IN FOOD & BEVERAGE SERVICE	3	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

- To provide comprehensive knowledge and technical skills on food and beverage operation.
- To improve the basic aspects of food & beverage service operations in the Hotel Industry.
- To learning of various types of menu.
- To gain knowledge on waiter service.
- To understand the history and functions of menu.

Unit	Course Contents	Hours	K Level
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	Up to K4
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	Up to K4
III	**Styles of Food Service**: Introduction, Classification, Waiter Service- English, American, French, Russian, Indian Traditional Service (Leaf), Gueridon and Tray service. Self- Service -Cafeteria, Carousel, Counter service, vending machines, **Assisted Service** – Buffet &Carver, Other services – Take away, Single point and Robotic service(Advantages& Disadvantages). Factors	8	Up to K4

	influencing the styles of service.		
IV	**Types of Meal: Breakfast** - Meaning, types, accompaniments, cover setup, service of Breakfast in guest room & restaurant, **Elevens**– Meaning and examples, **Brunch:** Meaning & sample menu. **Lunch:** Meaning & Types. **Dinner & Supper:** Meaning, Cover setup and Sample menu.	7	Up to K4
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	Up to K4

Book for Study

1. Singaravelavan.R, "Food & Beverage service", Oxford UniversityPress.2010

Books for Reference

1. Dennis R.Lillicrap & John A. Cousins, "Food & Beverage Service", ELBSPublications2006
2. Sudhir Andrews, "Food & Beverage Service Training Manual", Tata McGraw Publications.2014
3. Brian Varghese, "Food & Beverage Service Management", Macmillan IndiaLimited.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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Basic learning on menu.

Activities to be given
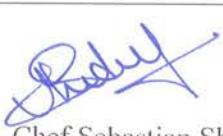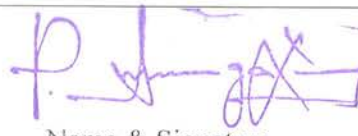
Assignment

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO1	Aware of basic styles of food service.	Up To K4
CLO2	Focus on types of cutleries, crockery and hollowware used in food service establishments, types of linens used in industries.	Up To K4
CLO3	Survey the size, nature and scope of the food and beverage service industry.	Up To K4
CLO4	Focus on to build personal, professional and career development strategies in the food service industry.	Up To K4
CLO5	Analyze the various types of menu.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	3	3	2	3	2	2	3
CLO 2	2	2	2	2	2	3	2
CLO 3	3	2	3	2	3	2	2
CLO 4	2	2	2	3	2	2	3
CLO 5	2	2	2	2	2	2	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr. Rajan R	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
I	GE-1	22CHU03	ALLIED – I ACCOMMODATION OPERATIONS	3	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

- 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.

Unit	Course Contents	Hours	K Level
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	Up To K4
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	Up To K4
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	Up To K4
IV	**Laundry**: laundry & its types – Stain removal -Dry cleaning – Handling guest Laundry **Flower Arrangement**: Styles, Tools, Principles & types.	7	Up To K4
V	**Budgeting**: Types of budget, preparation, operating budget of Housekeeping Department, Methods of account settlements, credit control measures, Handling emergency situations.	7	Up To K4

Book for Study

1. S.K Kaushal, "Accommodation Operations Management", Frank Brothers, First edition, 2006

Books for Reference

1. R.J. Malhotra, "Fundamentals of Hotel Management and Operations", Anmol PublicationsPvt. 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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Can become a house man

Activities to be given

Work shop on flower arrangement.
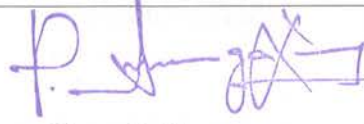
Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO1	Create knowledge on accommodation operation, importance and function of housekeeping.	Up To K4
CLO2	Classify the cleaning agents used in housekeeping, develop the key factors of laundry in housekeeping department.	Up To K4
CLO3	Evaluate types of keys and key control operations. Procedure of bed making and knowledge on room amenities.	Up To K4
CLO4	Evaluate the procedures for cleaning agents, process of guest laundry and exploring the creativity through flower arrangement.	Up To K4
CLO5	Analyze the budgeting and accounting.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	3	2	2	2	3	2
CLO 2	2	3	2	2	3	2	2
CLO 3	3	2	2	3	2	2	3
CLO 4	2	2	3	2	2	3	2
CLO 5	3	2	3	3	3	2	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Vignesh S	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
I	DSC	22CHU04	CORE– III PRACTICAL: I – FUNDAMENTALS IN FOOD PRODUCTION	2	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

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

Unit	Course Contents	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 08varieties)	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

Book for Study

1. Krishna Arora, Sixth Edition, Frank brothers& company -Theory ofCatering 2014

Books for Reference

1. Ronald Kinton& Victor Ceserani, HodderStarghton – Practicalcookery 1992
2. Foskett ,david, practical cookery - ed. 10. 2019
3. H.Reshi(A), (P)- Hachette India, The flavour of Spice 2021
4. KT. Achaya. Oxford - Indian Food 2002
5. Le Rol a Polsom - The Professional ChefWiley & Sons 2004

Web Resources

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Basic cooking ideas

Activities to be given

Practical skill

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the knife skills that is proportional to the cutting and its techniques.	Up To K4
CLO 2	Develop the knowledge on types of cuts in Vegetable & Meat Cuts.	Up To K4
CLO 3	Develop the knowledge preparation of various Dishes by Individual	Up To K4
CLO 4	Analyze to examine on compiling menu by own	Up To K4
CLO 5	Analyze the knowledge on various dish preparation	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	3	2	3	2	3	2	3
CLO 2	2	2	2	2	3	2	3
CLO 3	3	2	2	2	2	2	2
CLO 4	2	2	3	3	2	2	3
CLO 5	2	3	2	2	3	2	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Chef.Sebastian Shalvin A	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
I	DSC	22CHU05	CORE – IV PRACTICAL:II- FUNDAMENTALS IN FOOD AND BEVERAGE SERVICE	2	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

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

Unit	Course Contents	Hours
I	Enumeration of Cutlery, Crockery, Glassware and Miscellaneous equipment.	3
II	Folding Serviettes in various folds.	6
III	Laying &Relaying of table cloth during and before Service.	3
IV	Cleaning and Polishing/Wiping of Cutlery, Crockery and Glassware.	6
V	Receiving and Seating guest.	3
VI	Service of water.	3
VII	Tables D' hôte cover laying.	3
VIII	A la carte cover laying.	3
IX	Presenting the menu & collecting orders.	3
X	Service of Tea and Coffee.	3

Book for Study

1. Singaravelavan.R, "Food & Beverage service", Oxford University Press, 2011.

Books for Reference

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Basic restaurant set up

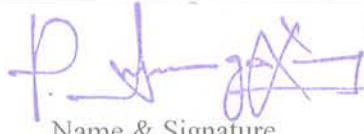Idea on service

Activities to be given

Practical Skill

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the concept of Food & Beverage Service Industry.	Up To K4
CLO 2	Classify the different types of food and beverage service.	Up To K4
CLO 3	Evaluate the importance of food and beverage service techniques.	Up To K4
CLO 4	Analyze the activities involved within food & beverage professionals.	Up To K4
CLO 5	Analyze the personal development and positive attitude in ensuring the service levels.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	3	3	3	2	2	3	2
CLO 2	2	2	2	3	2	2	3
CLO 3	3	3	2	2	2	3	2
CLO 4	2	2	2	3	3	2	3
CLO 5	2	2	3	2	2	2	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Rajan R	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT					CLASS: I YEAR			
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
I	DSC	22CHU06	CORE - V PRACTICAL III- ACCOMMODATION OPERATIONS	2	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

- To understand the responsibility of housekeeping department.
- To gain the knowledge on room cleaning procedure.
- To gain knowledge on chemicals
- To understand the procedure of bed making.
- To understand the procedure of polishing.

Unit	Course Contents	Hours
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
VIII	Guest room layout drawing	3
IX	Work Schedule & Duty Roaster	3
X	Polishing (glass, metal, leather, wood, plastic etc.)	3

Book for Study

1. S.K Kaushal, "Accommodation Operations Management", Frank Brothers. First edition, 2006

Books for Reference

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Skill on house keeping

Activities to be given

Practical on Bed making & Flower Arrangement.

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Create the role & functions of the Front office	Up To K4
CLO 2	Evaluate the Practicing and summarize the importance of communication & knowledge of guest background.	Up To K4
CLO 3	Analyze the plan and the procedures of arrival & departure guest.	Up To K4
CLO 4	Analyze on how to deal with the Hotel guest.	Up To K4
CLO 5	Analyze the examine the various polishing Method	Up To K4
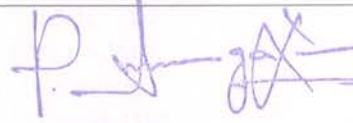
Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	3	2	3	3	3
CLO 2	2	2	3	2	2	3	2
CLO 3	2	3	2	2	2	2	2
CLO 4	2	2	2	2	3	2	3
CLO 5	3	2	3	3	2	2	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Vignesh S	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSC	22CHU07	CORE – VI FRENCH CULINARY ARTS	3	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

- To impart Basic knowledge on various technical skills required in the Food Production.
- To gives a Comprehensive insight into vegetable, fruit, egg, cereals and Diary product.
- To provide the complete knowledge on Cereals and Pulses.
- To understand on various dairy products.
- To provide the complete study on French Cuisine.

Unit	Course Contents	Hours	K Level
I	VEGETABLE COOKERY: Introduction, Classification of vegetables and fruits, Principles of Vegetable Cookery, Uses of Fruits in Cookery, Changes in Texture.	7	Up To K4
II	FOUNDATION MATERIALS: 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.	7	Up To K4
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.	8	Up To K4
IV	CEREALS AND PULSES: Identification, Classification, Uses of cereals and Pulses in cookery, Cooking methods and Techniques. List of continental dishes using cereals and pulses.	7	Up To K4
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	Up To K4

Book for Study

1. Krishna Arora, Sixth Edition, Frank brothers & company - Theory ofCatering 2015

Books for Reference

1. Ronald Kinton& Victor Ceserani, HodderStarghton– Practicalcookery 1972
2. David Foskett, Victor Ceserani& Ronald Kinton, HodderStarghton - The Theory ofCatering 2003
3. LarouseGastronomique , "Cookery Encyopedia Paul Hamlyn 2020
4. MadhurJaffery's' - Cook Book 1992
5. Le Rola.Polsom - The professional Chef 2000

Web Resources

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Basic Knowledge on French Cuisine

Activities to be given

Industrial visit - Staff exchange program.

Course Learning Outcomes

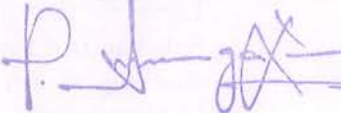| CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the knowledge on classification of vegetables and fruits .	Up To K4
CLO 2	Build knowledge on foundation ingredients, soups, process of using the fats and oils .	Up To K4
CLO 3	Build the skills in preparation of French liquids .	Up To K4
CLO 4	Analyze list out the uses of cereals, pulses and Dairy products.	Up To K4
CLO 5	Analyze the milk and dairy products .	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	3	2	2	2	2	3
CLO 2	3	2	3	3	2	2	2
CLO 3	2	2	3	2	2	3	2
CLO 4	2	2	2	2	3	2	2
CLO 5	2	3	2	2	2	2	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Chef Sebastian Shalvin A	Chef.Sebastian Shalvin A	Name & Signature

Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSC	22CHU08	CORE– VII PROFESSIONAL FOOD SERVICE TECHNOLOGY	3	3	50	50	100

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT — **CLASS: I YEAR**

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

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

Unit	Course Contents	Hours	K Level
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	Up To K4
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	Up To K4
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	Up To K4
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	Up To K4
V	**Sale Control System:** Checking system-meaning, system in checking, format sample, and types ofcheckingsystem.KOT— Duplicate, Triplicate, Single order sheet. Computerize KOT and Equipments used. Format of KOT. Making bill, Handling Cash, Cash Handling equipment, Record keeping.	7	Up To K4

Book for Study

1. Singaravelavan.R, "Food &Beverage service", Oxford University Press, 2011

Books for Reference

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

About food sales & system control

Activities to be given

Assignment / Workshop

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Analyze and describe the food and beverage service sections.	Up To K4
CLO 2	Build the fundamentals of sale control system and billing process.	Up To K4
CLO 3	Evaluate opening and operational responsibilities in a full-service food and beverage operation.	Up To K4
CLO 4	Evaluate the emerging trends and innovations in F&B industry.	Up To K4
CLO 5	Analyze Sale Control System and Checking	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	3	2	3	2	2	3
CLO 2	2	2	2	2	2	3	2
CLO 3	2	2	2	2	2	2	2
CLO 4	3	2	3	3	3	2	3
CLO 5	2	3	2	3	2	2	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Rajan R	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSC	22CHU09	CORE– VIII HOSPITALITY ENTREPRENEURSHIP	3	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives
- 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.

Unit	Course Contents	Hours	K Level
I	**Entrepreneurship** - Introduction to Culinary entrepreneurship, Characteristics of Culinary entrepreneurships, Functions of Entrepreneur, Process of entrepreneurship, Barriers To Entrepreneurship, Scope of Entrepreneurship in Culinary Industry.	7	Up To K4
II	**Motivational**-Definition, theory of Motivational Leadership-Definition. **Concept of Managerial Ethics**, social Responsibility and value based Management.	8	Up To K4
III	**Front Office Management** - Nature, Meaning and significance of management, Management Process, functions, skills and roles in Front Office.	7	Up To K4
IV	**Entrepreneurship in Baking Industry**- Function of baking Planning Organizing, Staffing, Decision Making, directing and controlling.	7	Up To K4
V	**Entrepreneurship& Branding in Food & beverage Control**– Start-up of Small Business Enterprise. Management of Small business Enterprise in Food and beverage control.	7	Up To K4

Book for Study

1. Stoner, James,A.F,freeman, R.Edward and Gilbert Daniel R ,Management ,Pearson Prentice hall, New Delhi 1995

Books for Reference

1. Sharma, Entrepreneurship and Small Business Management 2007

Web Resources

HTTP://WWW.ALPHACE.AC.IN/DOWNLOADS/NOTES/ECE/15AL51.PDF

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Entrepreneurship Skills.

Activities to be given

Seminar &Assignment

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the knowledge to find the solutions for problem solving	Up To K4
CLO 2	Build the Students advance and their skills in customer development, customer validation, competitive analysis, and iteration while utilizing	Up To K4
CLO 3	Create the designing thinking and processing the tools to evaluate in real-world problems and projects.	Up To K4
CLO 4	Analyze the students are able to create presentations and business plans that articulate and apply financial, operational, organizational, market, and sales knowledge.	Up To K4
CLO 5	Analyze the determining Entrepreneurship & Branding	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	3	2	2	2	2	3
CLO 2	2	3	2	2	2	2	3
CLO 3	3	2	2	2	3	3	2
CLO 4	2	2	3	3	2	2	2
CLO 5	3	2	2	2	2	2	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr. Vignesh S	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	GE - II	22CHU10	ALLIED-II - FRONT OFFICE OPERATION	3	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objective

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

Unit	Course Contents	Hours	K Level
I	**Hotel, Hospitality & Guest Relation: Hotel** – Introduction, Definition, Origin of the Hotel, Classification of Hotel, (Size, Star, Location/Clientele, Ownership, Length of stay), Development & growth of hotel in India. **Hospitality** – Meaning, Origin & Nature **Guest Relation** – Hotel guest, Guest satisfaction, Guest relation services.	6	Up To K4
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	Up To K4
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	Up To K4
IV	**Room Selling Techniques:** Introduction, Personnel Selling, Sales & Marketing team, Marketing strategies, Digital Marketing, Product knowledge, Front office selling, Discounts	6	Up To K4

	& discount fixation policy, up selling & substitute selling.		
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	Up To K4

Book for Study

1. Sudhir Andrew, "Front Office Training Manual", Kindle edition,2013

Books for Reference

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 Management2018
4. Bhatnagar, Front Office Managemen 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/

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Guest Handling

Learn about Front Office in hotel industry.

Activities to be given
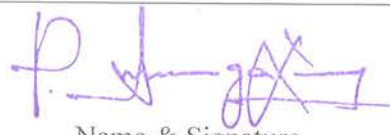
Knowledge on local tourism, Newspaper Reading.

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the structure and duties and responsibilities of front office department in hotels.	Up To K4
CLO 2	Develop the confidents to handling the guest complaints and method of solving problems.	Up To K4
CLO 3	Build the procedure and operations of bell desk and modern trends in Front office.	Up To K4
CLO 4	Evaluate the functions of security services in hotel industry.	Up To K4
CLO 5	Analyze on Hotel & Guest Security.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	2	2	2	2	3
CLO 2	3	2	2	3	2	2	2
CLO 3	3	2	2	3	3	3	3
CLO 4	2	3	3	2	2	2	2
CLO 5	2	3	2	2	3	3	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Vignesh S	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSE	22CHU11A	ELECTIVE-I (A) - FOOD SERVICE FACILITY PLANNING	2	2	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

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

Unit	Course Contents	Hours	K Level
I	**Design& Layout:** Definition, Functions. Planning-Objectives, Characteristics- Preliminary planning. Equipment requirement - Space requirement. Bidding &Awarding contract.	6	Up To K4
II	**Feasibility Study:** Importance, FSSAI, Market Survey, Functional Planning– Concepts of Flow – Functional requirements, receiving – Storing– Preparation– Cooking– Serving–Dishwashing– Pot &Pan washing – Waste disposal.	4	Up To K4
III	**Accidents:** Accidents from structural Inadequacies– Accidents from Improper placement of equipment's– Designing a safe work place, Floors and walls.	5	Up To K4
IV	**Equipment requirements:** Methods, Equipment checklist, Selection &design– Equipment &Facility maintenance-Space requirements.	5	Up To K4
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	Up To K4

Book for Study

1. Edward a. Kazarian-Food Service Facilities Planning -Library of congress cataloguing. in Publication.1975

Books for Reference

1. Jane M. Wiggins- Facilities Managers Desk reference - Wiley -Blackwell Publishers.2014

Web Resources

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Designing Kitchen & Can become a hotel consulting.

Activities to be given

Assigning design works.

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the positive attitude in preparing Layout for various F&B operations.	Up To K4
CLO 2	Determine the characteristics of food service equipment's and facility maintenance.	Up To K4
CLO 3	Evaluate and summarize & identify the concept of service flow in F&B operations.	Up To K4
CLO 4	Analyze the Plan and design the layout of a food and beverage facility.	Up To K4
CLO 5	Analyze of Space Arrangements .	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	2	2	3	3	3
CLO 2	2	2	3	3	2	2	2
CLO 3	2	2	2	2	2	2	2
CLO 4	2	2	2	2	3	3	3
CLO 5	3	3	2	2	2	2	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Rajan R	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSE	22CHU11B	ELECTIVE-II (B) - FOOD MICROBIOLOGY	2	2	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives
- To learn about the Industrial importance of food microbes.
- To understand the Microbiology of deficient food.
- To gain knowledge on handling of food without spoilage.
- A complete concept learning on food quality control.
- A basic inputs on food Microbiology.

Unit	Course Contents	Hours	K Level
I	**Introduction and scope of food microbiology** Introduction of microbiology and its relevance to everyday life. Industrial importance	5	Up To K4
II	**Microbiology of deficient food** a) Cereal and cereal products (b) Sugar and sugar products. (c) Vegetables and fruits (d) Meat and meat products. (e) Fish, egg and poultry, (f) Milk and milk products (g) Canned foods.	5	Up To K4
III	**Some applications of microorganisms-Food products** Alcoholic drinks; Dairy products; Bread; Vinegar; Pickled foods; Mushrooms; Single-cell protein	5	Up To K4
IV	Food spoilage and food borne diseases: Common food borne pathogens, Enter pathogens and diseases: Applications of food microbiology:	5	Up To K4
V	World Health Organization (WHO),The International Children's Emergency Fund (UNICEF), The Food and Drug Administration(FDA)	4	Up To K4

Book for Study

1. Food Microbiology, 1st Edition,M. R.Adams1995
2. Food Microbiology, 5th EditionFrazier, Westhoff, VanithaNM2014

Books for Reference

1. Food Microbiology. 2nd Edition By Adams2000
2. Modern Microbiology, James M.Jay1970
3. Fundamental Food Microbiology, Bibek Ray. CRC press2013

Web Resources

Webresources:http://epgp.inflibnet.ac.in/epgpdata/uploads/epgp_content/s000015ft/
P000043/m000081/et/1500291557pp03_mdl01_ppt.pdf

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Designing Kitchen & Can become a hotel consulting.

Activities to be given

Assigning design works.

Course Learning Outcomes

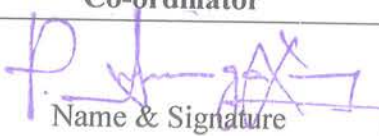| CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Creating the significance and activities of microorganisms in food.	Up To K4
CLO 2	Evaluating the characteristics of food borne, waterborne and spoilage microorganisms, and methods for their isolation, detection and identification.	Up To K4
CLO 3	Analyzing why microbiological quality control programmes are necessary in food production.	Up To K4
CLO 4	Analyzing the knowledge on the presence of pathogenic and spoilage microorganisms associated with different foods.	Up To K4
CLO 5	Analyzing various food standards.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	2	2	3	3	3
CLO 2	2	2	3	3	2	2	2
CLO 3	2	2	2	2	2	2	2
CLO 4	2	2	2	2	3	3	3
CLO 5	3	3	2	2	2	2	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Rajan R	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Cre dits	Contact Hours / Week	CIA	Ext	Total
II	DSC	22CHU12	CORE- IX PRACTICAL: IV- FRENCH CULINARY ARTS	2	3	50	50	100
Nature of Course								
Knowledge and Skill Oriented				Employability Oriented			✓	
				Entrepreneurship Oriented			✓	
				Skill Development			✓	

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

Unit	Course Contents	Hours
I	Stocks demonstration and preparation sauces demonstration & preparation of basic mother sauces and 2-3 derivatives of each.	6
II	Classification of continental and international soups, preparation and presentation of basic soups.	6
III	Individual practical forstudents-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

Book for Study

1. Krishna Arora, Sixth Edition, Frank brothers & company - Theory ofCatering 2017

Books for Reference

1. Ronald Kinton& Victor Ceserani, HodderStarghton - Practicalcookery.2016
2. David Foskett, Victor Ceserani& Ronald Kinton, HodderStarghton - The Theory ofCatering 2007
3. LarouseGastronomique , "Cookery Encyopedia Paul Hamlyn 1988
4. MadhurJaffery's' - Cook Book 1992
5. Le Rola.Polsom - The professional Chef 2018

Web Resources

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Knowledge on French Cuisine

Activities to be given

Practical skill & Hands on training.

Course Learning Outcomes

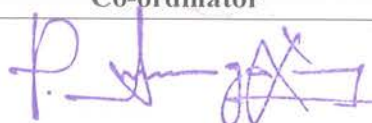| CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the basic knowledge in stock & soup preparation.	Up To K4
CLO 2	Classify the sauce & derivatives.	Up To K4
CLO 3	Analyze the on menu set up.	Up To K4
CLO 4	Analyze the skills in dish preparation by individual.	Up To K4
CLO 5	Analyze the determining on chicken, fish preparation.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	3	3	3	2	2
CLO 2	2	2	2	2	2	3	3
CLO 3	2	3	2	2	2	2	2
CLO 4	3	2	2	3	2	2	2
CLO 5	3	2	3	2	3	3	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Chef.Sebastian Shalvin A	Chef.Sebastian Shalvin A	Name & Signature

Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT — **CLASS: I YEAR**

Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSC	22CHU13	CORE– X PRACTICAL: V PROFESSIONAL FOOD SERVICE TECHNOLOGY	2	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives
- 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 up.

Unit	Course Contents	Hours
I	Cover laying procedures.	3
II	Compiling a five course continental menu (luncheon & dinner).	3
III	Handling practices of service spoons and forks.	6
IV	Loading and carrying salver and tray.	3
V	Placing and clearing meal plates (course by course).	3
VI	Silver service procedure.	6
VII	Breakfast tray set up.	3
VIII	Afternoon tea set up.	3
IX	Crumbing down procedure.	3
X	Making and presentation of a bill.	3

Book for Study

1. Singaravelavan.R, "Food&Beverageservice", Oxford University Press. 2011.

Books for Reference

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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Ideas on service

Basic knowledge on service.

Activities to be given

Assignment & Lab Skill

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the knowledge on equipment's used to F&B standard.	Up To K4
CLO 2	Build the knowledge on table laying and other skills used in the training restaurant.	Up To K4
CLO 3	Develop the quality of food service in the restaurant.	Up To K4
CLO 4	Analyze the restaurant service techniques relating to station setup, table settings and ordering procedures.	Up To K4
CLO 5	Analyze to develop making and presenting bill.	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	2	2	3	2	2	2
CLO 2	2	3	2	2	3	3	3
CLO 3	2	2	2	3	3	2	2
CLO 4	3	3	2	3	2	2	2
CLO 5	2	2	3	2	2	2	3

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Rajan R	Chef.Sebastian Shalvin A	Name & Signature

DEPARTMENT OF CATERING SCIENCE & HOTEL MANAGEMENT				CLASS: I YEAR				
Sem	Course Type	Course Code	Course Title	Credits	Contact Hours / Week	CIA	Ext	Total
II	DSC	22CHU14	CORE – XI PRACTICAL: VI FRONT OFFICE OPERATION	2	3	50	50	100

Nature of Course		
Knowledge and Skill Oriented	Employability Oriented	✓
	Entrepreneurship Oriented	✓
	Skill Development	✓

Course Objectives

- 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 .

Unit	Course Contents	Hours
I	Basic etiquette, body language and communication skills.	3
II	Types of form, log book used in front office (registration card, guest feedback form, reservation form, c-form) .	3
III	Practice of handling telephone.	6
IV	Receiving and registering guest.	3
V	Preparing of guest bill .	3
VI	Handling functions of bell desk and concierge.	6
VII	Practice of preparing the itinerary.	3
VIII	Currencies and conversion rates.	3
IX	Knowledge of local sightseeing and travel information's.	3
X	Handling guest complaints.	3

Book for Study

1. Sudhir Andrew, "Front Office Training Manual", Kindle edition,2017

Books for Reference

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, Jermy 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

Pedagogy:

Chalk & Talk, Exercise, Assignments & PPTs.

Rationale for Nature of the Course

Develop on communication skill.

Activities to be given

Daily update on currency.

Course Learning Outcomes

CLOs	On Completion of the Course, the students should be able to	K - Level
CLO 1	Develop the role & functions of the Front office	Up To K4
CLO 2	Build the importance of communication & knowledge of guest registration form.	Up To K4
CLO 3	Illustrate the procedures of arrival & departure of the guest.	Up To K4
CLO 4	Analyze how to deal with the departure of guest	Up To K4
CLO 5	Analyze and handling guest complaints	Up To K4

Mapping of Course Learning Outcomes (CLOs) with Programme Outcomes (POs)

CLOs	Programme Outcomes (with Graduate Attributes)						
	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CLO 1	2	3	2	3	2	2	3
CLO 2	2	2	2	2	2	3	2
CLO 3	3	2	2	3	3	2	2
CLO 4	2	3	2	3	2	2	3
CLO 5	2	2	3	2	2	3	2

3 – Advance Application   2 – Intermediate Level   1 – Basic Level

Course Designed by	Verified by HOD	Approved by CDC Co-ordinator
Mr.Vignesh S	Chef.Sebastian Shalvin A	Name & Signature