

SYLLABI
Programme: B.Sc., [HMCS]
For the Candidates admitted from the academic year 2019-2020 onwards

NEHRU MEMORIAL COLLEGE

(AUTONOMOUS)

(Nationally Accredited with 'A' Grade)

PUTHANAMPATTI - 621007



PROGRAMME B.Sc., [HMCS]

SYLLABUS

Under Choice Based Credit System [CBCS]

Pattern

(For the Students admitted from 2019 – 2020 onwards)

DEPARTMENT OF HOTEL MANAGEMENT AND CATERING SCIENCE

NEHRU MEMORIAL COLLEGE (AUTONOMOUS)

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PUTHANAMPATTI – 621007

UG Programme (B.Sc., HMCS) – Course Structure (CBCS)
(For the Candidates admitted from 2019 – 2020 onwards)

	Courses	Total No. of Courses	Total No. of Instruction Hours	Total No. of Credits
PART – I	Language Course - Hindi	04	24	12
PART – II	Language Course – Communicative English	04	24	12
PART – III	Core Course – CC	16	79	61
	Allied Course – AC	06	26	24
	Major Based Elective Course – EC	03	15	15
PART –IV	SKBC- [1 & 2]	02	04	04
	NMEC- [1 & 2]	02	04	04
	Gender Studies	01	-	01
	Soft Skills	01	-	02
	VE - Value Education	01	02	02
	EVS - Environmental Studies	01	02	02
	Extension Activities	-	-	01
TOTAL		41	180	140
Extra Credit Course (offered by College)				
PART - IV	CC - Comprehensive Course	01	-	04
	SKBC - 3	01	-	02

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UG Programme (B.Sc., HMCS) – Curriculum Framework
(For the Candidates admitted from 2019 – 2020 onwards)

SEM		Code	Title of the Course	Ins. Hrs	Credits	CIA	EXT	Total
I	Part – I	LC – I	Language Course I – Hindi	6	3	25	75	100
	Part - II	ELC – I	Communicative English -I	6	3	25	75	100
	Part - III	CC – I	Basic Food Production	5	4	25	75	100
		CC – II	Fundamentals of Front Office	3	3	25	75	100
		AC – I	Basic Food and Beverage Service	5	4	25	75	100
		AC – II	Accommodation Operation	3	3	25	75	100
	Part - IV	VE	Value Education	2	2	25	75	100

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Total Hours and Credits (Semester – I)				7	30	22	175	525	700
II	Part – III	CC – III	Basic Food Production Practical	6	5	40	60	100	
		CC – IV	Front Office Practical	6	5	40	60	100	
		CC – V	IET Projects (6 Months)	10	7	140	60	200	
		AC – III	Food and Beverage Practical	6	6	40	60	100	
	Part – IV	EVS	Environmental Studies	2	2	25	75	100	
Total Hours and Credits (Semester – II)				5	30	25	285	315	600
III	Part – I	LC – II	Language Course II – Hindi	6	3	25	75	100	
	Part – II	ELC – II	Communicative English – II	6	3	25	75	100	
	Part – III	CC – VI	Advanced Food Production	4	3	25	75	100	
		CC –VII	Advanced Front Office Management	4	3	25	75	100	
		AC – IV	Bar and Beverage Operation	4	4	25	75	100	
		AC - V	Advanced Accommodation Operation	4	3	25	75	100	
	Part – IV	SKBC-I	Internet Web Designing	2	2	25	75	100	
	Part – IV	GS	Gender Studies	-	1	-	100	100	
Total Hours and Credits (Semester – III)				8	30	22	175	625	800
IV	Part – I	LC – III	Language Course III – Hindi	6	3	25	75	100	
	Part – II	ELC III	Communicative English - III	6	3	25	75	100	
	Part – III	CC-VIII	Advanced Food Production Practical-I	5	4	40	60	100	
		CC-IX	Hotel Accounting and Costing	5	3	25	75	100	
		AC – VI	Accommodation Practical	4	4	40	60	100	
	Part – IV	SKBC:II	Web Designing Lab	2	2	40	60	100	
	Part – IV	SSC	Soft Skills	-	2	-	100	100	
	Part – IV	NMEC-I	Basic Cookery	2	2	25	75	100	
Total Hours and Credits (Semester – IV)				8	30	23	220	580	800

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V	Part – I	LC – IV	Language Course IV – Hindi	6	3	25	75	100	
	Part – II	ELC IV	Communicative English - IV	6	3	25	75	100	
	Part – III	CC – X	Hotel Law and Licensing	4	3	25	75	100	
		CC – XI	Patisserie Theory	3	3	25	75	100	
		CC – XII	Patisserie Practical	4	4	40	60	100	
	Part – IV	EC – I **	Elective Course – 1	5	5	25	75	100	
	Part – IV	NMEC -II	Basic Hindi	2	2	25	75	100	
Total Hours and Credits (Semester – V)				7	30	23	190	510	700
VI	Part – III	CC – XIII	Advanced Food Production Practical – II	5	4	40	60	100	
		CC – XIV	Management and Entrepreneurship	5	3	25	75	100	
		CC – XV	Advanced Food and Beverage Practical	5	4	40	60	100	
		CC- XVI	Computer Application in Hotel Industry	5	3	40	60	100	
		EC – II **	Elective Course – 2	5	5	25	75	100	
		EC – III**	Elective Course – 3	5	5	25	75	100	
	Part – IV		Extension Activities	-	1	-	-	100	
Total Hours and Credits (Semester – VI)				7	30	25	195	405	700
				180	140	4300	
	Part – IV	CC	Comprehensive Course	-	4	-	-	100	
	Part – IV	SKBC	SKBC – 3	-	2	25	75	100	
GRAND TOTAL (For All Semesters)				42+2	180	146		4500	

***Exam at the end Academic Year**

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UG Programme (B.Sc., HMCS) – Curriculum Framework
(For the Candidates admitted from 2019 – 2020 onwards)

SEM	PART	Course Code	Title of the Course	Ins. Hrs	Credits	CIA	EXT	Total	
I	Part – I		Language Course I - Hindi	6	3	25	75	100	
	Part - II		Communicative English -I	6	3	25	75	100	
	Part - III		Basic Food Production	5	4	25	75	100	
			Fundamentals of Front Office	3	3	25	75	100	
			Basic Food and Beverage Service	5	4	25	75	100	
			Accommodation Operation	3	3	25	75	100	
	Part - IV		Value Education	2	2	25	75	100	
Total Hours and Credits (Semester – I)				7	30	22	175	525	700
II	Part – III		Basic Food Production Practical	6	5	40	60	100	
			Front Office Practical	6	5	40	60	100	
			IET Projects (6 Months)	10	7	140	60	200	
			Food and Beverage Practical	6	6	40	60	100	
	Part – IV		Environmental Studies	2	2	25	75	100	
Total Hours and Credits (Semester – II)				5	30	25	285	315	600
III	Part – I		Language Course II – Hindi	6	3	25	75	100	
	Part – II		Communicative English – II	6	3	25	75	100	
	Part – III		Advanced Food Production	4	3	25	75	100	
			Advanced Front Office Management	4	3	25	75	100	
			Bar and Beverage Operation	4	4	25	75	100	
			Advanced Accommodation Operation	4	3	25	75	100	
		Part – IV		SKBC -1: Internet Web Designing	2	2	25	75	100
			Gender Studies	-	1	-	100	100	
Total Hours and Credits (Semester – III)				8	30	22	175	625	800
IV	Part – I		Language Course III – Hindi	6	3	25	75	100	
	Part – II		Communicative English - III	6	3	25	75	100	
	Part – III		Advanced Food Production Practical-I	5	4	40	60	100	
			Hotel Accounting and Costing	5	3	25	75	100	
			Accommodation Practical	4	4	40	60	100	
			SKBC – 2: Web Designing Lab	2	2	40	60	100	
	Part – IV		Soft Skills	-	2	-	100	100	
		NMEC 1: Basic Cookery	2	2	25	75	100		
Total Hours and Credits (Semester – IV)				8	30	23	220	580	800

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For the Candidates admitted from the academic year 2019-2020 onwards

V	Part – I		Language Course IV - Hindi	6	3	25	75	100	
	Part – II		Communicative English - IV	6	3	25	75	100	
	Part – III			Hotel Law and Licensing	4	3	25	75	100
				Patisserie Theory	3	3	25	75	100
				Patisserie Practical	4	4	40	60	100
				Elective Course – 1 **	5	5	25	75	100
	Part – IV			NMEC 2: Basic Hindi	2	2	25	75	100
Total Hours and Credits (Semester – V)				7	30	23	190	510	700
VI	Part – III		Advanced Food Production Practical – II	5	4	40	60	100	
			Management and Entrepreneurship	5	3	25	75	100	
			Advanced Food and Beverage Practical	5	4	40	60	100	
			Computer Application in Hotel Industry	5	3	40	60	100	
			Elective Course – 2**	5	5	25	75	100	
			Elective Course – 3**	5	5	25	75	100	
	Part – IV			Extension Activities	-	1	-	-	100
Total Hours and Credits (Semester – VI)				7	30	25	195	405	700
				180	140	4200	
	Part – IV	CC	Comprehensive Course	-	4	-	-	100	
	Part – IV	SKBC III	SKBC – 3	-	2	..	100	100	
GRAND TOTAL (For All Semesters)				42+2	180	146		4500	

***Exam at the end Academic Year**

****EC - Elective Courses:**

Sem	Elective Code	Course Code	Course
V	EC I		Travel and Tourism Management Industrial Catering
VI	EC II		Nutrition and Food Science Facility Planning
	EC III		Food Preservation Human Resource Management

*** Industrial Exposure Training – [IET] (6 Months)**

Immediately after the End Term Examinations of First Semester the students shall proceed for Industrial Exposure Training of Six Months duration.

Training Report to be presented during Semester End Exams before the duly constituted panel comprising of:

1. Internal Examiner
2. External Examiner

As per training Programme Designed followed by Project Report and Project Presentation (Viva-voce) during Semester End Examination.

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UG Programme (B.Sc., HMCS)
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Bloom’s Taxonomy Based Assessment Pattern

Knowledge Level

K1 – Acquire; **K2** – Understanding; **K3** – Apply; **K4** – Evaluate;
K5 – Analyze

1. Part I, II & III

(a) Theory (External + Internal = 75 + 25 = 100 marks)

External					
Knowledge Level	Section	Marks	Hrs	Total	Passing Mark
K1,K2	A(Answer all)	10 × 2 = 20	3	75	30
K2,K3,K4	B(Either or pattern)	5 × 5 = 25			
K2,K3,K4,K5	C(Answer 3 out of 5)	3 × 10 = 30			
Internal					
Components		Conversion	Hrs	Total	Passing Mark
CIA 1	75	10	3	25	10
CIA 2	75	10	3		
Assignment/Seminar	20	5	-		
Total				100	40

(b) Practical (External + Internal = 60 + 40 = 100 marks)

External					
Knowledge Level	Section	Marks	Hrs	Total	Passing Mark
K3	Part A	20	3	60	30
K4	Part B	30			
K5	Record	10			
Internal					
Knowledge Level	Section	Marks	Hrs	Total	Passing Mark
K3, K4, K5	Model Practical	40	3	40	10
Total				100	40

2. Part IV (Only External Exam)

External (Theory)					
Knowledge Level	Section	Marks	Hrs	Total	Passing Mark
K1, K2, K3	Answer 5 out of 8	100	3	100	40
External (Lab)					
Knowledge Level	Section	Marks	Hrs	Total	Passing Mark
K3, K4, K5	Main Practical & Record	100	3	100	40

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SYLLABUS REVISION 2019 – 2020 ONWARDS

Department : **Hotel Management and Catering Science (HMCS)**

Academic Programme Offered : **B.Sc., (HMCS)**

Year of Implementation : **2019 – 2020 Onwards**

PROGRAMME EDUCATIONAL OBJECTIVES

- To understand the fundamentals of the Hotel Industry, Commercial Kitchen Operations, Food & Beverage Service and the Wines
- To create a blue print of hospitality career & get exposed to crucial hospitality management concepts.
- To attain professional expertise by being competent, creative and ever ready to accept new and challenging roles in Industry and Academics.

PROGRAMME OUTCOMES

PO 1: To provide our students with an in depth understanding of the operational aspects and knowledge of the underlying principles of the International Hospitality Industry.

PO 2: To allow students to become familiar with the practical aspects of the hospitality industry and the strategic management issues involved in operating International Resorts and Hotels.

PO 3: To present to them an avenue to move into range of international organizations in service sector.

PO 4:To train students for operational and administrative supervisory & management positions.

PO 5: To prepare graduates for management careers in industry sectors such as Hotels, Resorts, Cruise Liners, Restaurants and Catering Organizations

PO 6:To develop management skills and learn culinary skills for a successful career as a hospitality management professional

PROGRAMME SPECIFIC OUTCOMES

PSO 1: To apply knowledge of Humanities and Management in catering science and hotel management.

PSO 2: To apply knowledge of various cooking techniques in kitchen.

PSO 3: To create a new trend to be followed the rooms and also to design a new menu and dishes

PSO 4: To use advanced equipment technology including catering science and hotel management.

PSO 5: To communicate effectively with all stake holders and work individually and as a member of a team.

PSO 6: Recognition of the need for, and an ability to engage in life-long learning.

Part 1 Tamil - Proposed Course Structure under CBCS
(For the candidate admitted from the academic year 2019-2020 onwards)

Semester	Course	Course Title	Ins. Hrs/Week	Credits	Exam hrs	Int. Marks	Ext. Marks	Total
I	Language course 1 (LC 1)	செய்யுள் (இக்காலம்), சிறுகதை, பயன்முறைத் தமிழ், தமிழ் இலக்கிய வரலாறு	6	3	3	25	75	100
II	Language course 2 (LC 2)	செய்யுள் (இடைக்காலம்), உரைநடை, தமிழ்ச் செம்மொழி வரலாறு, மொழிபெயர்ப்பியல், தமிழ் இலக்கிய வரலாறு	6	3	3	25	75	100
III	Language course 3 (LC 3)	செய்யுள் (காப்பியங்கள்), கட்டுரை இலக்கியம், புதினம் , தமிழ் இலக்கிய வரலாறு	6	3	3	25	75	100
IV	Language course 4 (LC4)	செய்யுள் (பழந்தமிழ் இலக்கியம்) நாடகம், தமிழ் இலக்கிய வரலாறு, கட்டுரை வரைவியல்	6	3	3	25	75	100
Total			24	12				400

**இளநிலைப் பட்டப் படிப்பு (கலையியல், அறிவியல், வணிகவியல் மற்றும்
வணிக மேலாண்மையியல்)**

முதலாமாண்டு : முதற்பருவம்

பகுதி 1 தமிழ் - தாள் 1

**செய்யுள் (இக்காலம்), சிறுகதை, பயன்முறைத் தமிழ்,
தமிழ் இலக்கிய வரலாறு**

பாட நோக்கம் (Course Objectives)

தன்னம்பிக்கை, பொறுப்புணர்வு, சமுதாய அக்கறை, மனித உறவுகளைப் போற்றுதல், சுற்றுச்சூழல் விழிப்புணர்வு, உலக அமைதி, அற உணர்ச்சி, தாய்மொழிப் பற்று முதலான இன்றைய இளம் தலைமுறையினருக்குத் தேவையான அடிப்படைப் பண்புகளைக் கற்பித்தல்.

இக்காலப் படைப்பிலக்கிய வகைமைகளை, படைப்பிலக்கியச் சூழல்களை, படைப்பாளர்களை அறிமுகம் செய்தல்.

பிழையின்றித் தமிழ் எழுதத் தேவையான அடிப்படைகளைக் கற்கச் செய்தல்.

பணித்தேர்வுகளுக்கு உதவக்கூடிய தமிழ்ப் பாடப்பகுதிகளைக் கற்பித்தல்.

அலகு - 1

1. பாரதியார் பாடல்கள் - புதுமைப்பெண் பா.எண்கள் 3,4,5,7,8
2. பாரதிதாசன் பாடல்கள் - எந்நாளோ
3. பெருஞ்சித்திரனார் - தமிழ் நெஞ்சம்
4. தமிழ் ஒளி - மழைக் காலம்
5. முருகுசுந்தரம் - சமுதாய தர்மம்
6. பொன்னடியான் - உள்ளம் உயர்....
7. முடியரசன் - மொழியுணர்ச்சி

8. முத்துலிங்கம் – எது தேசியம்
9. தமிழேந்தி – தொண்டின் பழம்
10. தாரா பாரதி – வெறுங்கை என்பது
11. இன்குலாப் – கவலையும் கண்ணீரும் நம்முடன் இருக்கட்டும்
12. நா.காமராசன் - காகிதப்பூக்கள்
13. ஈரோடு தமிழன்பன் – இப்போது நினைந்து
14. தேவதேவன் – நுனிக்கொம்பர் நாரைகள்
15. காசி ஆனந்தன் – தமிழ் மண் வளம்

அலகு – 2

1. அப்துல் ரகுமான் - ஆறாத அறிவு
2. தணிகைச்செல்வன் - சுகம் எங்கே
3. மீரா - உழவன்
4. மு.மேத்தா – கண்ணீரின் கதை
5. சிற்பி - தம்பி உனக்காக
6. வைரமுத்து – கூடு
7. அறிவுமதி - வலி
8. பழநிபாரதி – கண்ணில் தெரியுது வானம், இரத்தத்தின் நிறம் பச்சை
9. பிச்சினிக்காடு இளங்கோ – பகல் நீ, தஸ்லிமா நஸ்ரின்
10. இளம்பிறை – மகளிர் நாள் வாழ்த்துகள், ஆசைகள்
11. சக்தி ஜோதி - நிலவென்று சொல்லாதே, பெண்
12. பாவலர் வையவன் – முறிந்த சிறகு, பாதை மறந்த போதை
13. தாமரை – என்னையும் அழைத்துப் போ, ஒரு கதவும் கொஞ்சம்
கள்ளிப்பாலும்

14. ந.வீ.விசயபாரதி - தன்னம்பிக்கைத் தாமரைகள், புன்னகை மந்திரம்,
அன்புள்ள அம்மா

15. அ.வெண்ணிலா - ஆதியில் சொற்கள் இருந்தன

அலகு : 3

சிறுகதை – சிறுகதை மலர்

அலகு : 4

பயன்முறைத் தமிழ்

பிழைகளும், திருத்தங்களும் - வலிமிகுதல், வலி மிகாமை,

மயங்கொலி எழுத்துகளின் வேறுபாடுகள் - தமிழில் பிறமொழிச் சொற்கள்

அலகு : 5

தமிழ் இலக்கிய வரலாறு – இக்காலம்

கற்றல் விளைவுகள் (Course Outcome)

மாணவர்கள் வாழ்வியல் கூறுகளை அறிந்துகொள்வதோடு,

நற்பண்புகளை வளர்த்துக்கொள்வர்.

இன்றைய இலக்கியப் படைப்புச் சூழலை அறிந்து கொள்வதால்

படைப்பிலக்கியவாதிகளாகும் ஆற்றல் பெறுவர்.

சமுதாய, அரசியல், சூழலியல் விழிப்புணர்வு பெறுவர்.

தாய்மொழியில் திறன் பெறுவர்.

பணித்தேர்வுகளுக்கு உரிய தமிழ்த்திறன் பெறுவர்.

பாட நூல்கள்

1. செய்யுள் திரட்டு, தமிழ்த்துறை வெளியீடு.
2. சிறுகதை மலர் - பிரமி பதிப்பகம், திருச்சி-21.
3. பயன்பாட்டுத் தமிழ் (இலக்கணக் கையேடு), தமிழ் நாதன் பதிப்பகம், சென்னை - 110.
4. தமிழ் இலக்கிய வரலாறு,
முனைவர் கோ.பாக்கியவதி, முனைவர் க.சுந்தரபாண்டியன்,
பிரமி பதிப்பகம், திருச்சி-21.

B.A/B.SC/B.COM/ BCA/BBA PART II ENGLISH COURSE PATTERN (FROM 2019-2020)

Sem.	Course	Course Title	Hrs / Week	Credits	MAX.MARKS		
					Int.	Ext.	Total
I	Core Course I	English For Communication I	6	3	25	75	100
	Core Course II	English For Communication II	6	3	25	75	100
	Core Course III	English For Communication III	6	3	25	75	100
	Core Course IV	English For Communication IV	6	3	25	75	100
			TOTAL	24	12	200	300

Programme Educational objectives (PEO)

Programme Educational Objectives are broad statements that describe the career and professional accomplishments that the program is preparing the graduates to achieve. PEO's are measured 4-5 years after graduation. The PEO is measured through employer satisfaction survey (yearly), alumni survey and placement records.

PEO 1: Learners will participate in critical conversations and prepare, organize, and deliver their work to the public

PEO 2: They will appreciate the literary works.

PEO 3: The Graduates will attain phonological and morphological aspects of English.

PEO 4: Learners can express a thorough command of English and its linguistic structures.

Program Outcome (PO)

The POs are narrower statements that describe what the students are expected to know and be able to do by the time of graduation. POs are based on relevance.

PO 1 Become knowledgeable in the subject of English for Communication and apply the principles of the same to the needs of the Employer/Institution/Enterprise/Society.

PO 2: Gain Analytical skills in the field/area of English for Communication.

PO 3: Understand and appreciate professional ethics, community living and Nation Building initiatives.

PO 4: Develop language learning skills like Listening, Speaking, Reading and Writing.

PO 5: Making the Learners to realize their own Identity.

PROGRAMME SPECIFIC OUTCOME (PSO)

PSOs are Statement that describe what the graduates of a specific educational Programme should be able to

PSO1: Design solution to overcome Communication Problems.

PSO 2: Apply Ethical Principles and Commit to Professional Ethics and Responsibilities.

PSO 3: Recognize the need of Extensive Reading Skills.

PSO 4: function as a team and an individual member amicably with other co-workers.

PSO 5: Use English effectively in formal and informal situations.

PSO 6: Develop vocabulary and communicative skills.

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	ENGLISH FOR COMMUNICATION - I		
Class	<u>I YEAR</u>	Semester	<u>I</u>
Cognitive Level	K – 1 Acquire K – 2 Understand K – 3 Apply K – 4 Evaluate K – 5 Analyze		
Course Objectives	The Course aims <ul style="list-style-type: none"> • To expose students to effective communication in the form of prose • To make the learners aware of social issues • To help them to know great personalities • To make them aware of dangers from human carelessness • To help them realize the need for honesty 		
UNIT	Content	No. of Hours	
I	1.Spoken English and Broken English: G.B.Shaw 2. Give us a Role Model : Dr. A.P. J. Abdul Kalam		
II	Water-The Elixir of Life : Sir C. V. Raman No Guarantee Please No Longer : A Newspaper Article		
III	I have a Dream : Martin Luther King Jr. The Gettysburg Address : Abraham Lincoln		
IV	Mosquitoes : Article Polluting the World :Article		
V	A Little Incident : Lu Hsun Jimmy Valentine : O. Henry		
	GRAMMAR: 1. Articles 2. Preposition 3. Adjective 4. Adverb		
Reference	Lessons will be edited and compiled.		
Course Outcomes	On completion of the course, students should be able to CO 1: communicate effectively CO 2: aware of social issues CO 3: know great personalities.		

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

	CO 4: aware of dangers from human carelessness. CO 5: know the need for honesty
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Mapping of COs with PSOs & POs:

CO/PO	PO					PSO					
	1	2	3	4	5	1	2	3	4	5	6
CO1	S	M	S	M	M	M	S	S	M	M	S
CO2	S	M	M	M	M	S	M	S	M	M	M
CO3	S	M	S	M	M	M	S	S	M	M	S
CO4	S	M	M	M	M	S	M	S	M	M	M
CO5	S	M	S	M	M	M	S	S	M	M	S

- Strongly Correlating(S) - 3 marks
- Moderately Correlating (M) - 2 marks
- Weakly Correlating (W) - 1 mark
- No Correlation (N) - 0 mark

Course Code & Title	LC I – HINDI		
I B.SC., (HMCS)	Semester – I	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ As a language, the course gives students of Hotel Management an opportunity to master the different aspects needed to interact with Hindi in India. The functional language used is meant to sharpen oral skills. The cultural inputs allow one to have a better understanding of the national tourists and diversity of culture 		

UNIT –I

AN INTRODUCTION TO HINDI

Alphabets – Oral and Written and Pronunciation Rules

UNIT – II

QUESTION WORDS

Tense – Present, Future, Past

UNIT – III

VERBS – IMPERATIVES

Prepositions
 Case Endings

UNIT – IV

FOOD PRODUCTION INGREDIENTS

Fruits, Vegetables, Cereals & Eatables

UNIT – V

KITCHEN EQUIPMENTS

Common sentences used in hotels.

Text book:

- Spoken Hindi for all – Mrs. Parimala Somasundaram

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: help the students to understand the fundamentals of Hindi</p> <p>CO – 2: train the students in grammar aspects of Hindi</p> <p>CO – 3: equip the students to identified and familiarize industrial terms in relation with Hindi</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	W	S	W	S	S	S	W	M	S	S
CO2	W	M	S	S	W	M	S	M	M	M	S	S
CO3	S	S	S	M	M	W	S	W	M	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	ELC I – COMMUNICATIVE ENGLISHI		
I B.SC., (HMCS)	Semester – I	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Enable the students learn communicative skills in English – both functional and situational. 		

UNIT –I: BASICS OF ENGLISH

Parts of speech – Articles – proper usage of prepositions – Subject Verb agreement - proper usage of tense forms

UNIT – II: SENTENCE PATTERNS

Kinds of sentences, Sentence patterns and their usage – combining sentences – idiomatic expressions

UNIT – III: WRITING SKILLS

Business Letter writing
 Developing hints into meaningful passages
 Writing reports

UNIT – IV: SKILL OF EXPRESSION

Reading a poem with expression
 Proper usage of idiomatic expressions
 Expressive adjectives and adverbs

UNIT – V: READING SKILLS

Reading famous speeches

Passage comprehension

Answering the advertisement / chart

Text Book[s]:

1. English for competitive exam by R.P Bhatnagar MacMillan India Ltd., Chennai.

Reference Book[s]:

1. Leech, G., A communicative Grammar of English, E.L.B.S
2. Swan, M., Practical English usage, ELBS.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: inculcate the ability of reading and understanding texts in English.</p> <p>CO – 2: learn the grammatical patterns and usage for written and spoken skills in English.</p> <p>CO – 3: equip with spoken forms needed especially in connection with hospitality industry.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	W	S	M	W	M	S	W	S	S
CO2	M	W	W	S	M	W	S	S	M	S	M	W
CO3	S	M	S	M	W	S	M	S	M	W	W	M

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC I – BASIC FOOD PRODUCTION		
I B.SC., (HMCS)	Semester – I	Credits : 4	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ It is important to inculcate the students with sound knowledge of the basics of food production, so that they can be put into use in an efficient and effective way. ▪ This course includes practical also which makes the students familiar with the preparation of Indian and other foods. 		

UNIT – I:THE CATERING INDUSTRY

Overview of the catering industry

Kitchen organizations structure – personal Hygiene

Aims and objectives of cooking definition

Culinary terms

Classification raw materials – functions – preparation of ingredients

UNIT – II:COMMODITIES

- Cereals – varieties – processing – storage and uses in cooking.
- Pulses – Varieties – storage and uses in cooking
- Food additives – uses and application

Milk and Milk products composition and importance – processing products – skimmed milk – concentrated Milk Cream, Butter, Chesses, and Ghee

UNIT – III:METHODS OF COOKING FOOD

- Boiling, Poaching, steaming, stewing, Braising Roasting, Baking, Frying, Grilling
- Invalid cookery
- Reheating of food

- Texture of food

UNIT – IV:THE CATERING INDUSTRY

- 4.1 Fish, cuts of meat, beef, pork and vegetables available in local market.
- 4.2 Poultry: Age, quality, market types, preparation, Dressing and cuts with its use
- 4.3 Game: Furred game and feathered game, preparation and cuts with its uses.

UNIT – V:THE MENU

- 5.1 Definition of menu
- 5.2 Types of menu
- 5.3 Examples of menu and menu compilation.
- 5.4 Balancing of recipes, standardization of recipes, maintaining recipe files,
Standard setting
- 5.5 Portion control- standard portion sizes necessity for control.

Text Book[s]:

1. Modern cookery for Teaching and Trade – Vol.I & II Thangam E.Philip (Orient Longman publications)
2. Practical cookery – Kinton and Ceserani (ELBS publications)

References Book[s]:

1. The theory of catering – Kinton and ceserani (ELBS publications)
2. Theory of cookery – krishan Arora (Frank Bros, & co., New Delhi)
3. A Taste of India – Madhur jeffery.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:explain culinary heritage with the cooking methods, equipment's and basis food commodities</p> <p>CO – 2:demonstrate the ability to organize and perform the basis pre-cooking kitchen works , and cooking works, and reduce operational variances of cooked food</p> <p>CO – 3:asses balanced diet, food quality and action of heat on food ingredients</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	W	M	M	S	W	M	S	S	M	W	S
CO2	S	S	M	W	S	M	S	M	M	W	M	S
CO3	M	W	S	S	S	S	M	S	M	W	S	M

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC II – FUNDAMENTALS OF FRONT OFFICE		
I B.SC., (HMCS)	Semester – I	Credits : 3	Hrs / Wk : 3
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Helps the students to know about evolution of hospitality industry. ▪ Gives an idea of hospitality industry structure. ▪ Helps to understand functions of front office department. ▪ Understand the emergencies which may happen in hotels and its remedies 		

UNIT I : ORGANISATION OF HOTEL

- Organization chart of large, medium and small hotel
- Organization and layout of front office
- The importance of Receptionist
- The status of receptionist as a partner in the hotel industry

UNIT-II : FRONT OFFICE

- Introduction to front office
- Qualities of front office staff
(Front office salesmanship, knowledge of products, sales promotion, GUEST NEEDS, Desire to help, communication)
- Front office assistant
- Importance of Job Description
- Job Description of front office assistant

UNIT III RESERVATION

- Importance of reservation
- Advance reservation office

- Reservation Enquiries and reservation
- Forecasting room reservation
- Over booking
- Diaries and charts used in reservation
- Whitney rack system
- Group reservation
- Rights and liabilities of hotel and travel agencies in room reservation
- Reservation Terminologies

UNIT-IV: RECEPTION

- Receiving the guest at the front office
- Rooming a guest with reservation
- Rooming of a walk-in-guest
- Registration of guests

UNIT- V: BACK OFFICE

- Duties of Night Receptionist
- Duties of Receptionist of a small hotel
- Knowledge of various registers and forms user in reception
- Room rack
- Black list

Text Book[s]:

1. Hotel Front Office Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)
2. Basic Hotel Front Office – Peter Franny Renner

Reference Book[s]:

1. Hotel Front Office Management-S.K.Bhatnagar
2. Hotel Reception-Arnold Heinman
3. Effective Front Office Operation-M.Kesavan
4. Hotel Front Office – Bruce Branham
5. Front Office Operation & Administration – Dennis L.Foster

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:gain expertise in handling communication, occupancy forecasting and other documentation.</p> <p>CO – 2: get a hard on experience with the modern communication equipment</p> <p>CO – 3:gets in-depth knowledge about travelling documents and travel procedure.</p> <p>CO – 4: handle different situation that came across India to day observation.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	M	S	M	W	S	M	M	W	S	M
CO2	M	S	S	M	S	S	M	S	S	M	W	S
CO3	M	M	M	W	M	M	S	M	W	S	M	W
CO4	S	S	W	M	S	M	W	S	M	W	S	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	AC I – BASIC FOOD & BEVERAGE SERVICE		
I B.SC., (HMCS)	Semester – I	Credits : 4	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Provides the students an overall idea of food and beverage service department and its functions. ▪ Helps to arrange a food and beverage outlet, for service. ▪ Understand about Alcoholic and Non-Alcoholic beverages used in the industry 		

UNIT – I: INTRODUCTION TO FOOD & BEVERAGE SERVICE

1. Introduction and evolution of hotel Industry.
2. Different types of catering establishments
 - a. Commercial
 - b. Non-commercial
3. Different outlets of F & B service
 - a. Coffee shop, restaurant, bar, room service, discotheque, night clubs, banquets, outdoor catering.
4. Staff Hierarchy of F & B outlets
 - a. Duties and responsibilities of each level of staff
 - b. Attributes of service personnel
 - c. Safety, hygiene, and attitudes (Positive & negative)
5. Inter Departmental Relationship
 - a. Co-operation and co-ordination.

UNIT – II: RESTAURANT OPERATIONS

1. Service Equipment's

- a. Cutlery, crockery and glass ware (dimensions and uses)
- . Special table ware (asparagus tongs, corn on the cob holder, snail tongs, snail dish, lobster pick, caviar knife, nut cracker, grape scissors).
- c. Silver ware
- d. silver cleaning methods
 - i. Burnishing ii. Polivit
 - iii. Silver dips iv. Plate powder

2. Cover

- a. Definition and size
- b. Size of table clothes, baize, serviettes, napperons and their uses.
- c. Rules for laying a table.

3. MISE – EN – PLACE & MISE – EN – SCENE

4. Types of Service

- a. English b. Silver
- c. Russian d. American e. Others

5. Food Service

- a. Rules for waiting at a table (receiving, order taking, service & settlement)
- b. Observation of K.O.T
- c. Significance of kitchen stewarding.

UNIT – III: ANCILLARY DEPARTMENTS

- 1. Still room
- 2. Plate Room
- 3. Pantry
- 4. Hot Section
- 5. Significance of Kitchen stewarding

UNIT – IV: MENU AND MENU PLANNING

1. Definition
2. Types of menus
 - a. Ala carte
 - b. Table d' hote
 - c. Banquet menu
3. Types of meals
Breakfast, brunch, lunch, hi – tea, dinner, supper.
4. French classical menu
11 courses and its accompaniments, cover service.
5. Menu planning
 - a. Points to be considered while planning a menu.
 - b. Menu engineering

UNIT – V: NON – ALCOHOLIC BEVERAGES

- a. Stimulating
- b. Refreshing
- c. Nourishing

TOBACCO

- a. Cigar
- b. Cigarette
- c. Pipe tobacco
- d. Chewing tobacco

Text Book[s]:

1. Food & beverage – service training manual – sudhir Andrewa (Tata mc. Graw Hill publications).

Reference Book[s]:

1. Modern restaurant service – John fuller.
2. Food & beverage service – Lillicrap & John cousins
3. Food & Beverage service – Vijay Dhawan

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:Identify different kind of hotel industry and their growth in India all so the role of catering establishment.</p> <p>CO – 2:Differentiates between F&B outlet such as specialty restaurant coffee shop, room service, cafeteria, fast food, grill room, banquet, bar, etc.</p> <p>CO – 3:Explain different type of Equipment cutlery, crockery, glassware, flatware</p> <p>CO – 4: Apply different food & beverage service, such English service, silver service, American</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	W	M	M	W	S	M	S	M	W	S	M	M
CO2	S	M	S	W	S	M	W	S	S	M	S	W
CO3	M	W	M	M	S	S	M	W	M	W	S	S
CO4	M	M	S	S	M	M	S	S	W	S	M	M

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	AC II-ACCOMMODATION OPERATION		
I B.SC., (HMCS)	Semester – I	Credits : 3	Hrs / Wk : 3
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Understand the House keeping department of a hotel, which is the back bone of the industry? ▪ Analyze the functions of the accommodation department of the Industry. ▪ Cleaning methods used in the hospitality industry ▪ Understand the interior decoration used in a hotel room. 		

UNIT I : INTRODUCTION & SCOPE

- Role of Housekeeping (in the hotel and in guest satisfaction Repeat Business)
- Organizational structure of housekeeping department in small medium & large hotels.

UNIT II : FUNCTIONS OF HOUSE KEEPING DEPARTMENT

- Areas of cleaning – special cleaning
- Controlling cost and budgeting
- Inventories and record keeping
- Dealing with guest lost and found

UNIT – III : DUTIES AND RESPONSIBILITIES OF HOUSE KEEPING STAFF

- Executive Housekeeper
- Deputy housekeeper
- Floor supervisor (Morning, late duty, Night shift, routine explaining)
- Desk control supervisor (duties explaining records maintained)

- Public Area supervisor (Routine duties explaining red maintained).
- Room attendants – (routine duties explaining red attained)
- Store keeper 9tasks performed and records maintained)
- House man (routine duties)
- A brief explanation of duties of linen and laundry staff.

UNIT IV : CLEANING EQUIPMENTS AND AGENTS

- ❖ General consideration for selection of
 - a. Equipment's
 - b. Agents
- ❖ Classification and types of equipment's with care and maintenance.
- ❖ Method of use and mechanism for each type.
- ❖ Classification of cleaning agents with its use, care and storage.
- ❖ Distribution and control of leaning agents.

UNIT – V: FACILITIES OFFERED IN THE HOTELS

- ❖ Services offered by the hotels
- ❖ Types of rooms (ordinary, suites and other types)
- ❖ Inter departmental cooperation with other departments in the hotel.

Text Book[s]:

1. Hotel House – keeping training manual – Sudhir Andrews (ta-ta Mc. Grew Hill publications)
2. Accommodation and cleaning service – David M.Allen.

Reference Book[s]:

1. Hotel, hostel & Hospital housekeeping – Joan. C. Branson & Margaret Lennox
2. Housekeeping supervision volume 1& 2 – June fellows
3. The professional house keeper – Georgina keeping operations – Robert J. Marti
4. Professional management of housekeeping operations – Rober J. Maruti

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:Identify different kind of hotel industry and their growth in India all so the role of catering establishment.</p> <p>CO – 2:Differentiates between F&B outlet such as specialty restaurant coffee shop, room service, cafeteria, fast food, grill room, banquet, bar, etc.</p> <p>CO – 3:Explain different type of Equipment cutlery, crockery, glassware, flatware</p> <p>CO – 4: Apply different food & beverage service, such English service, silver service, American</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	M	M	S	M	S	M	W	S	M	S	W
CO2	S	S	M	S	W	M	M	S	M	M	S	M
CO3	S	M	S	M	M	S	M	S	W	W	M	S
CO4	M	S	W	S	M	S	M	W	S	S	M	S

- Strongly Correlating(S) - 3 marks
- Moderately Correlating (M) - 2 marks
- Weakly Correlating (W) - 1 mark
- No Correlation (N) - 0 mark

Course Code & Title	CC III – BASIC FOOD PRODUCTION PRACTICAL		
I B.SC., (HMCS)	Semester – II	Credits : 5	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		

List of Practical for Basic Food Production

I. CUTS OF VEGETABLES AND COOKING METHODS

II. INDIAN DISHES (SOUTH)

1. Rise 10 varieties
2. Dal and Sambar – 6 varieties
3. Kootu, Foogath, Rasam - 5 varieties
4. Pachadi
5. South Indian breakfast
6. Weet – Milk seet, halwani and savouries and tibits.

III. TYPES OF GRAVIES AND INDIAN DISHES (NORTH)

1. Dal shorba, muttonshorba, tomato shorba etc.
 2. Indian bread – chappathi, Bhaturas, tandoori roti, Naan, Kulcham Romali roti.
 3. Pulao - 5 varieties
 4. Biryani – Chicken, Mutton, Vegetables
 5. Khorma, curry and mohalai gravy
 6. Raithas, Cucumber – 5 varieties
 7. Tandoori chicken, Fish, Sheekh, Boti kabab
 8. Snacks – 10 varieties
 9. Fish preparation -6 varieties
 10. North India sweets - 10 varieties
- Biryani – chicken, Mutton , Vegetables
 - Khorma, curry and Moghlai gravy
 - Raithas, cucumber – 5 varieties
 - Tandoori chicken, fish, sheikh, Boti kabab
 - Fish preparation – 6 varieties
 - Snacks – 10 varieties
 - North Indian sweets – 10 varieties

IV. SPECIAL DISHES OF FESTIVALS – 5 FESTIVAL MENUS

Some sample menus are as follows:

- | | |
|------------------|------------------|
| 1. Plain Rice | 9. Yakhni Shorba |
| Drumstick Sambar | Bhaturas |

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:illustrate knowledge of kitchen equipment raw materials, knife, skills.</p> <p>CO – 2:employ personal hygiene, first aid, safety, practices observe in hotel industry.</p> <p>CO – 3:prepare gravy, egg dishes and sweet dishes.</p> <p>CO – 4: apply cooking methods to cook commodities.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	W	S	W	M	S	M	W	S	S	M
CO2	S	S	S	S	S	M	W	M	M	S	S	M
CO3	M	M	M	M	S	S	M	M	M	M	S	M
CO4	M	M	W	M	M	S	W	S	W	W	M	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

**இளநிலைப் பட்டப் படிப்பு (கலையியல், அறிவியல், வணிகவியல் மற்றும்
வணிக மேலாண்மையியல்)**

Semester	Course	Course Title	Ins. Hrs/Week	Credits	Exam hrs	Int. Marks	Ext. Marks	Total
I	Value Education (VE)	வாழ்வியல் கல்வியும் மனித உரிமைகளும் (Value Education and Human Rights)	2	1	3	-	100	100

முதலாமாண்டு : முதற்பருவம்

**வாழ்வியல் கல்வியும் மனித உரிமைகளும்
(Value Education and Human Rights)**

பாட நோக்கம் (Course Objectives)

தனித்திறன் மேம்பாடு, தன்னம்பிக்கை, நாட்டுப்பற்று, சமுதாயப் பொறுப்புணர்வு, மனித உறவுகளைப் போற்றும் பண்பு, அறச்சிந்தனை முதலான இன்றைய இளம் தலைமுறையினருக்குத் தேவையான அடிப்படை வாழ்வியல் பண்புகளைக் கற்பித்தல்.

கவலை, சினம், பொறாமை, சோம்பல் முதலான தீமை தரும் பண்புகளை விலக்கச் செய்தல். உடல்நலத்தில் அக்கறை கொள்ளச் செய்தல்.

மனித உரிமைகளை அறியச் செய்தல்.

அலகு :1

வாழ்வியல் கல்வி : திறன் மேம்பாடும் உயர் பண்புகளும்

கல்வி, வாழ்வியல் கல்வியின் நோக்கம் - வாழ்வியல் கல்வியின் பரிணாம வளர்ச்சி - வாழ்வியல் கல்வியின் கூறுகள் - சுய முன்னேற்றம் - திறன் மேம்பாடு - உயர்பண்புகள் - தன்மதிப்பீடும் சுயபரிசோதனையும் - பாலினச் சமத்துவத்தை உளமாரப் பின்பற்றுதல் - மாற்றுத் திறனாளிகள், மனவளம் குன்றியோர், வயதில் பெரியவர்கள், அனுபவசாலிகள்,

சான்றோர்கள், குடும்ப உறுப்பினர்கள், அருகில் வசிப்பவர்கள், சுற்றத்தார், உடன் பணியாற்றுவோர் இவர்களுக்கு மதிப்பளித்தல் - நற்பண்புகளும் நடத்தை உருவாக்கமும் - உண்மை - ஆக்கத்திறன் - தியாகம் - நேர்மை - கட்டுப்பாடு - உதவி செய்யும் மனப்பான்மை - சகிப்புத்தன்மை - அறிவியல் கண்ணோட்டம்

அலகு : 2

தேசிய, உலக முன்னேற்றத்திற்கான வாழ்வியல் கல்வி

தேசம், சர்வ தேசங்கள் குறித்த எண்ணங்கள் - நமது நாடு - அரசமைப்பு - மக்காளாட்சித் தத்துவம் - சமதர்மம் - மதச்சார்பின்மை - சமத்துவம் - சமூக நீதி, தனியுரிமை - சுதந்திரமும் சகோதரத்துவமும் சமூகப் பண்புகள் - இரக்கம் மற்றும் நேர்மை, சுயகட்டுப்பாடு, உலகளாவிய சகோதரத்துவம் - தொழில் சார் பண்புகள் - அறிவு வேட்கை - தொழிலில் நேர்மை - முறைமை - காலந்தவறாமையும் நம்பிக்கையும் - மதம் சார்ந்த பண்புகள் - சகிப்புத்தன்மை, மெய்யறிவு, நன்னடத்தை - அழகியல் பண்புகள் - இலக்கியம், நுண்கலைகள் ஆகியவற்றைப் பயில்தல், சுவைத்தல், மனதாரப் பாராட்டுதல் மதித்தல், பாதுகாத்தல், தேசிய ஒருமைப்பாடும் சர்வதேசப் புரிதலும்.

அலகு : 3

அறப்பண்புகள் மற்றும் வாழ்வியலில் உலகளாவிய பெருவளர்ச்சிகள் ஏற்படுத்தும் தாக்கங்கள்

அறிவியல் வளர்ச்சியின் தாக்கங்கள் - பண்பண்பாட்டு முரண்பாடுகளின் தாக்கங்கள் - பொருளியல் சிந்தனைகள் - மக்கள் தொடர்புச் சாதனங்கள் - இளமை உணர்ச்சி வேக நடத்தையின் நவீன அறைகூவல்கள் - இல்லறமும் நல்லுணர்வும் - ஒப்பீடும் போட்டி இடுதலும் - நேர்மறை, எதிர்மறை எண்ணங்கள் - அகந்தை - சினம் - சுயநலம் - அறைகூவல்கள்

அலகு : 4

உடல், உள்ள நலமும்

நோய் தீர்க்கும் செயல்பாடுகளும் உணவுப் பழக்கமும் உணவு முறைகளும் - பொருந்தும் உணவுகள் - பொருந்தா உணவுகள் - மனக் கட்டுப்பாடு - மனத்திண்மை - எளிய உடற்பயிற்சி - தியானம் - மனம், ஆன்மா சார்ந்த விளைவுகள் - யோகா - நோக்கங்கள் - வகைகள் - முறைகள் - ஆசனங்கள் - ஆசைகளை ஒழுங்குபடுத்துதல் - கவலை நீக்குதல் - சினம் தணிதல் - நெடுநீர், மறதி, சோம்பல் தவிர்த்தல் - தூக்கம் முறைப்படுத்துதல் - துக்கம், இழப்புகளை எதிர்கொள்ளல் - புகை, மது முதலானவைகளின் தீங்கு உணர்தல்- வாழ்த்துகளின் பயன்கள்

குறிப்பு : இந்த அலகு உடற்பயிற்சி : தியானம் - யோகா செய்முறைப் பயற்சிகளுடன் கூடியது.

அலகு : 5

மனித உரிமை, மனித உரிமைக் கருத்துகள்

தேசிய மற்றும் பன்னாட்டுக் கண்ணோட்டங்கள் - மனித உரிமையின் பரிணாமம் - மனித உரிமையின் பரந்த வகைப்பாடுகள் வாழ்தற்கான உரிமை, சுதந்திரம், கண்ணியத்துடன் வாழ்வதற்கான உரிமைகள் - கலாச்சாரம் மற்றும் கல்விக்கான உரிமைகள் - பொருளாதார உரிமைகள் - அரசியல் உரிமைகள் - சமூக உரிமைகள் - பெண்கள் மற்றும் குழந்தைகளின் மனித உரிமை - சமூகப் பழக்கங்களும் அரசியலமைப்புப் பாதுகாப்புகளும்.

கற்றல் விளைவுகள் (Course OutCome)

மாணவர்கள் வாழ்வியல் கூறுகளை அறிந்துகொள்வதோடு நற்பண்புகளை வளர்த்துக்கொள்வர். தீமை தரும் பண்புகளை அறிந்து அவற்றிலிருந்து தம்மைக் காத்துக்கொள்வர்.

உடல்நலத்தில் அக்கறை கொள்வர்.
மனித உரிமைகளை அறிந்து கொள்வர்.

பாடநூல்

வாழ்வியல் கல்வியும் மனித உரிமைகளும்,
தமிழ்த்துறை வெளியீடு,
நேரு நினைவுக் கல்லூரி, புத்தனாம்பட்டி.

முதலாமாண்டு : இரண்டாம் பருவம்

பகுதி 1 தமிழ் - தாள் 2

**செய்யுள் (இடைக்காலம்), உரைநடை, தமிழ்ச் செம்மொழி
வரலாறு, மொழிபெயர்ப்பியல், தமிழ் இலக்கிய வரலாறு**

பாட நோக்கம் (Course Objectives)

பக்தி இலக்கியம், சிற்றிலக்கியங்களை அறிமுகம் செய்தல்.

இக்காலத் தமிழ் உரைநடையை அறிமுகம் செய்தல்.

தமிழ்ச் செம்மொழி வரலாற்றைக் கற்கச் செய்தல்.

ஆங்கிலச் சொற்களுக்கு இணையான தமிழ்ச்சொற்களைப் பயன்பாட்டு முறையில் அறியச்செய்தல்.

பணித்தேர்வுகளுக்கு உதவக்கூடிய தமிழ்ப் பாடப்பகுதிகளைக் கற்பித்தல்.

அலகு - 1 இடைக்கால இலக்கியங்கள்

1.தேவாரம் - திருநாவுக்கரசர் தேவாரம்

திருவையாற்றுப் பதிகம் - 3 பாடல்கள்

1. ஏருமதிக் கண்ணி யானை (பா.எண் -5)

2. விரும்பு மதிக் கண்ணி யானை (பா.எண் -8)

3. திங்கள் மதிக் கண்ணி யானை (பா.எண் -10)

தனித்திருத் தாண்டகம் - 4 பாடல்கள்

1. முடிகொண்டார் முளையிளவெண் (பா.எண் -3)

2. பொக்கணமும் புலித்தோலும் (பா.எண் -4)

3. அணிதில்லை அம்பலமா (பா.எண் -7)

4. கடையொன்றிற் கங்கையையுந் (பா.எண் -10)

2.திருவாசகம் - திருப்பூ வல்லி - 3 பாடல்கள்

1. எந்தையெந்தாய் சுற்றம் (பா.எண் -276)

2. தேனாடு கொன்றை (பா.எண் -279)

3. வானவன் மாலயன் (பா.எண் 286)

திருச்சதகம் - 4 பாடல்கள்

1. மெய்தான் அரும்பி (பா.எண் -5)

2. நாடகத்தா லுன்னடியார் (பா.எண் -15)

3. ஆமாறுன் திருவடிக்கே (பா.எண் -18)

4. வானாது மண்ணாது (பா.எண் -19)

3.திருமந்திரம் - 10 பாடல்கள்

1. நான் பெற்ற இன்பம் பெறுக (பா.எண் -85)

2. அன்பும் சிவமும் இரண்டென்ப (பா.எண் -270)

3. என்பே விறகா இறைச்சி (பா.எண் -272)

4. நிற்கின்ற போதே (பா.எண் -292)

5. கல்லாத மூடரைக் காணவும் (பா.எண் -317)

6. உள்ளத்தின் உள்ளே (பா.எண் -509)

7. உள்ளம் பெருங்கோயில் (பா.எண் -823)

8. உடம்பினை யானிருந்து (பா.எண் -725)

9. ஒன்றே குலம் ஒருவனே தேவனும் (பா.எண் -2103)

10. அறிவுக்கு அழிவில்லை (பா.எண் 2358)

4.நாலாயிரத் திவ்ய பிரபந்தம் - 10 பாடல்கள்

குலசேகர ஆழ்வார் - பெருமாள் திருமொழி - நான்காம் திருமொழி

திருவேங்கடத்தில் இருத்தலும் போதியது எனல்

1. ஊனேறு செல்வத்து பா.எண் 677
2. ஆனாத செல்வத்து பா.எண் 678
3. ஒண்பவள வேலை பா.எண் 680
4. மின்னனைய நுண்ணியர் பா. எண் 682
5. வான்ஆளும் மாமதிபோல் பா.எண் 683

வித்துவக்கோட்டு அம்மாளை வேண்டி நிறறல்

1. தருதுயரம் தடாயேல் பா.எண் 688
2. கண்டார் பா.எண் 689
3. மீன் நோக்கும் பா.எண் 690
4. வாளால் அறுத்து பா.எண் 691
5. வெங்களத்தின் பா.எண் 692

5.இயேசு காவியம் - மலைப்பொழிவு

6.தீன் குறள் - இரு அதிகாரங்கள் - நல்லிணக்கம், வரன் தட்சணை

7. கலிங்கத்துப் பரணி - களம் பாடியது - 10 பாடல்கள்

1. தேவாசுரம், இராமாயணம் (பா.எண் -473)
2. உடலின் மேல் பல காயம் (பா.எண் -476)
3. நெடுங்குதிரை மிசைக் கலணை (பா.எண் -477)
4. விருந்தினமும் வறியவரும் (பா.எண் -478)
5. மா மழைபோல் பொழிகின்ற (பா.எண் -480)
6. தன் கணவருடன் தாமும் (பா.எண் -482)
7. வாய் மடித்துக் கிடந்ததலை (பா.எண் -483)
8. பொரு தடக்கை வாள் எங்கே (பா.எண் -485)

9. ஆடல் துரங்கம் பிடித்து (பா.எண் -486)
10. சாதுரங்கத் தலைவனைப் போர்க் களத்தில் . . . (பா.எண்-502)

8. குற்றாலக் குறவஞ்சி - குறத்தி கூறும் நாட்டு வளம் - 5 பாடல்கள்

1. சூழ் மேதி இலங்குந் துறையில் (பா.எண் -3)
2. தக்க பூமிக்கு முன்புள்ள நாடு (பா.எண் -5)
3. அஞ்சுநூறு மகம்கொண்ட நாடு (பா.எண் -6)
4. மாதம் மூன்றும் மழையுள்ள நாடு (பா.எண் -7)
5. நீங்கக் காண்பது சேர்ந்தவர் பாவம் (பா.எண் -8)

9. தமிழ் விடுதாது - 110 -120 கண்ணிகள்

அலகு : 2

உரைநடை - காற்றின் கையெழுத்து - பழநிபாரதி

அலகு - 3

தமிழ்ச் செம்மொழி வரலாறு

செம்மொழி விளக்கம் - செம்மொழி வரலாறு - உலகச் செம்மொழிகள் - இந்தியச் செம்மொழிகள் - செம்மொழிக்கான தகுதிகள் அல்லது செம்மொழிப் பண்புகள் - தமிழ்ச் செம்மொழி நூல்கள்.

அலகு - 4

**மொழிபெயர்ப்பியல் - ஒரு மடல்(கடிதம்) , ஒரு பத்தி
ஆங்கிலத்திலிருந்து தமிழில் மொழிபெயர்த்தல்.**

அலகு - 5

தமிழ் இலக்கிய வரலாறு - இடைக்காலம்

கற்றல் விளைவுகள் (Course Outcome)

மாணவர்கள் ஆன்மீகச் சிந்தனையுடன் கூடிய நற்பண்புகளை வளர்த்துக்கொள்வர்.

இடைக்கால இலக்கியப் படைப்புச் சூழலை அறிந்து கொள்வதால் இலக்கிய வரலாற்று அறிவு பெறுவர்.

சமுதாய, அரசியல், சூழலியல் விழிப்புணர்வு பெறுவர்.

தாய்மொழியில் திறன் பெறுவர்.

பணித்தேர்வுகளுக்கு உரிய தமிழ்த்திறன் பெறுவர்.

பாட நூல்கள்

1. செய்யுள் திரட்டு, தமிழ்த்துறை வெளியீடு.
2. தமிழ்ச் சொம்மொழி வரலாறு, முனைவர் மு.சாதிக்கபாட்சா, இராஜா பப்ளிகேசன், திருச்சி-23.
3. மொழிபெயர்ப்புகள் (கடிதங்களும் பத்திகளும்)
மகிழினி பதிப்பகம், சென்னை- 106.
4. தமிழ் இலக்கிய வரலாறு -பிரமி பதிப்பகம், திருச்சி-21.
5. காற்றின் கையெழுத்து, பழநிபாரதி, தமிழ்நாதன் பதிப்பகம், சென்னை.

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	ENGLISH FOR COMMUNICATION – II		
Class	<u>I YEAR</u>	Semester	<u>II</u>
Cognitive Level	K – 1 Acquire K – 2 Understand K – 3 Apply K – 4 Evaluate K – 5 Analyze		
Course Objectives	The Course aims To expose students to the wisdom of great men To familiarize students with the danger of modern food and entertainment To make them realize to treat all equally To make them know to use science carefully To make them understand the need to help others		
UNIT	Content	No. of Hours	
I	It is Personality that matters : Swami Vivekananda Pele		
II	Fun Food Keep Television at Arm’s length		
III	Women not the weaker sex : M.K. Gandhi A Tree Speaks : C. Rajagopalachary		
IV	The Despair of the Ganges : A. Damodharan The Fukushima- Nuclear Disaster :		
V	The Verger : William Somerset Maugham The Selfish Giant : Oscar Wilde		
Reference	Lessons will be edited and compiled.		
Course Outcomes	On completion of the course, students should be able to CO 1: Know the wisdom of great men. CO 2: know the dangers in modern life. CO 3: accept to treat all equally CO 4:realize the need to use science carefully. CO 5: understand the need to help others.		

Mapping of COs with PSOs & POs:

CO/PO	PO					PSO					
	1	2	3	4	5	1	2	3	4	5	6
CO1	S	M	M	M	M	S	M	S	M	M	M
CO2	S	M	S	M	M	M	S	S	M	M	S
CO3	S	M	M	M	M	S	M	S	M	M	M
CO4	S	M	S	M	M	M	S	S	M	M	S
CO5	S	M	M	M	M	S	M	S	M	M	M

- Strongly Correlating(S) - 3 marks
 Moderately Correlating (M) - 2 marks
 Weakly Correlating (W) - 1 mark
 No Correlation (N) - 0 mark

Course Code & Title	CC IV– FRONT OFFICE PRACTICAL		
I B.SC., (HMCS)	Semester – II	Credits : 5	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		

List of Practical for Front Office Management

I. RECEPTION

- Wishing / greeting the guest
- Registration and room allotment
- Situation handing
- Registers maintained

II. RESERVATION

- Reservation from – confirmation
- Reconfirmation
- Reservation enquires
- Diaries and charts used in reservation
- Whitney rack – handling
- Knowledge of reservation terminology

III INFORMATION

- Mail handling
- Receiving / Passing message to guest
- Local information
- Tour arrangement details
- Travel

IV TELEPHONE OPERATOR

- Handling of telephone
- Receiving / connecting calls to guests / staff
- Wake up calls

V. BELL DESK

- Luggage handling procedure
- Errand card
- Scanty baggage

VI RESPONSIBILITIES OF FRONT OFFICE STAFF

- Front office manager
- Front office Assistant
- Receptionist
- Lobby manager / CRE
- Night auditor
- Telephone skills – hospitality on the line
- Handling guest mails
- Handling credit card procedures
- Practice on preparation of
- Guest accounts
- Foliois
- Ledgers in creation & maintenance (Manual & Automatic)
- Taking reservation, cancellation & amendments
- Role pay on
- Receiving the guest
- Registration the guest
- Registering the FIT, GIT, Crews, VIP

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:handle front office equipment.</p> <p>CO – 2:manage the guest check in and check out.</p> <p>CO – 3:register and reserve guest at hotel front office.</p> <p>CO – 4: execute the procedure and function of front office and use the front office terminologies.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO	PSO
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SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	M	W	M	S	W	M	M	S	S	M
CO2	S	M	M	S	W	M	M	M	S	W	S	M
CO3	M	S	M	S	M	S	W	S	S	M	M	S
CO4	S	M	W	S	M	M	S	S	S	M	M	M

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	CC V - INDUSTRIAL EXPOSURE TRAINING		
I B.SC., (HMCS)	Semester – II	Credits : 7	Hrs / Wk : 10
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <p>The objective of the industrial training is to provide a wider practical exposure to the students in the operational areas. This training helps the students to make close and comparative study of different departments often proves useful to identify the area of interest where he/she may be interested to start his/her career. Though it is preferred that students undergo this training at one of the Cambay hotels, on request of the student, it may be arranged in other hotels of repute as well.</p>		

Semester	Course Code	Title of the Paper	Examination Scheme		
			Panel	Internal	Total
II		CC V - INDUSTRIAL EXPOSURE TRAINING [IET] 24 Weeks* 6 Days* 10 Hours = 1440 Hrs.	60	140	200
TOTAL			60	140	200

****Duration of IET – 6 Months**

Note:

Training Report to be submitted as per Specifications and Format (to be collected from the College) Daily Log Book and Performance Appraisal given by the Hotel.

Mark would be awarded as follows by a Panel of Examiner: (One External and One Internal)

	Internal	Panel			
(a) Performance Appraisal	---	30			
(b) Log Book	---	30			
(c) Training Report	70	---			
(d) Viva Voce	---	70			
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Total</td> <td style="width: 35%; text-align: center;">140 Marks</td> <td style="width: 35%; text-align: center;">60 Marks</td> </tr> </table>			Total	140 Marks	60 Marks
Total	140 Marks	60 Marks			

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: gain industrial knowledge and types of outlets in the industry</p> <p>CO – 2: apply practical knowledge in various departments</p> <p>CO – 3: understand the job position and work schedules</p> <p>CO – 4: study about the industry and improve themselves</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	S	S	M	M	S	M	S	S	M	S
CO2	M	S	M	S	M	M	S	M	S	S	S	S
CO3	M	S	M	M	M	S	S	M	W	M	M	M

Course Code & Title	AC III – FOOD & BEVERAGE PRACTICAL		
I B.SC., (HMCS)	Semester – II	Credits : 6	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		

LIST OF PRACTICAL FOR BASIC FOOD AND BEVERAGE SERVICE

1. Identification of cutlery, crockery, and glass ware.
2. Laying and relaying of Table cloth.
3. Laying of cover (Breakfast, Ala Carte and table D' hotel)
4. Service of food, Tea and coffee.
 - a. Receiving the guest
 - b. Presenting the menu card
 - c. Taking order
 - d. Service of food course by course and clearance
 - e. Raising K.O.T
 - f. Presentation of bill

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: identify different kinds of service of service equipment</p> <p>CO – 2: demonstrate different type of napkin folds; prepare side board in a service restaurant</p> <p>CO – 3: explain the procedure clearing & polishing glassware used in a restaurant</p> <p>CO – 4: handling K.O.T. Trace Settings, Clearance and Guest Needs</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	W	S	W	M	M	M	W	M	S	M	S
CO2	S	M	M	S	M	W	S	S	M	S	M	M
CO3	M	M	W	S	S	M	S	M	S	M	W	W
CO4	S	S	M	M	W	S	M	M	W	M	M	S

Strongly Correlating (S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

**இரண்டாமாண்டு : மூன்றாம் பருவம்
பகுதி 1 தமிழ் - தாள் 3**

**செய்யுள் (காப்பியங்கள்), கட்டுரை இலக்கியம், புதினம்,
தமிழ் இலக்கிய வரலாறு**

பாட நோக்கம் (Course Objectives)

பண்டைத் தமிழரின் அரசியல் நேர்மை, குடிமக்களின் உரிமை, குடிமக்களின் பொறுப்புணர்வு, அறச்சிந்தனைகளை அறியச்செய்தல்.

நேர்மை, பிறருக்கு உதவும் பண்பு, நன்னெறிகளைப் பின்பற்றுதல் முதலான வாழ்வியல் பண்புகளை வளர்த்தல்.

வாழ்வின் எல்லா நிலைகளிலும் திறம்படச் செயலாற்றக் கற்றுத்தருதல்.

பெண்களை மதிக்கச் செய்தல், சொல்லாடல் திறன் வளர்த்துக்கொள்ள உதவுதல்.

மிகச் சிறந்த தமிழ் உரைநடைகளை அறிமுகம் செய்தல்.

பணித்தேர்வுகளுக்கு உதவக்கூடிய தமிழ்ப் பாடப்பகுதிகளைக் கற்பித்தல்.

அலகு - 1

1. சிலப்பதிகாரம் : வழக்குரை காதை
2. மணிமேகலை : சிறைக்கோட்டத்தை அறக்கோட்டம் ஆக்கிய காதை
3. கம்பராமாயணம் - வாலி வதைப் படலம் – 106 பாடல்கள்

அலகு - 2

1. வில்லிபாரதம் : கன்னபருவம் – பதினேழாம் போர்ச்சருக்கம்-104பா-ள்
2. சீறாப் புராணம் : மானுக்குப் பிணைநின்ற படலம் - 30 பாடல்கள்

3. தேம்பாவணி - வளன் சனித்த படலம் - 30 பாடல்கள்

4. இராவண காவியம் : இலங்கைக் காண்டம்-அரசியற்படலம் -40
பாள்

அலகு : 3 கட்டுரை இலக்கியம் - 'கட்டுரை இலக்கியம்', பிரமி பதிப்பகம்

அலகு : 4 புதினம் - வேரில் பழுத்த பலா, சு.சமுத்திரம்

அலகு : 5

தமிழ் இலக்கிய வரலாறு - காப்பிய காலம்

கற்றல் விளைவுகள் (Course Out Come)

மாணவர்கள் நேர்மைப் பண்பு, துணிவுடைமை, சமுதாய அக்கறை உள்ளவர்களாக வளம்பெறுவர்.

இல்லற வாழ்வில் பெண்களை மதித்தல் வேண்டும் என்ற உணர்வு பெறுவர்.

சமுதாய, அரசியல், சூழலியல் விழிப்புணர்வு பெறுவர்.

நல்ல தமிழ் உரைநடையில் பயிற்சி பெறுவர்.

பணித்தேர்வுகளுக்கு உரிய தமிழ்த்திறன் பெறுவர்.

பாடநூல்கள்

1. செய்யுள் திரட்டு, தமிழ்த்துறை வெளியீடு.
2. கட்டுரை இலக்கியம் - பிரமி பதிப்பகம், திருச்சி-21.
3. வேரில் பழுத்த பலா, சு.சமுத்திரம் என்.சி.பி.எச்.வெளியீடு, சென்னை.

தமிழ் இலக்கிய வரலாறு – பிரமி பதிப்பகம், திருச்சி-21.

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	ENGLISH FOR COMMUNICATION III		
Class	<u>II YEAR</u>	Semester	<u>III</u>
Cognitive Level	K – 1 Acquire K – 2 Understand K – 3 Apply K – 4 Evaluate K – 5 Analyze		
Course Objectives	The Course aims <ul style="list-style-type: none"> • To expose students to vocabulary • To familiarize students with different levels of meaning. • To help them to think logically • To read and analyze a passage • To make them competent to face an interview 		
UNIT	Content	No. of Hours	
I	1. Synonyms : 100 2. Antonyms : 100 3. Words that Confuse : 50 4. Single Word Substitution : 100		
II	5. Phrasal verbs : 50 6. Idioms : 50		
III	7. Errors and How to avoid them :100 8. Spotting Errors :100 9. Jumbled Sentences :25		
IV	10. Reading Comprehension : 15 11. Dialogue Writing : 20		
V	12. Letter Writing (Application, Business& Complaints): 15 13. Report Writing : 10 14. Interview Skills 15. Group Discussion		
Reference	Lessons will be edited and compiled.		
Course Outcomes	On completion of the course, students should be able to CO 1: use words correctly. CO 2: understand different levels of meaning. CO 3: think logically. CO 4: analyze a passage. CO 5: face an interview successfully		

Mapping of COs with PSOs & POs:

CO/PO	PO					PSO					
	1	2	3	4	5	1	2	3	4	5	6
CO1	S	M	S	M	M	M	S	S	M	M	S
CO2	S	M	M	M	M	S	M	S	M	M	M
CO3	S	M	S	M	M	M	S	S	M	M	S
CO4	S	M	M	M	M	S	M	S	M	M	M
CO5	S	M	S	M	M	M	S	S	M	M	S

Strongly Correlating(S) - 3 marks
 Moderately Correlating (M) - 2 marks
 Weakly Correlating (W) - 1 mark
 No Correlation (N) - 0 mark

Course Code & Title	LC II – HINDI		
II B.SC., (HMCS)	Semester – III	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ As a language, the course gives students of Hotel Management an opportunity to master the different aspects needed to interact with Hindi in India. The functional language used is meant to sharpen oral skills. The cultural inputs allow one to have a better understanding of the national tourists and diversity of culture 		

UNIT – I

DAY, TIME AND NUMBER, SELF INTRODUCTION

UNIT – II

SPOKEN PRACTICE

UNIT – III

ADVERTS, CONJUNCTIONS, ADJECTIVES, GLOSSARY

UNIT – IV

USAGE OF PHRASES
 FRAMING SENTENCES

UNIT – V

COM SENTENCES USED IN FRONT OFFICE.

Text Book:

- Spoken Hindi for all – Mrs. Parimala Somasundaram

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: make the students speak individually</p> <p>CO – 2:prepare the students to communicate with guest</p> <p>CO – 3: help the students to frame a sentence</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	S	W	S	S	M	M	S	S	W
CO2	S	S	M	W	M	M	W	M	W	M	M	S
CO3	S	M	S	S	M	S	M	S	S	M	W	S

Strongly Correlating(S) - 3 marks
 Moderately Correlating (M) - 2 marks
 Weakly Correlating (W) - 1 mark
 No Correlation (N) - 0 mark

Course Code & Title	ELC II – COMMUNICATIVE ENGLISH – II		
II B.SC., (HMCS)	Semester – III	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Enable students to interact more sensibly in the target society by understand the situations and circumstances with appropriate etiquette and manners. 		

UNIT – I

Pronunciation
 Stress
 Tones in connected speech
 Rising / falling

UNIT – II

Dialogue practices
 Direct and indirect speech
 Using WH, How type questions
 Raising questions in situations
 Question Tag

UNIT – III SITUATIONS

Reacting to the situations
 Etiquette manners over phone / face to face conversation with clients

UNIT – IV

- Describing objects and places
- Giving directions and following directions
- Guiding a tourist

UNIT –V

- Presentation – oral
- Essential negotiation skills

Text Book[s]:

1. English grammar in use Raymond Murphy
2. A basic grammar,
Eastwood and macking, OUP oxford 1982

References Book[s]:

1. Middlesex, 1983 collins cobuild Englsh launage dictionary ed, Gwyneth fox.
2. Front Office Manual – Sudin and Rooze

Course Outcomes	On completion of the course, students should be able to CO – 1: pronounce industrial words appropriately CO – 2: effectively understand and produce varieties of tones in communication CO – 3: communicate sensibly in any situation
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	S	W	M	S	M	S	W	W	S	M
CO2	M	M	M	M	M	S	S	S	S	M	S	S
CO3	S	W	M	S	M	M	M	M	S	M	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC VI – ADVANCED FOOD PRODUCTION		
II B.SC., (HMCS)	Semester – III	Credits : 3	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Develop the perfect basic skills in handling food stuffs and using dry and moist heat methods of cooking. Using the above mentioned methods, continental cuisines are learnt in 14 application menus. 		

UNIT – I

HORS'D'OEUVRE AND SALADS

- ◆ Description of various types of Horsd's oeuvre
- ◆ Horsd'oeuvre varieties with examples
- ◆ Horsd' oeuvre Froid and Horsd' oeuvre Chaud with examples
- ◆ Classification of Salads – Simple or plain salad
- ◆ Compound salad and its four Groups
- ◆ Salad and its four basic parts
- ◆ Fruit based, vegetable based, meat based and fish based, compound salad with example.

UNIT – II VEGETABLE AND SOAP

- ◆ Different types of vegetables with examples
- ◆ Colour reaction of different types of vegetables to acid, alkali and vitamins
- ◆ Cooking methods of vegetables
- ◆ Composition and Nutritive value
- ◆ Selection of vegetable

- ◆ Preservation of Nutrients
- ◆ Methods of cooking different vegetables with emphasis on cooking; as paragus, artichoke, Leeks, Brussels sprouts.
- ◆ Introduction to soups and stocks
- ◆ Classification with example in each group.
- ◆ Composition & Recipe for 1 liter consommé
- ◆ Popular consumes with 10 garnishes
- ◆ Classical soups.

UNIT – III FISH & EGG

- ◆ Different types with examples
- ◆ Recognition
- ◆ Selection of fish
- ◆ Preparation & cleaning
- ◆ Basic cuts & its uses
- ◆ Cooking methods
- ◆ Preparation methods
- ◆ Structure of an egg
- ◆ Selection procedure
- ◆ Method of cooking eggs
- ◆ Various forms of using egg
- ◆ Preparation methods

UNIT – IV FARINACEOUS DISHES

- ◆ Classification of farinaceous products
- ◆ History of pasta and rice
- ◆ Preparation of pasta
- ◆ Popular types of pasta with structures
- ◆ Cooking of pasta
- ◆ Methods of cooking rice

- ◆ Terms associated with farinaceous dishes.
- ◆ Pasta dishes (Recipes)
- ◆ Rice dishes (Recipes)

UNIT – V LARDER

- ◆ Slaughter technique of Lamb, beef & pork
- ◆ Jointing of lamb, Beef and Pork
- ◆ Meat types, their weight, cutting patterns of meat and cooking methods
- ◆ Meat preservations – Salting, smoking, freezing of meat : Bacon, Ham, Gamebirds
- ◆ Cold section/butchery section
- ◆ Carving section
- ◆ Definition of accompaniments
- ◆ Definition of garnish
- ◆ Suggested garnish
- ◆ Decoration procedure
- ◆ Table sauce
- ◆ Vegetable preparation
- ◆ Potato preparation

Text book[s]:

1. Modern cookery – thangam E Philip – Vol 1 & 2
2. Theory of cookery – Krishna Aurora

Reference book[s]:

1. Practical cookery – Kinton & Caserani
2. The taste of India – Madhur Jeffery
3. Larousse gastroenominique – Prosper Montange

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: prepare assorted French menus with the appropriate ingredients</p> <p>CO – 2: demonstrate practical skills and techniques to prepare stocks and soups</p> <p>CO – 3: present the menu consisting of soups, main course and desserts; Calculate the yield of various foods.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	S	S	W	M	M	S	S	S
CO2	S	W	W	M	M	W	M	W	M	W	M	M
CO3	M	M	M	M	M	M	S	S	S	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC VII – ADVANCED FRONT OFFICE MANAGEMENT		
II B.SC., (HMCS)	Semester – III	Credits : 3	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to Helps the students to know about evolution of hospitality industry. Gives an idea of hospitality industry structure. Helps to understand functions of front office department. Helps the students to understand the emergencies which may happen in hotels and its remedies		

UNIT – I: ORGANISATION OF HOTEL

- Organization chart of large, medium and small hotel
- Organization and layout of front office
- The importance of Receptionist
- The status of receptionist as a partner in the hotel industry

UNIT-II FRONT OFFICE

- Introduction to front office
- Qualities of front office staff
(Front office salesmanship, knowledge of products, sales promotion, GUEST NEEDS, Desire to help, communication)
- Front office assistant
- Importance of Job Description
- Job Description of front office assistant

RESERVATION

- Importance of reservation

- Advance reservation office
- Reservation Enquiries and reservation
- Forecasting room reservation
- Over booking
- Diaries and charts used in reservation
- Whitney rack system
- Group reservation
- Rights and liabilities of hotel and travel agencies in room reservation
- Reservation Terminologies

UNIT-III RECEPTION

- Receiving the guest at the front office
- Rooming a guest with reservation
- Rooming of a walk-in-guest
- Registration of guests
- Duties of Night Receptionist
- Duties of Receptionist of a small hotel
- Knowledge of various registers and forms user in reception
- Room rack
- Black list

ADVANCED FRONT OFFICE OPERATION

1.1 LOBBY

- ❖ Stages of guest contacts with the hotel
(pre-arrival, arrival, during the stay, departure)
- ❖ Procedures for left luggage, scanty baggage, and safe deposit facility.
- ❖ Guest mail handling
- ❖ Paging

1.2 BELL DESK

- ❖ Job description of bell captain & bell boy
- ❖ Errand card

1.3 TELEPHONES

- ❖ Qualities of a good telephones operator
- ❖ Equipments used in (PBX,PABX,EPABX)
- ❖ Various registers used in
- ❖ Different telephone code
- ❖ Wake-up call procedures

UNIT-IV

GUEST ACCOUNTING

- ❖ Job description of front office cashier
- ❖ Record & ledgers maintained by cashier (visitors tabular ledger, guest weekly bill, allowance voucher, visitors paid out, taxes, foreign currency encashment, credit cards slip, telephone voucher, cashier reports, petty cash voucher etc..)
- ❖ Ways of settling bills.

NIGHT AUDITING

- ❖ Function of night auditing
- ❖ Job description of night auditor
- ❖ Cross checking, credit monitoring verify no show & cancellation
- ❖ Night Audit process
- ❖ Preparing night auditing report

UNIT-V

PLANNING & EVALUATING FRONT OFFICE OPERATION

- ❖ Establishing room rates
- ❖ Rule of thumb approach & Gubbarts formula
- ❖ Fore casting room availability
- ❖ Room revenue analysis

- ❖ Evaluating occupancy ratio, house count, bed occupancy percentage, average room revenue, average revenue over guest, over stay percentage, under stay percentage, No show percentage, cancellation percentage & foreign guest occupancy percentage
- ❖ Break even & pricing analysis.

Text Book[s]:

3. Hotel Front Office Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications)
4. Hotel Front Office Management-S.K.Bhatnagar

Reference Book[s]:

1. Hotel Reception-Arnold Heinman
2. Effective Front Office Operation-M.Kesavan
3. Hotel Front Office – Bruce Branham
4. Basic Hotel Front Office – Peter Franny Renner
5. Front Office Operation & Administration – Dennis L.Foster

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:gain expertise in handling communication, occupancy forecasting and other documentation.</p> <p>CO – 2:get a hard on experience with the modern communication equipment</p> <p>CO – 3:gets in-depth knowledge about travelling documents and travel procedure.</p> <p>CO – 4: know how to handle different situation that came across India to day observation.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	M	M	M	M	M	M	S	S
CO2	S	W	S	S	W	S	W	W	M	M	S	S
CO3	M	M	M	W	S	M	S	M	S	M	M	M
CO4	S	M	M	M	S	M	S	S	S	W	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	AC IV – BAR AND BEVERAGE OPERATION		
II B.SC., (HMCS)	Semester – III	Credits : 4	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to To be able to create a comprehensive understanding of the fermented and distilled alcoholic beverages, their production and service in the hotel and catering industry. To introduce students to tobacco and the various forms of their presentations.		

UNIT – I INTRODUCTION TO BEVERAGES

- Definition
- Classification
- Significance

WINES

- Definition
- Classification
- Grape varieties
- Production of table wine
- Service and storage
- Wines of France
- Wines of Italy
- Wines of Germany
- Wines of U.S.A
- Wines of Australia
- Other wine producing countries

SPARKLING WINES

- Methods of producing sparkling wines
- Champagne – production and its significance
- Service and storage

FORTIFIED WINES

- Sherry
- Port
- Madeira
- Marsala

UNIT – 2

SPIRITS

- Definition
- Distillation – pot still & patent still
- Different spirits
 - a. Brandy b. Whisky c. Gin d. Vodka
 - e. Rum (Production types of service and storage)
- Other spirits
- Aperitifs and liqueurs
 - a. Definition b. Production c. Service and Storage

UNIT – 3

BEER

- a. Definition b. Production c. types of beer
- d. Service and storage

UNIT – 4

COCKTAILS, FOOD AND WINE HARMONY COCKTAILS

- a. definition b. Production c. Types of beer
- d. Service and storage

FOOD AND WINE HARMONY

Food and matching drink

UNIT – 5

COCKTAILS, FOOD AND WINE HARMONY

Bar :

- a. Lay out b. Types of bar c. Proof system

BEVERAGE CONTROL MEASURES:

- a. Allocation
- b. Bar ledger
- c. Indent, Receipt, and issue of liqueurs
- d. Cellar maintenance e. Different measures (ounces)
- f. Legal points

Text Book[s]:

- 1. Food & Beverage service – lillicrap & John cousins
- 2. Food & Beverage service training manual – Sudhir Andrews

Reference Book[s]:

- 1. Food & beverage service Vijay Dhawan
- 2. Professional guide to Alcoholic beverages – Lipinski
- 3. Beer – Michal Jackson
- 3. Public house & Beverage Management – Michael Flynn
- 4. Key issues & principles – Caroline Ritchie, Andrew Roberts
- 5. The world encyclopedia of wine – Stuart Walton
- 6. Beer Basics – Peter Cafrance

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Student will be trained in the processing and serving of various spirits, cocktails and liquors.</p> <p>CO – 2: Student will be aware of the various brands the production and presentation</p> <p>CO – 3: Accompaniments and garnishes used with the beverage.</p> <p>CO – 4: Describe the production of wine, its service and terminology</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	M	S	W	S	S	M	W	W	W	S	M
CO2	S	M	M	M	S	S	M	M	M	S	M	S
CO3	M	W	M	S	M	W	W	M	S	M	M	W
CO4	S	S	M	W	M	M	S	S	S	M	M	M

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	AC V – ADVANCED ACCOMMODATION OPERATION		
II B.SC., (HMCS)	Semester – III	Credits : 3	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to To understand the House keeping department of a hotel, which is the back bone of the industry To analyze the functions of the accommodation department of the Industry. Cleaning methods used in the hospitality industry To understand the interior decoration used in a hotel room.		

UNIT – 1 INTRODUCTION

- Role of Housekeeping (in the hotel and in guest satisfaction Repeat Business)
- Organizational structure of housekeeping department in small medium & large hotels.

FUNCTIONS OF HOUSE KEEPING DEPARTMENT

- Areas of cleaning – special cleaning
- Controlling cost and budgeting
- Inventories and record keeping
- Dealing with guest lost and found

UNIT – II DUTIES AND RESPONSIBILITIES OF HOUSE KEEPING STAFF

- Executive Housekeeper
- Deputy housekeeper
- Floor supervisor (Morning, late duty, Night shift, routine explaining)
- Desk control supervisor (duties explaining records maintained)
- Public Area supervisor (Routine duties explaining red maintained).
- Room attendants – (routine duties explaining red attained)
- Store keeper 9taks performed and records maintained)
- House man (routine duties)
- A brief explanation of duties of linen and laundry staff.

CLEANING EQUIPMENTS AND AGENTS

- General consideration for selection of
 - c. Equipment's
 - d. Agents
- Classification and types of equipment's with care and maintenance.
- Method of use and mechanism for each type.
- Classification of cleaning agents with its use, care and storage.
- Distribution and control of leaning agents.

UNIT – III FACILITIES OFFERED IN THE HOTELS

- Services offered by the hotels
- Types of rooms (ordinary, suites and other types)
- Inter departmental cooperation with other departments in the hotel.

FIBERS AND FABRICS

- Fiber – introduction
- Classification of Fiber
- Origin & characteristics of Fibers
- Methods of construction: Knitting, weaving (plain weave, Twill weave, stain waves figured, pile weave, cellular weave)
- Finishes given to fabrics.

UNIT – IV LAUNDRY, LINEN & UNIFORM

2.1 LAUNDRY

- Introduction
- Duties & responsibilities of laundry personnel
- Flow process of industrial Laundry
- Equipment & layout of Laundry
- Dry cleaning & guest laundry

2.2 LINEN & UNIFORM

- Classification & size of various Linen (Bed, bath & table linen)
- Duties & responsibilities of linen & uniform personnel
- Layout of linen / uniform room
- Storage condition, inspection & issuing of linen
- Stock taking, par, stock, inventory & condemned linen maintenance
- Sewing room
- Budget

UNIT – V STAIN REMOVAL

3.1 STAIN REMOVAL

- Definition, importance & classification of stains
- General rules & identification of stains
- Different types of stain removing agents with examples.

3.2 PEST CONTROL

- Definition of pest
- Area of infestation prevention & control of pest.

3.3 FIRST AND FIRE PREVENTION INTERIOR DECORATION

- Importance of interior design
- Principle of design
- Role of colors in interior design
- Lighting & lighting system in hotels
- Floor & floor covering
- Wall & window treatment
- Furniture & fixtures
- Role of accessories in interior decoration
- Decoration on special occasion
- Re decoration & re rubbishing of guest room

3.4 FLOWER ARRANGEMENT

- Purpose of flower arrangement
- Level of placement with relevant example
- Equipment's & materials to use
- Conditioning of plant materials
- Styles of flower arrangement (western, Japanese, free style)
- Principles of flower arrangement
- Decoration during various occasions.

Text Book[s]:

1. Hotel, hostel & Hospital housekeeping – Joan. C. Branson & Margaret Lennox
2. Housekeeping supervision volume 1& 2 – June fellows

Reference Book[s]:

1. The professional house keeper – Georgina keeping operations – Robert J. Marti
2. Professional management of housekeeping operations – Rober J. Maruti
3. Hotel House – keeping raining manual – Sudhir Andrews (ta-ta Mc. Grew Hill publications)
4. Accommodation and cleaning service – David M.Allen.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:explain the role and responsibility of the house keeping. Department in hotel operations and the materials and processes used to ensure a high standard of maintenance safety and security in the facility.</p> <p>CO – 2: evaluate the materials, method and systems needed to maintain a clean, safe and secure environment.</p> <p>CO – 3:apply housekeeping concepts in a group project that requires team working and planning skill.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	W	S	M	S	M	M	M	M	S	S	M
CO2	S	M	M	S	W	M	S	W	S	S	S	M
CO3	S	S	S	M	S	S	S	S	W	W	M	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	SKBC I - INTERNET AND WEB DESIGN		
II B.SC., (HMCS)	Semester – III	Credits : 2	Hrs / Wk : 2
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • introduce the fundamentals of HTML markup language • familiarize the various sections of HTML document and basic tags • create a HTML document using ordered and unordered lists and Tables • imbibe the knowledge of forms tags and DHTML 		

UNIT - I

Introduction to the Internet: Electronic mail-World wide web-Browsers-Introduction to static, dynamic web pages. Introduction to Html: Designing a home page-History of HTML-HTML Documents-Anchor tags-Sample HTML Documents.

UNIT - II

Head and Body sections: Header section-Title -Colorful web page-Comment lines. Designing the body section: Heading-Aligning the headings-Horizontal Rule-Paragraph-Tab Setting-Images and Pictures

UNIT- III

Ordered and Unordered Lists: List-Unordered lists-Headings in a list-Ordered list-Nested list. Table Handling: Tables-Table creation in HTML-cell spanning Multiple Rows/Columns- Coloring \ells-Column specification

UNIT - IV

DHTML and Style sheets: Defining styles-Elements of styles-Linking a style sheet to an HTML documents-Inline Styles-Internal and External style sheets-Multiple Styles. Frames: Frameset definition-Frame definition-Nested framesets

UNIT -V

Forms: Action attribute-Method attribute-Dropdown list-Checkboxes-Radio buttons-Text field-Text area-Password and Hidden fields-Submit and Reset Buttons-Designing sample forms.

Text Book[s]:

1. C.Xavier "World Wide Web Design with HTML"published by McGraw Hill Education ,ISBN:978004639719,publication on 2000.

Reference Book[s]:

1. Andy Harris, "HTML, XHTML & CSS All-in-one for Dummies", 2nd edition, Published by Wiley Publishing, Inc. ISBN: 978-0-470-53755-8, 2011

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: design and develop a static HTML page</p> <p>CO – 2:create a user interface using HTML forms</p> <p>CO – 3: Develop web page using HTML Widgets</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	W	S	M	W	M	S	M	S	M
CO2	M	M	S	M	M	M	M	M	S	S	M	S
CO3	S	M	W	M	S	M	M	S	W	M	M	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

இரண்டாமாண்டு : நான்காம் பருவம்

பகுதி 1 தமிழ் - தாள் 4

**செய்யுள் (பழந்தமிழ் இலக்கியம்) நாடகம், தமிழ் இலக்கிய
வரலாறு, கட்டுரை வரைவியல்**

பாட நோக்கம் (Course Objectives)

பழந்தமிழரின் வாழ்வியல் அறம், வாழ்வியல் நுட்பங்கள், அக வாழ்வுச் சிந்தனைகளை அறியச்செய்தல்.

தனித் திறன்களை மேம்படுத்திக் கொள்ள உதவுதல்.

கடமை உணர்ச்சி, பெரியோரை மதித்தல் முதலான உயர்பண்புகளை வளர்த்தல்.

தமிழர்தம் இயற்கை வளம், செல்வ வளம், இலக்கிய வளங்களை அறிமுகம் செய்தல்.

நிகழ்கால வாழ்வியல் சிக்கல்களில் தெளிவுபெறச் செய்தல், சமுதாய அக்கறை கொள்ளச்செய்தல்.

பணித்தேர்வுகளுக்கு உதவக்கூடிய தமிழ்ப் பாடப்பகுதியைக் கற்பித்தல்.

அலகு - 1

1. குறுந்தொகை - 10 பாடல்கள்

குறிஞ்சி

1. நிலத்தினும் பெரிதே (பா.எண் -3)
2. வேரல் வேலி (பா.எண் -18)
3. யாயும் ஞாயும் (பா.எண் -40)
4. இடிக்கும் கேளிர் (பா.எண் -58)

நெய்தல்

1. அணிற்பல் அன்ன (பா.எண் -49)
2. ஞாயிறு பட்ட அகல்வாய் (பா.எண் -92)
3. கடும்புனல் தொடுத்த (பா.எண் -103)

மருதம்

1. தச்சன் செய்த சிறுமா (பா.எண் -61)
2. நன்நலம் தொலைய (பா.எண் -100)
3. வேம்பின் பைங்காய் (பா.எண் -205)

2. நற்றிணை - 5 பாடல்கள்

1. நின்ற சொல்லர் , (குறிஞ்சி) . (பா.எண் -1)
2. விளம்பழம் கமழும் (பாலை) . (பா.எண் -12)
3. தடமருப்பு எருமை (மருதம்) . (பா.எண் 120)

4. விளையாடு ஆயமொடு (நெய்தல்) . (பா.எண் -172)
5. அம்ம வாழி தோழி (முல்லை) . (பா.எண் -289)

3. கலித்தொகை - 5 பாடல்கள்

1. பாலைக் கலி - வயக்குறு மண்டிலம் (பா.எண் 24)
2. குறிஞ்சிக் கலி - பாடுகம் வா வாழி தோழி (பா.எண் 05)
3. மருதக்கலி - ஈண்டு, நீர்மிசைத் தோன்றி (பா.எண் 24)
4. முல்லைக் கலி - தனி பெறு தண் புலத்துத் (பா.எண் 1)
5. நெய்தற் கலி - மா மலர் முண்டகம் (பா.எண் 16)

4. ஐங்குறுநூறு - 10 பாடல்கள்

வேழப்பத்து

1. மனைநடு வயலை வேழம் (பா.எண் 11)
2. பரியுடை நன்மான் (பா.எண் 13)
3. ஓங்குபூ வேழத்துத் (பா.எண் 16)
4. இருஞ்சாய் அன்ன (பா.எண் 18)
5. நெகிழ்பு ஓடும் வளை (பா.எண் 20)

அன்னாய் வாழிப் பத்து

1. அன்னாய் வாழி! வேண்டு அன்னை! நம் படப்பை (பா.எண் 203)
2. அன்னாய் வாழி! வேண்டு அன்னை! அஃதெவன்கொல்?.. (பா. 204)
3. அன்னாய் வாழி! வேண்டு அன்னை! எந்தோழி (பா.எண் 206)
4. அன்னாய் வாழி! வேண்டு அன்னை! நன்றும் (பா.எண் 208)
5. அன்னாய் வாழி! வேண்டு அன்னை! கானவர் (பா.எண் 208)

5. புறநானூறு - 5 பாடல்கள்

1. இரும்பனை வெண்தோடு... (பா.எண் 54)
2. உண்டாலம்ம இவ்வுலகம்... (பா.எண் 14)
3. யாண்டு பலவாக . . . (பா.எண் 191)
4. யாதும் ஊரே... (பாடல் எண் 192)
5. செய்குவம் கொல்லோ நல்வினை... (பா.எண் 214)

6. பத்துப்பாட்டு - பட்டினப்பாலை முழுவதும்

அலகு - 2

1. திருக்குறள் - 3 அதிகாரங்கள்

1. மடியின்மை
2. இடுக்கண் அழியாமை
3. சொல்வன்மை

2. நாலடியார் - 12 பாடல்கள்

பொறையுடைமை

1. காதலர் சொல்லுங் (பா.எண் 73)
2. அறிவதறிந்தடங்கி (பா.எண் 74)
3. இன்னா செயினும் (பா.எண் 76)
4. தான்கெடினும் தக்கார். . . (பா.எண் 80)

தீவினையச்சம்

1. அக்கே போல் அங்கை . . . (பா.எண் 123)
2. நெருப்பழல் சேர்ந்தக் கால் . . . (பா.எண் 124)
3. பெரியவர் கேண்மை . . . (பா.எண் 125)
4. யாஅர் ஒருவர் (பா.எண் 127)

பெரியாரைப் பிழையாமை

1. பொறுப்பரென் . . . (பா.எண் 161)
2. அவமதிப்புத் ஆன்ற . . . (பா.எண் 163)
3. நளிகடல் தண்ணேர்ப்ப (பா.எண்166)
4. பெரியார் பெருமை (பா.எண் 170)

3.பழமொழி - 12 பாடல்கள்

அறிவுடைமை

1. அறிவின் மாண்பு (பா.எண் 27)
2. அறிவினர் மாண்பு(பா.எண் 28)
3. அறிவுடையாருடன் அறிவுடையார் சேர்தல் (பா.எண் 30)
4. அறிவிலாரை அறிவுடையார் புகவிடாமை(பா.எண் 31)

இன்னா செய்யாமை

1. முற்பகல் செய்யின் பிற்பகல் விளையும்(பா.எண்- 47)
2. நலியப் பெற்ற எளியர் அழுத கண்ணீர்(பா.எண் 48)
3. மதிப்பு மிக்கவரை அழிக்க முயலுதல்(பா.எண்-49)
4. நலிந்தாரை நலியாமை(பா.எண் 50)

சான்றோர் இயல்பு

1. சான்றோர் பெருமை(பா.எண் 70)
2. வறுமையினும் நின்ற நிலையில் வழுவாமை(பா.எண் 71)
3. பீடிலாவிடத்தும் பெருந்தகைமையில் வழுவாமை(பா.எண் 72)
4. இடருற்ற விடத்தும் மதிப்பிற் குறையாமை(பா.எண் 73)

4. இன்னா நாற்பது – 5 பாடல்கள்

1. அறமனத்தர் கூறும் கடுமொழி (பா.எண் 6)
2. உண்ணாது வைக்கும் பெரும் பொருள் ... (பா.எண் 16)
3. குலத்துப் பிறந்தவன் கல்லாமை யின்னா ... (பா.எண் 19)
4. யானையின் மன்னரைக் கண்டால் ... (பா.எண் 22)
5. பிறன் மனையாள் பின்னோக்கும் பேதைமை யின்னா ... (பா.எண் 38)

5. இனியவை நாற்பது – 5 பாடல்கள்

1. பிச்சை புக்காயினும் கற்றல் (பா.எண் 1)
2. மானமழிந்தபின் வாழாமை முன்னினதே ... (பா.எண் 13)
3. குழவிதளர் நடை காண்டல் இனிதே ... (பா.எண் 14)
4. வருவா யறிந்து வழங்கல் ... (பா.எண் 22)
5. பத்து கொடுத்தும் பதியிருந்து (பா.எண் 40)

அலகு : 3

நாடகம் - பிசிராந்தையார் - பாரதிதாசன்

அலகு : 4

கட்டுரை வரைவியல் - பொதுக்கட்டுரைகள்

அலகு : 5

தமிழ் இலக்கிய வரலாறு – சங்க காலம், சங்கம் மருவிய காலம்

கற்றல் விளைவுகள் (Course Outcome)

மாணவர்கள் வாழ்வியல் நுட்பங்களில் வல்லமை பெறுவர்.

சமுதாய அக்கறை உள்ளவர்களாக மனவளம் பெறுவர்.

சமுதாய, பொருளியல், சூழலியல் விழிப்புணர்வு பெறுவர்.

பணித்தேர்வுகளுக்கு உரிய தமிழ்த்திறன் பெறுவர்.

பாடநூல்கள்

1. செய்யுள் திரட்டு, தமிழ்த்துறை வெளியீடு.
2. பிசிராந்தையார் - பாரதிதாசன், தமிழ் நாதன் பதிப்பகம், சென்னை – 110
3. பொதுக்கட்டுரைகள், மகிழினி பதிப்பகம், சென்னை- 106.
4. தமிழ் இலக்கிய வரலாறு,
பிரமி பதிப்பகம், திருச்சி-21.

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	ENGLISH FOR COMMUNICATION IV		
Class	<u>II YEAR</u>	Semester	<u>IV</u>
Cognitive Level	K – 1 Acquire K – 2 Understand K – 3 Apply K – 4 Evaluate K – 5 Analyze		
Course Objectives	The Course aims <ul style="list-style-type: none"> • To make the students to live meaningfully • To Familiarize students with various great personalities • To understand qualities like freedom • To know human values like patriotism and universal brotherhood • To realize the value of comradeship 		
UNIT	Content	No. of Hours	
I	A Poison Tree : William Blake King Bruce and the Spider : Eliza Cook The Character of a Happy Life : Henry Wotton		
II	Ulysses : Lord Alfred Tennyson Money Madness : D. H. Lawrence I vow to thee my Country		
III	The Ocean : Lord Byron The Unknown Citizen : W. H. Auden Night of the Scorpion : Nissim Ezekiel		
IV	The Rising of the Moon : Lady Gregory The Little Man : John Galsworthy The Path Finder : Herman Ould		
V	A Tale of two cities : Charles Dickens		
Reference	Lessons will be edited and compiled.		
Course Outcomes	On completion of the course, students should be able to CO 1: live meaningfully. CO 2: know great qualities like leadership. CO 3: understand qualities like freedom and parenthood CO 4: live as a group in unity CO5: realize the value of comradeship		

Mapping of COs with PSOs & POs:

CO/PO	PO					PSO					
	1	2	3	4	5	1	2	3	4	5	6
CO1	S	M	M	M	M	S	M	S	M	M	M
CO2	S	M	S	M	M	M	S	S	M	M	S
CO3	S	M	M	M	M	S	M	S	M	M	M
CO4	S	M	S	M	M	M	S	S	M	M	S
CO5	S	M	M	M	M	S	M	S	M	M	M

- Strongly Correlating(S) - 3 marks
 Moderately Correlating (M) - 2 marks
 Weakly Correlating (W) - 1 mark
 No Correlation (N) - 0 mark

Course Code & Title	LC III - HINDI		
II B.SC., (HMCS)	Semester – IV	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ As a language, the course gives students of Hotel Management an opportunity to master the different aspects needed to interact with Hindi in India. The functional language used is meant to sharpen oral skills. The cultural inputs allow one to have a better understanding of the national tourists and diversity of culture 		

UNIT – I

Translation 1. Hindi to English
 2. English to Hindi

UNIT – II

Common sentences in our daily life
 At the Busstands
 At the Railway station

UNIT – III

Restaurant equipment's
 Parts of the body
 Relations
 Designations

UNIT – IV

Expressing regrets
 Dialogues in shops and hotels

UNIT – V

Comprehension

Common sentences used in food production.

Text Book[s]:

1. Spoken Hindi for all – Mrs. Parimala Somadundara

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: help the students make a sentence from other language to Hindi</p> <p>CO – 2: train the students in comprehensive aspects of Hindi</p> <p>CO – 3: equip the students to identified and familiarize industrial terms in relation with Hindi</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	S	W	S	S	M	M	S	S	W
CO2	S	S	M	W	M	M	W	M	W	M	M	S
CO3	S	M	S	S	M	S	M	S	S	M	W	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	ELC III – COMMUNICATIVE ENGLISH - III		
II B.SC., (HMCS)	Semester – IV	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ To enable students to improve conversational abilities in both verbal and oral communication. 		

UNIT – 1

MODES OF EXPRESSIONS

Affirmative
 Negative
 Interrogative
 Exclamatory

UNIT – 2

Homophones
 Homonyms

UNIT -3

Reported speech
 Conversion of dialogue into a passage
 Conversion of tables into a passage

UNIT -4

Process description
 Preparing Resumes and cover letters
 Preparing “Check – lists”

UNIT – 5

Email etiquettes – preparing and corresponding via email.
 Minutes of the meeting – hints on staff meeting of a concern.

Text Book[s]:

1. John East world "Oxford practical grammar" Oxford university press, 2000.
2. Kennedy Etal " The Bedford Guide for colleges", st Martin press

References Book[s]:

1. Shaik Moula "Communication skills"- a practical approach Frank & Brothers Co.Ltd, New Delhi.
2. Theory of cookery –
3. Food and beverage manual – Sudhir Andrews, Mc Graw Hill, 4th Reprint, 2015
4. Front Office Manual – Sudir and Rooze

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Understand the various functions of a similar word in situations</p> <p>CO – 2: Enable to express flawlessly</p> <p>CO – 3: Groom the students to use modern technology in communication</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	S	W	M	S	M	S	W	W	S	M
CO2	M	M	M	M	M	S	S	S	S	M	S	S
CO3	S	W	M	S	M	M	M	M	S	M	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC VIII- ADVANCED FOOD PRODUCTION PRACTICAL– I		
II B.SC., (HMCS)	Semester – IV	Credits : 4	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ To develop the perfect basic skills in handling food stuffs and using dry and moist heat methods of cooking. Using the above mentioned methods, continental cuisines are learnt in 14 application menus. 		

List of Practical for Advanced Food Production

STOCK

- Vegetable, stock, Brown stock, chicken stock & Fish stock.

SAUCE

- BECHAMEL sauce, brown sauce, mayonnaise sauce, Hollandaise sauce, veloute sauce with 2 Derivatives of each, Tomato concasse.

SOUP

- Cream – 5 varieties
- Consommé - 3 varieties
- Broths – 2 varieties
- Bisques – 1 variety
- Purees – 2 varieties
- Cold soup - 2 varieties

SALADS

- Vegetable based – 5 varieties
- Fruitbased -2 varieties
- Meat based – 2 varieties
- Fish based – 1 variety

SEA FOODS - FISH

- Poached fish - 1 variety
- Grilled fish – 1 variety
- Shallow fired fish -2 varieties
- Deep fried fish – 2 varieties
- Baked fish – 1 varieties

SHELLFISH

- Prawns, lobster and crab – each 2 varieties

WHITE MEAT AND RED MEAT

- Roasts – 2 varieties
- Grilled – 2 varieties
- Fried – 2 varieties
- Stews - 2 varieties

VEGETABLES

- Preparation and cooking of vegetables in season and the accompany
5 varieties
- Potatoes - 5 varieties

PASTAS

- Pastas -5 varieties

EGG

- Boiled, poached, fried, varieties of omelets

DESSERTS

- Cold sweet – 4 varieties
- Steamed sweet – 2 varieties
- Ice cream based – 3 varieties
- Fruit based – 2 varieties

**CONCEPT AND INTERNATIONAL MENUS HAVE TO BE FOLLOWED IN
 ADDITION TO THE ABOVE AND THE FOLLOWING ARE SOME OF THE
 SPECIMEN MENUS**

Chicken clear soup mutton fried rice Gobi Manchurian Dates pancake	Hot and sour vegetables soup Mixed Fried Rice Chinese fired chicken vegetable choosey
Sweet corn vegetable soup schzwan fried rice sweet and sour fish peaking toffee apples	Chicken and Mudh room soup Shangai Fried Rice Garlic Fried Saled Sweet and
Manchow soup Prawn schzwan Fried Rice Ginger Fritters	Egg Drop soup Vegetable Noodles chilli chicken coconut chicken coconut pancake.
Sale3d Columbia Beef and tomato soup Hakka Noodles set and sour fish orange soufflé	Sweet corn chicken soup egg. Noodles brawn in Garlic sauce sweet and sour vegetable Caribbean banana.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:Prepare assorted all type of continental menus.</p> <p>CO – 2:Demonstrate practical skill and techniques to prepare stocks and soups.</p> <p>CO – 3:Prepare French classical menu with different type courses</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	S	S	W	M	M	S	S	S
CO2	S	W	W	M	M	W	M	W	M	W	M	M
CO3	M	M	M	M	M	M	S	S	S	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC IX – HOTEL ACCOUNTING & COSTING		
II B.SC., (HMCS)	Semester – IV	Credits : 3	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ The students will be required to handle accounting procedures in the hotel and hence a strong foundation in accountancy will help in the long run. Classification of accounts- Journalizing, posting and ledgers – balancing of ledger accounts – subsidiary journal , purchase book sales book cash book petty cash book closing of ledgers Trial balance preparation – trading accounts – profit and loss account balance sheet are of prime importance 		

UNIT – I: ACCOUNTING BASICS & FINANCIAL STATEMENTS

Concepts and conversation, Summary of accounting cycle, Journal (recording), Ledger (Posting), Trial Balance, Preparing Final Accounts, (Trading a/c., P&L a/c., Balance sheet)

UNIT – II: DETAILED STUDY OF STATEMENT OF INCOME AND BALANCE SHEET

Income Statement - Purpose of Statement of Income - Balance Sheet - Need for a Balance sheet,
 Linkage of P&L a/c and Balance sheet

UNIT – III: HOTEL DEPARTMENTAL ACCOUNTING

Definition & Objectives - Changes required in Book-keeping records - Main methods of preparing Dept. accounting - Gross Profit method, Departmental profit method, Net profit method - Working out an example

UNIT – IV: UNIFORM SYSTEM OF ACCOUNTING

Concept, Conditions for Uniform system, Necessities - Advantages & Disadvantages - Various kinds of schedules, Room Schedule, F & B Schedule, Telephone Schedule - Income Statement Presentation

UNIT – V: HOTEL COSTING

Purchase System and Procedure: Introduction: its role, restraints and factors, purchasing decisions, purchasing organization, procedures; forms, records, reports, tender evaluation and rating, computerized purchasing system, Purchasing in Hotels - Selection of suppliers - Purchasing food and beverages – Preparation of Cost Sheet and Tender

Inventory Management: Introduction, Function of inventory, Classification of inventory system, selective inventory management, Inventory controls of slow moving items, Developments in inventory management - Annual disposal of surplus/ unserviceable items like furniture, fixtures, linen, kitchen equipment and miscellaneous items

Text Book[s]:

1. Introduction to Accounts - T.S. Grewal
2. Hotel Accounting & Financial By Ozi A.D’Cunha & Gleson O. D’Cunha Publisher: Dicky, Enterprize, Mumbai

Reference Book[s]:

1. Hospitality Accounting- Publisher: Prentia Hall Upper Sadde, River New Jersey
2. Accounting for Management, S K Bhattacharya, Publisher: Vikas Publishing House
3. Hospitality Financial Accounting By Jerry J Weygandt, Publisher Wiley & sons
4. Principle of Inventory & Material Management By Richard J Jersine, Publisher: Prentice Hall

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Draw from financial information to construct a debit/credit transaction.</p> <p>CO – 2: Demonstrate knowledge of the business accounting cycle for the corporate form of business</p> <p>CO – 3: Identify and describe terms associated with financial accounting</p> <p>CO – 4: Demonstrate knowledge of accounting for cash, receivables, inventory long-term assets, current liabilities, and long-term liabilities</p>
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Mapping of COs with PSOs & POs:

SYLLABI
 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	S	S	W	M	M	S	S	S
CO2	S	W	W	M	M	W	M	W	M	W	M	M
CO3	M	W	M	S	S	S	M	M	S	W	W	S
CO4	M	M	M	M	M	M	S	S	S	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	AC VI - ACCOMMODATION PRACTICAL		
II B.SC., (HMCS)	Semester – IV	Credits : 4	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ The students learn about the hotels types of rooms and cleaning procedure, types of fabrics and equipment used in the department and also they learn about the different types of floors and chemical handling and polishing 		

1. AREAS OF CLEANING

Room, bathroom, toilet, washbasin, bath tub, sink, table, water closet, staircase, corridor, carpet

2. SEQUENCE OF CLEANING

- Cob web taking
- Dusting
- Sweeping
- Scrubbing
- Moping
- Carpet cleaning
- Carpet shampooing

3. POLISHING

- Brassware
- Tiles
- Furniture

4. REGISTERS MAINTAINED IN HOUSE KEEPING

- Lost and found
- Cleaning (Weekly, Daily, spring)
- For cleaning agents
- Knowledge of equipment and agents used in House keeping

5. DUTIES & RESPONSIBILITIES OF HOUSE KEEPING STAFF

- Executive House keeper
- Assistant House keeper
- Floor and public area supervisor
- Room attendant
- House men

6. SITUATION HANDLING

- With guest
- With other departments

7. STAIN REMOVAL

1. Linen items
 2. Uniform items
 3. Floors
 4. Bathroom
 5. Toilet
- ❖ Identification of different kinds of Fibers & Fabrics
 - ❖ Laundry basic principles (in house laundry service procedures)
 - ❖ Stain removal

IDENTIFICATION OF STAINS

- Cleaning agents used for removal of stains

FLOWER ARRANGEMENT

- Conditioning of plant materials
- Different styles of plant materials

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: aware of interior decoration, flower arrangement, horticulture and pest controlling being a vital part of housekeeping</p> <p>CO – 2: able to handling emergency situation co – ordinate with other departments in the hotel practice and create safe work environment.</p> <p>CO – 3: achieve a basic knowledge of all these selections individually</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	W	S	M	S	M	M	M	M	S	S	M
CO2	S	M	M	S	W	M	S	W	S	S	S	M
CO3	S	S	S	M	S	S	S	S	W	W	M	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	SKBC II - WEB DESIGN LAB		
II B.SC., (HMCS)	Semester – IV	Credits : 2	Hrs / Wk : 2
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • Provide depth knowledge in static webpage designing. • Give exposure to different HTML tags and its attributes • Demonstrate the webpage creation process. • Impart the Idea of creating HTML Forms using various elements. 		

LIST OF PRACTICAL

1. Write a code to create a webpage using following HTML tags
 - a. a) Heading Tags b) Paragraph Tags c) Formatting Tags
2. Design a webpage using the following font properties
 - a. a) Font face b) Font Color c) Font Size
3. Design a webpage with background color, Image.
4. Design a webpage to display the menu card using list and anchor tags.
5. Create a webpage that using Image as a hot spot.
6. Design a webpage that displays the course details using list tags.
7. Create a webpage using nesting of list.
8. Create webpage that display your Class Time Table.
9. Design a webpage with inline style sheet.
10. Develop a webpage with internal style sheet.
11. Create a webpage that demonstrates the use of external style sheet.
12. Create a webpage with multiple frames.

13. Create a HTML form with the following form elements
 a. a) Text box b) Radio button c) Checkbox
14. Design a webpage to design a user registration form.
15. Design a HTML form to add food item into your menu.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: create Webpages.</p> <p>CO – 2:use different kinds of style sheets.</p> <p>CO – 3: design the User Interfaces using HTML Forms.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	W	S	M	W	M	S	M	S	M
CO2	M	M	S	M	M	M	M	M	S	S	M	S
CO3	S	M	W	M	S	M	M	S	W	M	M	S

- Strongly Correlating(S) - 3 marks
- Moderately Correlating (M) - 2 marks
- Weakly Correlating (W) - 1 mark
- No Correlation (N) - 0 mark

Course Code & Title	NMEC I – BASIC COOKERY		
II B.SC., (HMCS)	Semester – IV	Credits : 2	Hrs / Wk : 2
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • Study the basic cookery of veg cutting and types of gravies, reheating, culinary items, menu planning and hygiene 		

UNIT-I

- Boiling, Poaching, steaming, stewing, Braising Roasting, Baking, Frying, Grilling
- Invalid cookery
- Reheating of food
- Texture of food

UNIT-II

- Kitchen organizations structure – personal Hygiene
- Aims and objectives of cooking definition
- Culinary terms

UNIT-III

- Definition of menu
- Types of menu
- Examples of menu and menu compilation.
- Balancing of recipes, standardization of recipes, maintaining recipe files,

UNIT-IV

- Rise 10 varieties
- Dal and Sambar – 6 varieties
- Kootu, Foogath, Rasam - 5 varieties
- Pachadi

- SouthIndian breakfast
- Weet – Milk seet, halwani and savouries and tibits

UNIT-V

- Plain Rice
- Drumstick Sambar
- Cabbage / Carrot foogath
- Tomato Rasam

Text Book[s]:

3. Modern cookery for Teaching and Trade – Vol.I & II Thangam E.Philip (Orient Longman publications)\

Reference Book[s]:

1. Practical cookery – Kinton and Ceserani (ELBS publications)
2. Theory of cookery – krishan Arora (Frank Bros, & co., New Delhi)

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: understand the basic kitchen knowledge</p> <p>CO – 2:apply the aims and objectives of kitchen</p> <p>CO – 3: relate the types of cooking methods</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	S	W	M	S	M	S	W	W	S	M
CO2	M	M	M	M	M	S	S	S	S	M	S	S
CO3	S	W	M	S	M	M	M	M	S	M	M	W

Strongly Correlating(S)	-	3 marks
Moderately Correlating (M)	-	2 marks
Weakly Correlating (W)	-	1 mark
No Correlation (N)	-	0 mark

Course Code & Title	LC IV - HINDI		
II B.SC., (HMCS)	Semester – V	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ As a language, the course gives students of Hotel Management an opportunity to master the different aspects needed to interact with Hindi in India. The functional language used is meant to sharpen oral skills. The cultural inputs allow one to have a better understanding of the national tourists and diversity of culture 		

UNIT – I

Common sentences used in Food and Beverage service

UNIT – II

Common words used in Hoses keeping

UNIT – III

Letter writing & dialogue writing

UNIT – IV

Contestations

1. Customer and receptionist
2. with a co-passenger
3. At the bank

UNIT – V

About training and placement Administrative terms

Text Book[s]:

1. Spoken Hindi for all – Mrs. Parimala Somadundara

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: help the students make a sentence from other language to Hindi</p> <p>CO – 2: train the students to compare articles around them</p> <p>CO – 3: equip the students to identified and familiarize industrial terms in relation with Hindi</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	S	W	S	S	M	M	S	S	W
CO2	S	S	M	W	M	M	W	M	W	M	M	S
CO3	S	M	S	S	M	S	M	S	S	M	W	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	ELC IV – COMMUNICATIVE ENGLISH – IV		
II B.SC., (HMCS)	Semester – V	Credits : 3	Hrs / Wk : 6
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ facilitate students to experience career growth through improved English communication and industrial demands 		

UNIT –I

Sentence completion
 Role of auxiliary verbs in conversation

UNIT – II

Restructuring the jumbled sentences
 Matching synonyms
 Match antonyms
 Developing hints with suitable title

UNIT – III

Vocabulary skills
 Spellings
 Misspelt words
 Fill up the context with appropriate words
 One word substitutions
 Tense / voice forms

UNIT – IV

Paragraph writing
 Reading comprehension
 Colloquial expression at work spot
 Possible dialogues at restaurants, front office, lobby.

UNIT – V

Guidelines – to attend an interview

Preparing for an interview

Facing an interview

Note: faculty members of English department can teach the situation dialogue related to hotel industry.

Text Book[s]:

1. English for competitive exams – R. Bhatnagar, Macmillan publish company.

Reference Book[s]:

1. Heaton J.B & Tuton N.D Longman “Dictionary of common errors”

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: learn alternative words of industrial importance</p> <p>CO – 2:Enable proficient written and oral communication</p> <p>CO – 3: Able to make an impression to win a career in the industry.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	S	W	M	S	M	S	W	W	S	M
CO2	M	M	M	M	M	S	S	S	S	M	S	S
CO3	S	W	M	S	M	M	M	M	S	M	M	W

Strongly Correlating(S)	-	3 marks
Moderately Correlating (M)	-	2 marks
Weakly Correlating (W)	-	1 mark
No Correlation (N)	-	0 mark

Course Code & Title	CC X – HOTEL LAW & LICENSING		
II B.SC., (HMCS)	Semester – V	Credits : 3	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	<p>This Course aims to</p> <ul style="list-style-type: none"> ▪ This course will create an understanding of the laws and practices encountered in the hospitality and tourism industry. The social and ethical concerns associated with this industry will be explored in a practical manner with direct example analysis and criticism. The blending of legal and ethical issues will provide a basis for the serious student to contribute value to one's self, business and society 		

UNIT – I: GENERAL LAWS REGARDING FOOD

- State and Local Laws Regarding Food
- General Liability for Unwholesome Food Warranties
- Truth in Menu Laws and Labeling Laws
- Patent Laws and Trade Marks
- Prevention of Food Adulteration Act.

UNIT - II:STATE LAWS RELATING TO ALCOHOLIC BEVERAGES

- General Nature of Control by State
- Application for an Issuance of Licenses
- General Restrictions on Licenses
- Common Law Liability for Serving Alcoholic Beverages to Intoxicated persons
- Hours and Premises of Sales
- Books and Records
- Important Warning
- Important Points for Management

UNIT – III: WAGE AND HOUR LAWS APPLICABLE TO HOTEL EMPLOYEES

- Coverage of State Laws
- Minimum Wage Act.
- Industrial dispute Act.
- Unfair Labour Practice.

UNIT - IV:EMPLOYEES FAMILY WELFARE AND MEDICALS

- Covered Employers and Eligible Employees
- Leaves of Absence for Eligible Employees
- Leave Schedule
- The Relationship of FMLA Leaves to other Forms of Paid or Unpaid Leave
- Health Benefits During the Leaves
- Additional Protection for Employees
- Prohibition for Employers
- “Serious Health condition” Defined
- Spouses Employed by the Same Employer
- Employee Transfers to Alternative Positions
- Change or Termination of Alternative Positions
- Employer Penalties for Non-Compliance
- The FMLA’s Effect on State laws
- Special Considerations for Unionized Employees
- Regulations
- Important Points for Management
- Sexual Harassment of Employees

UNIT - V:CONSUMER PROTECTION LAWS AFFECTING HOTELS

- Credit Card Laws
- Catering Contracts
- No Smoking Laws
- Restriction in playing recorded music in guestrooms/ public areas.

UNDERSTANDING FRANCHISING

- What is franchising?
- The Franchise Contract
- Trade Regulations Hotel Management Contract.

Text Book[s]:

1. Legal Aspect of Hospitality Management Second Edition, By John E.H. Sherry, Publisher Wiley & sons
2. Principles of Business Law- Aswathappa .K

Books for Reference[s]:

1. Shops and Establishment Act
2. Bare Acts of Respective Legislation

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:Research relevant Provincial legislation for applicable statutes and laws in case studies concerning the hospitality and tourism industry</p> <p>CO – 2:Apply legal agreements to determine validity of contracts commonly found in the hospitality and tourism industry</p> <p>CO – 3:Differentiate practical business decisions for the physical security of hospitality and tourism buildings, contents, and property.</p> <p>CO – 4: Calculate insurance liabilities for various situations relevant to the hospitality and tourism industry.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	S	S	W	M	M	S	S	S
CO2	S	W	W	M	M	W	M	W	M	W	M	M

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 For the Candidates admitted from the academic year 2019-2020 onwards

CO3	M	W	M	S	S	S	M	M	S	W	W	S
CO4	M	M	M	M	M	M	S	S	S	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC XI – PÂTISSERIE THEROY		
II B.SC., (HMCS)	Semester – V	Credits : 3	Hrs / Wk : 3
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Acquire Supervisory skills in Kitchen Organization and also specialize in Bakery and Confectionery. 		

UNIT – I: INTRODUCTION

- 1.1 Aims and objectives of bakery
- 1.2 Organizational structure of bakery (both small and large scale)
- 1.3 Equipment's used (description and their uses)
- 1.4 Oven (types and their advantages / disadvantages)
- 1.5 Personal hygiene maintained in the bakery.

UNIT – II : RAW MATERIALS USED IN BAKERY

- ◆ Flour (composition, types, gluten, WAP of flour, pH value, flour test)
- ◆ Yeast (elementary knowledge, activity, function and its uses, effect of over under fermentation.
- ◆ Eggs (function and its uses in bakery)
- ◆ Sugar (function and its uses in bakery)
- ◆ Salts (function and its uses in bakery)
- ◆ Fats (function and its uses in bakery)
- ◆ Cream (function and its uses in bakery)
- ◆ Milk (function and its uses in bakery)
- ◆ Leavening agents (function and its uses in bakery)
- ◆ Flavorings and fruits (function and its uses in bakery)

UNIT – III : YEAST DOUGH PRODUCTS

- ◆ Method of preparing bread dough's
- ◆ Quality of ingredients in making breads
- ◆ Faults and remedies in bread making
- ◆ Bread improves
- ◆ Bread diseases and rectification
- ◆ Leavening action of yeast on bread dough

UNIT - IV : CONFECTIONERY PRODUCTS

- ◆ Types of pastry preparation
- ◆ Reason for common problems in pastry making
- ◆ Different cake making methods
- ◆ The quality of cake making ingredients and the types of cakes (rich, lean, high ratio and low ratio cakes).
- ◆ Leavening action of baking powder on cakes
- ◆ Faults and remedies in cake making.

UNIT – V : ICINGS AND OVEN TEMPERATURE

- ◆ Icing – Introduction
- ◆ Types of icing (butter icing, royal icing, marzipan, fudge, glaze Icing, chocolate icing, marshmallow)
- ◆ Gum paste
- ◆ Oven at different temperature (hot, very hot, medium etc)
- ◆ The oven temperatures for baking rich and lean cakes

Text Book[s]:

1. Basic Baking Science and Craft by S.C.Dubey
2. Practical Baking by Sutan

Reference Book[s]:

- 1.Beautiful Baking by Carole Clements Richard Blady
- 2.New Complete Baking of Breads by Bernard Clayton
3. Baking Made Simple by MK Gaur

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Exhibit supervisory skills in kitchen organization</p> <p>CO – 2: Display creativity in cake decoration</p> <p>CO – 3: Demonstrate techniques in Bakery and confectionery</p> <p>CO – 4: Apply standard procedures involved in pastry preparations</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	W	S	W	M	S	M	W	S	S	M
CO2	S	S	S	S	S	M	W	M	M	S	S	M
CO3	M	M	M	M	S	S	M	M	M	M	S	M
CO4	M	M	W	M	M	S	W	S	W	W	M	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

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 Programme: B.SC., [HMCS]
 For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	CC XII – PATISSERIE PRACTICAL		
II B.SC., (HMCS)	Semester – V	Credits : 4	Hrs / Wk : 4
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Develop the fundamental skills and techniques of baking and pastry. Students will produce a variety of baked goods and pastry items. Emphasis will be placed on the foundations of essential skills and knowledge required to contribute as an effective team member in a professional kitchen 		

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:Apply safety and sanitation procedures in a professional food service kitchen to plan and organize a designated work station</p> <p>CO – 2:correctly weigh, measure and scale ingredients for a recipe using bakers percentage and the metric system to meet designated production requirements</p> <p>CO – 3:interpret recipes, make any changes necessary to utilize given baking recipe and follow appropriate work sequences</p> <p>CO – 4:describe the function and application for a variety of common baking ingredients</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	W	S	W	M	S	M	W	S	S	M
CO2	S	S	S	S	S	M	W	M	M	S	S	M
CO3	M	M	M	M	S	S	M	M	M	M	S	M

CO4	M	M	W	M	M	S	W	S	W	W	M	S
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Strongly Correlating(S)	-	3 marks
Moderately Correlating (M)	-	2 marks
Weakly Correlating (W)	-	1 mark
No Correlation (N)	-	0 mark

LIST OF PRACTICALS FOR PATISSERIE LAB

Menu – I

Jam Tart
Organge muffins
Checked Biscuits

Menu – II

Vegetale puffs
Madelines Cake
Coconut biscuits

Menu – III

Milk Bread
Praline finger
Apple pie

Menu – IV

Croissant
Chocolate cake
nan Khatai

Menu – V

Bread Rolls
Palmiers
Sand castle

Menu – VI

Cocont puffs
yule log
melting movements

Menu – VII

Raisin Bread
Chicken – Vol au-vent
Cream cookies

Menu – VIII

Danish pastry
Plum cake
Varki

Menu – IX

Swiss Roll
Garlic bread
Fig Pin wheels

Menu – X

Pizza
Fruit Cake
Banana flans

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Programme: B.SC., [HMCS]

For the Candidates admitted from the academic year 2019-2020 onwards

Menu – XI

Burger Buns

Black forest cake

Cheese straws

Menu – XII

Birthday cake

Bred sticks

Chicken puffs

Course Code & Title	EC I(a) - TRAVEL & TOURISM MANAGEMENT		
II B.SC., (HMCS)	Semester – V	Credits : 5	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • Provides the study of the concept and history of tourism development. • enables the students to acquire the information about tourism organization both national and international • understand the motivation to travel • Create awareness about the evolution of tourism. • create rational approach in tourism development 		

UNIT – I : PRINCIPLES OF TOURISM

4. Definitions: Tourism, Tourist, Foreign tourist, Domestic tourist.
5. Components of Tourism: Attraction, Accessibility and Amenities.
6. Motivations for Tourism
7. Types of Tourism.

UNIT – II GROWTH OF TOURISM

1. Tourism development : Sea, Road, Rail and Air
2. An Account of famous Travellers.
3. Role of Industrial Revolution.
4. Concept of Holiday paid Holiday.
5. Modern Era of Tourism after World War II.

UNIT – III OPERATIONS OF TOURISM

2. Travel Agency : Departments and Functions
3. Tour operation : Itinerary preparation and organizing
4. Accommodations: Types of accommodation, departments of a start category Hotel and their functions.
5. Attractions: Government organized, private organized and their functions

UNIT – IV: PLANNING IN TOURISM

1. Need for planning in Tourism
2. Process of planning – Master plan
3. Micro level or state level planning
4. Macro level or National level planning.

UNIT – V: IMPACT AND ORGANIZATIONS OF TOURISM

1. **Impacts** : Cultural, social, economic and Ecological aspects (Both positive and Negative)
2. **Government organizations:**Ministry of Tourism and culture, government of India, Department of Tourism, Government of Tamil Nadu, India tourism development corporation (ITDC), Tamil Nadu tourism development corporation (TTDC)
3. **Private organizations:**International Air Transport association (IATA), Role of United Nations organizations in Tourism.(TAAI)
4. **Role of United Nations organization in Tourism.**

Text Book[s]:

1. Bhatia A.K – Tourism development: Principles and practices, sterling publishers, New Delhi, India.
2. Bhatia .A.K – International tourism, Sterling publishers, New Delhi, India.

Reference Book[s]:

1. Kaul R.N – Dynamics of Tourism, sterling publishers private limited, New Delhi, India.
2. Burkhart A. and medlik S.Tourism past, present and Future, ELBS publishers, London.
3. Christopher Hooloway J. The business of Tourism Bit man publishers Pvt. Ltd., London.

Course Outcomes	On completion of the course, students should be able to CO – 1: Identify the meaning and concepts of hospitality and tourism. CO – 2: Interpret the forms and types of tourism. CO – 3: Develop the insight of hospitality & tourism products. CO – 4: Conceptualize the various aspects of hospitality and tourism
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	M	S	M	W	S	M	M	W	S	M
CO2	M	S	S	M	S	S	M	S	S	M	W	S
CO3	M	M	M	W	M	M	S	M	W	S	M	W
CO4	S	S	W	M	S	M	W	S	M	W	S	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	EC I(b) - INDUSTRIAL CATERING		
II B.SC., (HMCS)	Semester – V	Credits : 5	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • Learn the different types of catering services • Get an idea about the outdoor catering services 		

UNIT – I

Transport catering – classification – Air, Rail, Ship and Luxury coaches. Air catering – Planning of Menus – Organization of service – Airline Tray service – Importance of Flight Kitchen Units – Limitations of Air catering

Rail catering – planning of menus – organization of service – refreshment stalls in Railway stations – pantry car service – Role of Indian Railway catering & tourism corporation – palace on wheels.

UNIT – II

Ship catering – catering service in Passenger ships – cruise Lines catering – compiling of food and wine lists for cruise liner catering.

UNIT – III

Hospital catering – planning of menu for invalids – importance of Diet Kitchen – hospital tray service.

UNIT – IV

Industrial catering – planning of Kitchen and food service Areas – Role of cyclic menus – benefits of subsidy offered by the management.

Institutional catering – Food service units in Research Institution such as I.C.A.R., C.S.I.R and I.C. M.R – Planning of menus

Schools, college and universities – planning of menus – school meal services and canteens – Importance of Nutritive value.

UNIT – V

Out – Door catering – types of functions – contracted and speculative functions – organization of food production and food service Areas – problems in outdoor catering.

Miscellaneous forms of catering such as club catering, prison catering and catering in armed forces.

Text Book[s]:

1. Food and beverage service – Dennis lillicrap & John cousins (ELBS publications)

Reference Book[s]:

1. Hotel management theory volume I&II – Dr.B.K Chakravarthi (APH publishing corporation, New Delhi).
2. Catering management – An integrated Approach – Mohini sethi – Surjeet Malhan (Wiley Eastern Ltd).

Course Outcomes	On completion of the course, students should be able to CO – 1: Identify the different catering services in an industry CO – 2: Interpret the various forms of catering services with menu planning CO – 3: Develop the basic idea about the outdoor catering CO – 4: understand the rules and regulations of industrial catering services
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	M	M	M	M	M	M	S	S
CO2	S	W	S	S	W	S	W	W	M	M	S	S
CO3	M	M	M	W	S	M	S	M	S	M	M	M
CO4	S	M	M	M	S	M	S	S	S	W	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

SYLLABI
Programme: B.SC., [HMCS]
For the Candidates admitted from the academic year 2019-2020 onwards

Course Code & Title	NMEC II - BASIC HINDI		
II B.SC., (HMCS)	Semester – V	Credits : 2	Hrs / Wk : 2
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none">Provides students of an opportunity to master the different aspects needed to interact with Hindi in India. The functional language used is meant to sharpen oral skills.		

UNIT – I

Vowels, Consonants, Numbers, Glossary

UNIT – II

Lesson No.1 – 5

UNIT – III

Lesson No. 6 – 10

UNIT – IV

Lesson No. 11 – 15

UNIT – V

Lesson No. 16 – 20

Text Book[s]:

1. Hindi Bala Bodhini – Dhakshin Bharat Hindi Prachar Sabha, Trichirappalli
2. Concise Trilingual Dictionary by M.Ravichandran, Lotus Publication - Madurai

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: help the students to understand the fundamentals of Hindi</p> <p>CO – 2: train the students in grammar aspects of Hindi</p> <p>CO – 3: equip the students to identified and familiarize terms in relation with Hindi</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	W	S	W	S	S	S	W	M	S	S
CO2	W	M	S	S	W	M	S	M	M	M	S	S
CO3	S	S	S	M	M	W	S	W	M	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC XIII – ADVANCED FOOD PRODUCTION PRACTICAL – II		
II B.SC., (HMCS)	Semester – VI	Credits : 4	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ In this practical course students will develop the fundamental skills and techniques of all cuisines. Students will produce a variety of dishes and pastry items. Emphasis will be placed on the foundations of essential skills and knowledge required to contribute as an effective team member in a professional kitchen. 		

TOPICS TO BE COVERED

1. To impart knowledge about setting up of a Tandoor and the products related to it a.
2. Tandoori Breads. b. Tandoori Kababs
3. . Preparation of menu from Regions of India
4. Preparation of menu from International cuisine.
5. Preparation of some specialized Indian Sweets a. Milk based b. Cereal based c. Vegetable based

PREPARATION OF SOME SPECIALIZED BAKERY ITEMS

- a. Pizza b. Pastry c. Show piece bread

COLD PREPARATIONS, PLATTERS AND BUFFETS

1. International cooking, Recipes from, Italy, Spain, Mexico.
2. Exotic Indian & International starters & snacks, Hors d'oeuvres platter, mezze etc.
3. Advance Bakery-Rolls, breads, pastries, and cookies, Mousses, Soufflés, Parfait, Puddings, and Gateaux etc.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:explain advanced culinary heritage with the cooking methods, equipment's and basis food commodities</p> <p>CO – 2:demonstrate the ability to organize and perform the basis pre-cooking kitchen works , and cooking works, and reduce operational variances of cooked food</p> <p>CO – 3:asses balanced diet, food quality and action of heat on food ingredients</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	S	M	S	W	S	S	M	M	S	S	W
CO2	S	S	M	W	M	M	W	M	W	M	M	S
CO3	S	M	S	S	M	S	M	S	S	M	W	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC XIV – MANAGEMENT AND ENTREPRENEURSHIP		
II B.SC., (HMCS)	Semester – VI	Credits : 3	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Acquiring Entrepreneurial spirit and resourcefulness ▪ Familiarization with various uses of human resource for earning dignified means of living ▪ Understanding the concept and process of entrepreneurship - its contribution in and role in the growth and development of individual and the nation ▪ Acquiring entrepreneurial quality, competency and motivation ▪ Learning the process and skills of creation and management of entrepreneurial venture 		

UNIT – I

Management: Introduction - Meaning - nature and characteristics of Management, Scope and Functional areas of management - Management as art or science, art or profession - Management & Administration - Roles of Management, Levels of Management, Development of Management Thought - early management approaches - Modern management approaches.

Planning: Nature, importance and purpose of planning process objectives - Types of plans (meaning only) - Decision making, Importance of planning - steps in planning & planning premises - Hierarchy of plans.

UNIT – II

Organizing and staffing: Nature and purpose of organization, Principles of organization – Types of Organization- Departmentation Committees- Centralization Vs Decentralization of authority and responsibility - Span of control - MBO and MBE (Meaning only) Nature and importance of staffing-- Process of Selection & Recruitment (in brief).

Directing: Meaning and nature of directing Leadership styles, Motivation, Theories, Communication - Meaning and importance - coordination, meaning and importance and Techniques of coordination

Controlling: Meaning and steps in controlling - Essentials of a sound control system - Methods of establishing control (in brief).

UNIT – III

Entrepreneur: Meaning of Entrepreneur; Evolution of the Concept; Functions of an Entrepreneur- Types of Entrepreneur, Entrepreneur - an emerging. Class. Concept of Entrepreneurship - Evolution of Entrepreneurship, Development of Entrepreneurship; Stages in entrepreneurial process; Role of entrepreneurs in Economic Development; Entrepreneurship in India; Entrepreneurship – its Barriers.

UNIT – IV

Small Scale Industries: Definition; Characteristics; Need and rationale; Objectives; Scope; role of SSI in Economic Development. Advantages of SSI, Steps to start and SSI - Government policy towards SSI; Different Policies of SSI; Government Support for SSI during 5 year plans- Impact of Liberalization, Privatization, Globalization on SSI Effect of WTO/GA TT Supporting Agencies of Government for SSI, Meaning, Nature of support; Objectives; Functions; Types of Help; Ancillary Industry and Tiny Industry (Definition Only)

Institutional support: Different Schemes; TECKSOK; KIADB; KSSIDC; KSIMC; DIC Single Window Agency; SISI; NSIC; SIDBI; KSFC.

UNIT – V

Preparation of project: Meaning of Project; Project Identification; Project Selection; Project Report; Need and Significance of Report; Contents; formulation; Guidelines by Planning Commission for Project report; Network Analysis; Errors of Project Report; Project Appraisal. Identification of Business Opportunities: Market Feasibility Study; Technical Feasibility Study; Financial Feasibility Study & Social Feasibility Study.

Text Book[s]:

1. Principles of Management – P. C. Tripathi, P.N. Reddy – Tata McGraw Hill
2. Dynamics of Entrepreneurial Development & Management-Vasant Desai- Himalaya Publishing House
3. Entrepreneurship Development – Poornima. M. Charantimath, Small Business Enterprises –Pearson Education - 2006 (Ed.2 & Ed.4)

Reference Book[s]:

1. Management Fundamentals - Concepts, Application, Skill Development – Robers
 Lusier,
 Thomson.
2. Entrepreneurship Development - S. S. Khanka, S. Chand & Co. New Delhi
3. Management - Stephen Robbins, Pearson Education/PHI – [17thEdition, 2003]

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Explain management functions of a manager. Also explain planning and decision making processes.</p> <p>CO – 2: Understanding of Entrepreneurships and Entrepreneurship development process.</p> <p>CO – 3: Illustrate Small Scale Industries, various types of supporting agencies and financing available for an entrepreneur.</p> <p>CO – 4: Summarize the preparation of project report, need significance of report.</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	S	S	W	M	M	S	S	S
CO2	S	W	W	M	M	W	M	W	M	W	M	M
CO3	M	W	M	S	S	S	M	M	S	W	W	S
CO4	M	M	M	M	M	M	S	S	S	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC XV – ADVANCED FOOD & BEVERAGE PRACTICAL		
II B.SC., (HMCS)	Semester – VI	Credits : 4	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ▪ Able to create a comprehensive understanding of the fermented and distilled alcoholic beverages, their production and service in the hotel and catering industry. To introduce students to tobacco and the various forms of their presentations 		

LIST OF PRACTICALS FOR ADVANCED FOOD & BEVERAGE

1. Identification of glassware
2. service of Wine
3. Service of Spirits
4. Service of beer
5. Compiling five course menu Along with matching Drink
6. Service of cigars and cigarette
7. Guerdon service
8. Banquet planning (layout, menu compiling)
9. Service sequences (basics and advanced)

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: train the processing and servicing of various spirits, cocktails and liquors.</p> <p>CO – 2: aware of the various brands the production and presentation</p> <p>CO – 3: describe the production of wine, its service and terminology</p> <p>CO – 4: suggest service techniques and wine to accompany foods</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	W	S	W	M	S	M	W	S	S	M
CO2	S	S	S	S	S	M	W	M	M	S	S	M
CO3	M	M	M	M	S	S	M	M	M	M	S	M
CO4	M	M	W	M	M	S	W	S	W	W	M	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	CC XVI – COMPUTER APPLICATION IN HOTEL INDUSTRY		
II B.SC., (HMCS)	Semester – VI	Credits : 3	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • The focus of this course is on business productivity software applications and professional behavior in computing, including word processing (as needed), spreadsheets, databases, presentation graphics, and business-oriented utilization of the Internet. 		

LIST OF PRACTICALS

MS-DOS

1. Creating directories, sub – directories, files, listing the sub – directories and files page wise and width wise, displaying the contents of the files.
2. Copying, renaming, deleting the file, changing and removing a directory

MS-WORD

1. Text manipulation – changing the front size, font type, font style, making the text bold, underlining the text, aligning the text (center, left, right, justified) cut, copy, paste.
2. Paragraph indenting & spacing bullets & Numbering, spelling & grammar check, inserting a picture from clip art, Auto shapes, word art.
3. Table manipulation – creating tables, inserting & deleting rows & columns, changing width & height, changing table border.
4. Mail merge concept, printing formats.

MS- EXCEL

1. Entering the data, changing the fonts, changing row heights & column width, formatting the data, sorting the data.

2. Formula processing – creating simple formula, using functions (ABS, SQRT, LEN, ROUND, AVG, COUNT, CONCATENATE, FIND).
3. Inserting & formatting charts, inserting pictures, printing formats.

MS-POWERPOINT

1. Creating simple presentation, saving, opening an existing presentation, creating a presentation using auto content wizard & template.
2. Using various auto – layouts, charts, table, bullets & clip art.
Viewing an existing document in various views – outline vie

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Explain the fundamental software and hardware component of computer along with its generations and storage devices used.</p> <p>CO – 2: Illustrate the difference between an operating system and an application program.</p> <p>CO – 3: apply the software knowledge for preparing spreadsheet and power point presentation</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	W	S	W	M	S	M	W	S	S	M
CO2	M	M	M	M	S	S	M	M	M	M	S	M
CO3	M	M	W	M	M	S	W	S	W	W	M	S

- Strongly Correlating(S) - 3 marks
- Moderately Correlating (M) - 2 marks
- Weakly Correlating (W) - 1 mark
- No Correlation (N) - 0 mark

Course Code & Title	EC II (a)– NUTRITION FOOD SCIENCE		
II B.SC., (HMCS)	Semester – VI	Credits : 5	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • This course enables the students to acquire the knowledge of food science and its relation to health • This course enables the students to know the characteristics of basic food ingredients, its structures and nutritive value. This course covers preservation, adulteration of foods etc. 		

UNIT – I

1. Introduction

- 1.1 Definition, Nutrients, importance
- 1.2 Function of food to man
- 1.3 Classification of Nutrients & foods

2. Carbohydrates

- 2.1 Composition, classification
- 2.2 Functions, Food sources
- 2.3 Daily requirements, excess and Definicy.

3. Fats

- 3.1 Composition, classification – visible, invisible, animal, plant, saturated & unsaturated.
- 3.2 Functions of fats & essential fatty acids.
- 3.3 Food sources including cholesterol rich food & effect on health, effect of cooking on fats, hydrogenation & Rancidity of oils – affecting health.
- 3.4 Daily requirements, excess & Deficiency

4. Proteins

- 4.1 Composition, classification

4.2 Functions

4.3 Food sources

4.4 Daily requirements, Excess and Deficiency

UNIT – II

1. Energy

1.1 Calorie – Definition, energy requirements – Factors affecting it B.M. R, S.D.A., physical activity and climate.

1.2 Energy requirements for various age groups. High & low density foods.

1.3 Effect of energy imbalance

2. Water

2.1 Importance, water balance, deficiency & oral dehydration.

3. Balance Diet

3.1 Meaning & importance of balanced diet. Four food groups.

3.2 Daily requirements – Recommended food tables for school children, adolescents & adult man, women to form a basis for menu planning.

UNIT – III

1. Minerals

1.1 Classification, functions, food sources & deficiency

1.2 Daily requirements of calcium, iron, sodium, iodine & fluorine.

2. Vitamins

2.1 Classification, fat soluble vitamin A,D,E,K – functions, food sources, Deficiency, daily requirements

2.2 Water soluble vitamins, classification

2.3 B complex – Thiamine, riboflavin, niacin, folic acid- functions, food sources, deficiency, daily requirements.

2.4 Ascorbic acid – functions, food sources, deficiency, daily requirements.

2.5. Nutritional losses upon cooking & ways to prevent it.

UNIT – IV

1. Food microbiology

1.1 Introduction

2. Microbes

- 2.1 Classification according to five kingdom namely monera (bacteria), fungi, (yeast & moulds), algae, plant & animal.
- 2.2 Bacteria – Morphology (shape, arrangement, size & cell structure)
- 2.3 Beneficial effects of bacteria – manufacture of cheese, yogurt, butter pickles, fermented foods like Idlies, Dosa, Dokhla, Naan & Bhaturas, tea leaves curing & coffee beans, intestinal synthesis of vitamins.
- 2.4 Food poisoning – Staphylococcal, salmonella, clostridium Botulinam, perfringens – incubation period, duration, symptoms, causative foods, method of control.

3. Yeast

- 3.1 Cell – size, shape, structure
- 3.2 Economic importance of yeast – bread, wine, beer & fermented fruit juices.

4. Moulds

- 4.1 Morphology – mucus, Rhizopus, penicillium & aspergillums.
- 4.2 Beneficial effects of moulds – cheese ripening, enzymes, antibiotics harmful effects of moulds – mycotoxins.

UNIT – V

1. Safe food handling

- 1.1 Personal hygiene including uniform, medical check – up, safe food handling Habits& training
- 1.2 Control; & eradication of pests & rodents.
2. Garbage disposal – collections, storage & proper disposal from the premises.

Text Book[s]:

1. Fundamental of food & Nutrition – Sumathi R.Mudambi, M.V. Rajagopal

Reference Book[s]:

1. Nutrition & dietetics – M.Swaminathan
2. Microbiology – Anna K. Joshua.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1:Identify different food effective of heat changes it’s storage and its nutrient contribution.</p> <p>CO – 2:Explain origin of spice it properties and its significance in field of Ayurveda and medical application</p> <p>CO – 3: prepare various beverage and preserve their nutritive value</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	S	W	M	S	M	S	W	W	S	M
CO2	M	M	M	M	M	S	S	S	S	M	S	S
CO3	S	W	M	S	M	M	M	M	S	M	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	EC II (b) – FACILITY PLANNING		
II B.SC., (HMCS)	Semester – VI	Credits : 5	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • To enable students to inculcate a clear understanding of available facilities and utilize the resources according to the demand of a particular event. To create freelance event managers and consultants 		

UNIT – I: HOTEL DESIGN

Design Considerations - Attractive appearance, Efficient plan, Good location, Suitable materials,

Good workmanship, Sound financing, Competent management, Evaluation of accommodation need, thumb rules,, Ensuring that the hotel must combine the integrated functions of housing, feeding, entertainment, rentals, services, maintenance and light manufacture.

Star Classification of Hotels – Criteria for star classification of hotels - Various licenses & statutory approvals required as per municipal bylaws for starting and running hotel and catering services.

UNIT – II: PLANNING CONSIDERATIONS

Flow process and flow diagrams, Space relationships, Architectural consideration, Difference between carpet area and plinth area, approximate cost estimation, Class room exercises.

UNIT – III: PLANNING OF OFFICES /MEETING ROOM

Planning of management areas like - General Manager's Office, Offices of all H.O.D's and other

Services related to it like meeting room, toilets etc.

Planning of F & B Service outlet areas- Planning of physical layouts of function and supporting area - Production area - Pre-preparation, preparation, kitchen stewarding, stores, hot-plate, Chef'sOffice - Service Area - Reception and waiting lounge, dining area, pantry,

dish washing, pick -up, Bar, Room Service Area, Service Bar - Factors to be considered while planning décor.

UNIT – IV: PLANNING OF STAFF FACILITIES AREAS

Time office, cloak room, staff cafeteria, uniform exchange, laundry area, EDR, Co-operative Canteens

Planning of service support areas - Planning of material management, area-receiving, stores, bar stores, cellar, beverage store, coldroom, banquets utility area, furniture storage area, garbage disposal, gas bank, and maintenance area, fire exits.

UNIT-V: RENOVATION

Reasons to renovate, the life cycle of a Hotel - Types of Renovation - The Renovation Process - Other Renewal Issues

Text Book[s]:

1. Hospitality Facility Management & Design – David M Stipanuk & Harold Roffmann, Published: Educational Institute, AHMA
2. Design & Layout of Food Service Facilities, Second Edition By John C. Birchfield and Raymond T Sparrowe, Publisher John Wiley & Sons Inc NY

Reference Book[s]:

1. Production Management – S.K. Hajra Choudhry
2. Building Construction By Sushil Kumar, Published: Standard Publishers Distributors, Delhi
3. Systematic layout planning – Richard Muther Cahners
4. Food Service Planning: Layout & Equipment – Lendal H Kotschevar, Margaut E Terrell
5. Management operations and Research – N.Sathyanarayana
6. The Management of Maintenance and Engineering System in the Hospitality Industry
By

Frank D Borsenik & Alan T. Stuts, Publisher John Wiley & Sons Inc NY

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: Train to coordinate an event</p> <p>CO – 2: Enable students to understand interior and exterior designs that compliments an event and reproduce as necessary</p> <p>CO – 3: Educate students on technical subsidies to improvise the standards of an event</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	S	S	M	S	S	W	M	M	S	S	S
CO2	M	W	M	S	S	S	M	M	S	W	W	S
CO3	M	M	M	M	M	M	S	S	S	S	M	W

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark

Course Code & Title	EC III (a) – FOOD PRESERVATION		
II B.SC., (HMCS)	Semester – VI	Credits : 5	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> • expose the students to know the nutrition values and how to preserve the food in hotel industry 		

UNIT –I

Introduction to food preservation, importance of preservation, food spoilage, food poisoning food intoxication, food infection, sanitation and health- (Definitions and two examples for ectopic) - Principle of food preservation

UNIT – II

Food preservation by use of high temperature – sterilization (canning, aseptic canning, hot packing) pasteurization and blanching -Food preservation by use of low temperature – freezing and refrigeration

UNIT – III

Food preservation by using evaporation and drying – factors influencing evaporation process, sun drying, artificial drying, Drying equipment – Hotel air drier, drying by contact with heated surface, dehydration of vegetables, fruits, beta & gamma radiations.

UNIT – IV

Food pervasion by fermentation & pickling – types of fermentations, wines, beer, ale, cider, vinegar, vinegar making, preparation of yeast starter, pickled fruits and vegetables, sauerkraut, olives, pickled meat.

UNIT – V

FOOD ADDITIVES AND CHEMICALS

Definition, functional characteristics of chemical additives. Acids, bases & their salts, leavening agents, preservatives- organic and other chemical preservatives – organic acids & their salts, inorganic salts, wood smoke, spices & condiments antibiotics and other chemical preservatives. Packaging & labeling.

Text Book[s]:

1. Modern technology on food preservation – Niir board, Asia Pacific Business Press, Delhi.

Reference Book[s]:

1. Food processing and preservation – B. Sivasankar, Prentice Hall of India Pvt.Ltd., New Delhi.

Course Outcomes	<p>On completion of the course, students should be able to</p> <p>CO – 1: understand the spoilage and deterioration of food and raw materials</p> <p>CO – 2: explain the properties and uses of various packing materials</p> <p>CO – 3: evaluate the effect of processing and storage condition on self-life of food</p> <p>CO – 4: able to differentiate preservation methods appropriate for natural food</p>
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	M	M	S	M	W	S	M	M	M	S	S	M
CO2	M	S	M	S	M	M	M	W	M	S	M	M
CO3	S	M	M	S	M	W	M	M	M	M	M	S
CO4	M	W	S	M	S	M	S	S	S	M	W	S

Strongly Correlating (S) - 3 marks
 Moderately Correlating (M) - 2 marks
 Weakly Correlating (W) - 1 mark
 No Correlation (N) - 0 mark

Course Code & Title	EC III (b) – HUMAN RESOURCE MANAGEMENT		
II B.SC., (HMCS)	Semester – VI	Credits : 5	Hrs / Wk : 5
Cognitive Level	K -1 : Acquire K- 2: Understand K- 3: Apply K -4: Evaluate K -5: Analyze		
Course Objectives	This Course aims to <ul style="list-style-type: none"> ● Introduced to the management of an organization’s workforce through the design and implementation of effective human resource policies and procedures. 		

Unit – I: PRINCIPLES OF HUMAN RESOURCE MANAGEMENT

Human Resource Management – Definition – Personnel Principles and Policies

UNIT – II: HUMAN RESOURCE PLANNING

Human Resource Planning – Characteristics – Needs for Planning – HRP Process – Job Analysis – Job Design – Job Description – Job Specifications

UNIT – III: SELECTION AND TRAINING PROCESS

The Selection Process – Placement and Induction – Training and Development – Promotion – Demotions – Transfers – Separation – Attrition

UNIT-IV: COMPENSATION MANAGEMENT

Compensation Management – Fringe Benefits – Job Evaluation Systems

UNIT – V: EMPLOYEE WELFARE AND SAFETY

Employee Maintenance and Integration – Welfare and Safety – Accident Prevention – Employee Motivation – Morale – Need and Measures Industrial social Work

Text Book[s]:

1. Aswathappa, “*Human Resources and Personnel Management – Text and Cases*”, - Tata McGraw Hill Publishing Ltd, New Delhi 7th Ed. (2013)
2. Khanka, “*Human Resource Management*”

Reference Book[s]:

1. Biswanath Ghosh, “*Human Resource Development and Management*” – Vikas
2. C.S.Venkatraman and Srinivasan, “*Personnel Management and Human Resources*”
3. Tripathi.PC., “*Human Resource Development*” – Sulthan Chand & Sons, New Delhi (7th Ed.) (2013)

Course Outcomes	<p>On completion of the course, students should be able to</p> <ul style="list-style-type: none"> ▪ CO – 1:remember the importance of human resource management in organizations. ▪ CO – 2:get the idea about training and development needed to the human resource. ▪ CO – 3:execute the nature and sources of conflict and different strategies, approaches used in the resolution of conflict. ▪ CO – 4: analyze the key issues related to administering the human elements such as motivation, performance appraisal, recruitment and training.
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Mapping of COs with PSOs & POs:

CO/PO	PO						PSO					
	1	2	3	4	5	6	1	2	3	4	5	6
CO1	S	M	S	W	S	M	S	M	S	W	S	M
CO2	S	M	M	S	S	M	S	M	M	M	W	M
CO3	M	M	M	S	M	S	W	S	S	M	M	M
CO4	M	W	S	W	M	S	W	S	W	W	S	S

Strongly Correlating(S) - 3 marks

Moderately Correlating (M) - 2 marks

Weakly Correlating (W) - 1 mark

No Correlation (N) - 0 mark