



UNDERGRADUATE DEGREE PROGRAMME

B.Sc., Hotel and Catering Management

Three Years

/

B.Sc., (Hons) Hotel and Catering Management

Four Years

CURRICULUM & SYLLABUS

REGULATION 2024

Choice Based Credit System (CBCS)

&

Learning Outcomes Based Curriculum Framework (LOCF)

Effective from the Academic Year

2024 -2025

School of Hotel and Catering Management

Department of Hotel and Catering Management



INSTITUTE OF SCIENCE, TECHNOLOGY & ADVANCED STUDIES (VISTAS)
(Deemed to be University Encl. no.3 of the UGC Act, 1956)
PALLAVARAM - CHENNAI

ACCREDITED BY NAAC WITH 'A' GRADE
Marching Beyond 30 Years Successfully
INSTITUTION WITH UGC 12B STATUS

DEPARTMENT OF HOTEL AND CATERING MANAGEMENT

VISION OF THE DEPARTMENT

To be the premier hospitality management school in training and developing future professionals for the hospitality & tourism industry.

MISSION OF THE DEPARTMENT

To train students to be leaders in all the facets of the hospitality industry by imparting knowledge and affording hands on training.

PROGRAMME EDUCATIONAL OUTCOMES (PEO)

PEO1	To meet the demand for trained and professional people in the hospitality industry of our country.
PEO2	To provide opportunities to the students within the institution, for developing necessary operating skills, values and attitudes to occupy key operational positions in the hospitality sector.
PEO3	Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.
PEO4	Apply ethical principles and commit to professional ethics and responsibilities and norms of the hospitality practice.
PEO5	Identify, formulate, research literature, and analyze complex hospitality problems reaching substantiated conclusions using principles of management

PROGRAMME OUTCOMES (PO)

PO1	Critical Thinking: Take informed actions after identifying the assumptions that frame a person's thinking and actions, checking out the degree to which these assumptions are accurate and valid, and looking at ideas and decisions (intellectual, organizational, and personal) from different perspectives.
PO2	Problem Solving: Identify, formulate, conduct investigations, and find solutions to problems based on in-depth knowledge of relevant domains.
PO3	Communication: Speak, read, write and listen clearly in person and through electronic media in English/language of the discipline, and make meaning of the world by connecting people, ideas, books, media and technology.
PO4	Responsible Citizenship: Demonstrate empathetic social concern, and the ability to act with an informed awareness of issues.
PO5	Environment and Sustainability: Understand the impact of technology and business practices in societal and environmental contexts, and sustainable development
PO6	Social Interaction: Elicit views of others, mediate disagreements and help reach conclusions in group settings.
PO7	Computational Thinking: Understand data-based reasoning through translation of data into abstract concepts using computing technology- based tools

PROGRAMME SPECIFIC OUTCOMES (PSO)

PSO1	Provide a strong foundation in Hotel and catering management
PSO2	Enable students to acquire basic skills in the areas front office, Housekeeping, Food and beverage services and kitchens for entry level jobs in the hotel , resort and food business organizations
PSO3	Acquaint students with the essential grooming standards as applicable in hotel , resort and food business organizations
PSO4	Enable students to acquire the communication skillsets to proceed towards a successful career in hotel, resort and food business organizations.



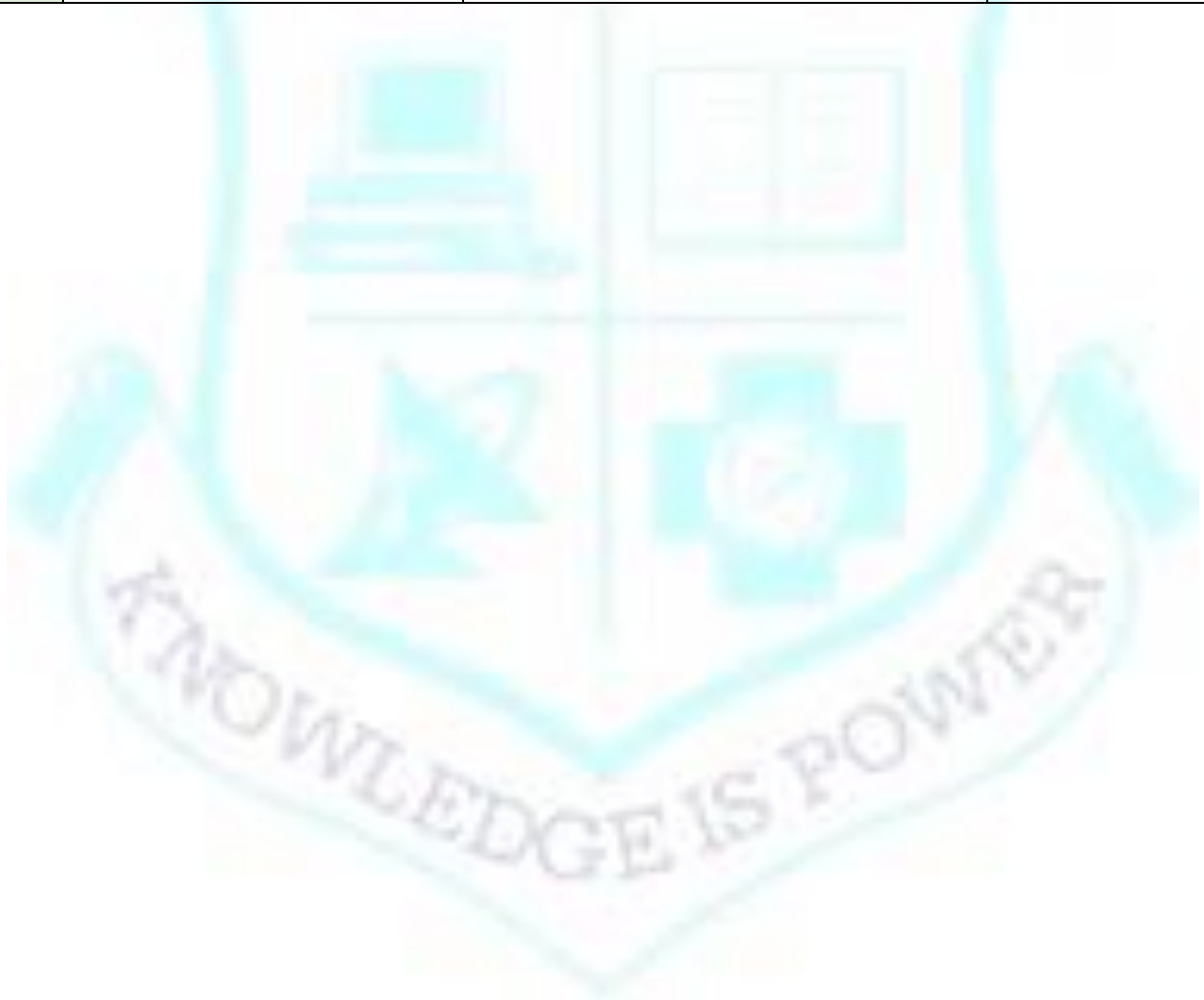
BOARD OF STUDIES

List of Members

Department of Hotel and Catering Management

S. No	Name & Designation	Address	Role
1.	Dr. Jaisree Anand Dean - HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Chairman
2.	Mr. A. Arun Assistant Professor - HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
3.	Dr. Sangeetha, HOD, THM department	Tourism and Hospitality Department Bharat Institute of Higher Education and Research, Bharat University, Chennai 600073	Academic Expert (External Member)
4.	Mr. Shyam Gautham S Assistant Sales Manager - MICE & Catering	Assistant Sales Manager - MICE & Catering The Leela Palace, Hotels & Resorts	Industrial Expert (External Member)
5.	Mr. Ganesh Kumar E S Guest Service Associate	Hanu Reddy residencies - SPP Gardens Chennai	Alumni (External Member)
6.	Ms. V. Akshaya Assistant Professor – HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member

7.	Chef Ramesh. T Culinary Demonstrator – HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member
8.	Mr. Deepakraj V Assistant Professor – HCM	School of Hotel and Catering Management, VISTAS, Pallavaram, Chennai – 600 117.	Internal Member



CREDIT DISTRIBUTION

B.Sc., (Hons) in Hotel and Catering Management

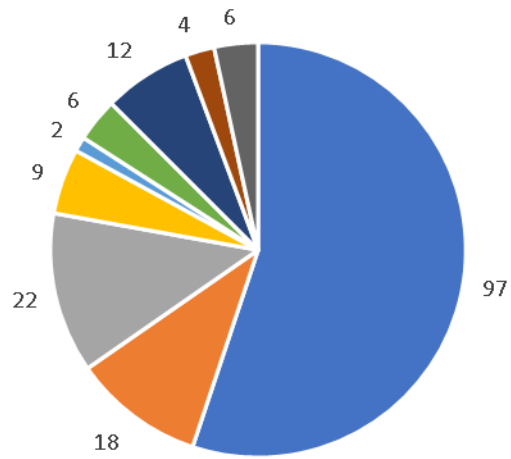
Minimum credits to be earned: 176

B.Sc., Hotel and Catering Management

Minimum credits to be earned: 132

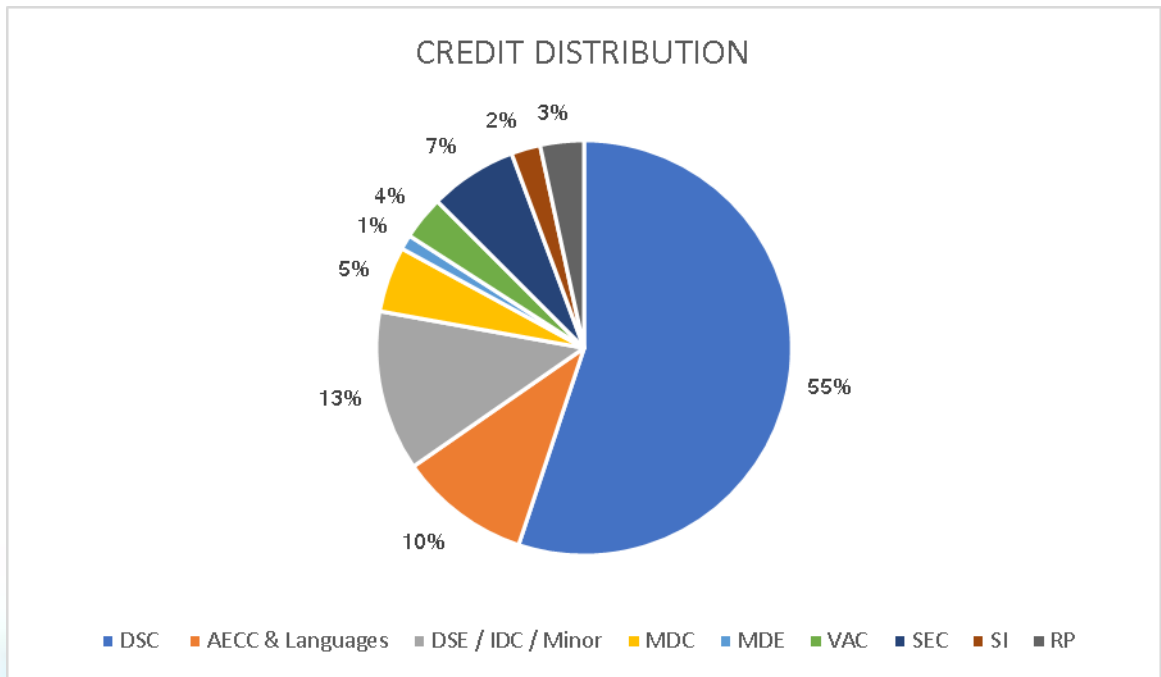
Component	I Sem	II Sem	III Sem	IV Sem	V Sem	VI Sem	3 Yrs. Total Credits	VII Sem	VIII Sem	4 Yrs Total Credits
DSC	9	9	9	9	16	11	63	12	22	97
AECC & Languages	4	4	4	6	-	-	18	-	-	18
DSE / IDC / Minor	4	4	2	4	-	4	18	4	-	22
MDC	3	2	4	-	-	-	9	-	-	9
MDE	-	-	2	-	-	-	2	-	-	2
VAC	1	2	-	1	-	2	6	-	-	6
SEC	2	2	2	1	-	5	12	-	-	12
SI	-	-	-	-	4	-	4	-	-	4
RP	-	-	-	-	-	-	-	6	-	6
Total Credits	23	23	23	21	20	22	132	22	22	176

CREDIT DISTRIBUTION



■ DSC ■ AECC & Languages ■ DSE / IDC / Minor ■ MDC ■ MDE ■ VAC ■ SEC ■ SI ■ RP

KNOWLEDGE IS POWER



ABBREVIATIONS

DSC	Disciplinary Specific Core
AECC	Ability Enhancement Compulsory Courses
DSE	Disciplinary Specific Elective
IDC	Interdisciplinary / Minor Courses
MDC	Multidisciplinary Courses
VAC	Value Added Courses
SEC	Skill Enhancement Courses
SI	Summer Internship
RP	Research Project

CURRICULUM STRUCTURE

B.Sc., Hotel and Catering Management Three Years

BSc., (Hons) in Hotel and Catering Management Four Years

Total number of Credits: 176

B.Sc., Hotel and Catering Management (Hons)										
Minimum Credits to be earned :176										
B.Sc., Hotel and Catering Management. Minimum Credits to be earned: 132										
Hours/Week										
Maximum Marks										
SEMESTER 1										
Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
LANG 1	24LTAM11	Tamil I								
	24LHIN11	Hindi I	2	0	0	1	2	40	60	100
	24LFRE11	French I								
ENG 1	24LENG11	English I	2	0	0	1	2	40	60	100
DSC 1	24CBHM11	Fundamentals of Culinary Arts	2	0	0	2	2	40	60	100
DSC 2	24CBHM12	Fundamentals of Food and Beverage Service	2	0	0	2	2	40	60	100
DSC 3	24CBHM13	Fundamentals of Front Office Operations	2	0	0	2	2	40	60	100
MDC 1	24MBHM11	Application of Computers	2	0	0	2	2	40	60	100
DSE1/ IDC 1/ Minor	24DBHM11	Fundamentals of Tourism	2	0	0	2	2	40	60	100
DSE 2/ IDC 2/ Minor 2	24DBHM12	Food Science	2	0	0	2	2	40	60	100
DSC 1	24PBHM11	Practical - Fundamentals	0	0	2	1	1	40	60	100

		of Culinary Arts								
DSC 2	24PBHM12	Practical - Fundamentals of Food and Beverage Service	0	0	2	1	1	40	60	100
DSC 3	24PBHM13	Practical - Fundamentals of Front Office Operations	0	0	2	1	1	40	60	100
MDC 1	24PBHM14	Practical - Application of Computers	0	0	2	1	1	40	60	100
VAC 1	24DVAC11	Universal Human Values	1	0	0	1	1	-	100	100
SEC 1	24SSKU11	Soft Skills – 1	2	0	0	1	2	40	60	100
SEC 2	24SBHM11	Orientation programme / Industrial Visit	-	-	-	-	-	-	-	-
			19	-	08	-	23	-	-	-

CIA - Continuous Internal Assessment

SEE - Semester End Examination

***L – Lecture, *T- Tutorial, *P- Practical, *O - Outside the class effort / self-study**

KNOWLEDGE IS POWER

SEMESTER 2

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
LANG 2	24LTAM21	Tamil II	2	0	0	2	2	40	60	100
	24LHIN21	Hindi II								
	24LFRE21	French II								
ENG 2	24LENG21	English II	2	0	0	2	2	40	60	100
DSC 4	24CBHM21	Fundamentals of Bakery and Confectionery	2	0	0	2	2	40	60	100
DSC 5	24CBHM22	Foundation Course in Food and Beverage Service	2	0	0	2	2	40	60	100
DSC 6	24CBHM23	Fundamentals of Housekeeping	2	0	0	2	2	40	60	100
MDC 2	24MBHM21	Economics for Food Business Organizations	2	0	0	2	2	40	60	100
DSE 3 / IDC 3 / Minor 3	24DBHM21	Applied Nutrition	2	0	0	2	2	40	60	100
DSE 4 / IDC 4 / Minor 4	24DBHM22	Food Photography	2	0	0	2	2	40	60	100
DSC 4	24PBHM21	Practical - Fundamentals of	0	0	2	1	1	40	60	100

		Bakery and Confectionery								
DSC 5	24PBHM22	Practical - Foundation Course in Food and Beverage Service	0	0	2	1	1	40	60	100
DSC 6	24PBHM23	Practical - Fundamentals of Housekeeping	0	0	2	1	1	40	60	100
VAC 2	24DVAC21	Communication Skills	2	0	0	1	2	40	60	100
SEC 3	24SSKU21	Soft Skills 2	2	0	0	1	2	40	60	100
			20	-	6	-	23	-	-	-



VELS

SEMESTER 3

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
LANG 3	24LTAM31/ 24LHIN31/ 24LFRE31	Tamil III / Hindi III French III	2	0	0	2	2	40	60	100
ENG 3	24LENG31	English III	2	0	0	2	2	40	60	100
DSC 7	24CBHM31	Quantity Food Production - I	2	0	0	2	2	40	60	100
DSC 8	24CBHM32	Hotel Maintenance and Engineering	2	0	0	2	2	40	60	100
DSC 9	24CBHM33	Bar and Beverage Operations	2	0	0	2	2	40	60	100
MDC 3	24MBHM31	Financial Accounting for Hotels	2	0	0	2	2	40	60	100
MDC 4	24MBHM32	Hotel Law	2	0	0	2	2	40	60	100
DSE 5 / IDC 5 / Minor 5	24DBHM31	Food Safety and Quality Control	2	0	0	2	2	40	60	100
MDE1	-	Indian Knowledge System	2	0	0	1	2	40	60	100

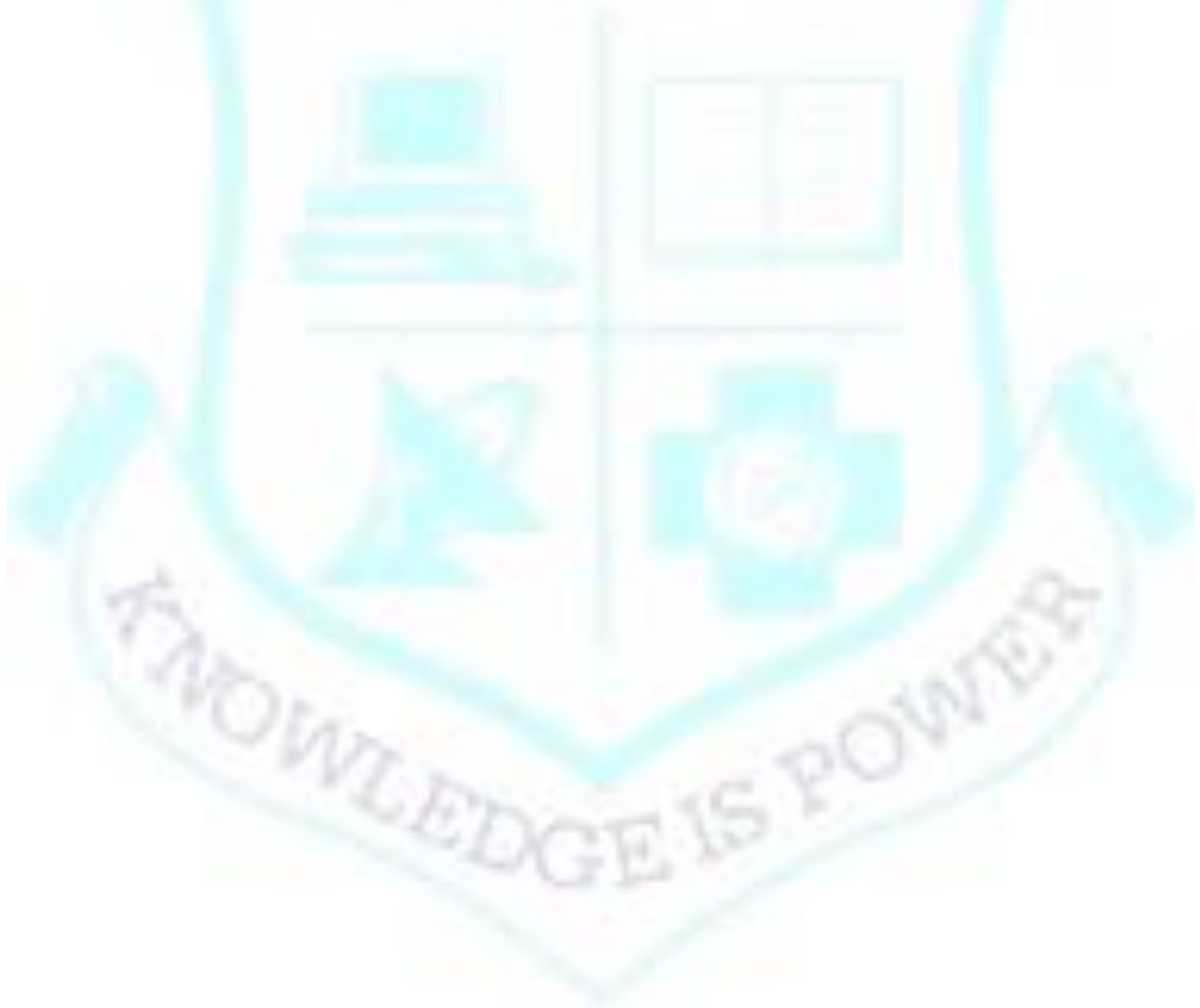
DSC 7	24PBHM31	Practical - Quantity Food Production - I	0	0	2	2	1	40	60	100
DSC 8	24PBHM32	Practical - Hotel Maintenance and Engineering	0	0	2	2	1	40	60	100
DSC 9	24PBHM33	Practical - Bar and Beverage Operations	0	0	2	2	1	40	60	100
SEC 4	24SSKU31	Soft Skills 3	2	0	0	2	2	40	60	100
			19	1	6	-	23	-	-	-



SEMESTER 4

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
LANG 4	24LTAM41/ 24LHIN41/ 24LFRE41	Tamil IV / Hindi IV / French IV	2	0	0	1	2	40	60	100
ENG 4	24LENG41	English IV	2	0	0	1	2	40	60	100
AECC	24ENVS41	Environmental Studies	2	0	0	2	2	40	60	100
DSC 10	24CBHM41	Quantity Food Production - II	2	0	0	1	2	40	60	100
DSC 11	24CBHM42	Accommodation Operations	2	0	0	1	2	40	60	100
DSC 12	24CBHM43	Front Office Operations	2	0	0	1	2	40	60	100
DSE 7 / IDC 7 / Minor 7	24DBHM41	Food and Beverage Management	2	0	0	1	2	40	60	100
DSE 8 / IDC 8 / Minor 8	24DBHM42	Global Tourism	2	0	0	1	2	40	60	100
DSC 10	24PBHM41	Practical - Quantity Food Production – II	0	0	2	1	1	40	60	100
DSC 11	24PBHM42	Practical - Accommodation Operation	0	0	2	1	1	40	60	100
DSC 12	24PBHM43	Practical - Front Office Operations	0	0	2	1	1	40	60	100
SEC 5	24SBHM41	Social Media Management	1	0	1	1	1	40	60	100
VAC 3	24DVAC41	Yoga Education / NSS / NCC	0	0	2	1	1	-	100	100

SEC 6	24SBHM42	In-plant Training/ Industrial Tour/ Summer Term	-	-	-	-	-	-	-	-
			19	-	9	-	21	-	-	-



SEMESTER 5

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 13	24PBHM51	Practical - Food Production Management	-	-	-	-	4	40	60	100
DSC 14	24PBHM52	Practical - Food and Beverage Management	-	-	-	-	4	40	60	100
DSC 15	24PBHM53	Practical - Accommodation Management	-	-	-	-	4	40	60	100
DSC 16	24PBHM54	Practical - Front Office Management	-	-	-	-	4	40	60	100
SI 1	24IBHM51	Industrial Exposure Training	-	-	-	-	4	40	60	100
SEC 7	24SBHM51	Skill Enhancement Training / Student Club Activities/ Institution Innovation Council Activities	-	-	-	-	-	-	-	-
			-	-	-	-	20	-	-	-



KNOWLEDGE IS POWER

SEMESTER 6

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 17	24CBHM61	Advanced Food Production	2	0	0	2	2	40	60	100
DSC 18	24CBHM62	Advanced Food and Beverage Service	2	0	0	2	2	40	60	100
DSC 19	24CBHM63	Advanced Bakery and Patisserie	2	0	0	2	2	40	60	100
DSC 20	24CBHM64	Facility Planning	2	0	0	2	2	40	60	100
DSE 9 / IDC 9 / Minor 9	24DBHM61	Marketing and Sales for Tourism and Hospitality	2	0	0	2	2	40	60	100
DSE 10 / IDC 10 / Minor 10	24DBHM62	Research Methodology	2	0	0	2	2	40	60	100
DSC 17	24PBHM61	Practical - Advanced Food Production	0	0	2	2	1	40	60	100
DSC 18	24PBHM62	Practical - Advanced Food and Beverage Service	0	0	2	2	1	40	60	100
DSC 19	24PBHM63	Practical - Advanced Bakery and Patisserie	0	0	2	2	1	40	60	100
VAC 4	24DVAC61	Information Management System	1	0	2	1	2	40	60	100
SEC 8	24SBHM61	Entrepreneurial Development	2	0	0	1	2	40	60	100
SEC 9	24SBHM62	Mini Project	3	0	0	2	3	-	100	100
SEC 10	24SBHM63	On Job Training / Apprenticeship / Startup	-	-	-	-	-	-	-	-
			18	-	8	-	22	-	-	-

SEMESTER 7

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 21	24CBHM71	Food Product Development	3	0	0	2	3	40	60	100
DSC 22	24CBHM72	Trends in Hospitality Industry	4	0	0	2	4	40	60	100
DSC 23	24CBHM73	Research Publication Ethics	4	0	0	2	4	40	60	100
DSE 11 / IDC 11 / Minor 11	24DBHM71	Applied Statistics and Research Methodology for Tourism	4	0	0	2	4	40	60	100
DSC 21	24PBHM71	Practical - Food Product Development	0	0	2	2	1	40	60	100
RP 1	24RBHM71	Research Project	0	0	12	2	6	40	60	100
			15	-	12	-	22	-	-	-

KNOWLEDGE IS POWER

For Completion of B. Sc Hons – Hotel and Catering Management

Students can opt for anyone Area of Specialization – Food Production, Rooms Division Management and Food and Beverage Service

SEMESTER 8 - FOOD PRODUCTION SPECIALIZATION

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10	40	60	100
DSC 25	24FBHM82	Practical - Applications of Molecular Gastronomy in Bakery	-	-	-	-	4	40	60	100
DSC 26	24FBHM83	Practical - Advanced Fermentation Technologies for Functional Food Production	-	-	-	-	4	40	60	100
DSC 27	24FBHM84	Practical - Food Processing and Preservation Technology	-	-	-	-	4	40	60	100
			-	-	-	-	22	-	-	-

SEMESTER 8 - ROOMS DIVISION MANAGEMENT SPECIALIZATION

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10	40	60	100
DSC 28	24RBHM82	Practical - Customer Relationship Management (CRM)	-	-	-	-	4	40	60	100
DSC 29	24RBHM83	Practical - Revenue Management Systems	-	-	-	-	4	40	60	100
DSC 30	24RBHM84	Practical - Advanced Housekeeping Automation	-	-	-	-	4	40	60	100
			-	-	-	-	22	-	-	-

SEMESTER 8 - FOOD AND BEVERAGE SPECIALIZATION

Category	Code	Course	L	T	P	O	C	CIA	SEE	Total
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10	40	60	100
DSC 31	24BBHM82	Practical - Customer Relationship Management (CRM)	-	-	-	-	4	40	60	100
DSC 32	24BBHM83	Practical - Revenue Management Systems	-	-	-	-	4	40	60	100
DSC 33	24BBHM84	Practical - Advanced Housekeeping Automation	-	-	-	-	4	40	60	100
			-	-	-	-	22	-	-	-



DISCIPLINE SPECIFIC CORE COURSES

Category	Code	Course	L	T	P	O	C
DSC 1	24CBHM11	Fundamentals of Culinary Arts	2	0	0	2	2
DSC 2	24CBHM12	Fundamentals of Food and Beverage Service	2	0	0	2	2
DSC 3	24CBHM13	Fundamentals of Front Office Operations	2	0	0	2	2
DSC 1 (Practical)	24PBHM11	Practical - Fundamentals of Culinary Arts	0	0	2	1	1
DSC 2 (Practical)	24PBHM12	Practical - Fundamentals of Food and Beverage Service	0	0	2	1	1
DSC 3 (Practical)	24PBHM13	Practical - Fundamentals of Front Office Operations	0	0	2	1	1
DSC 4	24CBHM21	Fundamentals of Bakery and Confectionery	2	0	0	2	2
DSC 5	24CBHM22	Foundation Course in Food and Beverage Service	2	0	0	2	2
DSC 6	24CBHM23	Fundamentals of Housekeeping	2	0	0	2	2
DSC 4 (Practical)	24PBHM21	Practical - Fundamentals of Bakery and Confectionery	0	0	2	1	1
DSC 5 (Practical)	24PBHM22	Practical - Foundation Course in Food and Beverage Service	0	0	2	1	1
DSC 6 (Practical)	24PBHM23	Practical - Fundamentals of Housekeeping	0	0	2	1	1
DSC 7	24CBHM31	Quantity Food Production – I	2	0	0	2	2

DSC 8	24CBHM32	Hotel Maintenance and Engineering	2	0	0	2	2
DSC 9	24CBHM33	Bar and Beverage Operations	2	0	0	2	2
DSC 7 (Practical)	24PBHM31	Practical - Quantity Food Production – I	0	0	2	2	1
DSC 8 (Practical)	24PBHM32	Practical - Hotel Maintenance and Engineering	0	0	2	2	1
DSC 9 (Practical)	24PBHM33	Practical - Bar and Beverage Operations	0	0	2	2	1
DSC 10	24CBHM41	Quantity Food Production – II	2	0	0	1	2
DSC 11	24CBHM42	Accommodation Operations	2	0	0	1	2
DSC 12	24CBHM43	Front Office Operations	2	0	0	1	2
DSC 10 (Practical)	24PBHM41	Practical - Quantity Food Production -II	0	0	2	1	1
DSC 11 (Practical)	24PBHM42	Practical - Accommodation Operation	0	0	2	1	1
DSC 12 (Practical)	24PBHM43	Practical - Front Office Operations	0	0	2	1	1
DSC 13	24PBHM51	Practical - Food Production Management	-	-	-	-	4
DSC 14	24PBHM52	Practical - Food and Beverage Management	-	-	-	-	4
DSC 15	24PBHM53	Practical - Accommodation Management	-	-	-	-	4

DSC 16	24PBHM54	Practical - Front Office Management	-	-	-	-	4
DSC 17	24CBHM61	Advanced Food Production	2	0	0	2	2
DSC 18	24CBHM62	Advanced Food and Beverage Service	2	0	0	2	2
DSC 19	24CBHM63	Advanced Bakery and Patisserie	2	0	0	2	2
DSC 20	24CBHM64	Facility Planning	2	0	0	2	2
DSC 17 (Practical)	24PBHM61	Practical - Advanced Food Production	0	0	2	2	1
DSC 18 (Practical)	24PBHM62	Practical - Advanced Food and Beverage Service	0	0	2	2	1
DSC 19 (Practical)	24PBHM63	Practical - Advanced Bakery and Patisserie	0	0	2	2	1
DSC 21	24CBHM71	Food Product Development	3	0	0	2	3
DSC 22	24CBHM72	Trends in Hospitality Industry	4	0	0	2	4
DSC 23	24CBHM73	Research Publication Ethics	4	0	0	2	4
DSC 21 (Practical)	24PBHM71	Practical - Food Product Development	0	0	2	2	1
DSC 24	24OBHM81	On Job - Training - Project Report	-	-	-	-	10
DSC 25	24FBHM82	Practical - Applications of Molecular Gastronomy in Bakery	-	-	-	-	4
DSC 26	24FBHM83	Practical - Advanced Fermentation Technologies for Functional Food Production	-	-	-	-	4
DSC 27	24FBHM84	Practical - Food Processing and Preservation Technology	-	-	-	-	4

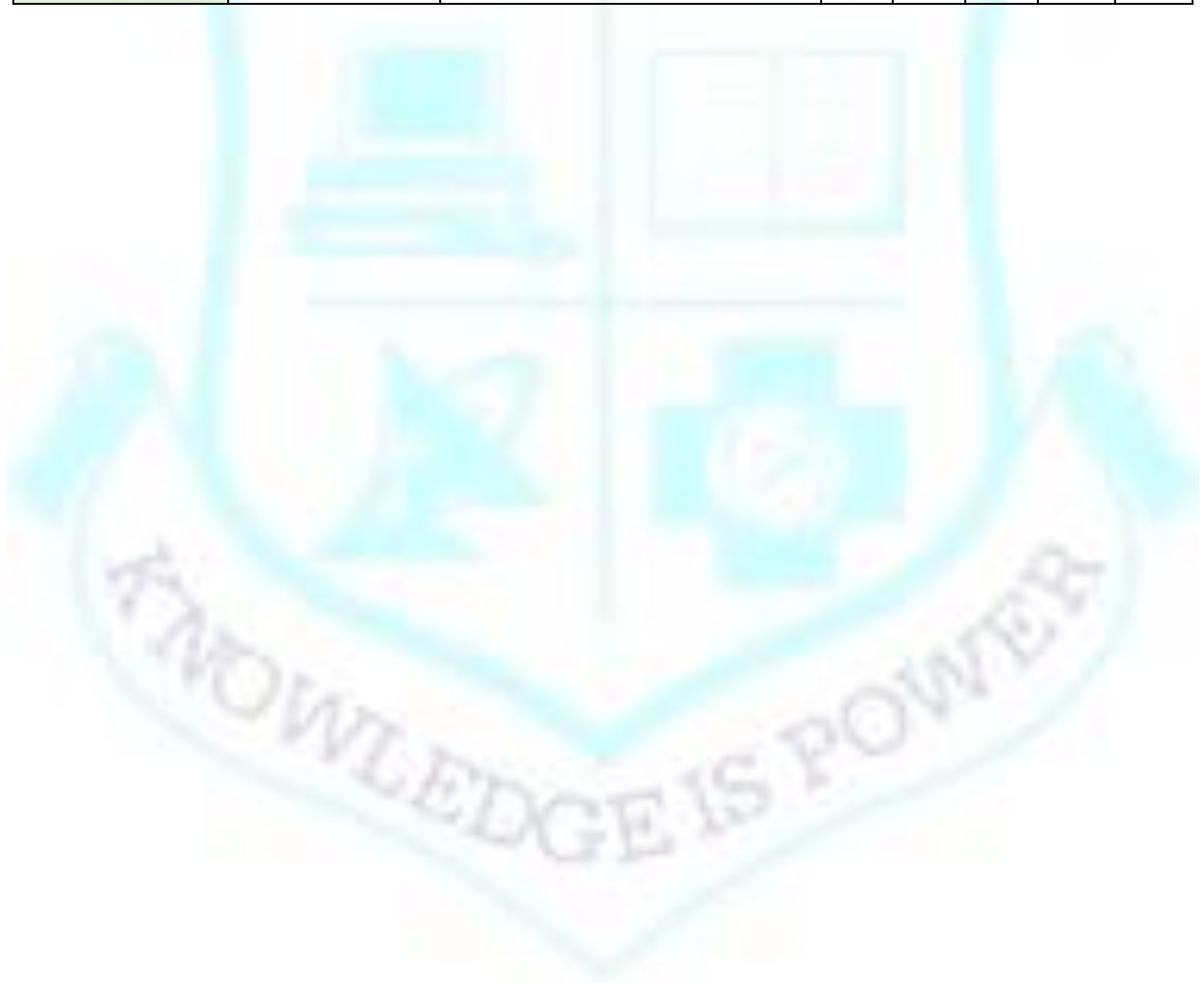
DSC 28	24RBHM82	Practical - Customer Relationship Management (CRM)	-	-	-	-	4
DSC 29	24RBHM83	Practical - Revenue Management Systems	-	-	-	-	4
DSC 30	24RBHM84	Practical - Advanced Housekeeping Automation	-	-	-	-	4
DSC 31	24BBHM82	Practical - Customer Relationship Management (CRM)	-	-	-	-	4
DSC 32	24BBHM83	Practical - Revenue Management Systems	-	-	-	-	4
DSC 33	24BBHM84	Practical - Advanced Housekeeping Automation	-	-	-	-	4



DISCIPLINE SPECIFIC ELECTIVE COURSES

Category	Code	Course	L	T	P	O	C
DSE1/ IDC 1/ Minor	24DBHM11	Fundamentals of Tourism	2	0	0	2	2
DSE 2/ IDC 2 / Minor 2	24DBHM12	Food Science	2	0	0	2	2
DSE 3 / IDC 3/ Minor 3	24DBHM21	Applied Nutrition	2	0	0	2	2
DSE 4 / IDC 4 / Minor 4	24DBHM22	Food Photography	2	0	0	2	2
DSE 5 / IDC 5 / Minor 5	24DBHM31	Food Safety and Quality Control	2	0	0	2	2
DSE 6 / IDC 6 / Minor 6	24DBHM32	Indian knowledge system	2	0	0	2	2
DSE 7 / IDC 7 / Minor 7	24DBHM41	Food and Beverage Management	2	0	0	1	2
DSE 8 / IDC 8 / Minor 8	24DBHM42	Global Tourism	2	0	0	1	2
DSE 9 / IDC 9 / Minor 9	24DBHM61	Marketing and Sales for Tourism and Hospitality	2	0	0	2	2

DSE 10 / IDC 10 / Minor 10	24DBHM62	Research Methodology	2	0	0	2	2
DSE 11 / IDC 11 / Minor 11	24DBHM71	Applied Statistics and Research Methodology for Tourism	4	0	0	2	4



LANGUAGE / AECC COURSES

Category	Code	Course	L	T	P	O	C
LANG 1	24LTAM11	Tamil I	2	0	0	1	2
	24LHIN11	Hindi I					
	24LFRE11	French I					
ENG 1	24LENG11	English I	2	0	0	1	2
LANG 2	24LTAM21	Tamil II	2	0	0	2	2
	24LHIN21	Hindi II					
	24LFRE21	French II					
ENG 2	24LENG21	English II	2	0	0	2	2
LANG 3	24LTAM31	Tamil III / Hindi III French III	2	0	0	2	2
	/24LHIN31/						
	24LFRE31						
ENG 3	24LENG31	English III	2	0	0	2	2
LANG 4	24LTAM41	Tamil IV / Hindi IV / French IV	2	0	0	1	2
	/24LHIN41/						
	24LFRE41						
ENG 4	24LENG41	English IV	2	0	0	1	2
AECC	24ENVS41	Environmental Studies	2	0	0	2	2

SKILL ENHANCEMENT COURSES

Category	Code	Course	L	T	P	O	C
SEC 1	24SSKU11	Soft Skills - 1	2	0	0	1	2
SEC 2	24SBHM11	Orientation programme / Industrial Visit	-	-	-	-	-
SEC 3	24SSKU21	Soft Skills 2	2	0	0	1	2
SEC 4	24SSKU31	Soft Skills 3	2	0	0	2	2
SEC 5	24SBHM41	Social Media Management	1	0	1	1	1
SEC 6	24SBHM42	In-plant Training/ Industrial Tour/ Summer Term	-	-	-	-	-
SEC 7	24SBHM51	Skill Enhancement Training / Student Club Activities/ Institution Innovation Council Activities	-	-	-	-	-
SEC 8	24SBHM61	Entrepreneurial Development	2	0	0	1	2
SEC 9	24SBHM62	Mini Project	3	0	0	2	3
SEC 10	24SBHM63	On Job Training / Apprenticeship / Startup	-	-	-	-	-

MULTI DISCIPLINARY COURSES

Category	Code	Course	L	T	P	O	C
MDC 1	24MBHM11	Application of Computers	2	0	0	2	2
MDC 1 (Practical)	24PBHM14	Practical - Application of Computers	0	0	2	1	1
MDC 2	24MBHM21	Economics for Food Business Organizations	2	0	0	2	2
MDC 3	24MBHM31	Financial Accounting for Hotels	2	0	0	2	2
MDC 4	24MBHM32	Hotel Law	2	0	0	2	2

MULTI DISCIPLINARY ELECTIVE

Category	Code	Course	L	T	P	O	C
MDE 1	-	Indian Knowledge System	2	0	0	1	2

VALUE ADDED COURSES

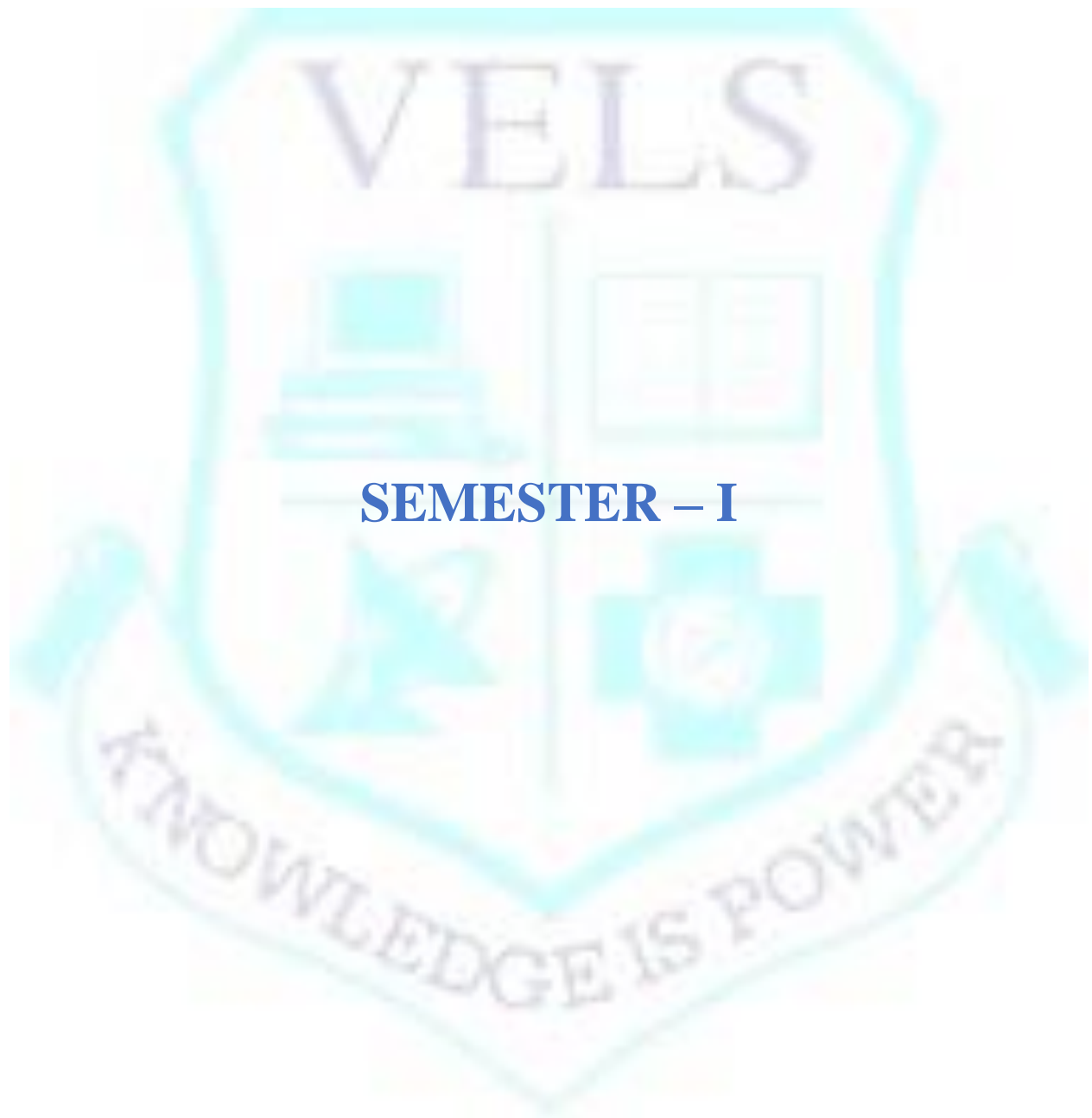
Category	Code	Course	L	T	P	O	C
VAC 1	24DVAC11	Universal Human Values	1	0	0	1	1
VAC 2	24DVAC21	Communication Skills	2	0	0	1	2
VAC 3	24DVAC41	Yoga Education / NSS / NCC	0	0	2	1	1
VAC 4	24DVAC61	Information Management System	1	0	2	1	2

SUMMER INTERNSHIP

Category	Code	Course	L	T	P	O	C
SI 1	24IBHM51	Industrial Exposure Training	-	-	-	-	4

RESEARCH PROJECTS

Category	Code	Course	L	T	P	O	C
RP 1	24RBHM71	Research Project	0	0	12	2	6



SEMESTER – I

SEMESTER – I

பாடக் குறியீட்டு எண்: 24LTAM11

L	T	P	O	C
2	0	0	1	2

பருவம்-1, தமிழ்மொழிப்பாடம்-1, பகுதி-1, தகுதிப்புள்ளி: 2, வாரப் பாட நேரம்: 2.

தாள்-1

மொழிவரலாறு – சங்க இலக்கியம் – அற இலக்கியம் – மொழித்திறன் பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தம் மமம்படுத்துலைல், ஹ்கால மெமீழ் இலக்கிய வதகதமகளான மரபுக்கவிதலை, புதுக்கவிதலை, உதரநதட ஆகியவற்தலை அணீமபுக்கப்படுத்தலைல், மெமீழர்மைம் வாழ்வியல் நறணீகதளயும் பண்பாட்டுச் நெழுதமகதளயும் இன்தைய டைலமுதையினர் ஐரியச் நெய்லைல், மாணவர்களுக்குத் மெமீதழத் னைவின்ணீ எழுதுவைற்குத் மைதவயான பயிற்ணீ அளித்து அவர்களின் நமொழித்ணீதைன மமம்படுத்துலைல், நெய்யுளின் நலத்தைப் பாராட்டும் முதைதமதய ஐரியச் நெய்து ஐஅன்வழி ணீந்ணைதன வளத்தைப் நபருகச் நெய்லைல் என்பனவும் மமற்கண்டவழி மாணவர்கதள ஆளுதம மிக்கவர்களாக உருவாக்கி, மபாட்டித்மைர்வுகளுக்குத் யையர் நெய்து அவர்களுக்கு மவதலவாய்ப்தப உருவாக்குவதும் இந்ணைப் பாடத்ணீட்டத்தணீன் முக்கிய மநாக்கமாகும்.

அலகபு- 1: தமிழ் மமொழி வரலாறு

8மணி நேரம்

- மமொழிக்கபுடும்பமம் - இந்திய மமொழிக்கபுடும்பங்கள்
- இந்திய ஆட்சி மமொழிகள் - திரொவிட மமொழிக்கபுடும்பங்கள்
 - திரொவிட மமொழிகளின் வகககள் - திரொவிட மமொழிகளின் சிறப்புகள் - திரொவிட மமொழிகளின்

வழங்கிடங்கள் - திரோவிட மமொழிகளாள் தமிழின் இடம் -
தமிழ்மமொழியின் சிறப்புகள் - தமிழ் பிறமமொழித் மதொடர்புகள்.

அலகு -2

8 மணி நேரம்

புறனொனாறு - மொடல் எண்: , 182, 183, - இரண்டு மொடல்கள்.

கூறுந்மதொகக - மொடல் எண்: 2, 167, - இரண்டு

மொடல்கள் பரிமொடல் - மூருகன். கவகய -

இரண்டு மொடல்கள்

அலகு - 3 அற இலக்கியங்கள்

திருக்கூறள் - வொன்சிறப்பு (அமைம்), மபருகம (நபாருள்),
பிரிவொற்றொகம

(இன்பம்),. மூன்று அைகாரங்கள் முழுதமயும்

1. நாலடியார் - இரண்டு பாடல்கள். (2, 3)
2. மூதுதர - இரண்டு பாடல்கள். (2, 8)

அலகு 4 மமொழி

07 மணி நேரம்

பிகழ றேக்கி எழுதூதல் - ஒற்றுப்பிகழ
றேக்கி எழுதூதல் - மதொடர்பிகழ றேக்கி எழுதூதல் - ஒற்று
மிகும் இடங்கள் - ஒற்று மிகு இடங்கள் - பிற மமொழிச் மசொற்ககள
றேக்கி எழுதூதல் - பயிற்சிகள்.

நமாத்தம்: 30 மணி மநரம்

பார்வவ நூல்கள்

1. தமிழர் றோகரிகமும் பண்பாடும், டாக்டர் அ.

டைண்ணாமூர்த்தி,

ஐந்ைிதணப் பைப்பகம், 2001.

2. தவறின்றித் தமிழ் எழுதுநவாம், மா. நன்னன், ஏகம் பண்ப்பகம்,
1999.

3. தவறின்றித் தமிழ் எழுத - மருதூர் அரங்கராண், ஐந்ைிதணப்
பைப்பகம், 2003.
4. தமிழ் இலக்கிய வரலாறு, வரைராண், மு., புது ஁ில்லி : ுாகித்ைிய
அக்காநைமி, 2002.
5. புதிய தமிழ் இலக்கிய வரலாறு, நீல. பத்மநாபன், ுெிற்பி
பாலசுப்ரமணியம், ுாகித்ைிய அகாநடமி, 2007.
6. மசம்மமாழி தமிழின் சிறப்பியல்புகள் - முதனவர் மதைமதல
இலக்குவனார்; <https://www.youtube.com/watch?v=HHZnmJb4jSY>
7. பாடநூல் நடடலுக்கான இவையம் - <https://archive.org/>



L	T	P	O	C
2	0	0	1	2

24LHIN11

Hindi – I

वर्ष I – सत्र I (गद्य, पत्र लेखन & व्यावहारिक हिन्दी)

I Year-Sem I (Prose, Letter Writing & Functional Words)

Course Objectives :

- To understand the rural life style, social responsibilities and social values
- To create awareness about the importance of varied culture
- To enable the students to develop communication skill in Hindi and to use Azhagi, Azhagi+ fonts

UNIT I : पं. श्रीराम शर्मा कृत 'स्मृति' (कहानी)

'Smruti' (Kahani) by Pandit Sriram Sharma.

6hrs.

UNIT II : शिद जोशी कृत 'अतिथि तूम कब जावोगे' (व्यांग्य)

'Athiti tum kab jaaoge' (Vyangy) by Sharad Joshi.

6hrs.

UNIT III: राहुल सांस्कृत्यायन कृत 'अतिथि घुमना' (कहानी)

ककड़ हल्लासा' (यात्रा वृथान्त)

'Atatho Ghumakkad Jigyasa' (Yatra Vruthanth) by

6hrs.

Rahul Sanskritayyan.

UNIT IV: व्यावहारिक हिन्दी- पत्र लेखन में प्रयुक्त वाक्यांश, कौशल
हवकास

– भाव एक भाषा अनेक

6hrs.

Functional Hindi-Phrases used in Letter Writing.

Skill development - Bhav Ek Bhasha Anek

UNIT V : पत्र लेखन – परिचय व प्रकाश, 3 अनौपचारिक पत्र अलग, अलगी + फ्रॉन्ट का परिचय

Letter Writing- Intro. & Types & 3 Personal Letters
Introduction to Azhagi, Azhagi + fonts

6hrs.

Total: 30hrs.

Course Outcome:

At the end of this course Students will be able to

- CO1 Gain knowledge about the rural life style
- CO2 Understand social values
- CO3 Understand importance of varied culture
- CO4 Journalise in Functional Hindi
- CO5 Use Azhagi, Azhagi+ fonts

Text Books:

- Pandit Shriram Sharma, Shikaar, Sahitya Sadan, 1932.
- Sharad Joshi, Yatha Sambhav, Bharatiya Gyanpeet, 2014.
- Rahul Sanskritayan, Ghumakkad Shastra, Rajkamal Prakashan, 1949.

Reference Book:

- Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2012.
- NCERT, Sparsh, Class 9.
- Main Aur Mera Vyakaran, New Saraswati House, New Delhi.
- Govind Ballabh Sharma, Hindi Vyavaharik Tankan Kala Evam Tankan Abhyas, Neelkanth Publishers Pvt. Ltd., 2022.

Weblinks :

- Pandit Sriram Sharma ka kahani: <https://www.evidyarthi.in>
- Harishankar parasayi ka Vyangy: <http://gadyakosh.org>
- Rahul Sanskritayan ka yatravruttant: <https://www.hindwi.org>
- Prayojanmoolak Hindi:<https://hi.m.wikipedia.org>
- <https://www.azhagi.com/hnd/helphtml/Introduction.html>

24LFRE11

FRENCH PAPER I

L	T	P	O	C
2	0	0	1	2

Course Objectives :

The lessons are being chosen:

- 1) to greet, to express excuse and to introduce oneself
- 2) to introduce another person
- 3) to express his/her ideas, opinions and weekend projects
- 4) to request someone to do something, polite manners
- 5) to accept, refuse, enquire and indicate the time and date
- 6) to express himself / herself in positive and negative manner

UNITS:

1) Salut

les nombres, Les jours de la semaine et du mois, La nationalité 4 hours

2) Enchanté

Les verbes Etre, Avoir, Aller, Regular ER verbes, Present tense. 6 hours

3) J'Adore

La negation, l'adjectif possessif, le futur proche 4 hours

4) Tu veux bien

Les articles de finis/indéfinis, Les pronoms après une préposition (avec lui, chez moi), Le passé composé 7 hours

5) On se voit quand

Les pronoms compléments directs me, te, nous, vous, L'interrogation avec est-ce que, L'heure et la date. 5 hours

6) Bonne idée

Les articles partitifs, Le masculin et le féminin des adjectifs, Les pronoms compléments directs le, la, les, La négation : ne... pas de. 4 hours

- 1) The students would be able to greet, to excuse and to introduce himself
- 2) The students would be able to introduce someone
- 3) The students would be able to express his ideas, opinions and weekend projects
- 4) The students would be able to ask someone to do something, polite manner
- 5) The students would be able to accept, refuse enquire and indicate the time and date
- 6) The students would be able to express himself in positive and negative manner

Total: 30 Hours

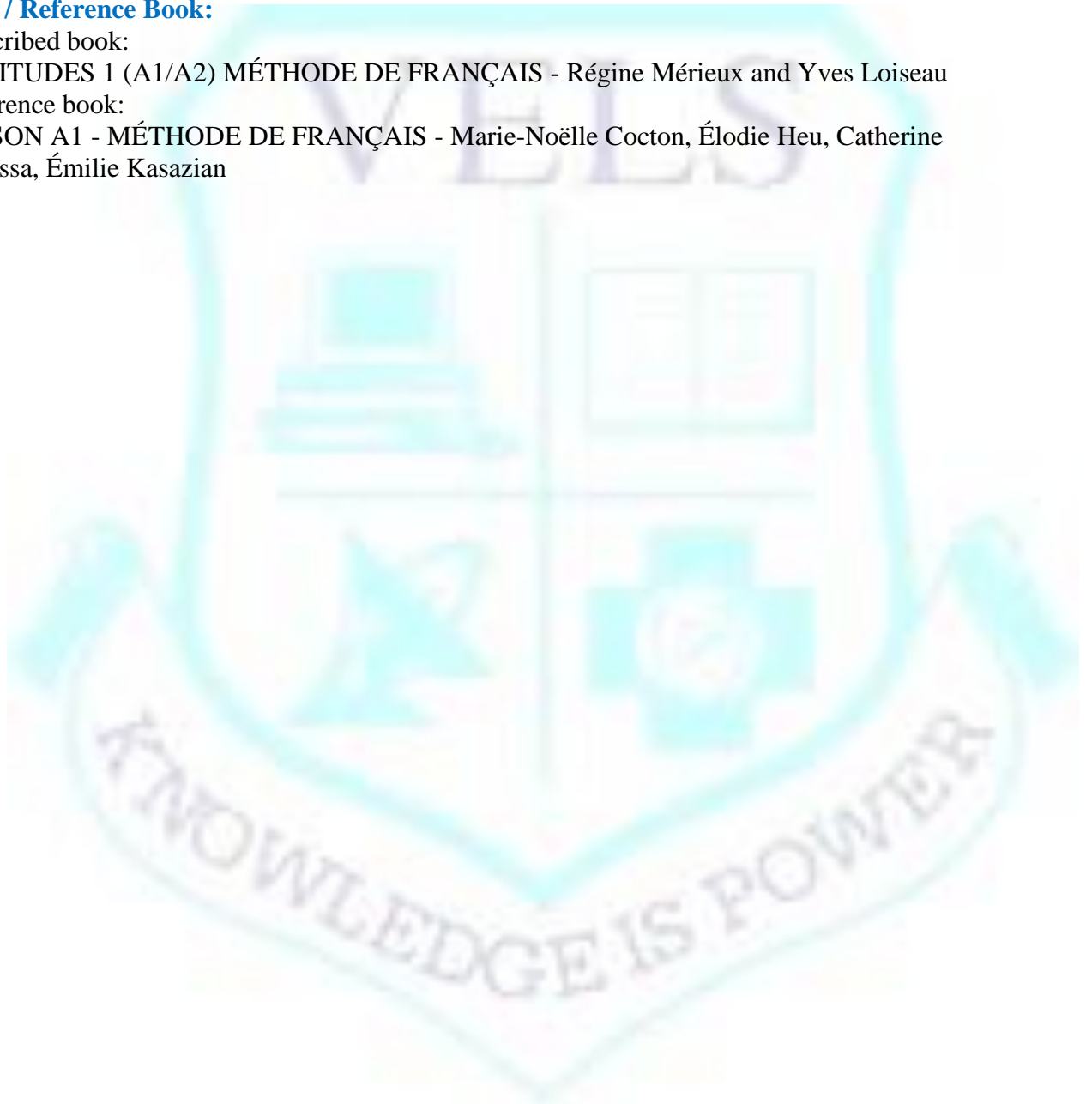
Text / Reference Book:

Prescribed book:

LATITUDES 1 (A1/A2) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau

Reference book:

SAISON A1 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kasazian



24LENG11-ENGLISH - I

L	T	P	O	C
2	0	0	1	2

Course Objectives:

- To enable students to develop their communication skills effectively.
- To make students familiar with usage skills in the English Language.
- To enrich their vocabulary in English.
- To develop communicative competence.

Unit I- Prose

- Dangers of drug abuse - Hardin B.Jones
- Tight corners - E.V.Lucas

Credit
Hours
06

Unit II -Poetry

- Ecology - A.K.Ramanujan
- The owl and the chimpanzee - Jo Camacho

06

Unit III - Short story

- The Dear Departed - Stanley Houghton
- The Fool's Paradise- Isaac Bashevis Singer

06

Unit IV -Grammar

- Parts of speech, Articles

06

Unit V -Grammar

- One-word substitution, prefix, suffix, synonym, antonym.

06

Total

30 hours

Course Outcomes:

At the end of this course, the students would have learnt to

CO1	understand the characteristic features of the language used in the text.
CO2	strengthen their knowledge of basic grammar
CO3	improve narrative skills after studying diverse prose and play.
CO4	understand to classify parts of speech and articles.
CO5	develop critical writing skills in the textual content of the syllabus.

References:

- English for Communication Enrichment: by Jeya Santhi June 2015.
- Dr. M. Narayana Rao and Dr. B. G.Barki–Anu’s Current English for Communication(AnuChitra). June 2012.
- Dr. Ananthan, R. Effective Communication. Ed. Chennai: Anu Chithra Pub.2010.



L	T	P	O	C
2	0	0	2	2

24CBHM11

FUNDAMENTALS OF CULINARY ARTS

Course Objective

To enable students to understand the Culinary voyage and examine and tabulate the organization structure. To Identify and examine Hygiene and safety and aid students to enumerate the aims and objectives of cooking Competencies

UNIT I - INTRODUCTION TO COOKERY

6

Hygiene – Personal, Food, Environment, Uniforms & protective clothing, Safety procedure in handling kitchen equipment, Attitude & Personnel Ethics, Food Production – Industry, Traditional Cookery & Origin of modern cookery, Indian Culinary History, Ayurveda & Vegetarianism

UNIT 2 - ORGANIZATION STRUCTURE OF MODERN KITCHENS AND AIMS & OBJECTIVES OF COOKING FOOD

6

Classical Brigade & Modern Staffing, Duties and responsibilities of various chefs in Catering Establishments, Professional ethics and etiquettes in workplace, Aims of cooking (Including senses through food), Outcomes of cooking process, Techniques used in cooking, Basic principles of Safety Precautions, Waste Segregation.

UNIT 3: BASIC PREPARATION OF INGREDIENTS AND TECHNIQUES, DIFFERENT TEXTURES

6

UNITS AND MEASUREMENTS

Basic Preparation of Ingredients, Techniques, Textures. Standard Units and Measurements used in Culinary Applications

ROLE OF INGREDIENTS: Fats & Oils (Shortenings), Raising Agents, Flour – All purpose, Whole wheat, Multigrain, Millets, Gluten free, Sugar – Importance, Types, Cooking stages, Water – pH, Application in cooking, as commodity

UNIT 4 - BASIC COOKING PRINCIPLES: HEAT TRANSFER AND COOKING METHODS

6

Moist Heat, Dry Heat, Dry Heat using Fat, Microwave;

STOCKS: Definition and Types, Components of stock, Method, Storage and Usage;

THICKENINGS & SAUCES: Definition, Thickening Agents, Basic Sauces and Derivatives, Proprietary and Contemporary sauces, Deglazing

UNIT 5 - SOUPS & SALADS

6

Definitions, Classification with examples, International Soups, Components of Salads,

PLANT BASED CULINARY ARTS, Importance, Vegetables & Fruits – Identification & Classification, Effect of Heat, Storage,

UNDERSTANDING EGG : Classification & Selection, Different grades, different types, Usage, Precaution

Total: 30 hours

Course Outcome

On successful completion of this course learners will be able to:

CO1: Identify the various kitchen handling equipment

CO2: Summarize the duties and responsibilities of chefs and techniques used in cookery

CO3: Apply the basic preparation techniques and measurement of ingredients in culinary arts

CO4: Illustrate the components of stocks and derivatives of sauces

CO5: Plan a Continental Menu with Soups and Salads

Reference Books:

1. Kinton & Cessarani, Practical cookery—Hodder & Strouhton Educational, London
2. Anthony D Reilly. The Complete Cookery Manual — Longman Group Ltd., UK.
3. Clive Finch, Food Preparation and Cookery –Pearson,1998
4. H.L. Cracknell, Practical Professional Catering – Cengage Learning, 2002
5. On Cooking: A Textbook of Culinary Fundamentals 8th edition
6. Food Production Operation by Parvinder S Bali 4 th edition
7. International cuisine and Food Production Management by Parvinder S.Bali
8. Theory of Cookery by parvinder S.Bali

24CBHM12 FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

L	T	P	O	C
2	0	0	2	2

Course Objective

To provide students with a comprehensive understanding of the fundamental concepts and practices in food and beverage service, including restaurant operations, service techniques, menu knowledge, beverage service, and customer service.

UNIT 1: INTRODUCTION TO FOOD AND BEVERAGE SERVICE 6

History and development of the food and beverage industry. - Types of food and beverage establishments.-Organizational structure of food and beverage service departments.-Roles and responsibilities of food and beverage staff.

UNIT 2: FOOD AND BEVERAGE SERVICE AREAS IN A HOTEL 6

Restaurant, Coffee Shop, Room Service, Bars, Banquets, Snack Bar, Executive - Lounges, Business Centers, Discotheques & Night Clubs. -Ancillary department..

UNIT 3: FOOD AND BEVERAGE SERVICE EQUIPMENT 6

Types and Usage of Equipment's- Furniture, Chinaware, Silverware & Glassware, Linen, Disposables. - Special Equipment -Care & maintenance

UNIT 4: FOOD AND BEVERAGE SERVICE PERSONNEL 6

Food & Beverage Service Organization Structure - Job Descriptions - Attributes of Food and Beverage personnel. - Basic Etiquettes - Interdepartmental relationship.

UNIT 5: TYPES OF FOOD AND BEVERAGE SERVICE 6

Mise-en-place & Mise-en-scene - Table Service –English / Silver, American, French, Russian - Self Service – Buffet & Cafeteria -Specialized Service – Gueridon, Tray, Trolley, Lounge, Room etc. - Single Point Service – Take Away, Vending Kiosks, Food Courts &Bars, Vending machines

Total Hours : 30

Course Outcomes

On successful completion of this course learners will be able to:

CO 1: Identify the origins and development of food service in hotels, restaurants, and hospitality institutions.

CO 2: Classify the F and B service areas in Hotel

CO3: Sketch the various F and B service equipment

CO 4: Illustrate the Job Descriptions of F and B service Personnel

CO 5: Design the various types of F and B service

Reference Books:

1. R. Singaravelavan, Food & Beverage Service, 1st Edition, Oxford University Press 2011.
2. Dennis Lillicrap, John Cousins, Food & Beverage Service, 8th Edition, Hodden Education, 2010.
3. Vara Prasad, Gopi Krishna, Food & Beverage Simplified, 1ST Edition, Dorling Kindersley, Noida, UP, 2013.
4. Sudhir Andrews, Food & Beverage Service A Training Manual, 3rd Edition , Tata Mc Graw Hill Education, Noida, UP, 2015

Online Links

- www.unwto.org
- www.ttra.com
- www.onlinelibrary.wiley.com/journal/15221970
- www.journals.elsevier.com/tourism-management-perspectives

24CBHM13 FUNDAMENTALS OF FRONT OFFICE OPERATIONS

L	T	P	O	C
2	0	0	2	2

COURSE OBJECTIVE

The student would understand the evolution growth and structure of hotel industry, Influences of technology in hotels. Classifications of hotels and Types of Room, Layout of Front Office Sections and Front office organization, staff and their task. Bell desk and Concierge procedures and how front office coordinates with other departments of hotel, Reservation and Registration procedures.

UNIT- I INTRODUCTION TO HOTEL INDUSTRY

5

Evolution of Hotel Industry, Role of Virtual Reality at Front office in Hotels, Inter- relationship between travel, tourism and hospitality, Role of OTA'S and airlines, Basic knowledge of city and knowledge of historical places of India, Classification of hotels, Departments of the hotel and Hotel Organization, Influences of Technology in Front Office.

UNIT-II HOTEL FRONT OFFICE

7

Front office-Basic Functions-Sections of front office and their main tasks, Cloud Based Software and POS, Guest cycle, Front desk Equipment, AI and Hotel Chatbots, Online reservations, Hotel Mobile Applications, Telephone Etiquette Front office Organization, Hierarchy chart : Small, medium and Large hotels, Job description and Job specification Duties and responsibilities of different front office personnel, Basic information for front desk agents,. Coordination with other departments.

UNIT-III LOBBY & BELL DESK CONCIERGE, INFORMATION & GRE

6

Introduction of lobby desk, essentials of a lobby, Lobby organization, lobby manager. Bell desk procedures Introduction Role of Concierge Duties and responsibilities Handling messages, Handling Mail Provide information City information functions in the hotel.GRE, Organization of GRE Importance of GRE General Duties and responsibilities GRE Log book. Digital Concierge Technology.

UNIT-IV RESERVATIONS & REGISTRATIONS

6

Meaning and importance of Reservation, Types of reservations-Sources & Modes of reservation-Reservation, Different types of rooms and food plan-Basic of charging a guest: Reservation procedures- Self-Check-In Desk Technology. Role of Receptionist, Mobile Check-in Apps, Front Office Terminology, Arrival procedure, identification of guest, registration card, method of payment, room assignment, rooming the guest, suggestive selling, up-selling,

UNIT- V ROLE OF TECHNOLOGY IN FRONT OFFICE

6

Property Management Systems (PMS), Features of PMS, Structure of Hotel Property Management System, CRM and Customer Data Management, Types of PMS, PMS Vendors, PMS Interfaces, PMS Integration with OTA, GDS, Keycard Integration with PMS. PMS with Smart Access. Cloud Based PMS. Fundamentals

Total: 30 Hours

Course Outcome:

On successful completion of this course learners will be able to:

- CO1: Summarizing the details on hotel and the influences of technology in front office.
- CO2: Classifying the functions of front office and the recent trends.
- CO3: Relate the duties and responsibilities of Information section at front office.
- CO4: Plan basic Functions of the sections in the front office.
- CO5: Evaluate the features of Property Management System in Hotel.

Reference Books

1. Sudhir Andrews. Hotel Front Office- A Training Manual, McGraw Hill Education Private Limited.
2. Jatashankar R. Tewari. Hotel Front Office--Operations and Management, Oxford University press, Second Edition.
3. Michael L. Kasavana Richard M, 2007. Brooks Managing Front Office Operation Educational Institute of the American Hotel and Lodging Association.
4. James A. Bardi. Hotel Front Office Management, Wiley India pvt.ltd, Fifth edition.
5. Colin Dix Chris Baird. Front Office Operations, Dorling Kindersley (India) pvt.ltd. Licensees of Pearson Education in South Asian, Fourth edition

Web Links

1. <https://www.altexsoft.com/blog/travel/hotel-property-management-systems-products-and-features/>
2. <https://www.oracle.com/in/industries/hospitality/what-is-hotel-pms/>
3. <http://elearning.nokomis.in/uploaddocuments/I.T.%20in%20Hospitality/chp%206%20Property%20Management%20System%20Interfaces/Summary/Chapter%206.pdf>
4. <https://webrezpro.com/quick-guide-pms-integration/>
5. <https://www.4suitseshq.com/2022/06/16/iot-lock-and-pms-integration-for-hotels/>
6. <https://www.revfine.com/front-office-technology/>
7. <https://www.voiceoc.com/blogs/future-of-front-desk-operations>

24MBHM11

APPLICATION OF COMPUTERS

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COURSE OBJECTIVE:

To create an awareness among students the use and application of computers and information technology in hospitality industry. To make them understand the use of computers in daily operations and realize its advantages.

UNIT- I FUNDAMENTALS OF COMPUTERS

6

Introduction to computers – History of computers – Generation of computers – types of computers – uses – advantages -

UNIT-II COMPONENTS and FUNCTIONS OF COMPUTERS

6

Hardware – Software – Types of S/W – Input and Output Devices – CPU – ALU – Memory – Types of memory – Files – Types of files Data types – architecture of computers – organization of computers - Network – types of network – topologies – operating systems – types of operating system.

UNIT-III PROGRAMMING

6

Introduction to programming languages – types of programming languages – uses
DBMS – Advantages – RDBMS – Multimedia – Uses.

UNIT- IV INTERNET

6

Introduction to Internet – Uses of Internet – types of internet – Intranet – Extranet – ISP – Types of Email, Chatting, Browsing. WWW – Webpage, Web browser, Web server – uses – advantages – search engines.

UNIT – V COMPUTER APPLICATIONS IN HOTEL AND CATERING MANAGEMENT

6

CRM, ERP, Hotel PMS and restaurant POS system – On-premises and cloud-based PMS.
Cloud Kitchen – IDS in hospitality Industry.

Total Hrs.30

Course Outcome:

On successful completion of this course learners will be able to:

- CO1. List the types of computers and distinguish Hardware and Software components of a computer system.
- CO2. Explain the functions of a computer
- CO3. Identify the various input and output units and explain their purposes
- CO4. Explain the program languages and their uses.
- CO5. Use the internet.

Reference Books:

1. Alexis Leon – ORACLE The Application Development Handbook – Comdex computer publishing, 1996.
2. Rajaraman.V – Computer programming in C – Prentice Hall of India, 2008.
3. Taxali.R.K. – PC software – Tata McGraw Hill, 2001

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Course Objective

To introduce students to the foundational concepts of tourism, including its historical development, key components, and impact on global economies and cultures. The course aims to equip students with an understanding of the tourism industry and the skills necessary to analyze and manage tourism activities effectively.

UNIT 1: INTRODUCTION TO TOURISM

6

Definition and scope of tourism. - History and evolution of tourism. - Types and forms of tourism. - Key components of the tourism industry.

UNIT 2: TOURISM SYSTEMS AND DEMAND

6

Tourism systems: components and interrelationships. - Factors influencing tourism demand. - Tourism motivation theories. - Measurement of tourism demand.

UNIT 3: TOURISM SUPPLY AND DESTINATIONS

6

Tourism supply components. - Destination management and development. - Tourism product development. - Sustainable tourism practices.

UNIT 4: ECONOMIC, SOCIAL, AND ENVIRONMENTAL IMPACTS OF TOURISM

6

Economic impacts of tourism. - Social and cultural impacts of tourism. - Environmental impacts of tourism. - Managing tourism impacts.

UNIT 5: CURRENT TRENDS AND FUTURE DIRECTIONS IN TOURISM

6

Current trends in global tourism. - Technological advancements in tourism. - Challenges and issues in the tourism industry. - Future directions and emerging trends in tourism.

Course Outcomes

Total Hours : 30

- CO1: Explain the fundamental concepts and scope of tourism.
- CO2: Summarize the factors influencing tourism demand and supply.
- CO3: Sketch the components and management of tourism destinations.
- CO4: Illustrate the economic, social, and environmental impacts of tourism.
- CO5: Design current trends and future directions in the tourism industry.

Textbooks

- “Tourism: Principles, Practices, Philosophies” by Charles R. Goeldner and J.R. Brent Ritchie.
- “Introduction to Tourism and Hospitality Industry” by Dennis L. Foster.
- “Tourism Management” by David Weaver and Laura Lawton.

Reference Books

- “The Business of Tourism” by J. Christopher Holloway and Neil Taylor.
- “Tourism: The Business of Travel” by Roy A. Cook, Laura J. Yale, and Joseph J. Marqua.
- “Sustainable Tourism” by David Weaver.

Online Links

- www.unwto.org
- www.ttra.com
- www.onlinelibrary.wiley.com/journal/15221970
- www.journals.elsevier.com/tourism-management-perspectives

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Course Objective:

To enable students to obtain knowledge of different food groups and their contribution to nutrition. To enable them gain knowledge of beverages and its uses with attention to the preservation of their nutritive value - oriented to Traditional Indian beverages. To help them understand the food additives and food laws and standards governing the food adulteration.

UNIT I: INTRODUCTION TO FOOD SCIENCE

6

Basic Terminologies in Food Science, Methods of Cooking, Basic Four Food Groups

Methods of Selection, nutritional contribution and changes during cooking of Cereals and Pulses – Fruits and Vegetables – Milk and Milk Products – Eggs – Meat and Poultry – Fats, Sugars and Oils

UNIT II: SPICES, HERBS AND CONDIMENTS

6

History of Spices, Herbs and Condiments, Culinary uses, Medicinal properties, Differences between spices and condiments

UNIT III: BEVERAGES

6

Classification of Beverages, Storage, Traditional Indian beverage (Garam-Chai, Lassi, Chach, Sharbat, Thandai, Shikanjani, Kanj, or even sweetened milk)

UNIT IV: FOOD ADDITIVES AND FOOD ADULTERATION

6

Classification of Food Additives, Leavening agents, shortenings, stabilizers, flavoring agents and food substitutes.

Food Adulteration - Types of adulteration - methods of detection, food laws and standards

UNIT V: FOOD PRESERVATION TECHNIQUES

6

Definition, Classification, Physical methods of preservation, Chemical methods of Preservation - Modern Trends in Food Preservation Techniques

Total Hrs.30**Course Outcome:**

On successful completion of this course learners will be able to:

- CO1: Identify the different food groups based on its selection, nutritional composition and effect of cooking
- CO2: Classify spices, herbs and condiments and its medical and culinary applications
- CO3: Sketch various traditional beverages and identify its nutritional value
- CO4: Analyze the role of food additives and methods to detect food adulteration
- CO5: Design the modern trends in food preservation techniques

Text Book References:

1. Ireson, A.G. and Limscomb, S.F. 1978. Foods for One or Two or More, Houghton Mifflin Co., Boston.
2. Fisher, P. and Bender, A. 1971. The Value of Foods. Oxford University Press, London.
3. Birch, G.C. and Cameron, AG. And Spencer, M. Food Science, 3rd ed., Perganon Press, Oxford.
4. Sweetman, M.D. and Mackellar, I. 1954. Food Science and Preparation. 4th ed., John wiley& Sons Inc., New York.
5. Paul, P.C. and Palmer, H.H. 1972. Food Theory and Application, 1st ed., JohnWiley& Sons, Inc., New York.
6. Srilakshmi. B 2005. Food Science 3rd ed., New Age International Limited Publishers., New Delhi.

Journals

1. Journal of Food Science - <https://ift.onlinelibrary.wiley.com/journal/17503841>
2. Journal of Nutrition and Food Sciences <https://www.longdom.org/nutrition-food-sciences.html>

Weblinks

1. <https://www.fao.org/food-safety/en/>
2. <https://www.fda.gov/>

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Course Objectives:

- To learn and apply basic etiquette for personal and professional interactions.
- To develop effective stress management techniques for maintaining mental and emotional well-being.
- To enhance self-awareness for personal growth and informed decision-making.
- To gain an overview of essential 21st-century skills necessary for success in a rapidly changing world.
- To foster creativity and critical thinking skills for innovative problem-solving and adaptability.

Credit Hours

Unit I Introduction to Soft skills 6

- Soft Skills vs Hard Skills
- 15 important Soft Skills
- Communication Skills, Time Management, Leadership Skills

Unit II - Overview of 21st Century Skills. 6

- Lateral Thinking – Left Brain/Right Brain Functionality
- Problem solving skills

Unit III - Self Awareness 6

- Human Values
- Mindfulness
- SWOT Analysis
- PDCA Approach

Unit IV - Creativity/Critical Thinking 6

- Six Thinking Traits
- Creative writing exercises
- Open mindedness

Unit V - Personal Hygiene and Stress Management 6

- Basic Etiquettes
- Health and Personal Grooming
- Stress-meaning and nature, Eustress, Distress
- Stress management strategies

Total Hours 30

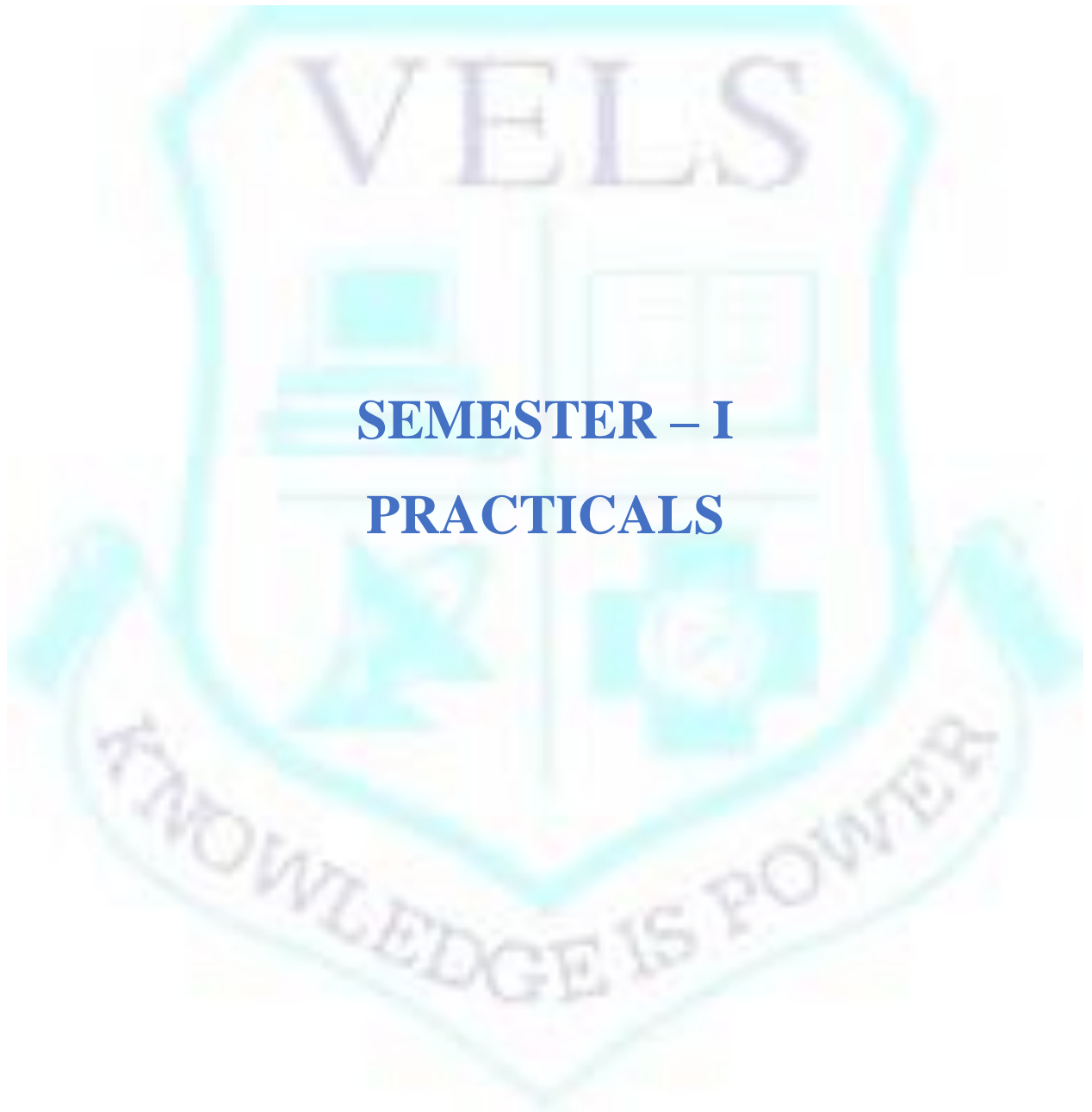
Course Outcomes:

At the end of this course, the students would have learnt to

CO1	demonstrate basic etiquette in various personal and professional settings.
CO2	effectively manage stress using learned techniques.
CO3	show increased self-awareness and make informed decisions.
CO4	understand and articulate key 21st-century skills.
CO5	apply creativity and critical thinking to solve problems innovatively.

References:

- Alex, Dr. K. (2014). Soft Skills (1st edition) S Chand & Company
- Taylor. Grant English Conversation Practice. Tata McGraw Hill Education Pvt. Ltd 2005
- Tiko, Champa & Jaya Sasikumar. Writing with a purpose. OUP New Delhi 1979
- Nelson-Jones, R. (1992). Life skills, a handbook, Trowbridge, Wilts: Detesios Ltd.
- Tuhovsky, Ian (2019). Communication Skills Training (2nd edition) Rupa Publication India.



SEMESTER – I
PRACTICALS

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Course Objective

To demonstrate the basic cooking methods and pre- preparations. To enable students to understand the basic culinary applications and aid students to plan and create menu on egg and fish cookery.

Unit-1: - ORIENTATION (INTRODUCTION TO KITCHEN):

Equipment - Identification, Description, Uses & handling, Hygiene - Kitchen etiquettes, Practices, Garbage disposal, Safety and security in kitchen, Knife Handling precautions, Végétales & Fruits: Vegetables – Classification, Cuts - julienne, jardinière, macédoines, brunoise, paysanne, mignonette, dices, cubes, shred, mirepoix, Preparation of salad dressing

Unit-2: BASIC COOKING METHODS AND PRE-PREPARATIONS:

Blanching of Tomatoes and Capsicum, Preparation of concasse, Boiling, Parboiling (potatoes, Beans, Cauliflower, etc.), Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc., Braising - Onions, Leeks, Cabbage, Starch cooking (Rice, Pasta, Potatoes)

Unit-3: STOCKS AND THICKENING & BINDING AGENTS

White and Brown stock, Fish stock, Emergency stock, Fungi stock, Thickenings – Roux (White, Blond, Brown), Beurre Manie, Panada, Liaison, Other starch/Protein, Sauce and Gravies: Béchamel, Espagnole, Velouté, Tomato, Hollandaise, Mayonnaise, Basic Gravies – White, Brown

Unit-4: EGG & FISH COOKERY

PREPARATION OF VARIETY OF EGG DISHES:

Boiled (Soft & Hard), Fried (Sunny side up, Single fried, Bull's Eye, Double fried), Poches, Scrambled, Omelette (Plain, Stuffed, Spanish), En cocotte (eggs Benedict), Fish: Identification and Classification, Cuts & Folds of Fish ,Cuts of Poultry and parts of fillet

Unit-5: DEMONSTRATION & PREPARATION OF SIMPLE MENU:

Simple Salads & Soups: Cole slaw, Potato salad, Beet root salad, Green salad, Fruit salad, Consommé, Broth;

Simple Egg preparations: Scotch egg, Assorted omelletes, Oeuf Florentine, Oeuf Benedict, Oeufs Farcis, Oeuf Portugese, Oeuf Durs Mayonnaise;

Simple potato preparations, Boiled, Baked, Mashed, Roasted, French fries, Allumettes, Lyonnaise potatoes;

Vegetable preparations, Boiled vegetables, Glazed vegetables, Fried vegetables, Stewed vegetables

Total: 30 Hours

Course Outcome:

CO1: Identify the various kitchen handling equipment

CO2: Classify the basic cooking methods

CO3: Demonstrate various stocks, thickening and binding agents

CO4: Illustrate the preparation of various egg and fish dishes

CO5: Plan a Continental Menu with Soups and Salads

Reference Books

1. Clive Finch, Food Preparation and Cookery –Pearson,1998
2. H.L. Cracknell, Practical Professional Catering – Cengage Learning, 2002
3. On Cooking: A Textbook of Culinary Fundamentals 8th edition
4. Food Production Operation by Parvinder S Bali 4 th edition
5. International cuisine and Food Production Management by Parvinder S.Bali

24PBHM12 PRACTICAL FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE

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Course Objective

To equip students with the practical skills and knowledge necessary for efficient and professional food and beverage service, including basic service techniques, customer interaction, beverage preparation, and adherence to safety and hygiene standards.

Unit 1: Basic Service Techniques

- Setting up tables: formal and informal settings.
- Napkin folding techniques.
- Carrying trays and plates properly.
- Taking orders using different methods (manual and electronic).
- Serving and clearing plates efficiently.

Unit 2: Beverage Service

- Serving non-alcoholic beverages: tea, coffee, soft drinks, juices.
- Basic bar setup and beverage preparation.
- Techniques for serving wine: opening, pouring, and presenting.
- Preparing and serving simple cocktails and mocktails.
- Understanding and serving different types of water.

Unit 3: Customer Service Skills

- Greeting and seating guests.
- Taking reservations and managing bookings.
- Handling guest complaints and special requests.
- Practicing effective communication and interpersonal skills.
- Role-playing different customer service scenarios.

Unit 4: Hygiene and Safety Standards

- Practicing personal hygiene standards for food service.
- Cleaning and sanitizing work areas, utensils, and equipment.
- Handling food safely to prevent contamination.
- Understanding and implementing basic first aid procedures.
- Complying with safety regulations and procedures.

Unit 5: Teamwork and Professionalism

- Working as part of a service team.
- Time management and multitasking during service.
- Dressing and presenting oneself professionally.
- Conducting pre-service briefings and post-service debriefings.
- Evaluating and reflecting on service performance for improvement.

Total: 30 Hours

Course Outcomes

CO1: Perform basic food and beverage service techniques proficiently.

CO2: Classify and Serve a variety of beverages correctly and professionally.

CO3: Demonstrate effective customer service skills in various scenarios.

CO4: Illustrate and Maintain high standards of hygiene and safety in food and beverage service.

CO5: Exhibit teamwork and professionalism in a service environment.

Textbooks

- “Food and Beverage Service” by Dennis Lillicrap and John Cousins.
- “The Waiter & Waitress and Waitstaff Training Handbook” by Lora Arduser and Douglas Robert Brown.

Reference Books

- “Professional Food and Beverage Service Management” by Brian Varghese.
- “Food and Beverage Management” by Bernard Davis and Sally Stone.

Online Links

- www.ahlei.org
- www.foodservicewarehouse.com
- www.restaurant.org



24PBHM13 PRACTICAL- FUNDAMENTALS OF FRONT OFFICE OPERATIONS

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Course Objective

To give a hands-on experience in front office operations to the students in order to facilitate and improve their practical skills with good communication skills to handle the different situations of hotel. The course aims to bridge theoretical knowledge with practical applications in real-world settings.

Unit 1: Introduction to Front Office Operations

6

Identification of different registers and guest accounts. - Demonstration of the proper handling registers pertaining to front office operations, Different tourist destinations in India, Type of transports available, online bookings through OTA's.

Unit 2: Reservation Procedure

6

Demonstration and practice of cleaning procedures for various surfaces (floors, carpets, windows). - Techniques for dusting, mopping, and vacuuming. - Cleaning and sanitizing bathrooms and common areas. - Use of different cleaning agents for specific tasks.

Unit 3: Registrations Procedure with PMS

6

Receiving the Guest at Front Office, Registering the guest with Paid in Advance, Confirming the details of Guest, Upselling & Suggestive selling with the availability of rooms, mode of payments accepted at front office Modules of PMS, Registration Module

Unit 4: Extempore Topics

6

Concierge, Check in Procedure, Check out Procedure, Assigning guest rooms, Foreign Exchange, Importance of travel agents and tour operators, Role of OTA in Hotel Industry, Guest expectation from hotel rooms, Facilities and amenities provided to guest

Unit 5: Foreign Currency

6

Currencies of different countries, Modes of transactions, Appraising foreign currency, Currency exchange certificates, currency conversions, Exchange Commission from bank, FXA, FXB, FXC, Values of currencies during buying and during Selling while check in and check out.

Course Outcomes

Total Hours: 30

CO1: Identify and properly use housekeeping tools and equipment.

CO2: Summarize effective reservation procedure through online and using telephone.

CO3: Use appropriate methods to make the registration.

CO4: Conclude the topics with suitable explanations.

CO5: Appraising foreign currency during check in and check outs.

Textbooks

1. Professional Front Office Managements Robert H Brooks
2. Front Office Management and Operations, Linsley T. Deveu, Paricia M Deveu,

Reference Books

1. Michael L. Kasavana Richard M, 2007. Brooks Managing Front Office Operation Educational Institute of the American Hotel and Loading Association.
2. James A.Bardi. Hotel Front Office Management, Wiley India pvt.ltd, Fifth edition.
3. Colin Dix Chris Baird. Front Office Operations, Dorling Kindersley (India) pvt.ltd. Licensees of Pearson Education in South Asian, Fourth edition

Online Links for reference

1. <https://www.mews.com/en/blog/front-desk-operations>
2. <https://setupmyhotel.com/hotel-staff-training/front-office-training/front-office-department-introduction-operations-and-functions/>
3. <https://www.hospitality-school.com/foreign-currency-exchange-procedure-hotel/>
4. <https://gyansanchay.csjmu.ac.in/wp-content/uploads/2022/04/guest-accounting-new-1.pdf>

24PBHM14 PRACTICAL APPLICATION OF COMPUTER

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COURSE OBJECTIVE:

To gain computer knowledge and to use computers knowledgably in hotel operations to perform the managerial functions efficiently.

MS – OFFICE:

I. MS-Word

Create a document - Open a document-Alignment-Colour / Font-Usage of spell check-Usage of find & replace-Insert functions-Mail merge

II. MS-Excel

Create a worksheet-Open a worksheet-Alignment-Usage of formula-Usage of charts-Insert functions

III. MS-Power Point

Create a presentation- Open a presentation- Layout / Design-Usage of Insert function-Run a presentation

IV. Internet

Create an Internet Account-Access of Email, chatting, browsing- Sending, attachment files- Searching and down loading

Course Outcomes

Total Hours: 30 Hours

On successful completion of this course learners will be able to:

- CO1. Generate a word document.
- CO2. Make an excel worksheet and use formulae.
- CO3. Produce and present a basic PowerPoint presentation complete with headings, bullet points and pictures.
- CO4. Create an email, compose a message, attach files, download and use the internet effectively.

24DVAC11

UNIVERSAL HUMAN VALUES

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COURSE OBJECTIVE:

The candidates will be able to appreciate the complementarity between the values and skills for sustained happiness and prosperity. To influence the students to approach the life and profession with a holistic perspective towards a value-based living in a natural way. To highlight plausible implications of holistic understanding of ethical human conduct.

UNIT-I INTRODUCTION TO VALUE EDUCATION

5

Living a fulfilling life. Value education. Skill education. Complementarity of Values and Skills. Development of a holistic perspective. Right understanding, relationship and physical facility. Understanding the happiness and prosperity.

UNIT-II HARMONY AT MULTIPLE LEVELS

5

Human being as co-existence of the self and the human body. Understanding harmony in the self. Harmony in the family and understanding values in human-human relationships. Harmony in the society and understanding universal human order. Harmony in nature and understanding the interconnectedness, self-regulation and mutual fulfillment. Harmony in existence and understanding co-existence at various levels.

UNIT-III IMPLICATIONS OF THE RIGHT UNDERSTANDING

5

Ethical human conduct. Implications of value-based living. Right understanding of professional ethics. Humanistic education. Holistic technologies, production systems and management models. Strategies for transition towards value-based life and profession.

Total: 15 Hours

Course Outcome:

At the end of the course learners will be able to:

CO1: Develop qualities like responsibility and the ability to handle problems with sustainable solutions.

CO2: Appraise human values and the harmony at various levels.

CO3: Perceive a better critical ability.

CO4: Develop qualities pertaining to value-based living.

CO5: Apply what they have learnt to their own self in real life settings.

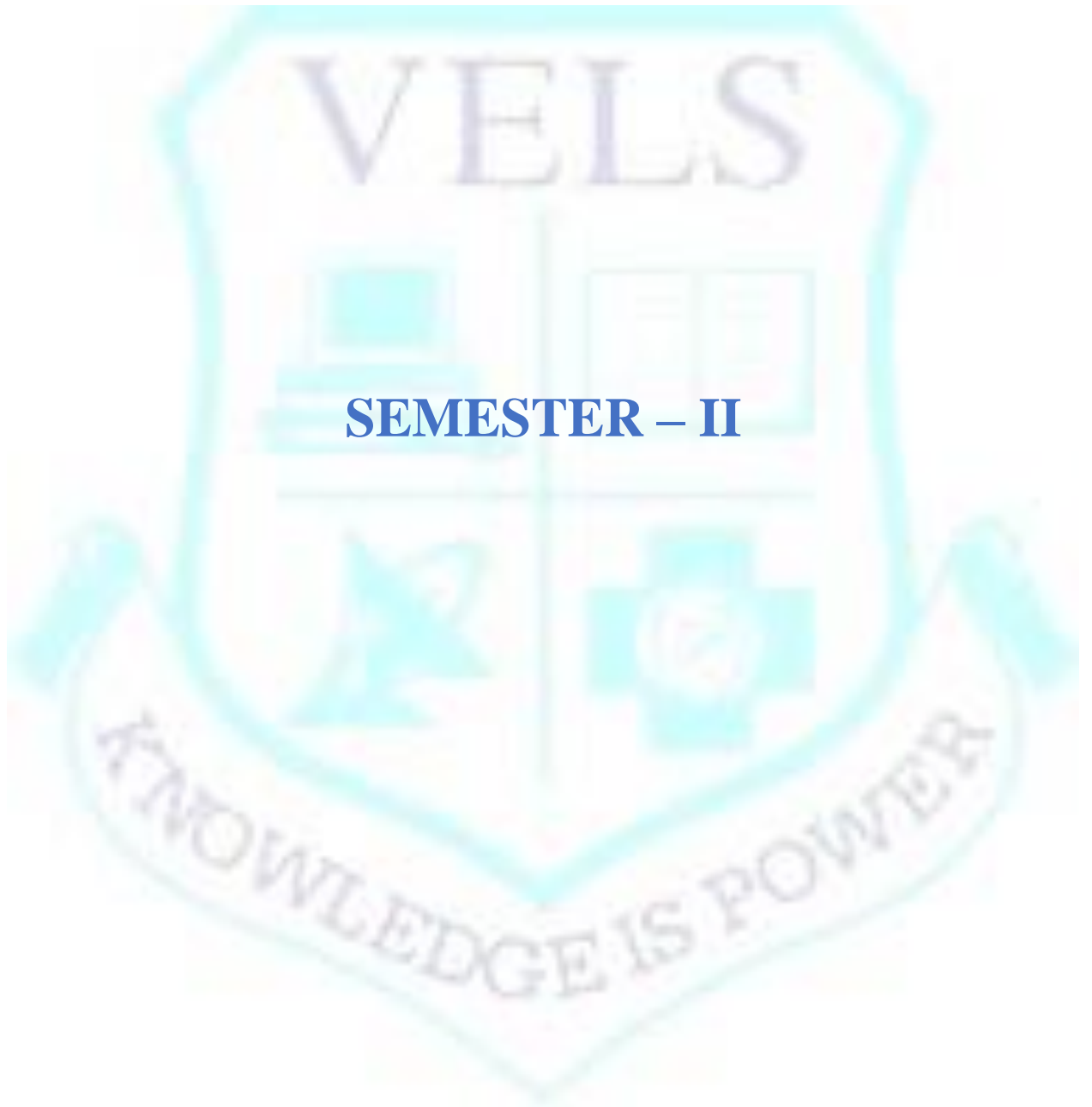
Text Books:

1. R.R. Gaur, R. Asthana, G.P. Bagaria. (2023). A Foundation Course in Human Values and Professional Ethics. 3rd Revised Edition. Excel Books, New Delhi.

Reference Books:

1. A. Nagaraj, Jeevan Vidya Prakashan, Amar Kantak. Jeevan Vidya: Ek Parichaya . (1999).
2. Rakesh Gupta. (2008). Jeevan Vidya: An Introduction (Introductory Book to Madhyasth Darshan-Coexistentialism). English Version.
3. A. N. Tripathi. (2004). Human Values. First Edition. New Age International Publishers, New Delhi.





SEMESTER – II

SEMESTER – II

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24LTAM21

TAMIL – II

பாடக் குறியீட்டு எண்:

24LTAM21

பருவம்-2, தமிழ்மமாழிப்பாடம்-2, பகுதி-1, தகுதிப்புள்ளி: 2, வாரப் பாடநேரம்: 2.

தாள்-2

காப்பியம், பக்தி இலக்கியம், கவலகள், நாகரிகம்-பண்பாடு

பாடத்திட்ட நோக்கம்:

மாணவர்களின் இலக்கிய நாட்டத்தை மமம்படுத்துதல், அை இலக்கியங்கள், ஁ெிறுலக்கியம், ஁ெிறுகதை ஆகியவற்றை அைமுுகப்படுத்துதல், ஁ெற்காலப் மபச்சுத் ஁ெமிழ் எழுத்துத்஁ெமிழ் ஆகியவற்றைின் வளர்நிதலகதள மாணவர்கதள அைியச் நெய்஁ெல், அைன்வழி ஁ெிறுதை வளத்தைப் நபருகசு் நெய்஁ெல் என்பனவும் மமற்கண்டவழி மாணவர்கதள ஆளுதம மிக்கவர்களாக உருவாக்கி, மபாட்டித்மைர்வுகளுக்குத் ஁ெயார் நெய்து அவர்களின் நமாழித் ஁ெிறுதை மமம்படுதல் அவர்களுக்குக் கடி஁ெம் எழுதும் கதலதயக் கற்றுக்நகாடுதல், அணி இலக்கணத்தை அைியச் நெய்஁ெல் என்பன இந்஁ெப் பாடத்஁ெிட்டதெின் முக்கிய மநாக்கமாகும்.

அலகு 1 க஁ெப்பியங்கள் 8மணி

நேரம் சிலப்பதிகாரம்- கனத்திறம் உகரத்தக் க஁ெகத ம஁ெழுவதும்.

மணிநமககல- மலர்வனம் புக்க காதை முழுவதும்.

கம்பரம஁ெயணம் - க஁ெப் படலம் (நதர்ந்மத஁ெக்கப்பட்ட ஒன்பத஁ெ ஁ெடல்கள்)

அலகு 1: பக்ெ இலக்கியம்

8 மணி மநரம்

- மாணிக்கவாெகர் - ஁ெிருவாெகம் - மூன்று பாடல்கள்
 - ✓ புல்லாகி பூடாகி (஁ெிவபுராணம்)
 - ✓ எல்லாப் பி஁ெப்பும் (஁ெிவபுராணம்)
 - ✓ உற்ற஁ொதர யானம் மவண்மடன் (஁ெிர஁ெப்புலமப்பல்)
- ஆண்டாள் - ஁ெிருப்பாதவ - மூன்று பாடல்கள் (1, 3, 4)
 - ✓ மார்கழித் ஁ெிங்கள் ... (பாசுரம் 1)

- ✓ ஓங்கி உலகளந்தை... (பாசுரம் 3)
- ✓ ஆழிமதழக் கண்ணா... (பாசுரம் 4)

3. வரமாமுனிவர் - மைம்பாவணி - வளன் நெனித்தைப் படலம் 4.
ஓணைப்பராணம்- மானுக்கு பிதண நின்னை படலம்

அலகு 3 ககலகள்

07 மணி நேரம்

சிற்பம் - ஓவியம் - இகச - கூத்து - ஒப்பகன - ஆகட அணிகலன்கள்.

அலகு 4 ஓகரிகம், பண்போடூ

7மணி நேரம்

மசொற்றம்பாருள் விளக்கம் - பண்கடத் தமிழர் வொழ்வியல் - அகமம் - களவூ -
கற்பூ - கூடுமப்பம் - விருந்நதாமப்பல் - உறவூ மூகறகள் -
சடங்கூகள் - மேம்பிக்கககள் - மபூழுதுநபூக்கூ - பூறம் - நபூர்
மூகறகள் - ஓடுகல் வழிபூடூ - மகூகடப்பண்பூ.

மமாத்தம்: 30 மை நேரம்

பார்வவ நூல்கள்

8. **தமிழர் ஓகரிகமூம் பண்பாடுமம்**, டாக்டர் அ.

ஓட்டுணாடூர்த்ஓ, ஐந்ஓிதணப்
பைப்பகம், 2001.

9. **தவறின்றித் தமிழ் எழுதுநவாமம்**, மா. நன்னன், ஏகமம் பஓிப்பகம்,
1999.

10. **தவறின்றித் தமிழ் எழுத** - மருதூர் அரங்கராஓன், ஐந்ஓிதணப்
பைப்பகம், 2003.

11. **தமிழ் இலக்கிய வரலாறு**, வரைராஓன், மு., புது ஓில்லி : ஓகித்ஓிய
அக்காநைமி, 2002.

12. **புதிய தமிழ் இலக்கிய வரலாறு**, நீல. பத்மநாபன், ஓிற்பி பாலசுப்ரமணியம்,
ஓகித்ஓிய அகாநடமி, 2007.

13. **மசம்மமாழி தமிழின் சிறப்பியல்புகள்** - முதனவர் மதைமதல
இலக்குவனார்; <https://www.youtube.com/watch?v=HHZnmJb4jSY>

14. **பாடநூல் நதடலுக்கான இவையம்** - <https://archive.org/>

24LHIN21

HINDI – II

L	T	P	O	C
2	0	0	2	2

I Year-Sem II (Prose, Official Letter Writing & Functional Hindi)

Course Objectives :

- To inculcate the human values, importance of patriotism and hard work
- To train students in functional Hindi
- To introduce the usage of Inscript keyboard

UNIT I : ी ेमचंद ी काकी (कहानी)
मंश कृत 'ब

'Boodee kaki" (Kahani) by Munshi Premchand

6hrs.

UNIT II : जयशंकि प्रसाद कृत 'पुिस्काि' (कहानी)

'Puraskar' (Kahani) by Jaishankar Prasad

6hrs.

UNIT III: हरिशंकि पिसाई कृत 'मैं (व्यांय)
नकि से बोल िहा ह'

'Main Narak Se Bhol Raha Hun' (Vyangy) by
Harishankar Parsayi,

6hrs.

UNIT IV: व्यावहारिक हहन्दी 1 – 50 – तकनीहक शब्द, 50 – पदनाम व
हवभागीय नाम, भाव एक भार्ा अनेक

6hrs.

Functional Hindi 1 - 50-Technical Words, 50-Designation &
Department Names, Bhav Ek Bhasha Anek

UNIT V : व्यावहारिक हहन्दी 2 – पत्र लेखन – 3 औपचारिक पत्र,
इन्स्िि क्ीबोर् का परिचय

6hrs.

Functional Hindi 2 -Letter Writing- 3 Official Letters.
Introduction to Inscript Keyboard

Total: 30hrs

Course Outcome:

At the end of this course Students will be able to

- CO1 Know to the human values
- CO2 Know the importance of patriotism
- CO3 Know the value of hardwork in human life
- CO4 Journalise in Functional Hindi
- CO5 Use inscript keyboard

Text Book:

Ed. Subhash chandar, Boodi Kaki by Premchand, National Book Trust, 2012.
Jaishankar Prasad, Pratinidhi Kahaniyan, Raj Kamal Prakashan, 2015.
Harishankar Parsai, Pratinidhi vyangy, Rajkamal, 2007.
Kendriya Hindi Prashikshan Sansthan, Parangat, Bharat Sarkar, 2015.

Reference book:

Kendriya Hindi Sansthan, Banking Hindi Patyakram, 2012.

Weblink:

Munshi Premchand, Manasarovar, 2007, <http://gadyakosh.org>
Jaishankar Prasad/ <http://gadyakosh.org>
Harishankar Parsai/ <https://hindikahani.hindi-kavita.com>
Prayojanmoolak Hindi: <https://hi.m.wikipedia.org>
<https://rajbhasha.gov.in/en/introduction>



SUB CODE: 24LFRE21

FRENCH PAPER II

L	T	P	O	C
2	0	0	2	2

Course Objectives :

The lessons are being chosen:

- 1) to express certainty and uncertainty
- 2) to express one's desire to do something
- 3) to express one's willingness and unwillingness to do something
- 4) to express one's joy and sorrow
- 5) to express one's fear, concern and astonishment
- 6) to express one's anger and regrets

Units:

1) Très drôle

le passe recent, passe compose et l'imparfait **6 hours**

2) Vous avez dit culture

l'interrogation et le subjonctif. **5 hours**

3) Envie d'ailleurs

les verbes aller/ retourner, venir/ revenir, ne...pas...ni, ne...ni...ni. **4 hours**

4) Voila l'été

le comparatif, superlatif et l'accord du participe passe avec avoir. **7 hours**

5) Terre inconnue

le plus-que parfait **3 hours**

6) Vivement dimanche

le pronom en et y, le subjonctif et les conjugaisons irrégulières. **5 hours** Total no. of hours - 30 hours

- 1) The students would be able to express certainty and uncertainty
- 2) The students would be able to express one's desire to do something
- 3) The students would be able to express one's willingness and unwillingness to do something
- 4) The students would be able to express one's joy and sorrow
- 5) The students would be able to express one's fear, concern and astonishment
- 6) The students would be able to express one's anger and regrets

Text / Reference Book:

Prescribed book: LATITUDES 1 (A2/B1) MÉTHODE DE FRANÇAIS - Régine Mérieux and Yves Loiseau

Reference book:

SAISON A2 - MÉTHODE DE FRANÇAIS - Marie-Noëlle Cocton, Élodie Heu, Catherine Houssa, Émilie Kaszian

24LENG21

ENGLISH – II

L	T	P	O	C
2	0	0	2	2

Course Objectives:

CO1: To read and understand different types of prose, poetry, and fiction.

CO2: To think critically about texts and express ideas clearly.

CO3: To recognize and discuss key themes and styles in literary works.

CO4: To learn and use grammar rules correctly in writing and speaking.

CO5: To write more effectively by applying grammar and literary techniques.

Credit Hours

Unit I -Prose

06

If you are wrong, admit it- Dale Carnegie

Words of Wisdom- Chetan Bhaghat

Unit II - Poetry

06

La Belle Dame Sans Merci - John Keats

Ozymandias- P.B.Shelley

Unit III - Fiction

06

The School for Empathy - E.V. Lucas

The Lamb to the Slaughter-Roald Dahl

Unit IV - Grammar

06

Types of sentences, Concord

Unit V - Grammar

06

Tenses, Voice

Total 30 hours

Course Outcomes:

At the end of this course, the students would have learnt to

CO 1 Identify poetic expressions in the course of daily speech

CO 2 Students will develop skills that enable them to communicate effectively in writing.

CO 3 Students will develop skills that enable them to communicate effectively in writing.

CO 4 Discriminate against different sensibilities in approaching life.

CO 5 Strengthen the ability to solve life's problems, as highlighted in the selections.

References:

- Dr. M. Narayana Rao and Dr. B. G. Barki-Anu's Current English for Communication (AnuChitra). June 2012.
- General English for competitive examinations by V.Rajagopalan (Mcgraw Hill Education) - 2010

24CBHM21 FUNDAMENTALS OF BAKERY AND CONFECTIONERY

L	T	P	O	C
2	0	0	2	2

Course objective:

To educate the student to attain knowledge and skills on the handling of dessert, sauces, chocolates and presentation skills. To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works

UNIT : I – INTRODUCTION TO BAKERY 6

Introduction of Hotel Industry knowledge of Basic equipment, tools – Bakery Brigade – Basic knowledge of Baking Food Commodities – Classification of raw materials – methods of mixing food – Types of Textures – batter – dough – Baking temperature and time – principles of food storage – food contamination.

UNIT : II - BREAD MAKING 6

Definition – Bread making ingredients – role of each ingredient in bread making – types of bread dough – bread making methods- process of bread making – kneading, fermentations, proving. Bread fault – remedies – Bread Preservatives – International Bread Products.

UNIT : III - CAKE MAKING 6

Definition of cake ingredients – Function of each ingredients – types of cake – cake making methods – Icing – Decorative works – Cake fault and rectification – International cake foods.

UNIT : IV - PASTRY GOODS 6

Patisable goods – Definition of cookies – types – method – precaution to be taken while preparing cookies products.

Pastry Goods – Definition of short crust pastry – puff pastry – Choux pastry – Filling, creams, accompaniment sauces.

UNIT : V – DESSERT 6

Hot : Classification of pudding. Cream Anglaise steamed pudding. Baked pudding. Preparation – dessert presentation – storing

Cold : Definition – classification – setting agent – formula of soufflé mousse – bavaroise – decoration / presentation.

Total: 30 Hours

Course Outcome:

- CO 1: Identify techniques to prepare and present pastry and bakery products
- CO 2: Demonstrate practices to present the finish bread products.
- CO 3: Apply methods of cake making in International cake preparation
- CO 4: Analyze the precautions taken while preparation of cookies
- CO 5: Create various forms of Hot and Cold Desserts used in various cuisines

Reference:

- The new international confectioner- Wilfred J.Fance,virtue-london,1981.
- Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,1993.
- Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
- Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
- Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.



L	T	P	O	C
2	0	0	2	2

24CBHM22 FOUNDATION COURSE IN FOOD AND BEVERAGE SERVICE

Course Objective

To provide students the knowledge of how a room service operation is organized and executed. The students will be able to categorize various types of banquets and procedures to organize a function. To classify nonalcoholic and alcoholic beverages and describe the method of beer production and service.

Unit 1: MENU KNOWLEDGE

6

Introduction - Types –Ala Carte and Table - d'hôte, Cyclic, Banquet - Menu Planning, considerations and constraints - Menu terms. - Classical French Menu. - Classical Foods & its Accompaniments.

Unit 2: ROOM SERVICE / IN ROOM DINING SERVICE

6

Introduction, general principles, Cycle of Service, scheduling and staffing Forms and Formats - Order Taking, Suggestive Selling, breakfast cards Time management- lead time from order taking to clearance.

Unit 3: BANQUETS & CATERING EVENTS

6

Organization structure, duties and responsibilities of staff - Banquet functions prospects and function form, contract letter of agreement - Types of functions and buffet setup, seating arrangements - Menu planning for Banquet events - Off premises catering

Unit 4: CONTROL METHODS

6

Necessity and functions of a control system, Billing Methods – Duplicate & Triplicate System, KOTs & BOTs, Computerized- KOTs (Kitchen Order Ticket, Beverage Order Ticket). Flow chart of KOT. Presentation of bill.

Unit 5: NON – ALCOHOLIC BEVERAGES

6

Classification - Hot Beverages – Types, Service - Cold Beverages – Types, Service

Course Outcome:

Total Hrs.30

On successful completion of this course learners will be able to:

CO1. Identify the considerations to be taken while planning menus

CO2. Classify types of Room Service

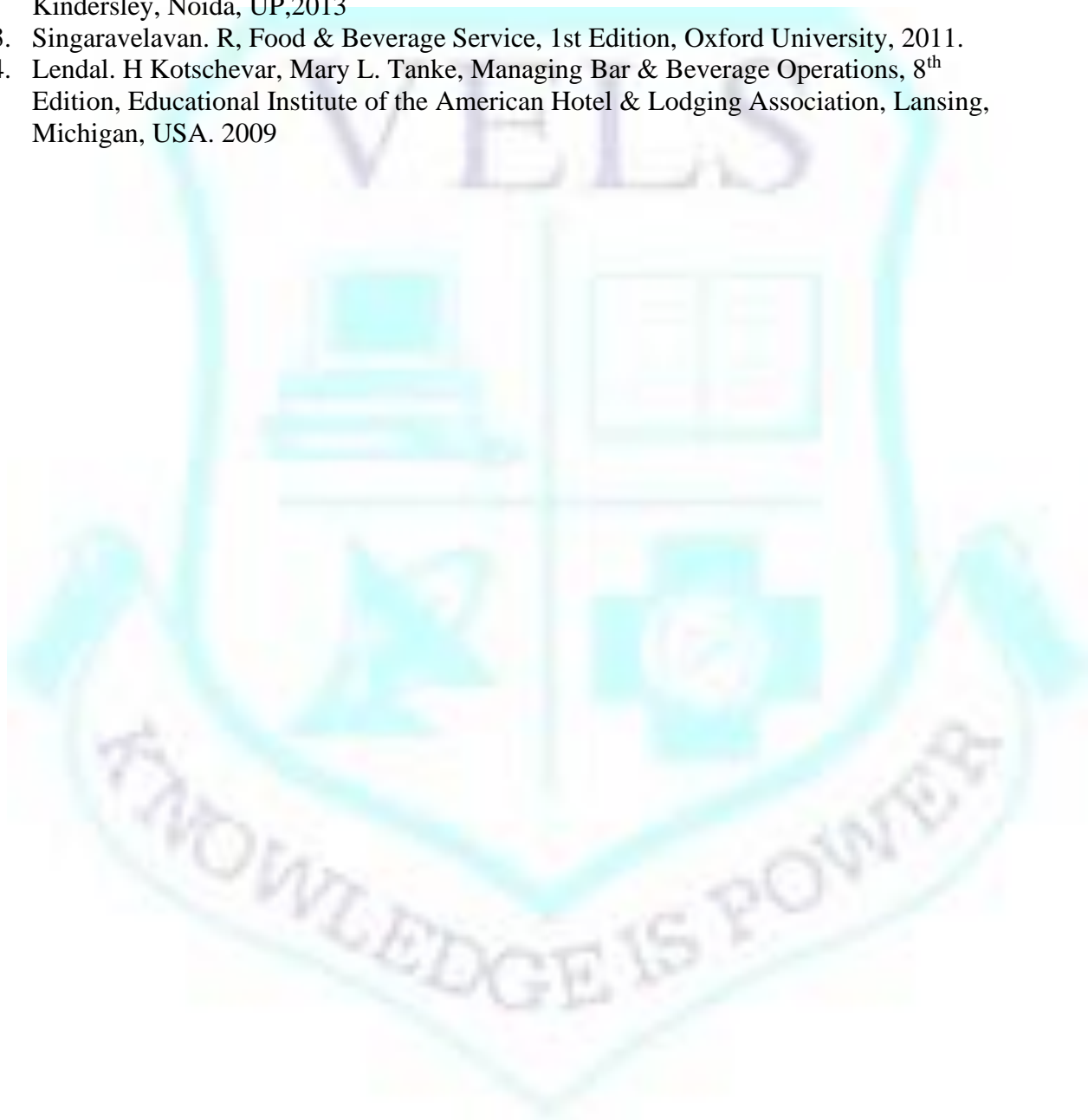
CO3. Sketch the organization structure of banquets and catering events

CO4. Illustrate the functions of control system

CO5. Plan the types of services for hot and cold beverages

Reference Books:

1. Dennis Lillicrap & John Cousins, Food & Beverage Service –, 8th Edition, Hodden Education, 2010
2. Vara Prasad, Gopi Krishna, Food & Beverage Simplified, 1st Edition, Dorling Kindersley, Noida, UP, 2013
3. Singaravelavan. R, Food & Beverage Service, 1st Edition, Oxford University, 2011.
4. Lendal. H Kotschevar, Mary L. Tanke, Managing Bar & Beverage Operations, 8th Edition, Educational Institute of the American Hotel & Lodging Association, Lansing, Michigan, USA. 2009



24CBHM23**FUNDAMENTALS OF HOUSEKEEPING**

L	T	P	O	C
2	0	0	2	2

Course Objective

To provide students with a comprehensive understanding of housekeeping operations in the hospitality industry, focusing on the skills, knowledge, and techniques required to maintain cleanliness, hygiene, and order in hospitality establishments.

Unit 1: Introduction to Housekeeping**6**

Definition and importance of housekeeping in hospitality. - Organizational structure of the housekeeping department. - Roles and responsibilities of housekeeping staff. - Coordination with other departments.

Unit 2: Cleaning Procedures and Techniques**6**

Types of cleaning agents and equipment. - Cleaning procedures for different surfaces and materials. - Scheduling and planning cleaning activities. - Safety and sanitation practices.

Unit 3: Linen and Laundry Management**6**

Types and quality of linens used in hotels. - Laundry operations and management. - Inventory control and cost management. - Environmental considerations in laundry operations.

Unit 4: Guestroom Management and Maintenance**6**

Guestroom cleaning and inspection. - Managing maintenance requests and minor repairs. - Amenities and supplies management. - Standards of room presentation and guest satisfaction.

Unit 5: Sustainable Housekeeping Practices**6**

Green cleaning products and methods. - Waste management and recycling. - Energy and water conservation techniques. - Implementing and managing sustainable practices in housekeeping.

Course Outcomes**Total Hours : 30**

CO1: Describe the fundamental concepts and importance of housekeeping.

CO2: Summarize appropriate cleaning procedures and techniques.

CO3: Analyze the process and importance of linen and laundry management.

CO4: Evaluate the processes involved in guestroom management and maintenance.

CO5: Design effective sustainable housekeeping practices

Textbooks

- “Hotel Housekeeping: Operations and Management” by G. Raghubalan and Smritee Raghubalan.
- “Housekeeping Management” by Matt A. Casado.
- “Hotel Housekeeping Operations and Management” by Sudhir Andrews.
- “The Professional Housekeeper” by Madelin Schneider and Georgina Tucker.
- “Environmental Management for Hotels: A Student's Handbook” by David Kirk.

Reference Books

- “Professional Management of Housekeeping Operations” by Thomas J.A. Jones.
- “Managing Housekeeping Operations” by Margaret Kappa, Aleta Nitschke, and Patricia Schappert.
- “Housekeeping and Laundry Operations” by David Allen.
- “Housekeeping Management for Hotels and Residential Management” by Rosemary Hurst.
- “Sustainable Hospitality and Tourism Management” by Dr. Vinnie Jauhari.

Online Links

- www.ahlei.org
- www.ieha.org
- www.greenhotelier.org



24MBHM21 ECONOMICS FOR FOOD BUSINESS ORGANISATION

L	T	P	O	C
2	0	0	2	2

Course Objective:

The course aims to provide students with a comprehensive understanding of economic principles and their application to the food industry. It focuses on the analysis of market dynamics, supply and demand, pricing strategies, and cost management. Students will learn to evaluate economic factors influencing food businesses and develop strategic decisions to enhance profitability and sustainability.

Unit : 1 Introduction to Economics and Food Business Organizations 6

Introduction to: Study of Economics, Micro Economics, Macro Economics, Positive Vs Normative Economics – Food Economics – Scope, Principles and Concepts of Food Economics – Food Business Organization: Definition, Features – structure and dynamics of food business organizations

Unit: 2 Supply and Demand in the Food Industry 6

Demand - Factors influencing demand in the food market – Market Demand – Elasticity of Demand in context of Food products – Supply - Factors influencing supply in the food market – Market Supply – Elasticity of Supply in the context of food products – Consumer and Product Surplus.

Unit: 3 Cost Structures and Pricing Strategies 6

Cost: Meaning and Types – Fixed and Variable costs – Economies of Scale – Cost management Techniques – Break Even Analysis – Pricing Strategies: Meaning and Types – Cost Plus Pricing – Dynamic Pricing - Penetration and premium pricing strategies - Case studies of pricing strategies in the food industry - Price mechanism and its role in the food industry.

Unit: 4 Market Structures and Competition 6

Types of market structures in the food industry: Perfect Competition – Monopoly and Monopolistic Competition – Oligopoly - Impact of market structures on pricing and output decisions - Competition policies and regulations in the food market.

Unit: 5 Globalization and International Trade in the Food Industry 6

Global food supply chains - Impact of globalization on food markets - Global trends in the food market - Challenges and opportunities in international trade for food business organizations - Effects of trade agreements and policies on the food industry.

Total: 30 Hours

Course Outcome

- CO1: Identify basic economic principles and their application to food business organizations.
- CO2: Summarize supply and demand dynamics in food markets.
- CO3: Apply pricing strategies and cost structures in the food industry.
- CO4: Assess the impact of market structures on food businesses.
- CO5: Examine the role of government policies and global economic trends in the food sector.

Books for Reference:

- Gow, H., & Swinnen, J. (2010). The economics of food, food markets, and agriculture. Oxford University Press.
- Moss, R. (2016). The food business: A guide to starting and managing a food business. Routledge.
- Sexton, R. J. (2010). Exploring the business of food: From farm to fork. Cengage Learning.
- Sheldon, I. M., & Shwedel, K. M. (2017). The economics of food and agricultural markets. Routledge.



24DBHM21

APPLIED NUTRITION

L	T	P	O	C
2	0	0	2	2

Course Objective:

To familiarize students with fundamentals of food, nutrients and their relationship to health. To create awareness with respect to deriving maximum benefit from available food resources. To aid students to understand the importance of various lifestyle factors

UNIT-I BASIC CONCEPTS IN FOOD AND NUTRITION

6

Basic terms used in study of food and nutrition. Understanding relationship between food, nutrition and health. Functions of food - Physiological, psychological and social. My Plate Concept, Dietary Management

UNIT-II ENERGY

6

Energy units – Kilocalories, Mega joules, Basal metabolism – definition, factors affecting BMR energy requirements for various types of activities and for different use groups.

UNIT-III MACRO NUTRIENTS

6

Functions, dietary sources and clinical manifestations of deficiency , excess of - Carbohydrates, Proteins and Lipids

UNIT-IV MICRO NUTRIENTS AND WATER

6

Functions, dietary sources and clinical manifestations of deficiency / excess of the following

- Fat soluble vitamins – A, D, E and K
- Water soluble vitamins – thiamin, riboflavin, niacin, pyridoxine, folate, vitamin B12 and Vitamin C
- Minerals – Calcium, Iron, Iodine
- Water – Functions, Water Balance, ORS/ORT, Water Retention

UNIT – V – LIFESTYLE FACTORS

6

- Stress – Stress causing factors, Stress Management,
- Physical Activity – Types of Activities, Importance of Physical Activity
- Sleep Quality – Recommendations for adequate sleep for various age groups , Activities to promote good sleep quality
- Relationship between stress, sleep, physical activity and dietary pattern

Total: 30 Hours

Course Outcome:

On successful completion of this course learners will be able to:

- CO1. Identify the functions of food and relationship between food, nutrition and health
- CO2. Classify factors affecting BMR
- CO3. Sketch the functions, dietary sources and deficiencies of macro nutrients
- CO4. Illustrate the functions of Water and Micronutrients
- CO5. Interpret the relationship between the various lifestyle factors to lead a healthy lifestyle

Reference

1. Davidson C.H. Normal and Therapeutic Nutrition. Oxford IBH Publishing. Calcutta 1986.
2. Krause. M.V. Horsch, M.A., and Maham, F – Food Nutrition and Diet therapy W.R. Saunder. Company, Philadelphia 1986
3. Srilakshmi B. Dietetics, Wiley Eastern Limited Madras, 1993
4. M. Swaminathan – Essentials of Food & Nutrition.

Journal and Web Links

1. <https://www.hmct.dypvp.edu.in/Documents/research-papers-publication/Research-Papers/22.pdf>
2. https://link.springer.com/chapter/10.1007/978-3-030-74768-8_8
3. <https://books.google.com/books?hl=en&lr=&id=Ca9aEAAAQBAJ&oi=fnd&pg=PA243&dq=different+herbs+and+spices&ots=fbx1Qhg4hz&sig=QDs5FmHXaha6mXz zGkat1tS5GWM>
4. https://shareok.org/bitstream/handle/11244/334247/oksa_E-0494.pdf?sequence=1
5. <https://www.hindawi.com/journals/jfq/2022/2421050/>

L	T	P	O	C
2	0	0	2	2

24DBHM22

Food Photography

Course Objective

To equip students with the skills and techniques necessary to capture high-quality food photographs. This course will cover the fundamentals of photography, food styling, and post-processing to enhance visual appeal and presentation of food items.

Unit 1: Introduction to Food Photography

6

Basics of photography: aperture, shutter speed, ISO. - History and evolution of food photography. - Understanding the role of food photography in the culinary and hospitality industries. - Essential equipment for food photography.

Unit 2: Lighting Techniques

6

Natural vs. artificial lighting. - Understanding light direction, quality, and color. - Using diffusers, reflectors, and softboxes. - Techniques for achieving different lighting effects.

Unit 3: Composition and Styling

6

Principles of composition: rule of thirds, symmetry, leading lines. - Food styling techniques: props, garnishes, and background selection. - Creating mood and atmosphere through styling. - Plating techniques for photography.

Unit 4: Camera Settings and Techniques

6

Manual vs. automatic settings. - Depth of field and focus techniques. - Using tripods and stabilization methods. - Techniques for capturing different food textures and details.

Unit 5: Post-Processing and Editing

6

Basic photo editing software (Adobe Lightroom, Photoshop). - Color correction and enhancement. - Adjusting brightness, contrast, and sharpness. - Final touches and preparing images for different platforms.

Course Outcomes

CO1: Identify the basics of photography and the significance of food photography in various industries.

CO2: Utilize different lighting techniques to enhance food photographs.

CO3: Apply composition and styling principles to create visually appealing food images.

CO4: Illustrate camera settings and techniques for capturing high-quality food photos.

CO5: Create enhancing food photographs using post-processing tools.

Textbooks

- “Food Photography: From Snapshots to Great Shots” by Nicole S. Young.
- “Plate to Pixel: Digital Food Photography & Styling” by Helene Dujardin.

Reference Books

- “Food Photography: A Beginner’s Guide to Creating Appetizing Images” by Corinna Gisseman.
- “Food Styling and Photography For Dummies” by Alison Parks-Whitfield.

Online Links

- www.creativelive.com/photography/food-photography
- www.skillshare.com/browse/food-photography
- www.foodphotographyblog.com
- www.digital-photography-school.com/food-photography-tips



24SSKU21

SOFT SKILLS – II

L	T	P	O	C
2	0	0	2	2

Course Objectives:

- To develop strategies to enhance teamwork and collaboration in professional settings.
- To cultivate a positive attitude and mindset to foster constructive relationships and productivity.
- To develop leadership, decision-making and team bonding skills

Unit I - PROFESSIONAL BEHAVIOUR 6

- Team Building – Team Bonding
- Inter-Personal Relationship– Intra-Personal Relationship

Unit II - PERSONALITY DEVELOPMENT 6

- Types of Personality
- Self-Confidence - Confidence Building
- Attitude (Positive/Negative)

Unit III - TELEPHONE ETIQUETTE 6

- Basics of telephone etiquette
- Giving clear and concise information
- Tone & rate of speech
- Intonations & its Importance
- Whatsapp Communications

Unit IV - DECISION MAKING 6

- Types of Decisions – planned-unplanned, individual-group, major-minor
- Types of Leadership styles – Autocratic, democratic, lesse-faire, participative, beurocratic

Unit V - PROFESSIONAL ETIQUETTE 6

- Respect – Salutations
- Official Behaviour

Total

30 Hours

Course Outcomes:

At the end of this course, the students will be able to,

C01	understand the principles of effective team building and apply strategies to foster team bonding and cohesion in professional settings.
C02	become self-confident individuals by mastering interpersonal skills, team management skills, and leadership skills.
C03	practice techniques for effective communication in telephone conversations.
C04	evaluate decision-making processes and their implications in professional settings.
C05	exhibit professional conduct and demeanour in various professional situations.

References:

- Language Service, Universitat Oberta de Catalunya
- Taylor. Grant English Conversation Practice. Tata McGraw Hill Education Pvt. Ltd 2005
- Tiko, Champa& Jaya Sasikumar. Writing with a purpose. OUP New Delhi 1979
- Alex, Dr. K. (2014). Soft Skills (1st edition) S Chand & Company.
- Nelson-Jones, R. (1992). Life skills, a handbook, Trowbridge, Wilts: Detesios Ltd.



SEMESTER – II PRACTICAL

L	T	P	O	C
0	0	2	1	1

24PBHM21 Fundamentals of Bakery and Confectionery – Practical

Course objective:

To educate the student to attain knowledge and skills in the handling of dessert, sauces, chocolates and presentation skills. To lay emphasis on the decorative pastry work, show piece, presentation techniques- hands on. To train the student on the aspect of design, make up and production for buffet platters using artistically made desserts and confectionary show piece works

Practical – I

Identification of equipment and handling demonstration. Methods of mixing foods.

Practical – II

Preparation of different shapes:

- Bread Roll
- Sandwich Bread

Practical – III

- Cheese Bun
- Burger Rolls
- Dough nuts

Practical – IV

- Brown Bread
- Milk / Fruit Bread / Multigrain Bread

Practical – V

- French Bread Variations

Practical – VI

- Short sponge cake varieties
- Straight Sponge cake varieties

Practical – VII

- Birthday Cake Demonstration /
Decoration Practice

Practical – VIII

Vanilla Pastry
Chocolate Gateaux

Practical – IX

Golden Goodies
Chocolate Chip Cookies
Bachelor Buttons

Practical – X

Pinwheel Cookies
Ice Box Cookies
Nan Khatai

Practical – XI

Chocolate Cream Pie
Lemon Curd Tart
Assorted Fruit Flan

Practical – XII

Puff Pastry Demonstration
Preparation of Puff Pastry Goods

Practical – XIII

Choux Pastry Demonstration
Preparation of Choux Pastry Goods

Practical – XIV

Queen of Pudding
Christmas Pudding
Pineapple Coude

Practical – XV

Demonstration of Cold dessert products
Souffle – Mousse – Bavaroise

Course Outcome:

- CO 1: Identify techniques to prepare and present pastry and bakery products
- CO 2: Demonstrate practices to present the finish bread products.
- CO 3: Apply methods of cake making in International cake preparation
- CO 4: Analyze the precautions taken while preparation of cookies
- CO 5: Create various forms of Hot and Cold Desserts used in various cuisines

Reference:

- The new international confectioner- Wilfred J.Fance,virtue-london,1981.
- Roux brothers on Patisserie-Michel roux, Albert roux ,little brown publications,1993.
- Sugar work –Peter T.Boyle, Van Nostrand Reinhold co.,New York,1982.
- Professional baking, 2nd edition- Wayne Gisslen , Wiley Publications,Singapore,1984.
- Understanding Baking, revised II edition- Joseph Amendola, TR Publications Pvt.Ltd.



L	T	P	O	C
0	0	2	1	1

24PBHM22 Practical - Foundation Course in Food and Beverage Service

Course Objective

To provide students with a foundational understanding of food and beverage service operations, including service techniques, menu knowledge, beverage service, and customer interaction. This course aims to develop basic skills and knowledge required for entry-level positions in the food and beverage industry.

Unit 1: Introduction to Food and Beverage Service

- Overview of the food and beverage industry.
- Types of food and beverage establishments.
- Organizational structure of food and beverage service departments.
- Roles and responsibilities of food and beverage staff.
- Basic terminology used in food and beverage service.

Unit 2: Service Techniques and Procedures

- Basic service methods: American, French, Russian, and English.
- Table settings: formal and informal.
- Taking orders and serving food and beverages.
- Clearing and resetting tables.
- Handling special requests and dietary requirements.

Unit 3: Menu Knowledge and Planning

- Types of menus: a la carte, table d'hôte, cyclic, and function menus.
- Menu planning and design principles.
- Understanding menu terminology.
- Pairing food with beverages.
- Nutrition and menu planning.

Unit 4: Beverage Service

- Types of beverages: alcoholic and non-alcoholic.
- Beverage service techniques.
- Wine service: selection, storage, and service.
- Cocktail preparation and presentation.
- Responsible alcohol service.

Unit 5: Customer Service and Interaction

- Effective communication skills for food and beverage staff.
- Greeting and seating guests.
- Handling guest complaints and feedback.
- Providing personalized service and building customer rapport.
- Professionalism and etiquette in food and beverage service.

Course Outcomes

CO1; Understand the basic structure and terminology of the food and beverage industry.

CO2: Demonstrate fundamental food and beverage service techniques and procedures.

CO3: Analyze different types of menus with appropriate food and beverage pairings.

CO4: Illustrate proper beverage service, including wine and cocktail preparation.

CO5: Plan exceptional customer service and handle guest interactions professionally.

Textbooks

- “Food and Beverage Service” by Dennis Lillicrap and John Cousins.
- “The Waiter & Waitress and Waitstaff Training Handbook” by Lora Arduser and Douglas Robert Brown.

Reference Books

- “Professional Food and Beverage Service Management” by Brian Varghese.
- “Food and Beverage Management” by Bernard Davis and Sally Stone.

Online Links

- www.ahlei.org
- www.foodservicewarehouse.com
- www.restaurant.org

24PBHM23

Practical Fundamentals of Housekeeping

L	T	P	O	C
0	0	2	1	1

Course Objective

To provide students with hands-on experience in housekeeping operations, enhancing their practical skills in maintaining cleanliness, hygiene, and order within hospitality establishments. The course aims to bridge theoretical knowledge with practical applications in real-world settings.

Unit 1: Introduction to Housekeeping Tools and Equipment

6

Identification and usage of cleaning tools and equipment. - Demonstration of the proper handling and maintenance of housekeeping equipment. - Safety protocols and procedures for using cleaning agents.

Unit 2: Cleaning Procedures and Techniques

6

Demonstration and practice of cleaning procedures for various surfaces (floors, carpets, windows). - Techniques for dusting, mopping, and vacuuming. - Cleaning and sanitizing bathrooms and common areas. - Use of different cleaning agents for specific tasks.

Unit 3: Bed Making and Linen Management

6

Step-by-step process of making a bed in a hotel setting. - Techniques for handling and storing linens. - Laundry operations: washing, drying, ironing, and folding. - Inventory management of linens and supplies.

Unit 4: Room Inspection and Maintenance

6

Checklist for room inspection and identifying issues. - Minor repairs and maintenance tasks (e.g., fixing a leaky faucet, changing light bulbs). - Managing guest requests and room service efficiently. - Ensuring guestroom standards and presentation.

Unit 5: Sustainable Practices in Housekeeping

6

Green Cleaning practices and procedures in Room Cleaning – Public Area Cleaning – Energy Conservation – Waste Management

Course Outcomes

Total Hours: 30

- CO1: Identify and properly use housekeeping tools and equipment.
- CO2: Demonstrate effective cleaning procedures and techniques for various surfaces.
- CO3: Perform bed-making and manage linen operations efficiently.
- CO4: Conduct thorough room inspections and perform basic maintenance tasks.
- CO5: Implement sustainable housekeeping practices in real-world settings.

Textbooks

- “Hotel Housekeeping: Operations and Management” by G. Raghubalan and Smritee Raghubalan.
- “Housekeeping Management” by Matt A. Casado.

Reference Books

- “Professional Management of Housekeeping Operations” by Thomas J.A. Jones.
- “Managing Housekeeping Operations” by Margaret Kappa, Aleta Nitschke, and Patricia Schappert.

Online Links

- www.ahlei.org
- www.ieha.org
- www.greenhotelier.org



24DVAC21 COMMUNICATION SKILLS

L	T	P	O	C
0	0	2	1	1

Course Objectives:

CO1: To develop effective verbal and non-verbal communication techniques for various contexts.

CO2: To enhance listening skills for better comprehension and engagement in conversations.

CO3: To improve written communication abilities, focusing on clarity, coherence, and style.

CO4: To build confidence in public speaking through practice and constructive feedback.

CO5: To cultivate interpersonal skills for successful collaboration and professional interactions.

Unit I - Personality Development

6

- First Impression - Grooming - Team Building
- Time Management - Body Language

Unit II - Practical English-I

6

- Importance of the language - Word Usage and Jargon
- Tenses and the effectiveness - Basics of grammar (Noun/Verb/Adverb/Conjunction)

Unit III - Effective Communication Module-I

6

- LSRW (Listening, Speaking, Reading & Writing)
- Pronunciation - Vocabulary Building
- Intonations & its importance

Unit IV - Workplace Communication

6

- Basics of telephone etiquette
- E-Mail writing
- Presentation Skills
- Interpersonal Skills
- Business English

Unit V - Quantitative Ability

6

- Verbal Ability - Verbal Analogy
- Debating Skills - Public Speaking

Total 30 Hours

Course Outcomes:

At the end of this course, the students would have learnt to

COC1 enhance participants' business communication skills

COC2 enhance LSRW Skills (LSRW – Listening, Speaking, Reading & Writing)

COC3 express opinions at free will in social/ personal gathering

COC4 impact leadership qualities among participants

COC5 engage in conversation with others to exchange ideas

References:

- Elizabeth Harren, 7 April 2022, last updated: 16 November, 2023
- Kerry Patterson, Joseph Grenny, Ron McMillan, Al Switzler (McGraw-Hill)
- Ethan Beute and Stephen Pacinelli (Greenleaf)

