M. Sc. Catering Science & Hotel Management

Syllabus

AFFILIATED COLLEGES

Program Code: ***

2020 – 2021 onwards

BHARATHIAR UNIVERSITY

(A State University, Accredited with "A" Grade by NAAC,
Ranked 13th among Indian Universities by MHRD-NIRF,
World Ranking: Times -801-1000,Shanghai -901-1000, URAP - 982)

Coimbatore - 641 046, Tamil Nadu, India

Programme Educational Objectives (PEOs)	
The M.Sc. Catering Science and Hotel Management program describe accomplishments that graduates are expected to attain within five to seven years after graduation	
PEO1	Expertise in hospitality operationsand get exposed to vital hospitality management concepts.
PEO2	Exhibit high standards with regard to performance indelivering superior performance and value to your customer.
PEO3	Have acquired a holistic knowledge of catering and hospitality operating procedures combined with entrepreneurship and research initiatives.

Programme Specific Outcomes (PSOs)	
After the successful completion of M.Sc. Catering Science and Hotel Management program the students are expected to	
PSO1	Exhibit good domain knowledge and completes the assigned responsibilities effectively and efficiently in par with the expected quality standards in the catering science and hotel management sectors
PSO2	Apply the culinary and critical thinking skills in various sectors of hospitality industry to find solutions for complex problems.
PSO3	Design and develop research based solutions for complex problems in hospitality industry through appropriate consideration for the public health, safety, cultural, societal, and environmental concerns.
PSO4	Establish the ability to Listen, read, proficiently communicate and articulate complex ideas with respect to the needs and abilities of diverse audiences.
PSO5	Provide innovative ideas to instigate new business ventures in the hospitality industry
PSO6	Acquire the qualities of a good leader and engage in efficient decision making.
PSO7	Graduates will be able to undertake any responsibility as an individual/member of multidisciplinary teams and have an understanding of team leadership
PSO8	Function as socially responsible individual with ethical values and accountable to ethically validate any actions or decisions before proceeding and actively contribute to the societal concerns.
PSO9	Identify own educational needs i in ways sufficient to maintain their competence in hospitality industry and contribute to the advancement of knowledge
PSO10	Demonstrate knowledge and understanding of management principles and apply these to one own work to manage projects and in multidisciplinary environment of catering and hotel industry

Programme Outcomes (POs)	
On successful completion of the M.Sc. Catering Science and Hotel Management	
PO1	Exhibit good domain knowledge and completes the assigned responsibilities effectively and efficiently in par with the expected quality standards.
PO2	Apply analytical and critical thinking to identify, formulate, analyze, and solve complex problems in order to reach authenticated conclusions
PO3	Design and develop research based solutions for complex problems with specified needs through appropriate consideration for the public health, safety, cultural, societal, and environmental concerns.
PO4	Establish the ability to Listen, read, proficiently communicate and articulate complex ideas with respect to the needs and abilities of diverse audiences.
PO5	Deliver innovative ideas to instigate new business ventures and possess the qualities of a good entrepreneur
PO6	Acquire the qualities of a good leader and engage in efficient decision making.
PO7	Graduates will be able to undertake any responsibility as an individual/member of multidisciplinary teams and have an understanding of team leadership
PO8	Function as socially responsible individual with ethical values and accountable to ethically validate any actions or decisions before proceeding and actively contribute to the societal concerns.
PO9	Identify and address own educational needs in a changing world in ways sufficient to maintain the competence and to allow them to contribute to the advancement of knowledge
PO10	Demonstrate knowledge and understanding of management principles and apply these to one own work to manage projects and in multidisciplinary environment.

Course Code	Title of the Course	Credits	Hours		Maximum Marks		
			Theory	Practical	CIA	ESE	Total
FIRST SEMESTER							
20PCM101	Food Production - I	4	6		75	25	100
20PCM102	Food and Beverage Service - I	4	5		75	25	100
20PCM103	Accommodation Management- I	4	5		75	25	100
20PCM104	Tourism Management	4	5		75	25	100
20PCP105	Food production and patisserie Practical - I	3		3	55	20	75
20PCP106	Food and beverage Practical - I	3		3	55	20	75
20PCP107	Accommodation management Practical - I	3		3	55	20	75
SECOND SEMESTER							
20PCM201	Research Methodology	4	4		75	25	100
20PCM202	Human Resource management	4	4		75	25	100
20PCM203	Communicative English	4	4		55	20	75
20PCM204	Food production - II	4	5		75	25	100
ELECTIVE CODE	Elective - I	3	4		55	20	75
20PCM205	Information Technology in Hotel industry	3	3				75
20PCP206	Food production and patisserie practical - II	3		3	55	20	75
20PCP207	Self-study report- Automation in Hotel Industry	3		3	55	20	75
THIRD SEMESTER							
20PCM301	Facility planning	4	5		75	25	100
20PCM302	Entrepreneurship in hospitality industry	3	5		55	20	75
20PCM303	Food beverage Sectors	4	5		75	25	100
ELECTIVE CODE	Elective II	3	5		55	20	75
20PCM304	Marketing in hospitality industry	4	5		55	20	75

20PCM305	Principles of management	4	5		75	20	100
FOURTH SEMESTER							
20PCM401	Project report – I Operational aspects of an industrial canteen	4	7		75	25	100
20PCM402	Project report – II A Study on Tourism potential of a place	4	7		75	25	100
ELECTIVE CODE	Elective III	3	6		55	20	75
20PCM403	Food and beverage service - II	3	6		55	20	75
20PCP404	Advanced FBS Practical	3		4	55	20	75
		92					**2250**

First Semester

Course Code	20PCM101	Food Production – I	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		• Candidate should have basic knowledge on basics of culinary science • Must have to understand cooking is an art so approach with highly intensive passion	Syllabus version		I	

Course Objectives

The main Course Objectives are

1. Understand basic culinary skills
2. Awareness on ingredients used in the industry
3. Assessing factors related to menu planning

Expected Course Outcomes

1	Utilize knowledge on working environment requirements	K4
2	Distinguish between various categories of ingredients used	K2
3	Demonstrate skill on processing ingredients	K2
4	Identify quality of products used	K4
5	Evaluate quality of the menu compiled	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Working Environment	Hours

Working Environment: The working environment - Maintaining a safe and secure environment- Maintaining a professional & hygienic appearance, maintaining effective working relationships contributing to the development of self and others. Selection, uses and care of knives and equipment. Maintaining clean food production areas- Nutrition and healthy eating

Unit II	Importance of Raw Materials In Cookery	Hours

Cereals-Varieties - Processing – Storage and uses in Cooking-Pulses-Varieties –Storage-and Uses in Cooking-Dairy products and their uses in cookery-Fruits and nuts, Oil seeds. used in cookery-Spices and Condiments.

Unit III	Methods Of Processing Food	Hours

Preparation of Ingredients Methods of cutting vegetables and meat and fish- Methods of mixing, and Methods preparation of foods- Cooking equipment- Indian cookery-Various ingredients-utensils and their description- Methods of preparation of Indian foods-Indian culinary terms-Religious and cultural influences of Indian cookery.

Unit IV	Selection and Identification:	Hours

Selection of Fish, meat, Beef, Pork and Vegetables available in local market-Different cuts of meat, fish, pork and vegetables-Selection procedure for processed meat and meat products (bacon, ham, fish,

beef, mutton etc)-Meat tenderizers, marinating, Art of making sausages. Selection of eggs- uses of eggs in cookery.		
Unit V	**Menu Planning & Kitchen Designing**	**Hours**
Menu, examples of menu- Types and Characteristics-Menu planning consideration-Constrains & Merchandising-Kitchen Layouts- Planning a Kitchen Operation-Architecture of Kitchen Installation-Space Management Criteria-Equipment's-Technology in Commercial Kitchen		
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Modern Cookery for Teaching and Trade – Vol. I & II –Thangam E. Philip (Orient Longman Publications)	
2	The Theory of Catering – Kinton and Ceserani (ELBS Publications)	
	ReferenceBook(s)	
1	" Theory of Bakery and Confectionery by Yogambal, Ashok Kumar	
2	Modern Cookery for Teaching and Trade – Vol. I & II –Thangam E. Philip (Orient Longman Publications)	
3	Practical Cookery – Kinton and Ceserani (ELBS Publications)	
4	The Theory of Catering – Kinton and Ceserani (ELBS Publications)	
5	Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi)	
6	A Taste of India – Madhur Jeffrey.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	
Course Designed by : **Dr.Ajeet Kumar Lal Mohan**, Professor, Department of Catering Science and Hotel Management AJK College of Arts and Science, Navakkarai (PO), Coimbatore – 641105		

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**S**	**M**	**M**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**L**	**M**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCM102	Food & Beverage Service - I	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		• Must have fundamental knowledge on Food and beverage service • Basic attitude needed for an F&B personnel	Syllabus version			I

Course Objectives

- To understand operational hierarchy of an F & B operation
  Create awareness on food and beverage served
- Distinguish different types of services offered in the industry

Expected Course Outcomes

1	**Demonstrate knowledge on responsibilities of various positions**	**K2**
2	**Use skill on serving different types of food and beverage**	**K3**
3	**Assessing bar operational activities**	**K5**
4	**Testing various operational procedures**	**K5**
5	**Developing advanced service like Gueridon**	**K4**

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Departmental Organizations& Staffing	Hours

Organization of F&B department of hotel- Principal staff of various types of F&B operations -. French terms related to F&B staff - Duties & responsibilities of F&B staff - Attributes of a waiter - Inter-departmental relationships - (Within F&B and other department) - Food service areas (f & b outlets)- Specialty Restaurants - Coffee Shop – Cafeteria - Fast Food (Quick Service Restaurants) - Grill Room - Banquets - Bar - Vending Machines - Discotheque Ancillary departments-Pantry - Food pick-up area – Store - Kitchen stewarding

Unit II	Types Of Food Service / Control Systems	Hours

Silver service - Pre-plated service - Cafeteria service - Room service - Buffet service - Gueridon service - Lounge service

Sale Control System-KOT/Bill Control System (Manual) - Triplicate Checking System - Duplicate Checking System - Single Order Sheet - Quick Service Menu & Customer Bill - Making bill - Cash handling equipment - Record keeping (Restaurant Cashier)

Non-Alcoholic Beverages-Classification (Nourishing, Stimulating and Refreshing beverages)-Tea - Origin & Manufacture - Types & Brands – Coffee - Origin & Manufacture - Types & Brands - Juices and Soft Drinks - Cocoa & Malted Beverages - Origin & Manufacture

Unit III	Wines, Beer, Liqueurs, Cocktail	Hours

Wines-Definition & History - Classification with examples -Table/Still/Natural - Sparkling - Fortified Aromatized - Production of wine, classification- Wine terminology (English & French)

Beer - Introduction & Definition - Types of Beer

Spirits -Introduction & Definition - Production of Spirit - Pot-still method - Patent still method – Types and styles of Whisky - Rum - Gin - Brandy - Vodka - Tequila

Liqueurs-Definition & History -Broad Categories of Liqueurs (Herb, Citrus, Fruit/Egg, Bean & Kernel) - Popular Liqueurs (Name, color, predominant flavor & country of origin) **Cocktails & Mixed Drinks**-Definition and History -Classification –Recipe of classic cocktails		
Unit IV	**Planning & Operating Various F&B Outlets**	**Hours**
Meals & Menu Planning: Origin of Menu - Objectives of Menu Planning - Types of Menu - Courses of French Classical –Menu - Sequence - Examples from each course - Cover of each course - Accompaniments - French Names of dishes - Types of Meals - Early Morning Tea - Breakfast (English, American Continental, Indian)- Brunch – Lunch - Afternoon/High Tea - Dinner – Supper		
Unit V	**Function Catering**	**Hours**
Function Catering -Banquets -History - Types - Organization of Banquet department - Duties & responsibilities - Sales -Booking procedure - Banquet menu-space Area requirement - Table plans/arrangement furniture -Mis-en-place --Outdoor catering **Bar Operations** - Types of Bar -Cocktail and Dispense bar-Area of Bar -Front Bar -Back Bar -Under Bar- Bar Stock -Bar Control -Bar Staffing -Opening and closing duties.		
	Text Book(s)	
1	Bernard Davis, Andrew Lockwood & Sally Stone, Food & Beverage Management, Butterworth Heinemann, Singapore	
2	Michael Coltman, Cost Control for the Hotel Industry, Van Nostrand Reinhold, New Delhi	
	Reference Book(s)	
1	Food and Beverage Service – Dennis Lilicrap	
2	Food and Beverage Service – Singaravelan	
3	The Beverage book – Andrew Durkn	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20mangement	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	
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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**S**	**S**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**L**	**S**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCM103	Accommodation Management	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		• Knowledge on Segments of revenue generating and non-revenue areas of a hotel • Basic skills and knowledge about Housekeeping	Syllabus version		I	

Course Objectives

- To provide basic skill and knowledge required for a house keeping personnel.
- To have a sound knowledge of care and cleaning of various surfaces.
- To understand the organizational hierarchy of housekeeping department.
- To acquire the skills and knowledge on laundry, linen and uniform handling.
- To enable abilities for handling fabrics of different kinds to know the purpose of use

Expected Course Outcomes

1	Generalizing the roles and responsibilities of Housekeeping personnel	K3
2	Identify the operational areas of the department	K4
3	Organizing the activities in linen management	K3
4	Organizing the activities in laundry	K3
5	Differentiating various procedures on pest control	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction to House Keeping Department	Hours

Role and responsibility of housekeeping department- Duties and responsibilities of Housekeeping Personnel- Personal attributes of House Keeping staff - Inter departmental coordination of housekeeping with all departments of hotel. Types of keys, key register and key control: - Issuing, Return, Deactivation/ changing of locks, Key Belt), Cleaning equipment (manual & electrical)- selection, use, mechanism, care and maintenance Cleaning agents - classification, use, care and storage -Composition, care and cleaning of various surfaces (metals glass, leather, plastic, ceramics, wood, floor finishes and wall finishes) Eco friendly cleaning agents. Types of Soil-principles of cleaning- Cleaning Schedules and records: Weekly Cleaning, Periodic cleaning, special cleaning, Surface cleaning. Public area Cleaning.

Unit II	Operational Areas of Housekeeping Department	Hours

Types of guest rooms- guest room cleaning: make up of a guest room-occupied room, vacant room, departure room-turndown service-guest room inspection and inspection checklist neglected areas- Standard contents of a guest room: Guest Amenity Packages, Eco friendly amenities, Guest Essentials, Guest Expendables, Guest loan Items, placement, frequency of change-rules to be followed in guest floor-Floor pantry. Forms, Records, and Registers, Handling Telephonic calls, Handling difficult Situations, Handling Room Transfers. Housekeeping Inventories, Daily Routines and systems

Unit III	Linen Operations Procedure	Hours

Linen- source -Classification of linen - Selection criteria of linen - Location, layout, activities and equipments in linen room - Calculation of linen requirement, establishing par levels, purchase and storage of linen - Issuing of linen to various floors and linen exchange procedure - Stock taking

procedures and records - Procedure for missing, damaged and condemned linen and records to be maintained - Marking and monogramming of linen.

Management of Uniforms

Selection, design and purpose of uniforms - Number of sets par level, issuing and exchange, storage of uniforms - Layout of uniform room - Equipments used in uniform room - Advantages of uniforms - Sewing room and duties of seamstress, tailor - Inspection and stock taking procedures and records – procedure of issuing uniforms to new employees – procedures for return of uniforms on terms of end of appointment.

Unit IV	**Laundry**	**Hours**

Laundry – definition - Types of laundry : On premises, Off premises - Duties and responsibilities of laundry staff - Laundry flow process and stages in wash cycle - Layout - Equipments used in laundry- their use, care and maintenance - Laundry agents, classification and their role in laundering - Dry cleaning and its procedure - Handling Guest laundry and valet service.

Unit V	**Interior Designing and**	**Hours**

Pest control - Different types of pests found in hotels-Areas of infestation and prevention and control of pests-Responsibility of housekeeping in pest control.

Basic types of interior design-Elements of design-Principles of design-Standardization of design-functional aspects of design-Designing for the disabled-Trends in Bed room, both room-Furniture & Conference rooms, lobby designs fittings in hotel bed and layout of rooms.

Hotel Renovation- Types of Renovation, Subsidiary process in Renovation. Soft furnishings: Curtains, Pelmets, Valances, Swags and tail, Blinds, Loose Covers, Care & Cleaning, Cushions, Beds & bedding, Mattresses, Pillows, Eiderdowns & quilts, Cots, Bed Boards, Foldaway Beds, Zed Bed, Bedspreads, Care & Cleaning.

	Total Lecture Hours	**--Hrs**
	Text Book(s)	
1	Hotel, Hostel & Hospital Housekeeping – Joan c. Branson & Margaret Lennox.	
2	Hotel House Keeping Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications).	
3	Accommodation & Cleaning Service – David M. Allen.	
	ReferenceBook(s)	
1	Hotel, Hostel & Hospital Housekeeping – Joan c. Branson & Margaret Lennox.	
2	Hotel House Keeping Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications).	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	M	S	M	L	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L	L
CO3	S	L	L	S	M	L	L	L	L	L
CO4	L	S	M	M	S	L	L	L	L	L
CO5	M	M	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCM104	Tourism Management	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		1.Awareness of tourism as an integral component of Hospitality industry **2.**A positive attitude towards sustainable local tourism	Syllabus version		I	

Course Objectives

To make the students to gain adequate knowledge with regard to tourism marketing which will help them in the future for the development

Expected Course Outcomes

1	List the five 'A's of tourism and its significances.	K1
2	Discuss the essential services, for promoting tourism	K2
3	Evaluate the Functions of a Travel Agency and Tour operator.	K5
4	Explain the immigration procedures.	K3
5	Categorizing Tourism-Regulations	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction to Travel And Tourism	Hours

Tourism- meaning and definition, Significance of tourism, Tourism Industry-constituents, five 'A' of tourism, forms and types, purpose of tourism and travel motivators Definition-Accommodation, food and beverage, Attractions.

Unit II	Media and Other Service in Tourism Marketing :	Hours

Telecommunications, Essential services, Transport –air-road-rail- water, air transport in India, Security of aircraft and passengers, International Air Travel Classes, Transport as a attraction

Unit III	Marketing Mix in Terms of Tourism:	Hours

Introduction – Meaning of Marketing Mix – Significance of Marketing Mix in terms of Tourism Promotion – The linkage with regard to International Organizations – Government Organization in India – Private Organization and Non-governmental organization.

Unit IV	The Travel Agents And Tourist Operators	Hours

The Travel Agent, Travel Agencies-Types-Functions-source of income, Setting -up a Travel Agency. The Tour operator-Types, Package Tours-Types Guides and Escorts Tourist Organization-Need for Tourism Organizations.

Unit V	Tourism-Regulations And Impact Of Tourism	Hours

Passport, VISA, Health Regulations for International Travel, Special Permits for Restricted Areas Customs Regulations, Emigrations and Immigrations, Taxes Paid by Travelers, Travel Insurances. Economic Impacts, the Multiplier Effect, Environmental Impact, Socio-cultural Impact, Demonstration Effect, Political Impact of tourism.

Total Lecture Hours	--Hrs

Text Book(s)

1	S. M. Jha, Tourism Marketing, 1st Edition , Mrs. MeenaPandey, Himalaya Publishing House , 1995.	

2	Sumira Reddy, et.,al., Tourism Operation Management, 2nd Edition , Oxford University Press, 2009.	
	ReferenceBook(s)	
1	Alstair M Morrison, Hospitality and Travel Marketing, 3rd Edition, Nelson Education Ltd., 2002.	
2	Devashish Das Gupta, Tourism Marketing, 2nd Edition, Darling Kindersley, 2008.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**S**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**S**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**L**	**M**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**M**	**S**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**M**	**L**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCP105	Food production and Patisserie	L	T	P	C
Core/elective/Supportive		Practical	0	0	3	3
Pre - requisite		• Basic awareness on ingredients used • Being conscious about developing skill needed	Syllabus version			

Course Objectives

- To provide basic skill and knowledge required for food production personnel.
- To have a sound knowledge of ingredients used
- To understand the basic cooking skills
- To acquire the skills and knowledge on menu compilation

Expected Course Outcomes

1	Generalizing the roles and responsibilities of F&B personnel	K3
2	Identify the operational areas of the department	K4
3	Organizing the activities in cooking process	K3
4	Organizing the pre preparation	K3
5	Differentiating various procedures on cooking	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

- Identification of ingredients, kitchen equipment, groceries, Fats & Oils convenience food, vegetables as per classification (Root, stem, leafy, flower, fungi, Herbs), Cuts of vegetables
- Fish & shellfish – Cuts of Fish –Cuts of poultry –Demonstration & Identification of carcass of Lamb, Leg, shoulder, neck, Best end, Breast, scrag-end, Saddle.
- Preparation of stocks & Preparation of Sauces:
    - Individual students practical: By compiling Menus (3-4 dishes of the following courses with appropriate accompaniments)
- Soup: Cream-spinach, Tomato, Dubarry, Puree-Carrot, Lentil, Consommé – 3 varieties of garnishes, Broth – Scotch broth, mixed vegetable. Veloute' – Chicken Princess. National soups
    - Mulligatawny, cabbage chowder, Minestrone, French onion.
- Preparation of Egg dishes: Boiled, Fried, Poached, Scrambled, Omelets (Plain & Stuffed) Encocotte.
- Fish: Mornay, Florentine, Orly, Meuniere, Colbert, Grilled, Portuguese.
- Cooking of poultry: Roasting, grill, Sauté, Fry, Stew.
- Cooking of Mutton: Roasting, Braising, Stewing, Boiling, grilling
- Cooking of Beef: Grilling, Boiling, Roasting and Braising.
- Potato, Vegetable, Salads & Carving

BAKERY

- Cold Sweets: Butter Scotch sponge, Honey comb mould, Chocolate Mousse, Lemon sponge, Trifle, Coffee Mousse, Blancmange, lemon Soufflé.

• Hot Sweets: Caramel custard, Christmas pudding, Bread & Butter pudding, Albert pudding. • Simple Cookies: Demonstration & preparation of Melting Moments. Swiss Tarts, Tri Colour Biscuits, Chocolate Chip Cookies, Chocolate Cream Fingers, Bachelor Buttons, Cherry Knob. • Bread Making: Demonstration & Preparation of simple and enriched bread variations • Simple Cakes, • More variety of Yeast products
REFERENCE BOOKS:
• Modern Cookery for Teaching and Trade – Vol. I & II –Thangam E. Philip (Orient Longman Publications)
• Practical Cookery – Kinton and Ceserani (ELBS Publications)
• The Theory of Catering – Kinton and Ceserani (ELBS Publications)
• Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi)
• A Taste of India – Madhur Jeffrey.
• Theory of Bakery and Confectionery by Yogambal, Ashok Kumar
• The Chocolate Cook Book by TarlaDalal.
• Great chefs Great chocolate :byJulia M. Pitkin
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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	M	S	S	L	L	L	L	L	L
CO2	S	L	S	L	M	L	L	L	L	L
CO3	S	L	L	M	M	L	L	L	L	L
CO4	L	M	S	L	S	L	L	L	L	L
CO5	S	M	M	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCP106	Food and Beverage service Practical	L	T	P	C
Core/elective/Supportive		Practical	0	0	3	3
Pre - requisite		• Appropriate attitude and awareness that service should come from the down part of your heart • Fundamental theoretical knowledge	Syllabus version			

Course Objectives

- To provide basic skill and knowledge required for a service personnel
- To have a sound knowledge of serving skills
- To understand the various courses of m eal
- To acquire the skills and knowledge on menu compilation
- To enable abilities for handling cutleries and crockeries

Expected Course Outcomes

1	Generalizing the roles and responsibilities of Service personnel	K3
2	Identify the operational areas of the department	K4
3	Organizing the activities involved in service	K3
4	Organizing the Misen place and misen scene	K3
5	Differentiating various procedures on food service	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Basic Technical Skills

Task-01: Holding Service Spoon & Fork
Task-02: Carrying a Tray / Salver
Task-03: Laying a Table Cloth
Task-04: Changing a Table Cloth during service
Task-05: Placing meal plates & Clearing soiled plates
Task-06: Stocking Sideboard
Task-07: Service of Water
Task-08: Using Service Plate & Crumbing Down
Task-09: Napkin Folds
Task-10: Cleaning & polishing glassware

Non-Alcoholic beverage service

Tea – Preparation & Service
Coffee - Preparation & Service
Juices, Mocktails& Soft Drinks - Preparation & Service

Table lay-up & service

Task-01: A La Carte Cover
Task-02: Table d' Hote Cover
Task-03: Types of breakfast Cover
Task-04: Afternoon Tea Cover & High Tea Cover

TRAY/TROLLEY SET-UP & SERVICE

Task-01: Room Service Tray Setup

Task-02: Room Service Trolley Setup

PREPARATION FOR SERVICE (RESTAURANT)

A. Organizing Mise-en-scene B. Organizing Mise-en-Place C. Opening, Operating & Closing duties in various F&B service outlets

PROCEDURES FOR SERVICE OF A MEAL

Task-01: Taking Guest Reservations

Task-02: Receiving & Seating of Guests

Task-03: Order taking & Recording

Task-04: Order processing (passing orders to the kitchen)

Task-05: Sequence of service

Task-06: Presentation &Encashing the Bill

Task-07: Presenting & collecting Guest comment cards

Task-08: Seeing off the Guests

Special Food Service - (Cover, Accompaniments & Service)

Task-01: Classical Hors d' oeuvre

Task-02: Cheese

Task-03: Dessert (Fresh Fruit & Nuts)

Text Books and Reference Books:

1. Food Beverage Service Training Manual – Sudhir Andrews, Tata McGraw Hill Publishers, New Delhi.
2. Food & Beverage Service – Lillicrap& John Cousins, Elbs Publication, New Delhi.
3. Food & Beverage Service – Vijay Dhawan , Frank Brothers & Company New Delhi.

Course Designed by :

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO10
CO1	S	M	S	S	L	L	L	L	L	L	
CO2	S	L	S	L	M	L	L	L	L	L	
CO3	S	L	L	M	M	L	L	L	L	L	
CO4	L	M	S	L	S	L	L	L	L	L	
CO5	S	M	M	L	L	L	L	L	L	L	

S- Strong; M-Medium; L-Low

Course Code	20PCP107	Accommodation Management	L	T	P	C
Core/elective/Supportive		Practical	0	0	3	3
Pre - requisite		• Through in theoretical portions • Realization of accommodation management procedures are vital and it deals with complete property management	Syllabus version			I

Course Objectives

To create professionals with substantial knowledge in property and facility management

Expected Course Outcomes

1	Generalizing the roles and responsibilities of housekeeping and front office personnel	K3
2	Identify the operational areas of the department	K4
3	Organizing the activities involved in accommodation sector	K3
4	Organizing floral decors	K3
5	Differentiating various procedures followed in housekeeping department	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

1. Flower décor
2. Making of duty roaster and staff briefing
3. Linen handling procedures
4. Making of stock sheets, physical stock take
5. Interior design related assignments
6. Making up of rooms after guest vacates

Text Books and Reference Books:

- Hotel, Hostel & Hospital Housekeeping – Joan c. Branson & Margaret Lennox.
- Hotel House Keeping Training Manual – Sudhir Andrews (Tata Mc.Graw Hill Publications).
- Accommodation & Cleaning Service – David M. Allen.

Course Designed by :

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AJK College of Arts and Science, Navakkarai (PO), Coimbatore – 641105

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	M	S	S	L	L	L	L	L	L
CO1	S	M	S	S	L	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L	L
CO3	S	L	L	M	M	L	L	L	L	L
CO4	L	S	M	L	S	L	L	L	L	L
CO5	S	M	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Second Semester

Course Code	20PCM201	Research Methodology	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		Awareness about importance of data collection and sources. An idea about conducting studies related to the field and making reports	Syllabus version		I	

Course Objectives

- Understand some basic concepts of research and its methodologies
- Identify appropriate research topics
- Select and define appropriate research problems and parameters

Expected Course Outcomes

1	Explain key research concepts and issues	K2
2	Choose, comprehend, and explain research articles in their academic discipline.	K3
3	Analyzing different types dataand its collection	K4
4	Comparing and processing data collected from different sources	K5
5	Combining processed data in order to make reports	K6

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction To Research Methodology	Hours

Importance of research decision making - Defining research problem and formulation of hypothesis - Experimental designs.

Unit II	Data Collection And Measurement	Hours

Methods and techniques of data collection - Sampling and sampling designs - Attitude measurement and scales.

Unit III	Data Presentation And Analysis	Hours

Data processing - Statistical analysis and interpretation of data – non parametric tests

Multivariate analysis of data - Model building and decision making

Unit IV	Results And Analysis	Hours

Analysis for research - Importance of bibliography - Fact finings

Unit V		Hours

UNIT –V REPORT WRITING AND PRESENTATION

Interpretation and Report Writing – Structure of a Report – Chapterisation – Meaning – Technique – Significance – Layout of Research Report – Types of Report – Oral Presentation – Mechanics – Conclusion. Documentation- Food Notes – Bibliography – Index,Charts,Diagram,Maps,Tables,Illustration,Photos, Post Script,Glossary.

Total Lecture Hours		**--Hrs**
Text Book(s)		
1	William G.Zikmund, Business Research Methods, 7th Edition, Tata McGraw Hill, 2009.	
2	Dr.Tripathi, P.C, Research Methodology, 1st Edition, Prentice Hall Inc., 2009. Garg, B.L.Karadia, R.Agarwal, &F.Agarwal, U.K 2002. An introduction to research methodology, RBSA Publishers	
	Reference Book(s)	
1	Kothari, K.C., Research Methodology, 2nd Edition, New Age Publication, 2009	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Course Designed by :
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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**S**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**L**	**M**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCM202	Human Resource Management	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		Awareness about importance of data collection and sources An idea about conducting studies related to the field and making reports	Syllabus version		I	

Course Objectives

- To have an understanding of the basic concept
- Evaluate the developing role of human resources in the global arena.
- To design and formulate various HRM processes such as Recruitment, Selection, Training and development

Expected Course Outcomes

1	Interpreting the importance of HRM in the hospitality industry	K2
2	Analyzing responsibilities of HR manager	K4
3	Comparing responsibilities of various positions	K4
4	Judging qualities of HR	K5
5	Measuring employee caliber	K5

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction	Hours

- Human Resources Management (HRM) : Meaning, Nature andScope,
- Difference between HRM and PersonnelManagement,
- HRM functions and objectives, Evolution of HRM environment – external andinternal.

Unit II	Basic principles	Hours

- Human Resources Development in India: evolution and principles ofHRD
- Role of HRmanagers.
- Strategic Human Resource Management : Nature of Strategies and StrategicManagement
- Strategic Management Process – EnvironmentalScanning
- Strategy Formulation, implementation andevaluation.
- Human Resources planning: Definition, purposes, processes and limitingfactors
- Human Resources Information system (HRIS): HR accounting andaudit.

Unit III	Selection and training	Hours

- Job Analysis – Job Description, Job Specification.
- The systematic approach to recruitment: recruitment policy, recruitment procedures, recruitment methods and evaluation.
- The systematic approach to selection: the selection procedure, the design of application form, selection methods, the offer of employment, and evaluation of process.
- Training and Development: Purpose, Methods and issues of training and management

development programmes.

Unit IV	Performance evaluation and incentives	Hours

- Performance Appraisal: Definition, Purpose of appraisal, Procedures and Techniques including 360 degree Performance Appraisal, Job Evaluation.
- Compensation Administration: Nature and Objectives of compensation,
- Components of pay structure in India, Wage Policy in India – Minimum Wage, Fair Wage and Living Wage.
- Incentive Payments: Meaning and Definition, Prerequisites for an effective incentive system, Types and Scope of incentive scheme, Incentive Schemes in Indian Industries, Fringe Benefits.

Unit V	HR control	Hours

- Discipline and Grievance Procedures: Definition, Disciplinary Procedure, Grievance Handling Procedure.
- Industrial Relations: Nature, importance and approaches of Industrial Relations.
- Promotion, Transfer and Separation: Promotion – purpose, principles and types; Transfer – reason, principles and types; Separation – lay-off, resignation, dismissal, retrenchment, Voluntary Retirement Scheme.

	Total Lecture Hours	--Hrs
	Text Book(s)	
1	Bhattacharyya – Human Resource Management, Text and Cases (ExcelBooks.) tion)	
2	Aswathappa K - Human Resource and Personnel Management (Tata McGraw Hill, 5thEd.).	
3	Bernardi – Human Resource Management (Tata McGraw Hill, 4thEd.)	
4	Singh. Nisha - Human Resource Management (HimalayaPublications)	
	ReferenceBook(s)	
1	Decenzo- Human Resource Management (WileyDreamtech)	
2	Dessler – Human Resource Management (Pearson Education, 13thEd.)	
3	Ivansevich – Human Resource Management (Tata McGraw Hill, 10thEd.)	
4	Mondy – Human Resource Management (Prentice hall, 10thEd.)	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Course Designed by :

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	M	S	S	L	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L	L
CO3	S	L	L	M	M	L	L	L	L	L
CO4	L	S	M	L	S	L	L	L	L	L
CO5	S	M	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCM203	COMMUNICATIVE ENGLISH	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		Fundamental knowledge on English language Basic vocabulary and grammatical knowledge	Syllabus version			

Course Objectives

- To enhance the speaking and writing skills
- To improve listening and understanding
- To develop inter personal skills

Expected Course Outcomes

1	Distinguish different skills needed	K2
2	Defending opinions	K2
3	Applying powerful vocabulary while communicating	K3
4	Appraising effectively	K5
5	Criticizing using creative communication skills	K5

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Skills	Hours

Definition of Hard skills – soft skills- Definition of soft skills- the importance of soft skills- corporate skills – How to acquire soft skills – Employability skills – Technical English and Business English – word skill and life skills

Unit II	Listening And Speaking Skills- Reading And Writing Skills	Hours

Conversational skills- group discussion and interview skills – presentation skills- listening to lecture and Radio program etc – Application for job – Resume preparation – British & American type report writing.

Unit III	Effective Communication	Hours

Effective communication – Necessity - 7Cs of effective communication – Definition of each – special features of each - Completeness - Conciseness –Consideration - Clarity- Courtesy – Correctness – Concreteness – communication process - barriers to communication.

Unit IV	Soft Skills, English Communication And Placement	Hours

Multiple Intelligence – Hand line Emotional intelligence – creative and critical thinking – Preparation for Interview skills, overcoming nervousness during interviews, clarity of speech.

Unit V	Pronunciation	Hours

Dealing with the 44 individual sounds – 12 vowel sounds - 8 Diphthongs – 24 consonants - Teaching how to refer to a pronouncing dictionary.

Text Book(s)

1	Business English certificate Materials, Cambridge University Press	
2	Graded Examination in spoken English for work downloadable material from trinit college, London.	

	ReferenceBook(s)	
1	Interactive Multimedia Programs on Managing time & stress.	
2	Personality Development (CD-ROM) times Multimedia, Mumbai.	
3	International Eng Language testing system practice tests, Cambridge University Press.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20mangement	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	
Course Designed by :		

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	L;	S	S	L	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L	L
CO3	S	L	L	M	M	L	L	L	L	L
CO4	S	S	S	L	S	L	L	L	L	L
CO5	S	M	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCM204	Food Production - II	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		Awareness about attributes needed for food production staff Importance of maintaining high level of hygiene standards in all food handling areas	Syllabus version		I	

Course Objectives

- To see the working environment is ideal for preparing safe food
- Understanding the skill of upselling through menu merchandising
- 3. To cop up with current demand for modern food

Expected Course Outcomes

1	Showing the ability to design a kitchen with HACCP standards	K2
2	Apply the skill set for menu compilation	K3
3	Utilize HR to maximize productivity	K4
4	Test the resources in order to offer modern delicacies	K5
5	Measuring actual cost to see that its par with standard cost	K5

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Food Safety Management	Hours

- Introduction to Food Safety Management
- HACCP- Introduction, Principles,Advantages
- Food borne disease / Illness - Definition, Reporting, illnesses
- Sanitation – Importance,Measures
- Food irradiation – Meaning, Advantages,Process
- ISO.22000 - What is ISO 22000, Advantages, andStandards

Unit II	Menu Merchandising	Hours

- Introduction to merchandising
- Types of merchandising
- Factors to be considered while compiling a different types of menu
- Menu costing and pricing concepts

Unit III	Menu Engineering	Hours

- Introduction to Menu Engineering
- Elements and pre- requisites of menu engineering
- Matrix and spread sheet of menu engineering
- Various operational yardsticks in F&B control

Unit IV	Kitchen Administration	Hours

- Human Resource planning in F&B, Planning process, Training & development, Motivation
- Quality Assurance – Meaning, Importance, Q A process
- Ratio Analysis – Meaning, Importance, Objectives
- Costing and Controls – Elements of cost, Pricing considerations, Cost control

Unit V	Food Production – A Modern Perspective	Hours
• Molecular Gastronomy – Concept, Techniques, tools & ingredients used • Food designing – Concept, Importance &Principles • QSR – Concept, Technology, Latest trends • Food tourism – Concept, Marketing, Barriers &Opportunities • Organic food V/s Biotechnologically developed food- consumer perception • Automation in food industry – Objectives, Latest automation trends		
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Food Hygiene and Sanitation- -S. Roday-HillPublication	
2	Food and Beverage Management --- Bernard Davis, SallyStone.	
3	F&B controls- RichardKotas	
4	Food safety in the Hospitality Industry - -TimKnowles	
5	Nutrition for food service and culinary professionals - -Karen Eich Drummond and Lisa M Bereferel	
	ReferenceBook(s)	
1	Financial planning and analysis- - JaksaKivela.	
3	TheculinaryInstituteofAmerica Baking andpastry	
4	Book- Modern Trends in Hospitality industry - R. K.Singh	
5	Food Safety Management Systems- -Nafari	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	
Course Designed by : **Dr.Ajeet Kumar Lal Mohan**, Professor, Department of Catering Science and Hotel Management AJK College of Arts and Science, Navakkarai (PO), Coimbatore – 641105		

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**S**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**S**	**M**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**M**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCM205	Information Technology in Hotel Industry	L	T	P	C
Core/elective/Supportive		Core	2	1	0	3
Pre - requisite		• Basic computer awareness • Importance of IT in today's industry environment	Syllabus version		I	

Course Objectives

1. The course will introduce leaner to the role and importance of computers and information and communication technology at work.
2. Students will be prepared to use the computer as a tool effectively as per the need of industry.
3. The Unit is structured around computers related tasks of the manager.

Expected Course Outcomes

1	Apply the IT skill to tackle routine activities	K3
2	Differentiate various software used in the industry	K4
3	Support management by providing relevant data	K5
4	Formulate systems in reservations	K6
5	Compare actual performance with projected one	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Fundamentals	Hours

Fundamentals of computer, Components of a computer, Input output devices, Other peripheral devices, Operating Systems - Introduction, Functions, types, components
Computer Networks - LAN & WAN,
Introduction to MIS**:** MIS Planning**:** MIS structure and components, Involvement of end-user and role of MIS department and System Analyst, Role of Top Management during design and implementation

Unit II	Information Systems	Hours

Management information systems in business, Historical perspective of information technology, Overview of Information Technologies used in the hospitality, restaurant & tourism industry, Information technology infrastructure, DBMS - Data processing concepts, Data structures, DBMS Objectives, Functions, Benefits , Information management and database.

Unit III	Property Management System	Hours

Managing reservations, Room management and guest accounting applications, Point of sale technology, Food and beverages management, Kitchen management, Telecom System - Call Accounting System & IP Telephony, Guestroom Technology -Electronic Lock System. Back office operations.

Unit IV	Web 2.0	Hours

Introduction to World Wide Web: - User Base, Demographics, Penetration, Growth rate
Web Terminologies:-URL, Domain, Sub-Domain, Browsers, Website, Micro-site, Landing page, Page view, Visitors, Unique Visits etc

Web Design & Development: - Domain Registration, Servers, Design Tools, Web Development Technologies,

Online Reputation Management: - Owned Media (Websites, Blogs, News Letters), Earned Media (Social Media, Online Directories, Review sites) & Paid Media (Text Advertisements, Display Advertisements, Search Advertisements)

Online Marketing: - Search Engine Optimisation (SEO), Search Engine Marketing (SEM), Social Media Optimization (SMO)

Multiple Platforms: - Desktop, Laptop, Tablets, Mobile, Video, Social Media

E-Commerce: Debit Cards, Credit Cards**,** Internet Banking, Online Shopping, Payment Gateway, Secure Payments, Digital Signature, Mobile Money

Latest Developments: - Virtual Reality, Augmented Reality, Near Field Communication (NFC), TD-LTE (4G), WiMax, Remarketing, Real Time Bidding, Dynamic advertising.

Unit V		**Hours**
Introduction to Information and Communication Technology: Definition, ICT in Hospitality sector: Accommodation establishment, types and ICT utilization, strategic and tactical role of ICTs for Hotels, Issues for future of E-hospitality- Impact of Automation and Robotics in Hospitality Industry		
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Managing Technology in the Hospitality Industry by Michael L. Kasavana and John J. Cahill	
2	Technology Strategies for the Hospitality Industry (2nd Edition) by Peter Nyheim and Daniel Connolly	
3	Information Technology in the Hospitality Industry: Managing People, Change and Computers by Martin Peacock	
4	E-Commerce and Information Technology in Hospitality and Tourism by ZongqingZhou	
5	Information and Communication Technologies in Support of the Tourism Industry by Wayne Pease, Michelle Rowe and Malcolm Cooper Information and Communication Technologies in Tourism 2010:	
	ReferenceBook(s)	
1	Proceedings of the International Conference in Lugano, Switzerland, February 10-12, 2010 by Ulrike Gretzel, Rob Law and Matthias FuchseTourism: Information technology for strategic tourism management by DimitriosBuhalis	
3	Internet Sites andresources.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Course Designed by :

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	M	S	M	L	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L	L
CO3	S	S	L	M	M	L	L	L	L	L
CO4	L	S	L	L	S	L	L	L	L	L
CO5	L	M	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCP206	Food Production Practical - II	L	T	P	C
Core/elective/Supportive		Practical	0	0	3	3
Pre - requisite		• Awareness about attributes and basic skills needed for food production staff • Fundamental skills and knowledge on food production	Syllabus version			

Course Objectives

- To see the working environment is ideal for preparing safe food
- Understanding the skill of preparing various ethnic dishes
- To cop up with current demand for modern food

Expected Course Outcomes

1	Showing the ability to prepare classic dishes	
2	Apply the skill set for menu compilation	
3	Utilize awareness on cultural heritage of different parts of India	
4	Test the abilities to pamper different taste buds	
5	Measuring skills developed to see that its par with industrial standards	

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Hyderabad

GoshtBriyani /Mirchi-Ka-Salan / BagaraBaingan / Dum-Ka-Murgh /BooraniRaita
Double-Ka-Meetha

Kerala

NeiChoru, Samba Soru (Red Pounded Rice) / Avial / Erusery /MeenMoilee
Ada Pradaman

Punjab

Lassi / AlooParathaMakki-Ki-Roti / PaneerMakhani / Dal Makhani /
MachliAmritsariPudinaPulao / Gajar – Ka-Halwa

Kashmir

Kashmiri Pulao / Mutton Roganjosh / RajmaGogji / KahmiriKhameeri Roti
AdrakwalaMurgh

Maharashtra

DahiShorba All Varieties of Chat Items / Vangi Bath / MuttonKolapuri /Fish Curry / PuranPoli

Bengal

Macherjhol, Doijhol / Ghee Bath / MacherMathaMoonger Dal /Rasmalai / GulabJamun

Tamil Nadu

KozhiRasam /Yeravaruval /Chicken Chettinad /Urulai Roast /Beans Usili
Sambar / Samba Soru /PusanikaiHalwa

Goa

Sea food rice / Mutton Vindaloo / Vegetable Xacutti / Goan Fish curry /Bibinca

Chats

Breakfast Buffet menu

Idli / dosa / uthappam/ Pongal / sambhar / chutney (3 varieties)/ Pooribhaji / Alooparatha / Meduvadai / sambarvadai / curd vadai / masala vadai/ Kitchadi (rava) / Bread butter / jam / marmalade / toast / Egg (all varieties) / Muffins / brioche / croissant / Danish Pastry/ Hot beverages.

Text Books and Reference Books:

1.Modern Cookery for Teaching and Trade–Vol. I & II–Thangam E. Philip (Orient LongmanPublications)

2.Practical Cookery – Kinton and Ceserani (ELBS Publications)

3.The Theory of Catering – Kinton and Ceserani (ELBS Publications)

4.Theory of Cookery – Krishna Arora (Frank Bros. & Co., New Delhi)

5.A Taste of India – Madhur Jeffrey

Course Designed by :

Dr.Ajeet Kumar Lal Mohan, Professor, Department of Catering Science and Hotel Management AJK College of Arts and Science, Navakkarai (PO), Coimbatore – 641105

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	S	M	S	S	L	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L	L
CO3	S	L	L	M	M	L	L	L	L	L
CO4	L	S	M	L	S	L	L	L	L	L
CO5	S	M	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low


Third
Semester

Course Code	20PCM301	Facility Planning	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		• Ability to discriminate and learn through observation • Ground level knowledge on requirement for a hospitality facility to satisfy a customer	Syllabus version		I	

Course Objectives

- The course will introduce learner to get a comprehensive knowledge and understanding of restaurant service in the hotel and catering industry.
- It also aims to enable to enable the student to acquire professional competence at basic levels and to acquire the requisite technical skills in the principles of food service and its related activities.

Expected Course Outcomes

1	Identify the elements of operations management and various transformation process	K1
2	Develop aggregate capacity plans and MPS in operation environments.	K4
3	Analyze and evaluate various facility alternatives and their capacity decision	K4
4	Apply suitable materials handling principles and practices in the operations.	K3
5	Differentiate various planning aspects of various segments of the hotel	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Hotel Design	Hours
	• A. Design Consideration • Attractive Appearance • Efficient Plan • Good location- • Suitable material- • Good workmanship- • Sound financing- • Competent Management • STAR CLASSIFICATION OF HOTEL • Criteria for star classification of hotel • (Five, four, three, two, one & heritage)	

Unit II	**Facilities Planning** The systematic layout planning pattern (SLP) Planning consideration A. Flow process & Flow diagram B. Procedure for determining space considering the guiding factors for guest room/ public facilities, support facilities & services, hotel administration, internal roads/budget hotel/5 star hotel **Architectural consideration** A. Difference between carpet area plinth area and super built area, their relationships, reading of blue print (plumbing, electrical, AC, ventilation, FSI, FAR, public Areas) Approximate cost of construction estimation Approximate operating areas in budget type/5 star type hotel Approximate other operating areas per guest room. Approximate requirement and Estimation of water/electrical load gas, ventilation	**Hours**
	Kitchen	
Unit III	• Equipment requirement for commercial kitchenHeating -gas/electrical • Cooling (for various catering establishment) • Developing Specification for various Kitchen equipments • Planning of various support services • Pot wash, wet grinding, chef room, larder, store & other staff facilities	**Hours**
	Kitchen Lay Out & Design	
Unit IV	A.Principles of kitchen layout and design B.Areas of the various kitchens with recommended dimension C.Factors that affect kitchen design D.Placement of equipment E.Flow of work F.Space allocation G.Kitchen equipment, manufacturers and selection H.Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen) Budgeting for kitchen equipment	**Hours**
	Project Management	
Unit V	A.Introduction to Network analysis B. Basic rules and procedure for network analysis C.P.M. and PERT D.Comparison of CPM and PERT	**Hours**

	E.Classroom exercises F.Network crashing determining crash cost, normal cost	
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Edward A Kazarian – Food Service Facilities Planning.	
2	Joseph Ransely – Developing Hospitality Properties & Facilities.	
	Ref Books	
1	David M Stipaunk – Hospitality Facility Management.	
2	S.K.Hajra – Production Management Accounting.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**S**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**S**	**L**	**M**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCM302	Entrepreneurship in Hospitality Industry	L	T	P	C
Core/elective/Supportive		Core	2	1	0	3
Pre - requisite		Awareness on the potential of hospitality products in the modern world Having idea about concept of investment and return on investment	Syllabus version			

Course Objectives

- To develop their thinking with Business mind
- To initiate Management control towards their field to become a good Entrepreneur
- To extinguish the ability of the student by facing the challenges and executing the talents by becoming a good entrepreneur in the competitive field of job making.

Expected Course Outcomes

1	Choose the basic components, plans, strategies to execute a successful ownership	K3
2	Create a innovative technique in their future Entrepreneurship	K6
3	Defend the current challenges and to become the future Entrepreneurship.	K5
4	Sketching entrepreneurship ideas in order to execute	K3
5	Judging harvesting to see that its par with the expectation	K5

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Entrepreneurship An Overview	Hours

Entrepreneurship challenges in the 21st century-Creating Indian Entrepreneurship-The Future of Entrepreneurship-Entrepreneurship Characteristics-Corporate Entrepreneurship

Unit II	Development Of Business Plan	Hours

Business forms-Partnership-Procedure for formation of body corporate-Pre-operational Requirements and procedural Aspects of creating a venture-Structure of the Business plan-Presentation of the Business plan

Unit III	Product Service And Market Development	Hours

Product Development Implications-Quality/Reliability/Dependability-Time to market-Innovativeness-Influences on Price-determination-Direct & Indirect methods of marketing

Unit IV	The Organizational Plan	Hours

Developing the Management Team-Organization Chart and Functional Responsibilities of Directors-Legal Forms of Business-Ownership-Transferability of Interest-Capital Requirements- Management Control –Attractiveness for Raising Capital

Unit V	Strategies For Harvesting And Ending	Hrs

Effective Succession of Ownership-Succession of Business- Transfer to Family Members-Transfer to NonFamily Members-Options for selling the Business-Employee Stock Option plan

Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Entrepreneurship –Michael P.PetersMc.Graw Hill Education Private Limited Year-2013	
2	Entrepreneurship and new venture creation-A.Sahay,V Sharma Excel Books Publisher-2008	
	ReferenceBook(s)	
1	Entrepreneurship Development –Vasant Desai Himalaya Publishing House-2008	
2	Entrepreneurship Development Dr.S.S.KhankaS.Chand of Company Pvt Ltd Year 2014	
3	Principles of Management (Business Management) Dr.J.Jayasankar Publishes by Margham Publications Year-2014	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**L**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**	**L**
CO4	**M**	**S**	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**L**	**M**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCM303	Food and Beverage Sectors	L	T	P	C
Core/elective/Supportive		Core	4	1	0	4
Pre - requisite		• Basic awareness on types of services • Knowledge on various situations where people dine out	Syllabus version			

Course Objectives

1. To understand the core principles of management related to food business
2. Students will be capable to formulate SOP's related to F&B outlets
3. To explore opportunities in different segments of F&B business

Expected Course Outcomes

1	Examine operational aspects of different categories of F & B operations	K3
2	Differentiate cost oriented and market oriented operations	K4
3	Measure nutritional requirements for hospital diets	K5
4	Organize various transport catering operations	K6
5	Evaluate various factors considered for compiling menus	K5

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Industrial Catering	Hours

- Definition – Role of subsidy
- Menu planning for industrial catering
- cyclic menus - Service procedures
- Role of labour saving devices
- Importance of nutritive value
- Food costing for industrial catering

Unit II	Transport Catering	Hours

- Definition – Classification into Airline, Marine, Railways and Surface transport catering
- Planning of food production and food & beverage service areas for various transport catering concepts
- Menu compiling for transport catering units
- Problems faced in transport catering
- Suggestive measures to overcome the problems.

Unit III	Hospital Catering	Hours

- Hospital catering – Definition – role of diet menus
- Planning of diet kitchen and kitchen for hospital employees and visitors
- Role of dietician in planning diet menus – role of nutritive value
- Examples of different diet menus for various categories of patients

Unit IV	Marine Catering	Hours

- Meaning, types, potential
- Operational procedures at a glance
- Constraints of Marine catering

• Compiling of menus for cruise liners • Service procedures in the dining areas and bars		
Unit V	**Institutional Catering and Outdoor catering**	**Hours**
• Institutional catering – meaning, types • Salient features of institutional catering units • Compiling of menus for institutional catering. • Outdoor catering – meaning – organisation of outdoor catering • Role of preliminary survey in outdoor catering • limitations of outdoor catering and suggestive measures to overcome them		
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Food & Beverage Management - Bernard Davis & Sally Stone - ELBS.	
2	Profitable Food & Beverage Management - Richard Kotas&ChandanaJayawardena - Hodder& Stoughton.	
3	Food Cost Control - Richard Kotas& Bernard Davis - International Text Book Company.	
4	Food Costing & Budgeting - Boardman - Heinneman.	
	ReferenceBook(s)	
1	Food & Beverage Operations - David Fearn - Newnes, Butterworth.	
2	Cost Accounting, Principles & Practice - S.P. Jain & K.L. Narang - Kalyani Publishers.	
3	Catering Management – An integrated approach – Mohinisethi&surjeetMalhan- Mac Milan publications	
4	Food & Beverage Service –Singaravelavan – Oxford University Press	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20mangement	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L	M	S	M	L	L	L	L	L	L
CO2	M	L	S	L	L	L	L	L	L	L
CO3	S	S	L	M	L	L	L	L	L	L
CO4	M	S	L	L	S	L	L	L	L	L
CO5	L	S	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCM304	Marketing in Hospitality Industry	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		Should know the basic concept of any commercial operation's ultimate aim is to sell Through appropriate observation one should have developed an awareness on various types of customers	Syllabus version			I

Course Objectives

1. To enable graduates to understand the core concepts of marketing management
2. To generate ideas to tackle competition in the market
3. Students can understand peculiar characteristics of hospitality marketing

Expected Course Outcomes

1	Differentiate different segments of market	K4
2	Illustrate key characteristics of each segment of the market	K4
3	Estimate amount of efforts needed to make a product accessible to market	K3
4	Determine appropriate promotion mix to meet the organizational goal	K5
5	Analyze basic factors influence consumer behavior	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction to marketing	Hours

- Basic Introduction to marketing
- Definition of Marketing Management
- Marketing Concepts and Functions
- Difference between marketing and selling
- Features of Hospitality marketing, customer expectation from Hospitality services, Value chain linkage in hotel industry, Classification of Hotel industry.

Unit II	Segments of Market	Hours

- Market segmentation, Concept, Need
- Basis of Target Market
- Market Positioning
- Understanding Consumer behavior
- Factors Influencing Consumer Buying Decisions

Unit III	Marketing strategies	Hours

- Services marketing
- Product and Service Development
- Marketing Mix in services marketing (7P's)
- Branding, Brand equity, Brand loyalty, Trade Mark

• Packaging and labeling • Pricing of Products, Factors Influencing pricing policyTypes of Pricing • Promotion, Advertising, sales promotion, personal selling, public relations in hotel industry, place (distribution)		
Unit IV	**Promotion techniques**	**Hours**
• Consumer Behavior in hotel industry • Customer expectation • Post purchase evaluation • Factors affecting the choice of a channel distribution • E- Marketing plan ,TeleMarketing • Push and Pull marketing • Direct Marketing • Enterprises resource planning		
Unit V	**Product positioning**	**Hours**
• Managing the customer mix • Customer Delight approach • Marketing strategies for hotel industry • Emerging trends in marketing • Market research • Product positioning		
	Total Lecture Hours	**--Hurs**
	Text Book(s)	
1	Services Marketing – Integrating Customer Focus Across the Firm, Zeithaml, Valarie A. &Bitner, Mary Jo; Tata McGraw Hill; New Delhi.	
2	**Reference Book(s)**	
	Services Marketing - Rao, K., Rama Mohana; Pearson Education; New Delhi. Essentials of Service Marketing - Hoffman & Bateson; Thomson Asia Ptc. Ltd., New Delhi.	
1	Services Marketing - Rampal, M.K. & Gupta, S.L.; Galgotia Publications; New Delhi.	
2	Services Marketing – The Indian Perspective, Shanker Ravi; Excel Books, New Delhi.	
3	Hospitality Marketing Management by Robert D. Reid, David C. Bojanic Marketing Hospitality by Cathy H. C. Hsu, Thomas F. Powers	
4	**Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)**	
	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
1	https://www.coursera.org/courses?query=hospitality%20management	
2	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L	M	S	M	L	L	L	L	L	L
CO2	M	L	S	L	L	L	L	L	L	L
CO3	S	S	M	S	L	L	L	L	L	L
CO4	M	S	L	L	S	L	L	L	L	L
CO5	M	S	S	L	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCM305	Principles of Management	L	T	P	C
Core/elective/Supportive		Core	3	1	0	4
Pre - requisite		Basic knowledge on all operational aspects of different departments A positive attitude and passion towards the profession	Syllabus version			

Course Objectives

To familiarize students with the concepts and principles of management in an organization with an emphasis on tourism and hotel sector.

Expected Course Outcomes

1	Apply management knowledge in an organizational environment in order to execute the various functions	K3
2	Identify the possibilities of creative planning	K4
3	Developing organising skills to accomplish the goal	K4
4	Utilize various tools to motivate the work force	K4
5	Judge effectiveness of ideal communication within the organization	K5

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	Evolution of Management Thought, Planning and Decision-making	Hours

- Management – meaning, characteristics, scope and importance, managerialskills
- Evolution of management thought, modern concepts ofmanagement
- Planning, formulation of strategies, nature ofdecision-making
- Control, types of control, methods of control, total qualitycontrol

Unit II	Organizational Behavior and Personality	Hours

- Organizational behavior – meaning, characteristics, scope and importance, models of organizational behavior
- Personality and organizations – values, attitude, perception and workplace behavior
- Managing stress, problemsolving

Unit III	Leadership, Motivation and Organization	Hours

- Leadership concepts and theories, nature of leadership, approaches toleadership
- Motivation theories, motivationstrategies
- Motivation through work andrewards
- Organizationstructure

Unit IV	Group Behavior, Organizational Culture and OrganizationalChange	Hours

- Foundations of group behaviour, group dynamics, using teams inorganizations
- Contemporary views on leadership inorganizations
- Conflict and negotiations, organizationaljustice

• Organization design, organization culture, organization change anddevelopment		
Unit V	**Communication**	**Hours**
• The purpose of Communication • The process of communication • Communication in the organization • Barriers and breakdowns in Communication • Towards effective communication • Electronic media in communication		
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Stoner, J.A.F., Freeman, R.E. and Gilbert, D.R. (2009), *Management*, Prentice Hall, NewDelhi.	
2	Koontz, H. and Weihrich, H. (2007), *Essentials of Management*, McGraw Hill, NewDelhi	
	ReferenceBook(s)	
1	Hannagan, T. (2008), *Management: Concepts and Practices*, Prentice Hall, NewDelhi	
2	Griffin, R.W. (2007), *Principles of Management*, Cengage Learning, NewDelhi	
3	Luthans, F. (2005), *Organizational Behaviour*, McGraw Hill, NewDelhi Griffin, R.W. and Moorhead, G. (2012),	
4	*Organizational Behaviour: Managing Peopleand organizations*, Cengage Learning, NewDelhi.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	
Course Designed by : **Dr.Ajeet Kumar Lal Mohan**, Professor, Department of Catering Science and Hotel Management AJK College of Arts and Science, Navakkarai (PO), Coimbatore – 641105		

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	L	M	S	M	L	L	L	L	L
CO2	M	L	S	L	L	L	L	L	L
CO3	L	S	L	S	L	L	L	L	L
CO4	M	S	L	L	S	L	L	L	L
CO5	L	M	S	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20PCM403	Food and Beverage Service II	L	T	P	C
Core/elective/Supportive		Core	2	1	0	3
Pre - requisite		Good proficiency in basic skills and operational aspects of F&B service Understanding on interdepartmental co-operation	Syllabus version		I	

Course Objectives

- To excel in advanced mode of Food and Beverage service
- Graduates are expected to have knowledge on costing and controlling related F & B activities
- 3. Since event business is integral in hospitality , student can grab basic knowledge on event management

Expected Course Outcomes

1	Demonstrate skill in designing an F & B operation	K2
2	Calculate risk involved in the process of planning an outlet	K3
3	Differentiate the various activities involved in major catering functions	K4
4	Compute cost of operations in order to see its par with budgeted cost	K3
5	Create an ambience to execute Gueridon Service	K6

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Restaurant Planning & Layout

Unit I		Hours

- Choosing ofLocation
- Layout Planning
- Décor
- Furnishing, Fixtures & Fittings
- EquipmentSelection
- Objectives &Procedures
- Constraints in planning
- MenuMerchandising

Cycles of control

Unit II		Hours

- Purchasing

	• Receiving • Storing • Issuing • Preparation • Costing &Selling • Control **Food Cost control** • Food Costing • Checks & Checking System • Standard Costing • Variance Analysis	
	Budgets & Budgetary Control	
Unit III	• Definition, Different Types of Budgeting • Different Steps of Preparing Different Budgets • Budgetary control • Formats for Budgeting **Liquor Control** • Purchase Procedures • Assessment of Quality • Stock Control • Beverage Sales Control	**Hours**
	Food and beverage promotional techniques	
Unit IV	• Promotion through incentives • Merchandising • Personnel selling • Public relations	**Hours**
	Gueridon Serviceand staff organising	
Unit V	• Organizing mise-en-place for gueridon service • Dishes involving work on the gueridon • Food and beverage staff organisation • Staff hierarchy - job description	**Hours**

	• Duty roaster **kitchen stewarding** - importance -opportunities in kitchen stewarding – recordmaintaining -machine used for cleaning and polishing- inventory	
	Total Lecture Hours	**-- Hours**
	Text Book(s)	
1	Food and Beverage Service – Dennis Lilicrap	
2	Food and Beverage Management – Bernard Davis	
	Reference Book(s)	
1	Food and Beverage Service –Singaravelan	
2	Catering Management – Nancy Lawman	
3	Food Service and Catering Management –Arora	
4		
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**L**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**
CO3	**L**	**S**	**L**	**S**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**S**	**S**	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**L**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20PCP404	Advanced Food and beverage service	L	T	P	C
Core/elective/Supportive		Practical	0	0	4	3
Pre - requisite		• Basic awareness on ingredients used • Being conscious about developing skill needed	Syllabus version			

Course Objectives

- To provide basic skill and knowledge required for food production personnel.
- To have a sound knowledge of ingredients used
- To understand the basic cooking skills
- To acquire the skills and knowledge on menu compilation

Expected Course Outcomes

1	Generalizing the roles and responsibilities of F&B personnel	K3
2	Identify the operational areas of the department	K4
3	Organizing the activities in cooking process	K3
4	Organizing the pre preparation	K3
5	Differentiating various procedures on cooking	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Function Catering – Order taking, menu compilation, Making of function prospectus, tabling, seating arrangements
Gueridon service – Mock service of dishes from guerdon
Menu costingand pricing – Calculation of potential food cost for various dishes, costing of meal packages
Designing promotion mix for F&B outlets

REFERENCE BOOKS:

Food and Beverage Service – Dennis Lilicrap
Food and Beverage Management – Bernard Davis
Food and beverage service and operations management - Udh Publishers & Distributors

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Elective Courses

Course Code	20ELE101	Bakery and Confectionary	L	T	P	C
Core/elective/Supportive		Elective - I	2	1	0	3
Pre - requisite		Should have grasped essential skill and product knowledge related Food preparation Must have perceived that bakery confectionary is a vital segment of F&B business	Syllabus version			

Course Objectives

1. Understand basic culinary skills
2. Awareness on ingredients used in the industry
3. Assessing factors related to menu planning

Expected Course Outcomes

1	Organise Bakery and Confectionery functions to maximize performance	K3
2	Develop operational procedures to achieve desired goals	K4
3	Compare own performance with competitors to have the appropriate market share	K4
4	Demonstrate preparation and presentation skills to tackle today's demand	K2
5	Justify Bakery and Confectionery is an integral part of the industry	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction To Bakery And Confectionery	Hours

Scope of bakery-Organizational structure-Units of Measurements-Bakery terms-Basic equipments and types of oven (Electric oven and non-electric oven) - OTG, Microwave, rotary, single deck, double deck, pizza oven-Diesel, gas, brick-Baking temperatures for bread and confectionery-Conversion the degree- Concept of Hygiene and its importance in bakery-Personal hygiene-Work area hygiene-Basic first aid.

Unit II	Bread Making	Hours

Different methods-straight method,(Salt delay, no time dough), Sponge method-Steps involved in bread making-Characteristics of good Bread-External: Volume, symmetry, shape, color, Internal: Texture, aroma, clarity, elasticity, Bread Faults and remedies.
Natural: Milk, egg, S.M.P, Soya flour, fat, sugar-Chemical: GLYCERYL MONO STEARATE Potassium bromate, potassium iodate.

Rope and mold-Causes and Prevention

Unit III	Bakery And Confectionery Operation Management	Hours

Setting up a Bakery and confectionery-Advanced modern equipments and tools, Planning and Layout, Operations Planning, Menu Planning/ Engineering, Material Management-Purchase specification, Effective storage and usage, Operation designing- Work flow, Man power Planning-Shifts, duty Rota.

Unit IV	Confectionery	Hours

Introduction to confectionery

Scope of confectionery-confectionery terms-small and large equipments used in confectionery

Role of raw materials used in confectionery

Essential ingredients- flour, eggs, sugar, shortening and flavourings. Optional ingredients baking powder, dry fruits, baking soda, dairy products etc.

Leavening agents, fats and oils, moistening agents

Chemical, natural water vapour and biological-composition of fats and oils, functions, types and storage-milk, egg, water and juices.

Colouring and flavouring agents

Natural and synthetic colours -natural and synthetic additives.-fruits and nuts- types and examples and usage -setting agents-marine gums, agar, alginate, Irish moss and pectin and gelatin and types-manufacturing process of jam and jelly

Cake making process and methods

Process- sieving, creaming, whipping, heating, folding, consistency, panning, make-up, baking, storage-sugar batter method-flour batter method- Genoese -blending

Characteristics of cakes external – internal - cake faults and remedies.

Unit V	**Pastry**	**Hours**

Definition-Types- short crust, puff, choux, flaky, Danish pastry, recipes, products, trouble shooting and remedies. Biscuits-Definition, differences between biscuits and cookies, methods of making biscuits and cookies and types, characteristics, faults and remedies. Meringues-Definition, types and uses. Chocolate work- Uses of cocoa and chocolate in confectionery-Icings and topping- types and examples and applications-Pastry creams-types-Cake Decorations-Marzipan and Pastillage or Gum paste

Sugar Confectionery Arts

Cooked Sugar Displays-Basic sugar cooking with various stages-Cooked sugar techniques-Spun sugar, caramel decorations, Poured sugar works, Pulled sugar, blown sugar, Rock sugar and Nougatine- Uncooked Sugar Displays- Pastillage- GumpasteMoulding, Modelling techniques-Marzipan-(cooked, uncooked)- Modelling and cutouts etc-Royal Icing – Stencils, etc-Center piece prepared using sugar works.

Total Lecture Hours		**--Hrs**
	Text Book(s)	
1	Professional Baking by Wayne Gisslen	
2	The Professional Pastry Chef: Fundamentals of Baking and Pastry by Bo Friberg	
	ReferenceBook(s)	

1	The Advanced Professional Pastry Chef by Bo Friberg	
2	Professional Bread Baking by Hans Welker	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Course Designed by :

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	**S**	**M**	**M**	**S**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**L**	**M**	**M**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**M**	**L**	**S**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20ELE102	Bar Management	L	T	P	C
Core/elective/Supportive		Elective - I	2	1	0	3
Pre - requisite		An elementary knowledge on importance of alcoholic beverages in the industry Awareness of basic skills needed for F&B Personnel	Syllabus version			

Course Objectives

- The course will introduce Learner to get a comprehensive knowledge and understanding in food and beverage bar operations.
- Its aim is to enable students to acquire the professional competence at basic levels and to acquire technical skills in the principle of food and beverage bar operations and related activities.

Expected Course Outcomes

1	Differentiate food business with beverage trade	K4
2	Discriminate various alcoholic beverages based on its characteristics	K4
3	Justify importance of wines and its food matching in the industry	K5
4	Manipulate opportunities in sale of alcoholic beverages	K3
5	Outline control measures to see all the activities are going as per the SOPs	K4

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction to Beverages	Hours

- Alcoholic and Non alcoholic Beverage
- Venues offering beverage service –Bars- types, Lounges, Restaurants
- Bar designing and layout: important considerations.
- Staffing and Bar Equipment, Qualities of a good bartender and his job description, Beverage equipments and
- Glassware.

Unit II	Fermented Alcoholic Beverages	Hours

- Wine: introduction, Viticulture and viticulture methods, Vinification process, Vine diseases.
- Wines classification, (Still, Sparkling, Aromatized And fortified Wines)
- Wines regions: France, Italy, Spain, Germany
- Beer; Introduction, ingredients used, production
- Types, brands, Indian and International.
- Storage of beer. Service of bottled, canned and drought beers.

Unit III	Spirits	Hours
• Distilled Alcoholic Beverages(spirits): • History of spirits: basic introduction to distillation process. • Whiskey: Introduction, manufacturing process andclassification. • Brief introduction to Rum, Gin, Vodka andBrandy.		
Unit IV	**Other Beverages**	**Hours**
• Aperitifs • Digestives • Liqueurs, Eau de vies, Bitters • Matching of food and wine • A brief introduction to Sake, Cider and Perry.		
Unit V	**Bar Control**	**Hours**
• Beverage control meaning, process and techniques • Various liquor licenses required in India. • Introduction to Cocktails, Brief history of development: Parts of cocktails. • Brief introduction to Mock tails and tobacco.		
	Total Lecture Hours	**--Hrs**
	Text Book(s)	
1	CotasKatsigris, Mary Porter, Chris Thomas, The Bar And Beverage books, John, WilwyAnd Sons, **USA**	
2	Graham Brown, KaronHepner, The WairersHand books, Hospitality Press,Australia.	
3	Russell.S, Frank Corsar, The Bartenders 'S Guide To Cocktailss, Hospitality Press, Australia.	
4	S.N Bagchi And Anita Sharma, Food And Beverage Service, Aman Publication, New Delhi.	
	Reference Book(s)	
1	SudhirAndrew, Food And Beverage Manual Tata Mc. Hills. NewDelhi Brain Verghese, Professional Food And Beverage Service Management. Macmillan India, Ltd.	
2	Vijay Dhawan, Food And Beverage Service, Frank Brothers And Company, New Delhi.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	S	M	M	S	L	L	L	L	L
CO2	M	S	S	L	M	L	L	L	L
CO3	S	L	L	M	M	L	L	L	L
CO4	L	S	M	L	S	L	L	L	L
CO5	S	L	S	S	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20ELE103	Hospitality Law	L	T	P	C
Core/elective/Supportive		Elective - I	2	1	0	3
Pre - requisite		• Being conscious on basic laws and its importance of obeying • An appropriate realization in efforts to be taken to grasp relevant laws	Syllabus version			

Course Objectives

- To impart knowledge to the students about legislative provisions pertaining to hospitality industry, hence empowering them to manage & work with a large number of industry personnel.

Expected Course Outcomes

1	Defending all activities in the organization are abide by the laws	K5
2	Use guidelines given by the legal authorities in all the areas	K3
3	Developing a legal friendly environment within the organization	K4
4	Measuring employ morale through labor law protection	K5
5	Modify systems periodically as the law demands	K3

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Laws	Hours

Business and Commercial Law

- Indian Contract Act: Types of contract, Special contracts-Franchising
- Partnership Act 1932: Meaning and definition of partnership, General duties of partner, Determination of rights and duties of partners by contract between partners
- Agencies Act- applicability to Hospitality industry

Welfare and Safety Statutory Laws

- The EPF and Miscellaneous Provision Act 1952 & ESI Act
- Payment of Gratuity Act 1972 -- applicability to Hospitality industry.
- Payment of Bonus Act 1966 -- applicability to Hospitality industry.
- Workmen's Compensation Act 1923 – Compensation liable under this act for a worker in the Hospitality industry
- Apprentices Act 1961 – Essentials pertaining to Hospitality industry
- Maternity Benefit Act 1961 -- applicability to Hospitality industry

Unit II	Sale of Goods Act	Hours

Sale of Goods Act

- Essentials of valid Sale
- Conditions and Warranties-- applicable to Hospitality industry

- Unpaid seller and his rights – applicable to Hospitality industry
- Rights and duties of seller and buyer – Guests and Hotel Owner

Unit III	Laws relate to Hotels	Hours

Licenses and permits required by Hotels in India

- Bar License & Restaurant and various types of outlets and Licenses required
- Spa and Health Club License
- Public Amusement License
- Renewal Suspension and termination of licenses
- Procedure for granting Star gradation, various approvals, permissions required to set up a hotel

Environmental Protection Act – Important provisions under

- The Water (Prevention and Control of Pollution) Act – Implementations of Provisions Under the act for Hospitality industry
- The Air (Prevention and Control of Pollution) Act – Implementations of Provisions Under the act for Hospitalityindustry.

Unit IV	Other Laws relating to Hospitality industry	Hours

Other Laws relating to Hospitality industry

- Cyber law – important provisions applicable to Hospitality industry.
- Micro, small and Medium Enterprises Development Act – important provisions applicable to Hospitality industry.
- Passport Act—Applicable to Hospitality industry with concern with the Foreign Tourist
- Foreigners registration Act
- Foreign exchange Management Act.(FEMA)

Unit V		Hours

Prevention of Food Adulteration Act 1954

- Principles of food laws regarding prevention of food adulteration, definition, authorities under the act, procedure of taking a sample purchase right, warranties, guest control order or food services order in force from time to time. Essential commodities etc. and AGMARK
- Food Packaging and Misbranding Laws
- Food standards code in India

Central and State Taxes

- VAT-- applicability to Hospitality industry, Service tax -- applicability to Hospitality industry.
- Luxury tax -- applicability to Hospitality industry.

Total Lecture Hours	--Hrs

Text Book(s)

1	Legal Aspect for Hospitality and Tourism Industry—By AtulBansal	

	Reference Book(s)	
1	Hotel Law – Amitabh Devendra	
2	Company Law – Avtar Singh	
3	Goods and Service Tax – B. Vishwanathan	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
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Mapping with programme outcomes:

	PO1	**PO2**	**PO3**	**PO4**	**PO5**	**PO6**	**PO7**	**PO8**	**PO9**
CO1	**S**	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**
CO3	**S**	**L**	**L**	**M**	**M**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**S**	**L**	**S**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**S**	**S**	**M**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20ELE201	Food Preservation	L	T	P	C
Core/elective/Supportive		Elective - II	2	1	0	3
Pre - requisite		• Some apprehension on food spoilage and its consequences • Consciousness on characteristics of various ingredients used	Syllabus version			

Course Objectives

- To know about the process of food preservation and preservation techniques

Expected Course Outcomes

1	Estimate the level of contamination related to cooked and uncooked food	K2
2	Use awareness on various forms of unsafe food and its risk	K3
3	Manipulate functions of micro organisms in food and controlling of it	K3
4	Judging quality of preserved food made by different processing methods	K5
5	Defending level of safety in preserved food	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction	Hours

Basic considerations: Aims and objectives of preservation & processing of foods, Characteristics of tissues and non-tissues foods, Degree of perishability of unmodified foods, Causes of quality deterioration and spoilage of perishable foods, intermediate moisture foods, wastage of foods.

Unit II	Preservation – Low temperature	Hours

Preservation of foods by low temperatures:
(A) Chilling temperatures: Consideration relating to storage of foods at chilling temperatures, Applications and procedures, Controlled and Modified atmosphere storage of foods, Post storage Handling of foods.
(B) Freezing temperatures: Freezing process, Slow and fast freezing of foods and its consequence, other occurrences associated with freezing of foods. Technological aspects of pre freezing, Actual freezing, Frozen storage and thawing of foods.

Unit III	Preservation – High temperature	Hours

Preservation of foods by high temperatures: Basic concepts in thermal destruction of microorganisms D, Z, F values. Heat resistance and thermophilic microorganisms. Cooking, Blanching, Pasteurization and Sterilization of foods. Assessing adequacy of thermal processing of foodsGeneral process of caning of foods, Spoilage in canned foods.

Unit IV	Preservation by water removal	Hours

Preservation by water removal:
(a) Principles, Technological aspects and application of evaporative concentration process; Freeze

concentration and membrane process for food concentrations. (b) Principles, Technological aspects and application of drying and dehydration of foods, Cabinet, tunnel, belt, bin, drum, spray, vacuum, foam mat, fluidized-bed and freeze drying of foods.		
Unit V		**Hours**
Principles, Technological aspects and application of sugar and salt, Antimicrobial agents, Biological agents, non ionizing and ionizing radiations in preservation of foods. Hurdle technology.		
Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Marcus Karel, Owen R. Fennema, Daryl B. Lund: Physical principles of food preservation. New York, BaselDekker,1975.	
	Reference Book(s)	
1	Desrosier Norman W: The Technology of Food Preservation, AVI Pub. Co	
2	Norman N. Potter, Joseph H. Hotchkiss: Food science, 5th ed.New York : Chapman & Hall	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	L	M	L	S	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L
CO3	S	M	L	M	M	L	L	L	L
CO4	L	S	S	M	S	L	L	L	L
CO5	S	M	S	S	M	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20ELE202	Food Safety and Nutrition	L	T	P	C
Core/elective/Supportive		Elective - II	2	1	0	3
Pre - requisite		• An amount of recognition on todays customers health consciousness • Fundamental awareness on nutrition and its importance in food industry	Syllabus version			

Course Objectives

To know about the food safety and fundamentals of food safety

Expected Course Outcomes

1	Classifying different micro organisms which contaminates food	K3
2	Predicting possible problems in consuming contaminated food	K2
3	Develop strategies to preserve food safely	K4
4	Measure level of toxicity chances in prepared food while holding	K5
5	Developing healthy menus with wholesome foods	K6

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Micro Organism	Hours

Moulds, Yeasts, Bacteria

- Types, Growth, Temperature conditions, Moisture, Time, Growth pattern and Control. Role of Microbes in food preparation.
- Beneficial effect – Economic importance. Harmful effects – Food poisoning. Food infections and food infestation.

Unit II	Food Adulteration and Food Preservation	Hours

- Types of common food adulterants test to detect food adulteration. Laws to prevent. Food Adulteration, Food Standards, Food Additives.
- Principles of food preservation use of low and high temperature, chemical preservatives, Irradiation deep freezing, canning and sterilization. Use of preservatives and their standards.

Unit III	Nutrition	Hours

- Definition of Nutrition
- Nutrition classification
- Macro and Micro nutrients
- Carbohydrates, proteins, fats, minerals, and vitamins, water and fibre. Sources, Deficiency diseases, excessive intake, RDA. Digestion and absorption of food

Unit IV	Nutrition and Food	Hours

- Nutrition and healthy eating, Five food groups, Balanced diet, Food for patients – like

	Diabetic, Blood Pressure etc. Food for Children, Working Women, Hard working men, Sports persons, Fat free and high fibre.Factors affecting the nutritive value of food, product development, water, proteins, carbohydrates, lipid, emulsions.	
Unit V	**Health and Hygiene**	**Hours**
	• COSHH – Control Of Substances Hazardous to Health – Legislation – 1990/91 Amendments Safety regulation, Accidents, Prevention and First Aid	
	Total Lecture Hours	**--Hrs**
	Text Book(s)	
1	Tara Paster, The Haccp Food Safety Training Manual, John Wiley & Sons, 2006	
2	Carol Wallace, William Sperber, Sara E. Mortimore, Food Safety for the 21st Century: Managing Haccp and Food Safety Throughout the Global Supply Chain, John Wiley & Sons, 2006	
	ReferenceBook(s)	
1	Curricula on food safety. Directorate general of health services. Ministry of health and family welfare. Government of India. NirmanBhavan, New Delhi.	
2	Food Safety Fundamentals, Prentice Hall, April	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	**L**	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**
CO3	**L**	**M**	**L**	**S**	**M**	**L**	**L**	**L**	**L**
CO4	**M**	**S**	**S**	**M**	**S**	**L**	**L**	**L**	**L**
CO5	**S**	**M**	**S**	**S**	**M**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20ELE203	Event Management	L	T	P	C
Core/elective/Supportive		Elective - II	2	1	0	3
Pre - requisite		• Have substantial awareness on how much event business is directly or indirectly influence F&B business • Knowledge on various types of services and basic skill set needed for its personnel	Syllabus version			

Course Objectives

- To explore the fundamentals of event management
- To perform the tasks of event planning, stage management, celebrity management and event decoration

Expected Course Outcomes

1	Comparing features different types of events	K4
2	Accessing cost and pricing	K5
3	Organising all activities and personnel in order to accomplish an event successfully	K3
4	Judging an event using various parameters to see its level of success	K3
5	Determining promotion strategies for various events	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I **Hours**

- Introduction To Meetings and Event Management
- Categories & Definitions
- Need of Event Management
- Objectives of Event Management
- Creativity
- Implications of Events

Unit II **Hours**

- Event Planning
- Arranging Chief Guest/Celebrities
- Arranging Sponsors
- Back Stage Management
- Brand Management
- Budget Management
- Types Of Leadership For Events & Organizations

Unit III		**Hours**
• Designing (a) Backdrop b) Invitation Card c) Publicity Material d) Mementos- • Event Decoration • Guest and Celebrities Management • Making Press Release • Marketing communication • Media Research & Management • Participation according to the theme of the Event • Photography/ Video coverage management		
Unit IV		**Hours**
• Program Scripting • Public Relation • electing a Location • Social and Business Etiquette • Speaking Skills • Stage decoration • Team Spirit • Time management		
Unit V		**Hours**
• Concept of Exhibition • Space Planning • ITPO • Sporting Events • Tourism Events • Leisure Events.		
	Total Lecture Hours	**--Hrs**
	Text Book(s)	
1	Successful Event Management - Anton Shone & Bryn Parry, Publisher: Cengage Learning Business Press; 2 Edition (April 22, 2004) Isbn-10: 1844800768	
2	Management Of Event Operations (Events Management) - Julia Tum, PhilippaNorton, J. Nevan Wright, Publisher: Atlantic Publishing Company (Fl); Pap/Cdr Edition (January 8, 2007	
	ReferenceBook(s)	
1	The Complete Guide To Successful Event Planning - Shannon Kilkenny, Publisher: Wiley & Sons, India (May 1992)	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	

2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	L	M	L	S	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L
CO3	L	M	L	S	M	L	L	L	L
CO4	M	S	M	M	L	L	L	L	L
CO5	S	M	S	S	M	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20ELE301	Travel and Tour Business	L	T	P	C
Core/elective/Supportive		Elective - III	2	1	0	3
Pre - requisite		• A correct perception about current scenario of travel business • Should be aware why and how people travel	Syllabus version			

Course Objectives

- This module will provide a precise overview on the operational and organizational perspectives of travel and tour business.
- The course systematically unravels developmental history of travel trade, explains functional differences between travel agency and tour operators and the range of services provided by each of them.

Expected Course Outcomes

1	Illustrate travel industry's relationship with hotel industry	K2
2	Classify various segments of travel and tour business	K3
3	Detecting potential of tour business in the current scenario	K4
4	Determine functions involved in various sectors of travel business	K5
5	Supporting a potential traveler with all required travel documents	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Introduction	Hours

- Travel Trade - Historical Perspectives – Cox & Kings, Thomas Cook, American Express, Carlson and Wagonlit , Thompson Holidays, T.C.I and SITA
- Definition of Travel Agency and Tour Operations and differentiation between Travel Agency and Tour Operation business.
- Travel Agency and Tour Operators: Linkages and arrangements with hotels, airlines and transport agencies and other segments of tourism sector.
- Types of Tour Operators - Wholesale and Retail Travel Agency business
  National & International Trade Associations: IATA, TAAI, PATA, ASTA, UFTTA,IATO

Unit II	Functions of a Travel Agent and Tour Operator	Hours

- Functions of a large travel agency – travel information, travel documentation, room booking, ticketing, tour counseling and selling package tour.
- Functions of tour operators – market research, collection, process and dissemination of

	information, negotiation and contracting with principal service providers, itinerary preparation, costing, marketing, selling, appointment of franchisees and retail agents, immigration formalities, Tour Operation	
Unit III	**Establishing Travel Agency or Tour Operation Enterprise**	**Hours**
	• Types of organizational set-up, approval from DOT, Government of India and other organizations • IATA Rules and Regulations for Approval of a Travel Agency, Approval by Airlines and Railways. • Various incentives available to travel trade in India • Online Travel Agencies –Make my trip, Yatra.com, cleartrip.com, irctc.com, Expedient	
Unit IV	**Tour Packaging and Costing**	**Hours**
	• Meaning, basics of Itinerary planning, Steps in Itinerary planning, Preparation of Itineraries, tour operation and post tourmanagement. • Travel Terminology: Current and popular travel trade abbreviations and other terms used in preparing itineraries. • Definition, Importance of Tour Packaging – Classifications of Tour Packages - Components of PackageTours • Concept of costing - Types of costs – Components of tour cost - Preparation of cost sheet - Tour pricing - Calculation of tour price – Pricingstrategies	
Unit V	**Passports & Visas**	**Hours**
	• Passports – Function, Types and importance • Visa – Function, uses and types • Immigration laws and rules • Role of IT in Travel business	
	Total Lecture Hours	**--Hrs**
	Text Book(s)	
1	Swain , S.K. and Mishra, J.M. (2011), *Tourism Principles and Practices*, OUP, NewDelhi.	
2	Holloway, J.C. &Taylor Neil (2006), The Business of Tourism, Prentice Hall, New Jersey.	
	ReferenceBook(s)	
1	Chand, M. (2012), Travel Agency Management: An Introductory Text, Anmol Publications Pvt. Ltd., New Delhi.	
2	Negi. J (2010), Travel Agency Operations: Concepts and Principles, Kanishka, New Delhi.	
3	Seth, P. N., (2012), *Successful Tourism Management Vol. 1 & 2*, Sterling Publications, New Delhi.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20mangement	

2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Course Designed by :

Dr.Ajeet Kumar Lal Mohan, Professor, Department of Catering Science and Hotel Management
AJK College of Arts and Science, Navakkarai (PO), Coimbatore – 641105

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	L	M	L	S	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L
CO3	S	M	L	S	M	L	L	L	L
CO4	M	S	M	L	L	L	L	L	L
CO5	S	M	S	S	M	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20ELE302	Financial Management	L	T	P	C
Core/elective/Supportive		Elective - III	2	1	0	3
Pre - requisite		• Knowledge on accounting basics • A clear perception about various revenue generating departments	Syllabus version			

Course Objectives

- To enable a graduate to deal with financial aspects of an organization
- To tackle finance related issues appropriately

Expected Course Outcomes

1	Compute fund flow of an organization to see if it is on the right track	K2
2	Developing various budgets as guidelines	K4
3	Measuring revenue periodically using various parameters	K5
4	Analyzing various business yard sticks as a control measure	K4
5	Judging each revenue generating department performing as per the budgeted guidelines	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I		Hours

- Financial accounting – nature, concept, definition, objectives, functions, advantages and limitations.
- Accounting concepts, and conventions; Accounting equation
- Rules of Debit and Credit. Classification of accounts
- Preparation of Journal, Ledger, and trial balance.
- Preparation of final accounts – income statements and Balance sheet without adjustments.

Unit II		Hours

- Preparation of Journal, Ledger, and trial balance.
- Preparation of final accounts – income statements and Balance sheet without adjustments.

Unit III		Hours

- Hotel accounting – meaning, functions and significance.
- Classification of Hotel Departments- Revenue and Non- Revenue producing.
- Departmental accounting-Allocation and apportionment of expenses
- Advantages and drawbacks of allocation

Unit IV		**Hours**

- Uniform system of accounting – concept, meaning, advantages and disadvantages.
- Various types of schedules – rooms and F&B
- Tour pricing - Calculation of tour price – Pricing strategies

Unit V		**Hours**

- Internal Control
- Definition & Objective of Internal Control, Characteristics of Internal Control
- Implementation & Review of Internal Control

Total Lecture Hours		**--Hrs**
Text Book(s)		
1	Juneja, Chawla&Saksena–Double Entry Book Keeping–Kalyani Publications.	
2	Maheshwari&Maheshwari – An Introduction To Accountancy 5th – Vikas Publishing House.	
	ReferenceBook(s)	
1	Bhattacharya - Financial Accounting for Business Managers, Prentice Hall of India.	
2	R.L. Gupta – Advanced – Sultan Chand & Sons.	
3	S.N. Maheshwari – Principles of Management Accounting – XI Edition – Sultan Chand & Sons	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20mangement	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

Course Designed by :

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	L	M	L	S	L	L	L	L	L
CO2	M	L	S	L	S	L	L	L	L
CO3	S	M	L	S	M	L	L	L	L
CO4	L	S	M	L	L	L	L	L	L
CO5	S	M	S	S	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20ELE303	Hotel Engineering and Maintenance	L	T	P	C
Core/elective/Supportive		Elective - III	2	1	0	3
Pre - requisite		• Basic idea about infrastructure required for an hospitality facility • Sense of importance in maintaining a facility	Syllabus version			

Course Objectives

To equip a graduate with basic engineering concepts of a hospitality facility

Expected Course Outcomes

1	Discovering structure of the facility based on fundamental civil engineering knowledge	K3
2	Outlining the importance of potable water and waste water management	K4
3	Relate concepts of refrigeration with preservation	K4
4	Computing consumption of total energy in the organization	K3
5	Supporting by contributing towards achieving the organization goal	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Civil structure	Hours

Building construction – types of construction, frame type, load bearing type, merits and demerits of the above two methods, Anti- termite treatments – types, identification of the presence of termite, pre – construction treatments, post construction treatments, damp / water proof course /reasons for dampness / leakage, effects of dampness / leakage, remedies

Unit II	Water and waste water management	Hours

Water and waste water management -– water quality standards, water treatment for hotel use, hot, cold & drinking water– requirements & standards, waste water disposal – system and traps, plumbing fixtures, heat ventilation and air conditioning, -definition , condition for human comforts, building design to control heat load, air conditioning systems, working of central, split, package and window type (only basic), ventilation -need for ventilation – types of ventilations, refrigeration needs, refrigerators, walk – in coolers and freezer types, difference between Refrigeration and air conditioning.

Unit III	**Electrical systems**	**Hours**
Electrical system and energy management – electrical terms, volt, amps, ohms, watt, kilowatt / hour, DC system, AC System, Single Phase, and Three Phase, Voltage drop, fuse and circuit breakers, energy pricing, cost control and electrical bills, cost control and fossil fuel bills. Vertical transport system – elevators – types – basic working –car decoration and safety requirements – escalators – safety requirements, use and basic working		
Unit IV	**Safety and security management**	**Hours**
Safety and security management – safety – definition – international standards of safety, electrical shock safety, accident safety, fire prevention, fire detection, fire notification, fire suppression and fire control, personal safety, security, key control, security against attracts – theft, terrorists		
Unit V	**Organization of maintenance department**	**Hours**
Maintenance management – administration, budget control, inventories and loss control, R and M projects, Property damage control, work under contract, monthly report programmers, routine maintenance (of building, systems and equipments), building, systems, and equipment – preventive maintenance, scheduled maintenance, emergency and breakdown maintenance, guest room maintenance		
Total Lecture Hours		**--Hours**
Text Book(s)		
1	Hotel Engineering – SujitGhosal	
2	Industrial Safety and Maintenance Management - M.P. Poonia and S.C. Sharma	
	Reference Books	
1	Hand Book on Civil Engineering – Praveen Dwivedi&PrachiBajpai	
2	Basic Refrigeration and Air conditioning – P.N Ananthanarayanan	
3	Basic Refrigeration and Air conditioning data book – Prof Manohar Prasad	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	

3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9
CO1	L	M	L	S	L	L	L	L	L
CO2	M	L	S	L	M	L	L	L	L
CO3	S	L	M	S	M	L	L	L	L
CO4	M	S	M	L	L	L	L	L	L
CO5	S	M	L	M	L	L	L	L	L

S- Strong; M-Medium; L-Low

VALUE ADDED COURSES

Value Added Course

Course Code	20VAC01	ETHICAL, LEGAL AND REGULATORY FRAMEWORK OF TOURISM	L	T	P	C
Core/elective/Supportive		Value Added - I	2	-	-	2
Pre - requisite		Should have clear idea of various segments of tourism Basic consciousness of legal aspects	Syllabus version			

Course Objectives

The main Course Objectives are

1. Understand ethical issues of tourism
2. Awareness on illegal and regulatory framework of tourism
3. Assessing factors related to menu planning

Expected Course Outcomes

1	Utilize knowledge on working environment requirements	K4
2	Distinguish between various ethical issues in tourism	K2
3	Demonstrate skill on regulatory frameworks	K2
4	Identify the various tourist policies	K4
5	Evaluate quality of the menu compiled	K5

K1 – Remember K2 – Understand K3 – Apply K4- Analyze K5 – evaluate K6- Create

Unit I	Tourism Ethics	Hours

Tourism Ethics: Ethics- meaning and importance in business environment. Business Ethics in Travel and Tourism Sector, fair trade practices; CSR Policy for travel and tourism businesses. UN WTO Global Code of Ethics.

Unit II	Legal aspects of Tourism industry	Hours

Legal and Regulatory Framework in Travel and Tourism: Introduction to Legislation Concept; principles and role of legislation in Tourism. Regulations relating to consumer protection; health; safety and security of travel and tourism customers. Laws and Regulations related to Airlines and

Airways- Safety and security of tourists. Need for Tourism legislation- constitutional provisions- Manila Declaration. Travel insurance Passport, Visa &Health regulations- customers and Currency regulations- Foreign Exchange Regulations Act, 1973 (FEMA, 2000).		
Unit III	**Permits**	**Hours**
Special Permits Regulations: Special Permits to restricted areas for foreign tourist in India. Restricted area in India for foreign tourists and related authorities at these places to obtain permits, Permit related to various monasteries and wild life areas and their procedures.		
Unit IV	**Policies**	**Hours**
Tourist Policies: National Tourism Policy, Tourist Policies of Odisha, Tourism Planning Process including development Schemes-circuit development, destination development, rural tourism. World Tourism Day themes.		
Unit V	**Laws on Food trade**	**Hours**
Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011 -Food Products Standards and Food Additives-Prohibition and Restriction of Sales-Packaging and Labelling-Contaminants, Toxins and Residues-Laboratory and Sampling-Fortification of Food) Analysis-Food Safety Auditing-Advertising and Claims)-The Food Safety and Standards Rule		
Total Lecture Hours		**--Hours**
Text Book(s)		
1	Govt. of India, Dept. of Tourism: Tourism Guidelines. Govt. of India, Ministry of Tourism: Tourism Guidelines.	
2	J. Corke: Tourism Laws	
3	ManoharSajnani: Indian Tourism Business- A Legal Perspective.	
4	R.K. Malhotra: Environmental & Legal Issues in Tourism.	
5	https://www.fssai.gov.in/cms/food-safety-and-standards-regulations.php	
	Reference Book(s)	
1	6. S.K. Gupta: Foreign Exchange Laws & Practice.	
2	7. Robert C. Mill & Alastair Morrison: The Tourism System, 6th Edition, Kendall Hunt Publishing Co.	

3	8. John P. Downes& Tricia: Travel & Tourism Law, 5th Edition, Huntington: ELM Publications.	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	**PO2**	**PO3**	**PO4**	**PO5**	**PO6**	**PO7**	**PO8**	**PO9**	**PO10**
CO1	**S**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**M**	**L**	**L**	**L**	**L**	**L**
CO3	**S**	**S**	**L**	**M**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**L**	**S**	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**L**	**M**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low

Course Code	20VAC02	FOOD GARNISHING TECHNIQUES & PLATE PRSENTATION	L	T	P	C
Core/elective/Supportive		Value Added II	2	-	-	2
Pre - requisite		Awareness of food production concepts Should have grasped substantial skill in various food preparation methods	Syllabus version			

Course Objectives

- To know about the food garnishing techniques
- To Understand the basics of food presentation
- To Understand about the dessert garnishes

Expected Course Outcomes

1	Demonstrate skill in food presentation	K2
2	Determine the layouts an portions	K3
3	Differentiate the various garnishing techniques	K4
4	Calculate the proportion size for garnishing	K3
5	Design an complete food garnishing process	K6

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

Unit I	BASIC ELEMENTS OF FOOD PRESENTATION: Color; food & colors matching colors with the palate and taste, primary colors, secondary colors, contrast colors, edible colors. Texture: Different types of texture, techniques in plating food with different texture, Shape: Molding & de molding, stencil marking, free shapes, coning,	**Hours**
Unit II	Layout: arranging the food in plates and platters according to the shape and size. Simplicity: controlling on over garnishes in the food serving it simple& effective. Presenting Food For Service Plates & Platters: Different shape and sizes, different materials and its characters	**Hours**

	Cups &Bowls: different cups and bowls food presentation, selection of cups and bowls. Portions: serving right portion, balancing the dish.	
Unit III	Garnishes**:** standard and classical garnish Garnishes & decorations: Tools for Garnishes Different Types of tools used for garnishing. Sugar Garnishes for deserts. Fruit based garnishes.	**Hours**
Unit IV	Importance of garnish: Points to be remember while plating and garnishing: Nuts Garnishes Dessert garnishes: Indian dessert garnishes, ice cream garnishes, Bakery garnishes,: classical bakery garnishes, glazing, fondant Confectionery garnishes: Chocolates garnishes, different sauces, different cream	**Hours**
Total Lecture Hours		**--Hours**
Text Book(s)		
1	Food Presentation Secrets: Styling Techniques of Professionals **by Cara Hobday**	
2	Working the Plate: The Art of Food Presentation,Christopher Styler	
	Reference Book(s)	
1	The Professional Chef by The Culinary Institute of America (CIA)	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
1	https://www.coursera.org/search?query=food%20science%20and%20hotel%20management	
2	https://www.coursera.org/courses?query=hospitality%20management	
3	https://study.com/articles/Online_Courses_in_Catering_Management.html	

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Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L	M	S	S	L	L	L	L	L	L
CO2	M	L	S	L	L	L	L	L	L	L
CO3	L	S	L	S	M	L	L	L	L	L
CO4	S	S	L	L	S	L	L	L	L	L
CO5	L	M	S	M	L	L	L	L	L	L

S- Strong; M-Medium; L-Low

Course Code	20VAC03	Attributes of Hospitality personnel	L	T	P	C
Core/elective/Supportive		Value Added III	2	-	-	2
Pre - requisite		Clear understanding on the importance of quality of personnel is key for success of any hospitality product Theoretical knowledge on various aspects of hospitality science	Syllabus version			

Course Objectives

- **Students to understand the importance of being well groomed with good social etiquettes in the industry**

Expected Course Outcomes

1	Remember the concept of you wear your attitude	K1
2	Understanding basic rules in presenting oneself impressively	K2
3	Apply strong positive attitude so that a person can be highly productive	K3
4	Evaluate strength of your personality in order boost up self confidence	K5
5	Analyze effect of being loyal to the company as well as the customer	

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

UNIT I	Personal grooming	Hours

- Personal hygiene - hair, nail, body
- Clothing
- Smile
- Appearance

UNIT II	Attitude	Hours

- Meaning, importance
- How to generate a positive attitude towards the industry
- Attitude towards the guests
- Benefits of having a strong positive attitude

UNIT III	Communication	Hours

- Meaning, importance
- Types of communication
- How to develop effective communication skill
- Importance of body language and gestures in communication

UNIT IV	**Loyalty**	**Hours**
	• Meaning and importance • Loyalty towards the employer • Loyalty towards the customer • Honesty	
UNIT V	**Etiquettes and manners**	**Hours**
	• Social etiquettes • Etiquettes at the work place • Table manners • Co-ordination with co workers as a team member	
	Reference Books	
1	Personality Development and Soft Skills - BARUN MITRA	
2	**Think and Grow Rich – Napoleon Hill.**	
3	**Mindset: The New Psychology of Success – Carol S.**	
	Text Books	
1	**Personality Development and Soft Skills - BARUN MITRA**	
	Related Online Contents (MOOC, SWAYAM,NPTEL, Websites etc)	
	https://www.artofliving.org/in-en/personality-development	
	https://www.mooc-list.com/tags/personality-development	

Mapping with programme outcomes:

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**L**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**
CO3	**L**	**S**	**L**	**S**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**S**	**S**	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**L**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**

S- Strong; M-Medium; L-Low


Job Oriented
Certificate
Course

Course Code	20JOC01	NORTH INDIAN DISHES	L	T	P	C
Core/elective/Supportive		Job Oriented	2	-	-	2
Pre - requisite		Must be having foundation knowledge in food production and patisserie science Enough skill related to cooking must be grabbed	Syllabus version			
Course Objectives						
• By doing the program the student should be having appropriate skill set and knowledge to meet the current industrial demand						
Expected Course Outcomes						
1	Remember basics in preparation of ingredients					K1
2	Evaluate importance of using authentic recipes					K2
3	Distinguish different categories of north Indian dishes					K5
4	Apply learned tips in different segments of cooking					K3
5	Create own recipes using the fundamental theories learned					K6
K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create						
UNIT I	History					Hours
• Aims and Objects of Cooking: • Pre – Preparation, Techniques, Textures, Characteristics of Raw Materials, Flavourings and Seasoning, Masalas, Spices and Herbs, Convenience Foods, Textures.						
UNIT II	Methods of Cooking Foods:					Hours

Methods of Cooking Foods:

Infrared cooking, Microwave cooking, Roasting, Grilling, Frying, Broiling, Baking and Boiling.

Basic of North Indian Dishes

Ingredients and Method of following Dishes

UNIT III	Recipes	Hours

Bhel Puri

Bread Potato Rolls Chole Chaa

Dahi Vada

Dhokla

UNIT IV	Recipes	Hours

Butter chicken Salad on Papadam Achari Mutton Bhatura

Black Dal Butter Chicken

Chicken Kofta With Paneer Corn Pakoda

Fish Amritsari Hara Mutton Makai Di Roti Paneer Bhurji

Tandoori Masala Spring Lamb Chops Aloo Samosa

Methi Mathri Pav Bhaji

UNIT V	Recipes	Hours

Soya Bean Fruit Cup Indian Poori –bhaji

Peanut Laddu Nihari Gosht Dahi Bhalla Chicken Tikka Chole Bhature Aloo gobi Malai ki Kheer

Chicken Dum Biryani Amritsari fish

	Reference Books	
1	**Fairy Classified Cook Book Fahmida Munir**	

2	Practical Cookery V ceserani, r kinton & D Foskelt	
3	The theory of catering V ceserani, R kinton & D froshett	
	Text Books	
1	The Art & Science of Culinary Preparations Jerald W. Chesses CEC, CCE	
	The Indian kitchen Monisha Bharadwaj	
	Applied Food Service Sanitation 3rd Edition John Wiley Sons	

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L	M	S	S	L	L	L	L	L	L
CO2	M	L	S	L	L	L	L	L	L	L
CO3	L	S	L	S	M	L	L	L	L	L
CO4	S	S	L	L	S	L	L	L	L	L
CO5	L	M	S	M	L	L	L	L	L	L

Course Code	20JOC02	SOUP AND SAUCE MAKING	L	T	P	C
Core/elective/Supportive		Job Oriented	2	-	-	2
Pre - requisite		A clear idea about the classification or categorization of various dishes and their role in a meal Skills on cooking and related activities	Syllabus version			

Course Objectives	
• To create awareness among the post graduates about the importance of soups and sauces in western and modern cuisine	

Expected Course Outcomes		
1	Understand the classification of soups	K2
2	Evaluate different styles of presentation of soups	K5
3	Distinguish between all mother sauces and derivates	K5
4	Apply technical knowledge in making of soups and sauces	K3
5	Analyze capability of the staff brigade in making of soups and sauces	K4

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

UNIT I	Professional Kitchen & Cooking	Hours

Introduction, Definition, and its importance; Personal & Kitchen Hygiene, Uniform, Protective clothing, Kitchen Layouts(Basic, Bulk and Show kitchens), Hierarchy of Kitchen Department, Classical Kitchen Brigade, , Modern Staffing in various hotels, Duties & Responsibilities of various chefs in kitchen, their attributes; coordination of kitchen with other departments.

UNIT II	Kitchen Equipments, Fuels & Safety	Hours

Kitchen Equipments, Classification, Description, Usage, Upkeep and Storage, Kitchen Tools, Knives, Their Usage, Care & Maintenance, Workstations, Safety Procedures, Fuel – Types, Usage and Precautions. Fire - Introduction, Types and handling fires and usage of extinguishers; Basic First Aid-Burns, Scalds, Cuts

UNIT III	Ingredients used in cooking	Hours
Herbs & Spices, Cereals and Pulses, Fruits and Vegetables, and Salt, Sweeteners, Fat, Milk and Milk Products: - Introduction, Types, Purchasing, Storing Considerations and their key uses in kitchen.		
UNIT IV	**Stocks, Sauces, Soups and Salads**	**Hours**
Stocks: Introduction, Classification, Usage, Preparation. Sauces: Introduction, Classification, Usage, Thickening Agents, Preparation of Mother Sauces, Understanding their derivatives, propriety sauces, making of good sauce, emerging trends. Soups: Introduction, Classification, Preparation, Salient Features, Care and precautions, trends in soup presentation. Salads: Introduction, compositions, types, dressings, emerging trends.		
	Reference Books	
1	**Modern Cookery Vol I - Thangam Philip**	
2	**Modern Cookery Vol II - Thangam Philip**	
3	**Practical Cookery - Cesrani**	
	Text Books	
1	**Modern Cookery Vol II - Thangam Philip**	
1	**Practical Cookery - Cesrani**	

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	**L**	**M**	**S**	**S**	**L**	**L**	**L**	**L**	**L**	**L**
CO2	**M**	**L**	**S**	**L**	**L**	**L**	**L**	**L**	**L**	**L**
CO3	**L**	**S**	**L**	**S**	**M**	**L**	**L**	**L**	**L**	**L**
CO4	**S**	**S**	**L**	**L**	**S**	**L**	**L**	**L**	**L**	**L**
CO5	**L**	**M**	**S**	**M**	**L**	**L**	**L**	**L**	**L**	**L**

Course Code	20JOC03	BAKERY AND CONFECTONERY	L	T	P	C
Core/elective/Supportive		Job Oriented	2	-	-	2
Pre - requisite		Must be having the apprehension that bakery is an integral part of culinary Fundamental theoretical as well as practical knowledge in professional cookery	Syllabus version			
Course Objectives						
• To expertise in the field of bakery and confectionery, which has tremendous opportunities in the modern field of catering.						

Expected Course Outcomes

1	Understand basic ingredients used to make bakery products	K2
2	Apply tips in making and preserving bakery products	K3
3	Analyze changes in baking while using different alternative ingredients	K4
4	Evaluate actual outcome with expected outcome	K5
5	Understand concept of cost consciousness	K2

K1 – Remember K2 – Understand K3 – apply K4- Analyze K5 – evaluate K6- Create

UNIT I	• BREADS	Hours

) Bread Rolls-Plain, Shaped, Ladhi Pao.

2) Bread Loaf-Plain, Whole Wheat.

3) Enriched and Flavoured-Soya, Multigrain, Ragi, Garlic, Garlic &

Cheese, Ginger.

4) French Bread, Banquette, Foccacia, Ciabatta, Lavash, Pita

5) Harlequin Bread.

6) Bread sticks.

7) Sweet and Savoury-Stuffed.

8) Pizza

9) Toast.

UNIT II	CAKES	Hours

1) Fatless – Swiss Roll, Yule Log, Black Forest, Pineapple/Peach Gateaux and Pastries.

2) Plain and Chocolate, Genoese Sponge.

3) Rich cakes – Fruit, Dundee, Date and Walnut, Madeira, Pineapple Upside-down.

4) Butter, Lemon, Mango-creaming method.

5) Cup cakes – Vanilla Buns, Mava, Orange muffins.

6) Egg less Cake.

7) Banana and walnut cake.

UNIT III	PASTRY	Hours

1) Short crust – Jam Tarts, Apple Pie, Lemon curd, Quiche, Glazedfruit tarts, Welsh cheese cake, Rich walnut pie, Cheese straws,Bake well tarts.

2) Laminated pastry, Flaky and puff, Veg. Puffs, Turnovers, Bouchee

Shells, Vol-au-vent, Palmiers Cheese straws.

3) Danish Pastry – Croissants.

UNIT IV	DEMONSTRATIONS	Hours

Brownies, Egg less brownies, Tiramisu, Strawberry cheesecake,

Chocolate mousse,

Lemon souffle, Caramel custard, Trifle, Lemon meringue pie Apple Strudel,

Baklava, Tuille, Honey biscuits .

	Reference Books	

1	The Model Bakery Cookbook - Karen Mitchell and Sarah Mitchell Hansen	
2	Practical Cookery - Ceserani	
	Text Books	
1	Textbook Of Bakery And Confectionery - Yogambal Ashokkumar	
2	The Model Bakery Cookbook - - Karen Mitchell and Sarah Mitchell Hansen	

	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	L	M	S	S	L	L	L	L	L	L
CO2	M	L	S	L	L	L	L	L	L	L
CO3	L	S	L	S	M	L	L	L	L	L
CO4	S	S	L	L	S	L	L	L	L	L
CO5	L	M	S	M	L	L	L	L	L	L

Annexure

M.Sc. Catering Science and Hotel Management

Syllabus

(With effect from _____)

Program Code:

DEPARTMENT OF CATERING SCENCE AND HOTEL MANAGEMENT
Bharathiar University
(A State University Accredited with "a" by NAAAC and
13th Rank among Indian Universities by MHRD-NIRF)
Coimbatore 641046, INDIA

BHARATHIAR UNIVERSITY: COIMBATORE 641 046

DEPARTMENT OF CATERING SCENCE AND HOTEL MANAGEMENT

MISSION:

- The department endeavor to excel in the field of catering science and hotel management educate the students toexcel in the hospitality profession and to meet the challenge of dynamic industrial needs, by imparting value based education, skill development courses, improved industry institution interactions and enhanced placement opportunities.

LIST OF ELECTIVES

Elective – I

- Bakery and Confectionary
- Bar Management
- Hospitality Law

Elective – II

- Food Preservation
- Food Safety and Nutrition
- Event Management

Elective – III

- Travel and Tour Business
- Financial Management
- Hotel Engineering and Maintenance

VALUE ADDED COURSES

20VAC01	Ethical, legal and regulatory framework of tourism
20VAC02	Food garnishing techniques & plate presentation
20VAC03	Attributes of hospitality personnel

JOB ORIENTED COURSES

20JOC01	North Indian Dishes
20JOC02	Soup and Sauce Making
20JOC03	Bakery and Confectionery

20PCP207- Self-study report - Automation in Hotel industry

Regulations

Candidate has to conduct a study in the mentioned topic based on relevant data collected from various sources including personal visit to organisations implemented latest automation

Study may be from areas like;

Application of artificial intelligence, cloud computing, Robotics, Virtual learning, interactive floor and walls and more

Evaluation is based on continuous internal assessment and university Viva- Voce