

B. Sc. Catering Science & Hotel Management

Syllabus

AFFILIATED COLLEGES

Program Code: 22P

2021 – 2022 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

Program Educational Objectives (PEOs)	
The B. Sc. Catering Science and Hotel Management program describe accomplishments that graduates are expected to attain within five to seven years after graduation	
PEO1	To demonstrate high standards with regard to performance in the hotel industry adopting value-based and ethical practices.
PEO2	To gain exposure and expertise in the diversified fields of hospitality and catering industries.
PEO3	To inculcate holistic implementation of knowledge and gain experience and competence in the operations of hospitality sector.
PEO4	To perform with competence and confidence in the hospitality industry at the global level.
PEO5	To work effectively as an individual, and as a member of a team or leader in diverse teams, and in multidisciplinary settings.
PEO6	To hone individual creativity and innovation skills.
PEO7	To develop entrepreneurial and leadership skills
PEO8	To demonstrate the ability to develop, examine, question and explore perspectives or alternatives to problems in hospitality operations
PEO9	To demonstrate community involvement.
PEO10	To conduct researches concerning hotel and restaurant development programe.

- ✓ To produce quality graduates with balanced knowledge, skills and industry exposure in catering, hotel and management;
- ✓ To train and develop students to be leaders in hotel and food and beverage management through industry immersion and national and international linkages

Program Specific Outcomes (PSOs)	
After the successful completion of B. Sc. Catering Science and Hotel Management program, the students are expected to	
PSO1	To acquire technical skills in the core areas of the hotel and other hospitality sectors
PSO2	To adopt professional techniques and use tools competently in the preparation, presentation and service of quality foods
PSO3	To work in a sustainable manner as per trends and issues in the interdependent hospitality sectors
PSO4	To understand the functions of non-core departments like accounts, human resource, marketing, etc
PSO5	To pertain the acquired knowledge to manage and evaluate functional systems in hospitality industry
PSO6	To endorse sustainable environment and corporate social responsibility initiatives as well as ethical practices in the hospitality business
PSO7	To induce appropriate technologies to enhance the quality and delivery of hospitality services and to measure the effectiveness of hospitality operations.

Programme Outcomes	
On successful completion of the B. Sc. Catering Science and Hotel Management program	
PO1	Performs work activities effectively and efficiently to the standards expected in the operation required in the hospitality sectors
PO2	Respond to issues and dilemmas arising in the delivery of hospitality services, by using and promoting ethical behavior and best practices of corporate social responsibility and environmental sustainability.
PO3	To formulate and integrate contemporary solutions and techniques of culinary science and management practices.
PO4	Plan, develop, market and manage hospitality establishments in the international marketplace using contemporary hospitality management concepts
PO5	Employ technological tools and strategies including relevant hospitality and business systems to support business functions and decisions
PO6	Demonstrate the ability to use professional written and oral communication skills and technology to successfully communicate and report.
PO7	To support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.
PO8	Develop professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively.
PO9	Develop critical thinking skills and apply them to solve complex Problems
PO10	Elevate leadership, teamwork, and relationship management skills, organizational behavior, employment standards, and human rights to contribute to a positive work environment.

Template for Scheme of Examination

BHARATHIAR UNIVERSITY::COIMBATORE 641 046

B.Sc., Catering Science and Hotel Management (CBCS PATTERN)
(For the students admitted from the academic year 2021-2022 and onwards)

Scheme of Examination

Part	Title of the Course	Hours/ Week	Examination				Credits
			Duration in Hours	Maximum Marks			
				CIA	CEE	Total	
Semester I							
I	Language - I	6	3	50	50	100	4
II	Communicative English - I	6	3	50	50	100	4
III	Core Paper I Food production I	3	3	30	45	75	3
III	Core Paper II Food & Beverage service I	3	3	30	45	75	3
III	Allied A: Paper I Housekeeping Management I	2	3	30	45	75	3
IV	Environmental Studies*	2	3	-	50	50	2
	Practical I Food Production I	3	-	-	-	-	-
	Practical II Food & Beverage Service I	3	-	-	-	-	-
	Practical House Keeping Management	2	-	-	-	-	-
	Total	30	18	190	285	475	19
Semester II							
I	Language – II	6	3	50	50	100	4
II	Communicative English - I	6	3	50	50	100	4
III	Core Paper III– Food Production II	3	3	30	45	75	3
III	Core Paper IV– Food & Beverage Service II	3	3	30	45	75	3
III	Core Practical - I Food Production I	3	4	50	50	100	4
III	Core Practical – II Food & Beverage Service I	3	3	50	50	100	4
III	Allied A: Paper –House Keeping Management II	2	3	30	45	75	3
III	Practical II House Keeping Management	2	3	25	25	50	2
IV	Value Education – Human Rights*	2	3	-	50	50	2
	Total	30	26	315	410	725	29

Semester III							
III	Core Paper V - Food Production III	4	3	30	45	75	3
III	Core Paper VI – Food & Beverage Service III	3	3	30	45	75	3
III	Core Practical III Food Production II	3	-	-	-	-	-
III	Core Practical IV Food & Beverage Service II	3	-	-	-	-	-
III	Paper VII – Hotel Accounting	3	3	30	45	75	3
III	Paper VIII – Tourism & Marketing Management	3	3	30	45	75	3
III	Allied B: Paper I - Front Office Operations I	2	3	30	45	75	3
III	Allied B: Practical II Front Office Operations	2	-	-	-	-	-
IV	Skill based Subject: Bakery & Confectionery I	2	3	30	45	75	3
IV	Skill based: Practical Bakery & Confectionery Practical	3	-	-	-	-	-
IV	Tamil** / Advanced Tamil* (OR) Non-major elective - I (Yoga for Human Excellence)* / Women's Rights*	2	3	-	50	50	2
	Total	30	21	180	320	500	20
Semester IV							
III	Core Paper IX – Food Production IV	3	3	30	45	75	3
III	Core Paper X – Food & Beverage Service IV	3	3	30	45	75	3
III	Paper XI – Computer Applications in Hotel Industry	2	3	30	45	75	3
III	Core Practical III Food Production II	3	4	50	50	100	4
III	Core Practical IV Food & Beverage Service II	3	3	50	50	100	4
III	Core Practical V Computer Applications in Hotel industry	2	3	30	45	75	3
III	Elective I	3	3	30	45	75	3
III	Allied B: Paper IV - Front Office Operations II	2	3	30	45	75	3
III	Allied Practical Practical II Front Office Operations	2	3	30	45	75	3
IV	Skill based Subject 2: Bakery & Confectionery II	2	3	30	45	75	3
IV	Skill based Subject 2: Bakery & Confectionery Practical	3	3	30	45	75	3
IV	Tamil**/Advanced Tamil* (OR) Non-major elective -II (General Awareness*)	2	3	-	50	50	2
	Total	30	37	370	555	925	37

Semester V							
III	Core Industrial Exposure Training Report #	-	-	-	100	100	4
	Total	-	-	-	100	100	4
Semester VI							
III	Core Paper XII – Food & Beverage Management	5	3	30	45	75	3
III	Core Paper Paper- XIII - Food Production V	4	3	30	45	75	3
III	Core Paper XIV – Food & Beverage Service V	3	3	30	45	75	3
III	Core Practical VI Food Production III	3	4	50	50	100	4
III	Core Practical VII Food & Beverage Service III	3	3	50	50	100	4
III	Elective II	4	3	30	45	75	3
III	Elective III	4	3	30	45	75	3
III	Skill Based Subject 3 Bar Management	2	3	30	45	75	3
III	Skill Based Pratical:Subject 3 Bar Management	2	3	30	45	75	3
V	Extension Activities**	-	-	-	50	50	2
	Total	30	28	310	465	775	31
	Grand Total	150	-	1365	2135	3500	140

Note

* No Continuous Internal Assessment (CIA). Only University Examinations.

** No University Examinations. Only Continuous Internal Assessment (CIA).



**First
Semester**

Course Code	13A	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION – I	3			3
Course Objectives:						
The Main Objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on Basic cookery, kitchen equipment, organization & hygienic practices 2. To gain knowledge on cooking materials and their uses 3. To impart knowledge on preparations of ingredients and methods of cooking food 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Students can remember the Basic cookery, kitchen equipment				K1	
2	Students can understand the kitchen organization and layout & hygienic practices				K2	
3	Students can understand the cooking materials and their uses				K2	
4	Students can apply the cooking materials while cooking				K3	
5	Students can analyze and apply the preparations of ingredients and methods of cooking food				K3, K4	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit :1	INTRODUCTION TO COOKERY					7 hours
<ol style="list-style-type: none"> a) Culinary History- Development of the Culinary Art from the middle ages to modern cookery b) Aims and Objective of Cooking Food c) Texture – Meaning, types d) Consistency - Meaning, types e) Equipments used in the kitchen: Classification of kitchen equipments – manual, mechanical and their uses, different types of knives used, Safety procedure in handling equipment. Cooking fuels - Uses and advantages of different cooking fuels. 						
Unit :2	KITCHEN ORGANIZATION & LAYOUT					7 hours
<ol style="list-style-type: none"> a) Kitchen Organization - Hierarchy Area of Department and Kitchen. Roles of executive chef, Duties and responsibilities of various chefs. Co-ordination of food production department with other departments. b) Kitchen Layout - General layout of the kitchen in various organizations, Layout of receiving areas, service area and wash up. c) Qualities of Chef Importance of Personal hygiene Personal Safety - Uniforms & protective clothing 						
Unit :3	CLASSIFICATION OF COOKING MATERIALS AND THEIR USES:					8 hours
<ol style="list-style-type: none"> a) Foundation ingredients – Meaning, action of heat on carbohydrates, fats, proteins, minerals and vitamins. b) Fats and oils – Meaning and examples of fats and oils. Hydrogenation of oils, uses of fats and oils, commonly used fats and oils, their sources and uses. 						

c) Shortenings - Role of Shortenings, Varieties of Shortenings, quality for shortenings, Advantages and Disadvantages of using various Shortenings. d) Raising agents – Functions of raising agents, Classification of Raising Agents, Role of Raising Agents Actions and Reactions, chemical raising agents and yeast. e) Eggs – Uses of egg in cooking, characteristics of fresh eggs, storage of egg										
Unit :4	CLASSIFICATION OF COOKING MATERIALS AND THEIR USES:								7 hours	
a) Liquid –Water, stock, milk, and fruit juices, etc., uses of a liquid. b) Salt – Uses c) Flavorings and seasonings – Uses and examples. d) Sweetening agents – Uses and examples. Importance of Sugar, Types of Sugar, Cooking of Sugar –various, Uses of Sugar e) Thickening agents – Role of thickening agents, Types of thickening agents f) Condiments & spices, Herbs – Uses of herbs.										
Unit :5	PREPARATIONS OF INGREDIENTS AND METHODS OF COOKING FOOD								7 Hours	
Preparations of ingredients:										
a) Preparations of ingredients - Washing, Peeling and scraping, pairing, cutting (terms used in vegetable cutting, julienne, Brunoise, Macedoine, Jardinière, Paysanne), grating, grinding, mashing, sieving, milling, steeping, centrifuging, emulsification, evaporation, homogenization. b) Methods of mixing food - Beating, Blending, Cutting, Creaming, Folding, Kneading, marinating, Sealing, Stirring, Whipping, and Whisking										
Methods of cooking food:										
a) Transference of heat to food by radiation, conduction and convection- b) Boiling, poaching, stewing, braising, steaming, baking, roasting, grilling, frying, paper bag, microwave, pot roasting –explanation with examples. c) Roasting, Grilling, Frying, Baking, Broiling, Poaching, Boiling -Principles of each of the above Care and precautions to be taken Selection of food for each type of cooking										
Total Lecture hours								36 hours		
Text Books (s)										
1	Theory of Catering - Mrs. K.Arora									
2	Food Production Operations - Parvinder S. Bali									
3	Modern cookery vol I & II for teaching and trade –Thangam E.Philip –Orient Longman.									
Reference Books										
1	International cuisine & food production management - Parvinder S. Bali									
2	Practical cookery –Ronald Kinton & Victor Ceserani –Hodder Starghton									
3	Theory of Catering –Ronald Kinton & Victor Ceserani –Hodder Starghton.									
4	Frank BrothersHerrings Dictionary of Classical & Modern Cookery									
5	Walter BickelChef Manual of Kitchen Management, Fuller, John									
Course Designed By :										
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	M	S	M	M	M	M	L	M	M
CO2	M	M	M	S	S	M	L	M	M	M
CO3	S	M	S	M	M	L	S	M	M	L
CO4	S	M	S	M	M	M	S	M	M	L
CO5	S	S	S	M	M	S	M	M	M	M

Course Code	13B	TITLE OF THE COURSE	L	T	P	C
Core		FOOD & BEVERAGE SERVICE – I	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on Food & Beverage Service industry and its operation. 2. To acquire fundamental skills required for F&B service Personnel. 3. To impart knowledge on different types of menu offered in hotel industry. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Remember about the sectors & Functions of Food & Beverage industry				K1	
2	Understand staff duties and Responsibilities				K2	
3	Handle food service equipment				K3	
4	Work in various ancillary sections of food service areas				K4	
5	Identify, plan & lay covers for French classical menu				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	INTRODUCTION TO FOOD SERVICE INDUSTRY				7 hours	
<ol style="list-style-type: none"> a) Introduction to food service industry in India. b) Classification of Food service Industry – Primary catering sectors & Secondary catering sectors (Meaning & Examples only). c) Types of restaurants – Meaning of coffee shop, Specialty restaurants, Multi Cuisine restaurants, Grill room, Night clubs, Discotheques, Café, Cafeteria, Fast Food, Pub & Bar. d) Attributes of Food & Beverage service personnel - Personal hygiene, Knowledge of Food & Beverage, Punctuality, Local Knowledge, Personality, Attitude towards guests, Memory, Conduct, Loyalty, Sales ability, Sense of urgency and Handling complaints. 						
Unit:2	STAFF ORGANIZATION				7 hours	
<ol style="list-style-type: none"> a) List of F & B service areas found in Hotel. b) Organizational structure of F & B department. c) Restaurant Organization chart (French Brigade). d) Duties and Responsibilities – Food & Beverage Manager, Restaurant Manager, Head Waiter, Station Head waiter, Station Waiter, Waiter, Carver, Floor/ room waiter, Lounge staff, Wine waiter & Bartender. e) Importance of Intra & Inter Department Relationships. 						
Unit:3	OPERATING EQUIPMENT				7 hours	
<ol style="list-style-type: none"> a) Points to be considered when purchasing service equipment b) Crockery - Types of Crockery, Crockery sizes & Storage. c) Tableware - Classification, Examples & Storage. d) Glassware - Types, Sizes & Storage. e) Specialized service equipment – Examples and their use. 						

Unit:4	ANCILLARY DEPARTMENTS							7 hours		
a) Still room - Meaning, Functions, Equipment required and Control. b) Silver room or Plate Room - Meaning and Silver cleaning methods. c) Wash-up - Two-sink method, Three-sink method and Dishwashing machine. d) Hot-plate - Meaning and Role of Aboyeur. e) Restaurant service: Mise en scene, Mise en place. Points to be remembered while laying a table, do's and don'ts in a restaurant, dummy waiter and its uses during service.										
Unit:5	MENU KNOWLEDGE							8 hours		
a) Origin of the menu. b) Types of Menu – Table D hote & A la carte. c) Classic Menu Sequence – French 17 Course with examples. d) Planning of simple menus. e) Food and their usual accompaniments.										
Expert Lectures, online seminars – webinars										
Total Lecture hours							36 hours			
Text Books (s)										
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication									
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.									
Reference Books										
1	Modem Restaurant Service. A manual for students & Practitioners – Joh Fuller –Hutchinson.									
2	The Waiter – John Fuller & A.J.Currie – Hutchinson									
3	Food & Beverage Service Training Manual - Sudhir Andrews – Tata Mc Graw – Hill.									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	S	M	S	M	M	M	M
CO2	S	S	M	M	M	S	S	S	M	S
CO3	S	M	M	M	S	S	S	M	S	M
CO4	M	M	S	M	S	L	M	M	M	M
CO5	S	S	S	S	M	M	S	L	S	S

*S-Strong; M-Medium; L-Low

Course Code	1AA	TITLE OF THE COURSE	L	T	P	C
Supportive		HOUSE KEEPING MANAGEMENT – I	2	1		3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To provide comprehensive knowledge of housekeeping department 2. To provide understanding of desk control & Budgets 3. To impart knowledge on planning, functioning & types of beds 4. To impart knowledge on cleaning equipments, agents and procedures. 5. To provide understanding of linen and laundry functions 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To perform duties effectively in housekeeping department				K2	
2	To work in desk control and prepare budget.				K3	
3	To plan and work in the department, identify types of bed				K1	
4	To select, purchase and effectively handle cleaning equipments, agents.				K5	
5	To work in linen and laundry room.				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit :1	HOUSE KEEPING DEPARTMENT				5 hours	
House Keeping – Importance of House Keeping, Organization structure(small, medium and large), Responsibility of HK Department, HK personnel – personal attributes of HK staff, lay out of department and co- ordination with other departments.						
Unit :2	HOUSE KEEPING DESK CONTROL				4 hours	
Desk Control – Forms and formats records and register, Handling telephone calls (department wise), Handling room transfers. Budget - Types of budgets, controlling expense, inventory control, stock taking and purchasing						
Unit :3	FUNCTIONS AND PLANNING				5 hours	
Functions and planning of House Keeping Operations- planning process. Daily Routine- Briefing, Room assignments, checking room status report, Room service inspection, log book. Types of Bed, mattresses and bedding, soft furnishing, guest room accessories, placement of guest supplies.						
Unit:4	CLEANING EQUIPMENTS, AGENTS & PROCEDURES				5 hours	
Clean and Cleaning: Cleaning equipments (manual and electrical) selection, storage, maintenance & care. Cleaning agents –Types, selection, storage, issuing. Cleaning public areas (lobbies, front desk, Elevators, staircases, Guest corridors, public restrooms, frequency of cleaning- Daily, weekly, periodic and spring cleaning.						

Unit:5	LINEN AND LAUNDRY									5 hours
Linen & Laundry, par stock, types of linen. Storage linen, exchange linen, linen control, linen control, linen quality discard and their uses, selection, storage, issuing and exchange of uniforms. Laundry – Equipments, laundry agents, laundry process, stain removal. Handling guest laundry, issuing of linen to the departments										
Expert Lectures, online seminars – webinars										
Total Lecture hours								24 hours		
Text Books (s)										
1	Hotel Housekeeping Operations & Management – Raghubalan & Smirtee Raghubala									
2	Professional Housekeeper Hostel House Keeping Operations Management – G.Raghu Balan & Smirtee Raghu Balan -Oxford Publications									
Reference Books										
1	Modem Restaurant Service. A manual for students & Practitioners – John Fuller –Hutchinson.									
2	Housekeeping Training manual – Sudhir Andrews									
3	Hotel Housekeeping Operations & Management – Raghubalan & Smirtee Raghubalan									
5	Housekeeping Supervision – Jane Fellows – McDonald & Evans Limited									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	S	M	M	M	M	M	M
CO2	M	M	M	S	S	M	M	M	S	L
CO3	M	M	M	S	M	S	M	M	S	S
CO4	S	S	S	S	M	L	M	M	M	M
CO5	S	M	S	S	M	L	M	M	M	L

*S-Strong; M-Medium; L-Low



**Second
Semester**

Course Code	23A	TITLE OF THE COURSE	L	T	P	C	
Core		FOOD PRODUCTION – II	3			3	
Course Objectives:							
The main objectives of this course are to:							
<ol style="list-style-type: none"> 1. To impart knowledge on Stocks, Sauces, Soups and Basic Principles Of Food Production 2. To gain knowledge on Basic Food Commodities in food production 3. To impart knowledge on Planning Of Menu And Kitchen. 							
Expected Course Outcomes:							
On the successful completion of the course, student will be able to:						BTKL (K1-K6)	
1	To remember Stocks, Sauces, Soups					K1	
2	To understand Basic Principles Of Food Production					K2	
3	To apply apply the Basic Food Commodities in food production					K3	
4	To analyze Food Commodities in food production					K4	
5	To evaluate Planning Of Menu And Kitchen					K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):							
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;							
Unit:1	STOCKS, SAUCES, SOUPS					7 hours	
<ol style="list-style-type: none"> a) STOCKS: Meaning, uses and types of stocks, points observed while making stock, recipes for one liter of white, brown and fish stock. Glazes: Meaning and uses. b) SAUCES: Meaning qualities of a good sauce, types of sauces – proprietary sauce and Mother sauce. Recipe for one liter Béchamel, Veloute, Espanole, Tomato, Mayonnaise and hollandaise. Derivatives of mother sauces (only name, no recipes). c) Recipes for the following-miscellaneous sauces and their uses: Horseradish sauce, mint sauce, bread sauce, Cranberry sauce, Cumberland sauce, curries sauce and roast gravy. d) SOUPS – Meaning, Classification with examples, Basic recipes, Consommés, Garnishes and accompaniments. 							
Unit:2	BASIC PRINCIPLES OF FOOD PRODUCTION					7 hours	
<ol style="list-style-type: none"> a) Vegetable Cookery – Introduction, classification of vegetables, Pigments and colour changes, Effects of heat on vegetables, Salads and salad dressings b) Fruit Cookery – Introduction, Classification of fruits, Uses of fruit in cookery c) Rice, Cereals & Pulses – Introduction, Classification and identification, Cooking of rice, cereals and pulses, Varieties of rice and other cereals d) Pasta – Introduction, types, names of various pasta's & cooking of pasta's 							
Unit:3	BASIC FOOD COMMODITIES					7 hours	
<ol style="list-style-type: none"> a) Milk-Introduction, Processing of Milk, Pasteurization – Homogenization, Types of Milk – Skimmed and Condensed, Nutritive Value. b) Cream-Introduction, Processing of Cream, Types of Cream c) Cheese-Introduction, Processing of Cheese, Types of Cheese, Curing of Cheese, Uses of Cheese d) Butter-Introduction, Processing of Butter, Types of Butter 							

Unit:4	FOOD COMMODITIES										7 hours
a) MEAT COOKERY - Introduction to meat cookery, Selection of meat, Cuts of beef/veal, Cuts of lamb/muttons, Cuts of pork, Variety meats (offal's) b) FISH COOKERY - Introduction, Classification of fish, cuts of fish, selection of fish and shell fish, cooking of fish.											
Unit:5	PLANNING OF MENU AND KITCHEN										8 hours
a) Menu Planning - Basic principles of menu planning – recapitulation, Points to consider in menu planning for various volume feeding outlets, such as Industrial, Institutional Catering Units, . b) Planning menus for - School/college students - Industrial workers, Outdoor parties, Theme dinners, Cruise lines, Airlines and Railway. c) Indenting - Principles of Indenting for volume feeding, Portion sizes of various items for different types of volume feeding, Modifying recipes for indenting for large scale catering, Practical difficulties while indenting for volume feeding. d) Kitchen Planning - Principles of planning for quantity food production with regard to, Space allocation, Equipment selection, Staffing											
Expert Lectures, online seminars – webinars											
Total Lecture hours										36 hours	
Text Books (s)											
1	Practical cookery –Ronald Kinton & Victor Ceserani –Hodder Starghton.										
2	Theory of Catering –Ronald Kinton & Victor Ceserani –Hodder Starghton.										
3	Food Production Operations - Parvinder S. Bali										
Reference Books											
1	Modern cookery vol I & II for teaching and trade –Thangam E.Philip –Orient Longman.										
2	Theory of Catering-Mrs. K.Arora,										
3	Frank Brothers Herrings Dictionary of Classical & Modern Cookery,										
4	Walter Bickel Chef Manual of Kitchen Management, Fuller, John.										
Course Designed By :											
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore											
Mapping with Programme Outcomes											
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	
CO1	S	S	S	M	M	L	M	M	M	L	
CO2	S	S	S	M	S	M	M	M	M	M	
CO3	S	S	S	M	S	M	M	M	M	M	
CO4	S	M	M	M	M	M	S	S	M	M	
CO5	S	S	S	M	M	L	S	S	S	S	

*S-Strong; M-Medium; L-Low

Course Code	23B	TITLE OF THE COURSE	L	T	P	C	
Core		FOOD & BEVERAGE SERVICE – II	3			3	
Course Objectives:							
The main objectives of this course are to:							
<ol style="list-style-type: none"> 1. To impart knowledge on different types of Breakfast. 2. To impart knowledge on various styles of food service and non-alcoholic beverages. 3. To make the students understand about the F & B control system. 							
Expected Course Outcomes:							
On the successful completion of the course, student will be able to:					BTKL (K1-K6)		
1	Identify, plan & lay covers for English & Continental Breakfast menu				K1		
2	Carry out various styles of service				K2		
3	Identify the various non-alcoholic beverages served in F & B operation				K3		
4	Understand about Cheese , Sweets, Savories, Desserts				K3		
5	Handle billing & control				K5		
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):							
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;							
Unit:1	BREAKFAST SERVICE					7 hours	
<ol style="list-style-type: none"> a) Terms used in continental breakfast. b) Types of Breakfast – Continental, English and American (Buffet). c) Examples of Breakfast menu Items. d) Menu and Cover for Continental Breakfast. e) Menu and Cover for English Breakfast. f) Order of service for Breakfast 							
Unit:2	SERVICE METHODS					7 hours	
<ol style="list-style-type: none"> a) Factors influencing the service methods. b) Food & Beverage Service Methods – Table service, Assisted service, Self Service, Single Point Service & Specialized Service. c) Advantages and disadvantages of different styles of service. d) Styles of service often implemented these days. 							
Unit:3	NON ALCOHOLIC BEVERAGES					7 hours	
<ol style="list-style-type: none"> a) Classification of Non-Alcoholic beverages b) Tea – Producing countries, Purchasing, Storage, types & making of Tea. c) Coffee - Producing countries, Purchasing, Roasting, Grind, Storage & Making of Coffee and Characteristics of good coffee. d) Non- Alcoholic Bar beverages – Aerated water, Natural spring water / Mineral waters, Squashes, Juices & syrups. 							
Unit:4	CHEESE, SWEETS, SAVOURIES & DESSERT					7 hours	
<ol style="list-style-type: none"> a) Cheese - Meaning, Types, Examples for each type, Cover, Accompaniments and b) service for cheese. c) Sweets - Examples for types of sweet dishes. 							

d) Savouries - Examples of Savouries, Cover, Accompaniments and Service. Dessert – Meaning, Cover, Accompaniments and Service.										
Unit:5 CHECKING, CONTROL & BILLING 8 hours										
a) Methods of order taking -Triplicate, Duplicate, Service with order, Pre-ordered. b) Special Checks – Suivant / Follow on, Supplement, Retour, Accident. c) Taking orders for beverage service. d) Billing Methods. e) Methods of Payment. f) Advantages of Electronic point of sale control (EPOS).										
Expert Lectures, online seminars - webinars										
Total Lecture hours						36 hours				
Text Books (s)										
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication									
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.									
Reference Books										
1	Modem Restaurant Service. A manual for students & Practitioners – John Fuller Hutchinson.									
2	The Waiter – John Fuller & A.J.Currie – Hutchinson									
3	Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	23P	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION I PRACTICALS		1	3	4
Course Objectives:						
The main objectives of this course are to:						
1. To make them understand the pre-requisites for working in the kitchen.						
2. To train the students in preparation of Basic Indian						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To fulfill the pre-requisites for working in the kitchen				K1	
2	To prepare a five course menu indent for Indian menus				K2	
3	To prepare 5 course Indian menus				K3	
4	To present 5 course Indian menus				K4	
5	To know about food texture and consistency of Indian menus				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 to 12	PRACTICAL SCHEDULE: I - SEMESTER				36 hours	
<p>a) Proper usage of a Kitchen Knife and Hand Tools.</p> <p>b) Understanding the usage of small equipment.</p> <p>c) Basic Hygiene practices to be observed in the Kitchen.</p> <p>d) Safety practices to be observed in the kitchen: First Aid for cuts and burns.</p> <p>e) Identification of Raw Materials.</p> <p>a) Cuts of Vegetables – Julienne, Jardinière, Mignonette, Dices, Macedoine, Paysanne, Shred, Concasse, Mirepoix</p> <p>b) Blanching of Tomatoes & Capsicum</p> <p>c) Cuts of Chicken</p> <p>Individual practical for students -10 sets of menu</p> <p>BASIC INDIAN CUISINE</p> <p>A 5 course menu to be compiled consisting of Soups / Indian Bread, Rice, Poultry / Meat, Dal Preparation, Indian Sweet etc. using the below styles by the respective colleges</p> <p>a) Basic Indian Soups like yakni shorba, Tomato shorba and Wheat products like, chapattis, parathas, Phulka, pooris etc., -(minimum of 10 varieties)</p> <p>b) Rice - (minimum of 10 varieties)</p> <p>c) Various simple Dal preparations (minimum of 10 varieties)</p> <p>d) Indian Masala – Green, White, Masala • Kadhai Preparation of these and incorporation in simple dishes such as Vindaloo, korma, tikka, Safed mas, navaratan korma. (Minimum of 10 varieties) (Thickening, colouring and souring agents)</p> <p>e) Indian sweets (minimum of 10 varieties)</p>						

Week : 1 to 12 PRACTICAL SCHEDULE: II – SEMESTER 36 Hours

- a) **Stocks** Demonstration and preparation of •White stock •Brown stock •Fish stock
- a) **Sauces** Demonstration & preparation of basic mother sauce
- b) Basic mother sauces 2-3 derivatives of each
 - i) Béchamel (cheese sauce, Mornay, mustard sauce, parsley sauce)
 - ii) Espagnole (Lyonnais Madeira, charcutière)
 - iii) Tomato (Creole, Italienne, piquant)
 - iv) Veloute (supreme, allemande, normande)
 - v) Hollandaise (paloise, béarnaise)
 - vi) Mayonnaise (Tartare, cocktail,)
- c) Methods of Cooking Vegetables, Boiling (Potatoes, Beans, Cauliflower), Frying (Aubergine, Potatoes), Steaming (cabbage), Baking (potatoes, turnip) , Braising (onion, leeks, cabbage)

Individual practical for students -10 sets of menu.

- a) A 5 course menu to be compiled consisting of Soups / Indian Bread, Rice, Poultry / Meat, Dal Preparation, Indian Sweet etc. using the below styles by the respective colleges

Soups

- a) Classification of soups Preparation of basic soups
 - i) Consommé, (royale, Carmen, Clermont, ambassadrice, julienne)
 - ii) Cream (tomato, spinach, vegetables)
 - iii) Puree (lentil, peas, carrot)
 - iv) Cut vegetables (Scotch broth, Minestrone)
 - v) Veloute (crème de volaille princesse, veloute dame blanche/marie-louise)
 - vi) National soup (mulligatawny, French onion, oxtail)
 - vii) Bisque (Prawn, Shrimp)

Egg Cookery

- a) Preparation of varieties of egg dishes
 - i) Boiled (soft & hard)
 - ii) Fried (sunny side up, double fried)
 - iii) Poaches
 - iv) Scrambled
 - v) Omelette (plain, stuffed)
 - vi) En cocotte (eggs Benedict)

Fish Cookery

- a) Identification & classification of fish
 - i) Flat fish (Pomfret, Black Pomfret and Sole)
 - ii) Round fish (Surmai, Rawas, Mackerel)
 - iii) Shellfish (Clams, Mussels, Shrimps, Crabs, Lobsters)
 - iv) Cephalopods (Squid, Cuttle, Fish)

- b) Cuts of Fish
 - i) Fillet
 - ii) Darne
 - iii) Troncon
 - iv) Paupiette
 - v) Goujons
- c) Preparation of simple fish Dishes such as
 - i) Saumon grille
 - ii) Pomfret Meunière
 - iii) Sole Mornay
 - iv) Fish Colbert
 - v) Fish al'anglaise

Poultry

- a) Cuts of Poultry
- b) Preparation and jointing of Chicken
- c) Preparation of Simple Dishes such as •
 - i) Poulet roti a al'anglaise
 - ii) Poulet grille diable
 - iii) Poulet sauté chasseur
 - iv) Poulet sauté Maryland

Meat

- a) Identification of various cuts
- b) Preparation of Basic Cuts such as
 - i) Lamb
 - ii) Roast leg of Lamb
 - iii) Stew

Hot/Cold Desserts

- a) Caramel Custard,
 - b) Bread and Butter Pudding,
 - c) Queen of Pudding,
 - d) Soufflé – Lemon/Pineapple,
 - e) Mousse (Chocolate Coffee,)
 - f) Bavoroise,
 - g) Diplomat Pudding,
 - h) Apricot Pudding.
- Steamed Pudding - Albert Pudding, Cabinet Pudding.

Expert Lectures, online seminars – webinars

Total Practical hours

72 hours

Text Books (s)	
1	Practical cookery – Ronald Kinton & Victor Ceserani – Hodder Starghton.
2	Modern cookery vol I & II for teaching and trade – Thangam E.Philip – Orient Longman.
Reference Books	
1	Herrings Dictionary of Classical & Modern Cookery
2	Chef Manual of Kitchen Management
3	The Professional Chef (4th edition)
4	The Book of Ingredients, Jane Grigson
Course Designed By :	
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore	

Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low



Course Code	23Q	TITLE OF THE COURSE	L	T	P	C
Core		FOOD & BEVERAGE SERVICE – I PRACTICALS		1	3	4
Course Objectives:						
The main objectives of this course are to:						
1. To train students in the correct method of handling food & beverages service equipment						
2. To train students in menu compilation, cover laying & service of food & beverages.						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To handle cutlery, crockery and glassware				K1	
2	To compile breakfast, luncheon and dinner menu				K2	
3	To set the cover				K3	
4	To carry out service procedure for food & beverages				K4	
5	To prepare and present the bill				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: I - SEMESTER				36 hours	
<ol style="list-style-type: none"> 1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipments. 2. Serviette folds. 3. Laying and relaying of table cloths. 4. Cleaning and polishing / wiping of cutlery, crockery and glassware. 5. Carrying a light tray and heavy tray. 6. Carrying glasses. 7. Handling cutlery and crockery. 8. Manipulating service spoon and fork. 9. Service of water. 10. Arrangement of sideboard. 11. Table d'hôte cover laying. 12. A la carte cover laying. 13. Practice of simple menu compilation. 						
Week : 1 TO 12	PRACTICAL SCHEDULE: II - SEMESTER				36 hours	
<ol style="list-style-type: none"> 14. Receiving the guests, presenting the menu, taking orders. 15. Service of Hors d'oeuvre. 16. Service of soup, fish, pastas. 17. Service of main course. 18. Service of salads. 19. Service of sweet. 						

20. Service of Cheese. 21. Service of non – alcoholic drinks, tea, coffee. 22. Continental breakfast cover and tray set up. 23. English breakfast cover and tray set up. 24. Taking orders through telephone for room service. 25. Changing ashtray during service. 26. Presenting the bill.										
Expert Lectures, online seminars – webinars										
Total Practical hours						72 hours				
Text Books (s)										
1	Singaravelavan.R, –Food and Beverage Service Oxford University Press, 2 nd Edition, New Delhi, 2016.									
Reference Books										
1	John Cousins, Dennis Lillicrap, Suzanne Weekes, –Food and Beverage Service Hodder Education, 9th Edition, London, 2014.									
2	Sudhir Andrews, –Food& Beverage Service– Training Manual McGraw Hill Education (India) Private Limited, 3rd Edition, New Delhi, 2013.									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

**B.Sc., [CATERING SCIENCE AND HOTEL MANAGEMENT]
FORMAT FOR PRACTICAL EXAMINATION (I YEAR)
FOOD & BEVERAGE SERVICE - I**

For the students admitted during the year 2020-2021 onwards

Centre: Batch No: Date : Session: FN / AN

Sl.No	Register No	Appearance/ Waiter's Kit 05 Marks	Menu Compilation 10 Marks	Menu Knowledge 05 Marks	Cover Laying 05 Marks	Service of any one Food Course 10 Marks	Service of non-alcoholic beverage 10 Marks	Viva 05 Marks	Sub-Total 50 Marks	Record 10 Marks	Grand Total 60 Marks

Course Code	2AA	TITLE OF THE COURSE	L	T	P	C
Supportive		HOUSE KEEPING MANAGEMENT – II	2	1		3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> To impart knowledge on basic housekeeping procedures and practices To make the students understand about interior designing, safety & security and pest control. To understand about the recent Trends in housekeeping 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:						BTKL (K1-K6)
1	To undertake contract services & To identify types of pest & control					K3
2	To adopt safety & security measures and to handle emergency situations					K2
3	To recognize principles of interior designing & decoration					K2
4	To manage housekeeping personal					K3
5	To understand emerging trends					K5
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	CONTRACT SERVICES- PEST CONTROL					5 hours
Define out sourcing, outsourcing considered when by the housekeeping department, Contract Service, Hiring and pricing of contracts, advantages and disadvantages of out sourcing, pest control, Common pests and their control.						
Unit:2	SAFETY AND SECURITY					5 hours
Hazards and safety at housekeeping department, safety awareness and accident prevention, fire prevention & fighting, first aid, crime prevention, sickness and death, lost and found, dealing emergency						
Unit:3	INTERIOR DESIGNING & DECORATION					5 hours
Interior Design- Objectives of interior design, Basic types of design, Elements of design, principles of design. Interior Decoration-Colour- Dimensions, colour wheel, colour schemes and harmonies. Lighting-Importance, types, methods of lighting. floor covering and finish-selection, types, characteristics and cleaning of floor covering, carpets, carpet types and uses						
Unit:4	HOUSEKEEPING PERSONAL MANAGEMENT					5 hours
Performance appraisal, motivating employees, time and motion study in housekeeping operations. Determining staff strength and Recruiting, selecting, Hiring, orienting and training employees in housekeeping department. Team work and leadership in housekeeping department. Training – Benefits and types of training						
Unit:5	TRENDS IN HOUSEKEEPING					4 hours
Energy conservation, water conservation, waste management, Eco – friendly amenities, products and process, New techniques, Use of IT in Housekeeping Department						

Expert Lectures, online seminars – webinars										
Total Lecture hours							24 hours			
Text Books (s)										
1	Hotel Housekeeping Operations & Management – Raghubalan & Smirtee Raghubalan, Oxford publications									
2	Housekeeping Training manual – Sudhir Andrews									
Reference Books										
1	Housekeeping Supervision – Jane Fellows – McDonald & Evans Limited									
2	Professional Housekeeper									
Course Designed By :										
S. BERNARD EDWARD, Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	M	S	M	S	M	M	M	M	M
CO2	S	M	S	S	S	S	M	S	M	M
CO3	M	S	M	S	S	M	L	M	M	L
CO4	S	S	M	M	S	S	M	M	M	M
CO5	S	S	M	S	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	2PA	TITLE OF THE COURSE	L	T	P	C
Supportive		HOUSE KEEPING MANAGEMENT PRACTICALS			2	2
Course Objectives:						
The main objectives of this course are to:						
1. To impart skills in housekeeping cleaning equipment, use cleaning agents and polishes						
2. To impart skills in basic housekeeping operations and procedures						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To handle cleaning equipment,				K1	
2	To use cleaning agents and polishes				K2	
3	To clean guest rooms & public areas				K3	
4	To do bed making and flower arrangement				K4	
5	To provide first aid and handle situations				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: I - SEMESTER				24 hours	
1. Identification of cleaning equipment – selection, use, mechanism, care and maintenance.						
2. Identification of cleaning agents – classification, use and care.						
3. Thorough cleaning of various surfaces/finishes.						
4. Polishing (metal, leather, wood, plastic etc.)						
5. Bed making – Evening service.						
Week : 1 TO 12	PRACTICAL SCHEDULE: II – SEMESTER				24 hours	
6. Laundry – Basic principles of laundry, stain removal.						
7. Room and Public area inspection.						
8. Flower arrangement.						
9. Guest room layout drawing.						
10. Duty rota preparation for housekeeping department.						
Expert Lectures, online seminars – webinars						
Total Practical hours					48 hours	
Text Books (s)						
1	Sudhir Andrews, -Hotel Housekeeping– Training Manual McGraw Hill Education (India) Private Limited, 2 nd Edition, New Delhi, 2013.					
Reference Books						
1	Madelin Schneider, Georgina Tucker & Mary Scoviac, -The Professional Housekeeper John Wiley and Sons, Inc., 4th Edition, New York, 2010.					

2	Hotel, Hostel and Hospital Housekeeping Joan C Branson, Margaret, Lennox, ELST Publishers, 7 th Edition, London, 2008									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low



**B.SC., CATERING SCIENCE AND HOTEL MANAGEMENT FORMAT
FOR PRACTICAL EXAMINATION (I YEAR)**

HOUSE KEEPING PRACTICAL

For the students admitted during the year 2020-2021 onwards

Centre:

Batch No:

Date:

Session: FN / AN

S.No.	Register No	Appearance (02 Marks)	Bed making (5 Marks)	Polishing of various surfaces 5 Marks	Cleaning of various surfaces 5 Marks	Flower arrangement 5 Marks	Viva (03 Marks)	Sub- Total (25 marks)	Record (05 marks)	Grand Total (30 Marks)



**Third
Semester**

Course Code	33A	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION - III	4			3
Course Objectives:						
The main objectives of this course are to:						
1. The main objectives of this course are to:						
2. To impart the knowledge on Indian regional cooking.						
3. To impart knowledge on tandoor, Indian bread & Sweets						
4. To impart the knowledge on Indian breakfast, chats & snacks, festivals						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To remember the basic Indian Cookery				K1	
2	To Understand the Indian regional cooking and south Indian cuisine				K2	
3	To Understand the North Indian cuisine				K2	
4	To Apply the tandoor, Indian bread & sweets in cooking				K3	
5	To Apply the Indian breakfast, chats & snacks, festivals dishes in cooking				K3	
K BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	BASIC INDIAN COOKERY					10 hours
Introduction to Indian food, Condiments & Spices - Introduction Spices used in Indian cookery,						
a) Role of spices in Indian cookery,						
b) Indian equivalent of spices (names) Masala						
c) Blending of spices and concept of Masala,						
d) Different Masala used in Indian cookery - Wet Masala, Dry Masala						
e) Composition of different Masala,						
f) Varieties of Masala available in regional areas and Special Masala blends.						
Unit:2	REGIONAL INDIAN CUISINE					10 hours
Introduction to Regional Indian						
Cuisine Heritage of Indian Cuisine						
Factors that affect eating habits in different parts of the country						
South Indian Cuisines - Andhra Pradesh, Telangana, Kerala, Tamilnadu, Karnataka – characteristics, Seasonal availability, Special equipment, Staple diets, Ingredients, Method of cooking and famous dishes with recipes						
Unit:3	REGIONAL INDIAN CUISINE					10 hours
North Indian Cuisines - Punjab, Kashmir, Bengal, Goa, Maharashtra, Gujarati, Madhya Pradesh, Rajasthan, Uttar Pradesh - characteristics, Seasonal availability, Special equipment, Staple diets, Ingredients, Method of cooking, and famous dishes with recipes						
Communities: Parsee, Chettinadu, Hyderabad, Lucknowi, Awadhi, Malbari/Syrian Christian and Bohri - characteristics, Special equipment, Ingredients, Method of cooking and famous dishes with recipes						

Unit:4	TANDOOR & INDIAN BREADS AND SWEETS							10 hours		
<p>Tandoor - Introduction to Tandoori cooking, seasoning of Tandoori pot. Tandoori marinating – objectives and importance. Tandoori Masala, Tandoori preparations - chicken, mutton, fish, prawns, cottage cheese, recipes of methods of preparation.</p> <p>Indian Breads - Introduction, Recipes and method of preparation for Naan, Roti, Chapati, Lachcha Paratha, Romali, Makki ki roti, Sheermal, Paratha, Kulcha,</p> <p>Indian Sweets - Introduction, Recipes and method of preparation for Gulab jamun, Jalebi, Kheer, Laddu, Mysore Pak, Phirnee, Puran poli, Rasgulla , Sandesh, Shrikand</p>										
Unit:5	INDIAN BREAKFAST, SNACKS AND CHAT & INDIAN FESTIVALS							8 hours		
<p>Indian breakfast preparation - Introduction, popular Indian breakfast preparation, with recipes - dosas, idlis, doklas, pathri,</p> <p>Indian snacks and chat preparation - Introduction, Recipes and method of preparation.</p> <p>Indian festival - Introduction, recipes and methods of preparation.</p>										
Expert Lectures, online seminars – webinars										
Total Lecture hours							48 hours			
Text Books (s)										
1	Quantity Food Production Operations And Indian Cuisine – Oxford university Press - Parvinder S Bali									
2	Parvinder S Bali, –Food Production Operations Oxford University Press, 2nd Edition, New Delhi, 2017.									
Reference Books										
1	Purobi Babbar, –Rotis & Naans of India Vakil & Sons Ltd. 5th Edition, New Delhi, 2000.									
2	Vimla Patil, —Food Heritage and India Vakil's Feffer & Simons Ltd. 7th Edition, New Delhi, 2003.									
3	Practical cookery –Ronald Kinton & Victor Ceserani –Hodder Starghton.									
4	Theory of Catering –Ronald Kinton & Victor Ceserani –Hodder Starghton.									
5	Modern Cookery vol I & II for teaching and trade –Thangam E.Philip –Orient Longman.									
6	Frank BrothersHerrings Dictionary of Classical Modern Cookery									
7	Walter BickelChef Manual of Kitchen Management, Fuller, John.									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	S	S	S	M	S	L	S	M
CO2	S	S	S	S	S	M	M	M	M	M
CO3	S	S	S	M	M	M	M	M	S	M
CO4	S	S	S	M	S	M	M	M	S	M
CO5	M	S	S	S	M	M	S	L	S	M

*S-Strong; M-Medium; L-Low

Course Code	33B	TITLE OF THE COURSE	L	T	P	C
Core		FOOD & BEVERAGE SERVICE – III	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on Afternoon tea service, lounge & room service 2. To identify and serve various types of tobacco 3. To impart knowledge on classification and production of alcoholic beverages 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Carryout service of afternoon tea, lounge and room service				K1	
2	Recognize types of cigar and cigarettes and do service				K2	
3	Understand the production of fermented alcoholic beverages and its styles				K3	
4	Understand the production and types of spirits				K3	
5	Identify different liqueurs				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	SERVICE IN SITU & AFTERNOON TEA SERVICE				7 hours	
<ol style="list-style-type: none"> a) Floor / Room service - Meaning, Full & Partial room service, Tray & trolley set- up for room service and In- room facilities. b) Lounge service - Meaning, organization of lounge service. c) Afternoon tea service – Types of afternoon teas, Menus for high tea & afternoon tea and order of service. d) Reception tea service: Meaning & Setting up the buffet. 						
Unit:2	TOBACCO AND ALCOHOLIC BEVERAGES				7 hours	
<ol style="list-style-type: none"> a) Tobacco - Important tobacco producing countries of the world b) Cigar - Parts of cigar, Strength, Size of cigars, Service method, c) Service – Storage, Service procedures & International brand names of cigars. d) Alcoholic beverage - Meaning, classification of alcoholic beverages with examples. e) Spirit strength calculation methods - Sikes, Gay Lussac and US. 						
Unit:3	FERMENTED ALCOHOLIC BEVERAGES				7 hours	
<ol style="list-style-type: none"> a) Beer - Meaning & Manufacturing process. b) Types of beer – Lager, Pilsner, Ale, Stout, Porter. c) Sizes of draught beer containers & Beer mixed drinks. d) Cider & Perry - Meaning, production & styles. e) Spirit production methods - Pot still and Patent still. 						
Unit:4	SPIRITS				8 hours	
<ol style="list-style-type: none"> a) Whisky - Production of Malt & Grain whisky, Styles of whisky. b) Brandy - Types, Production and Styles of Cognac & Armagnac. Production & styles of c) Rum, d) Gin, 						

e) Vodka & f) Tequila.										
Unit:5		OTHER SPIRITS & LIQUEURS							7 hours	
a) Meaning of Calvados, Applejack, Poire Williams, Kirsch, Slivovitz, Framboise, Marc. b) Liqueurs – Meaning & Methods of making Liqueur. c) Colour, Flavor & Country of origin of Advocaat, Abricotine, Anisette, Benedictine, Bailey’s Irish cream, Chartreuse, Cointreau, Crème de cacao, Dram Buie, Glavya, grand mariner, Kahlua, Malibu, Sambuca, Tia Maria, Vander hum.										
Expert Lectures, online seminars – webinars										
Total Lecture hours							36 hours			
Text Books (s)										
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication									
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.									
Reference Books										
1	Modem Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson.									
2	The Waiter – John Fuller & A.J.Currie – Hutchinson									
3	Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.									
4	The Ultimate Encyclopedia of Wine, Beer, Spirits & Liqueurs – Staurt Walton, Brian lover.									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.alison.com									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	M	S	M	S	S	M	M	M	M
CO2	S	M	S	M	M	M	M	M	L	M
CO3	S	M	M	S	S	M	M	M	M	M
CO4	S	M	S	S	S	S	M	M	M	M
CO5	S	M	M	S	M	M	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	33C	TITLE OF THE COURSE	L	T	P	C
Core		HOTEL ACCOUNTING	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge about fundamentals of hotel accounting 2. To understand about P& L accounts & balance sheet 3. To acquire knowledge about banking & cost sheet preparation 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand about fundamentals of accounts				K2	
2	To understand , analyze and evaluate business accounts				K5	
3	To know about banking concept				K1	
4	To acquire knowledge about hotel accounts				K2	
5	To prepare cost sheet and verify stock				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	FUNDAMENTALS OF BOOK KEEPING				7 hours	
Fundamentals of book keeping – Accounting concepts 7 conventions – Journal Ledger – Subsidiary books						
Unit:2	PREPARATION OF ACCOUNTS STATEMENT				7 hours	
Preparation of Trail Balance – preparation of final accounts – Trading and Profit & Loss accounts – Balance sheet with simple adjustments						
Unit:3	BANKING				7 hours	
Banking – Introduction – Pass book – Cheque – Types of crossing. Bank reconciliation statement: Meaning, preparations, causes for difference presentation						
Unit:4	HOTEL ACCOUNTING				8 hours	
Classification of departments of hotels based on revenue. Hotel Accounting methods – Ledger – Revenue generation of various departments. Internal audit and statutory Audit: An introduction to internal and statutory audit, Distinction between internal audit and statutory audit, Implementation and review of internal audit.						
Unit:5	COSTING AND STOCK				7 hours	
Cost Accounting – Meaning- definition – Preparation of cost sheet – Stock levels – EOQ – Method of pricing of stock issue. Accounting Machines & their importance in catering business.						
Expert Lectures, online seminars – webinars						
Total Lecture hours					36 hours	

Text Books (s)										
1	Elements of Hotel Accountancy – Rawat G.S									
2	Advanced Accountancy – S.P.Jain&K.L.Narang									
3	Cost Accounting Principles & Practice - S.P.Jain&K.L.Narang									
Reference Books										
1	Double Entry Book keeping – T.S.Grewal									
2	Book-Keeping and Accountancy Vol – I & II – Devar&Devar									
3	Book – Keeping in the hotel & catering Industry – Richard Kotas									
4	Accounting in Hotel & Catering Industry – Richard Kotas									
5	Hotel Accountancy & Finance - S.P.Jain&K.L.Narang – Kalyani Publishers									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	M	M	S	S	S	M	S	M	S
CO2	S	M	S	S	S	M	M	S	S	S
CO3	S	M	M	S	S	M	M	M	S	M
CO4	S	S	M	M	M	S	L	M	S	M
CO5	S	S	S	M	M	S	M	M	S	M

*S-Strong; M-Medium; L-Low



Course Code	33D	TITLE OF THE COURSE	L	T	P	C
Core		TOURISM MARKETING MANAGEMENT	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> To impart knowledge on concepts & types of tourism and tourism infrastructure To impart knowledge about tourism marketing To enable students to understand travel formalities and plan tour itinerary To impart knowledge on functioning of travel agents and tour operators 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand and identify the concepts and types related to				K2	
2	To understand the marketing concepts in tourism				K2	
3	To adhere to travel formalities & regulations				K3	
4	To understand the services offered by travel agent and tour operator				K2	
5	To plan and create a tour itinerary				K6	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	INTRODUCTION TO TOURISM & TYPES OF TOURISM				8 hours	
Introduction to Tourism industry, History of tourism, Tourism in India, Five _A‘‘s of tourism, Travel Motivation, Types of tourism – Leisure or Holiday tourism, cultural tourism, adventure tourism ,sports tourism, religious tourism, business tourism, health tourism, alternative forms of tourism. Tourism infrastructure- -transportation-airways, roadways, railways, waterways, accommodation, Food and beverage, Attractions, Telecommunications ,Essential services etc						
Unit:2	TOURISM MARKETING				6 hours	
Need for marketing in Tourism – Defining Tourism marketing The tourism Product. special features of Tourism Marketing - Marketing process - Marketing research – Market segmentation. Market targeting - Tourism promotion -Advertising. Public relation technique						
Unit:3	TRAVEL FORMALITIES & REGULATIONS				6 hours	
Passports: Functions, Types, Issuing Authority, Procedure for obtaining passport etc. Visas: Functions, Types, Issuing Authority, Procedure for obtaining visa. Travel insurance, Emigration and immigration, customs regulations.						
Unit:4	TRAVEL AGENCY & TOUR OPERATOR				8 hours	
Travel Agency & Tour operator: Concept of travel and tour operations, types of travel agencies and tour operators. Travel Agency and Tour Operators: Linkages and arrangements with hotels, Airlines and Transport Agencies and other segments of Tourism Plants. Understanding the functions of a Travel Agent, travel information and counseling to the tourists, reservation, ticketing, documentation, handling business/corporate clients including Conference and Conventions, sources of income: commission, service charges.						

Unit:5	TOUR ITINETARY	8 hours								
Itinerary-definition, basic information to plan a tour itinerary, planning the itinerary, resources for planning itineraries, costing of a tour, calculation of a tour cost. Assembling, processing and disseminating information on destinations, preparation of itineraries. Handling of tour file. Use of computer technology in tourism.										
Expert Lectures, online seminars – webinars										
Total Lecture hours		36 hours								
Text Books (s)										
1	Sunetra Roday, Archana Biwal, Vandhana Joshi., –Tourism Operations and Management Oxford University Press, 1st Edition, New Delhi, 2017									
Reference Books										
1	Kshitiz Sharma, –Introduction to Tourism Management Tata McGraw Hill Education (India) Private Ltd., 1st Edition, New Delhi, 2014.									
2	Ravindra Verma, –Tourism Management Centrum Press, 1st Edition, New Delhi, 2010.									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.edx.org									
Course Designed By :										
S. BERNARD EDWARD, Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	M	M	S	S	M	M	S	M	S
CO2	S	M	S	M	S	M	M	S	S	S
CO3	S	S	M	M	S	M	L	S	M	S
CO4	S	S	M	M	S	M	M	M	M	M
CO5	S	M	M	S	M	M	M	M	M	M

Course Code	3AC	TITLE OF THE COURSE	L	T	P	C
Supportive		FRONT OFFICE OPERATIONS-I	2	1		3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To give an overall view of the types of hotels, rooms, room rates and guests 2. To impart knowledge on the entire flow of activity concerned with the sale of rooms 3. To impart knowledge on the process & procedures of activity concerned with the front office. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To identify types of hotels, rooms, room rates and guests				K1	
2	To perform duties efficiently in coordination with other departments				K2	
3	To handle the information and bell desk operations				K3	
4	To undertake reservations and process payments				K3	
5	To perform check-in & check out guests and handle overbooking				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	INTRODUCTION TO HOTEL INDUSTRY & CLASSIFICATION OF HOTELS				5 hours	
<p>Introduction to Hotel Industry – Hospitality and its Origin / defining Hotel, hotels evolution and growth.</p> <p>Classification of Hotels Size, Star, Location / Clientele, Ownership basis, Length of stay, Level of service Management and Affiliation.</p> <p>Types of Rooms and room rates - Single, Double, twin, suites, etc, basis of changing room tariff. Tariff fixation / calculating room tariff</p> <p>Types of room tariff: Rack rate, discounted rates, etc. Types of Meal plans used in the hotel industry.</p> <p>Types of guests: FIT, GIT, SIT, Business travelers, Domestic, Foreigners, etc</p>						
Unit:2	FRONT OFFICE ORGANIZATION				5 hours	
<p>Organizational / Hierarchy Chart organization chart of small, medium and large hotel . F.O co-ordination with other Departments. Qualities of front office personnel</p> <p>Front office functional area. Duties and Responsibilities of F.O Personnel, F.O layout and Equipment.</p>						
Unit:3	INFORMATION AND BELL DESK OPERATION				5 hours	
<p>Introduction of Bell desk, Equipments used in Bell desk, Functions of Bell desk [Scanty, Left Luggage procedure. Luggage handling, Paging, Mail and Message handling, Change of room etc Forms and Formats used in bell desk, Function of information department, role of information Assistant</p>						
Unit:4	RESERVATIONS, MODES & PROCESS				5 hours	
<p>Reservations – Types [Guaranteed, non Guaranteed etc], Importance & Functions, Guest cycle, Modes & Sources of reservation – direct reservation, reservation network systems,</p>						

agencies, online reservations, corporate clients, travel agents, airline, central reservation system and property direct, group reservations. , Processing Reservation requests- Reservation Inquiries, Accepting or Denying reservation, Cancellations and Amendments. Processing Individual & Group reservations										
Unit:5	REGISTRATION								4 hours	
Introduction to the Registration section, Basic check-in and check – out activities, Steps of registration [with or without reservation], Pre- registration activities, Registration Processing VIP, Foreigners & group registration. Types of folios used, Allowance, Paid outs, over booking, no – show etc										
Expert Lectures, online seminars – webinars										
Total Lecture hours								24 hours		
Text Books (s)										
1	Sudhir Andrews, –Hotel Front Office Training Manual Tata McGraw Hill Publishing Company Ltd., 3rd Edition, New Delhi, 2013									
2	Sue Baker, Pam Bardley and Jeremy Huyton, — Principles of Hotel Front Office Operations Cassell Publishers									
Reference Books										
1	Jatashankar R. Tewari, –Hotel Front Office Operations & Management , Oxford University Press, 2nd Edition, New Delhi, 2016									
2	S.K.Bhatnagar, — Front Office Management Frank Bros and Co Publishers Ltd, 2nd Edition, New Delhi, 2009									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.alison.com									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	S	M	M	M	M	M	S
CO2	M	S	M	M	S	S	M	S	S	M
CO3	S	S	M	M	S	S	M	S	S	S
CO4	S	S	M	S	M	S	M	S	S	S
CO5	S	M	S	M	M	S	M	S	M	S

*S-Strong; M-Medium; L-Low

Course Code	3ZA	TITLE OF THE COURSE	L	T	P	C
Supportive		BAKERY AND CONFECTIONERY - I	2	1		3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on equipments and ingredients used in bakery. 2. To impart knowledge on yeast dough production and yeast products. 3. To impart knowledge on basic pastes and its products. 4. To impart knowledge on Cookies and Biscuits 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Remember the bakery organization, equipment, temperature/ Weight conversions				K1	
2	Understand the raw materials used in bakery				K2	
3	Apply the yeast product in preparation				K3	
4	Analyze the different types of paste				K4	
5	Evaluate the cookies and biscuits				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	INTRODUCTION TO BAKERY & CONFECTIONERY				4 hours	
<ol style="list-style-type: none"> a) Introduction and Scope of Bakery & Confectionery, b) Organization chart of Bakery and duties and responsibilities of bakerychefs c) Temperature/ Weight conversions 1 unit; °F/ °C /gms / lb serving size d) Equipments used in bakery and their role e) Types of oven used in bakery. f) Layout of Bakery & Confectionery 						
Unit:2	RAW MATERIALS USED IN BAKERY				5 hours	
<ol style="list-style-type: none"> a) Wheat - Wheat - Structure of wheat, Types of Wheat, Processing of Wheat b) Flour - Types of Flour, Uses of, Cooking of Flour (Starch). c) Leavening Agents – Introduction, Types and their functions d) Shortening – Introduction, functions of Shortening e) Eggs – Introduction, functions of Eggs f) Sugar – Introduction, functions of Sugar g) Flavoring and Spices - Introduction, functions of Flavoring and Spices h) Liquids – Introduction, functions of Liquids i) Colour - Introduction, functions of Colour 						
Unit:3	YEAST PRODUCT				5 hours	
<ol style="list-style-type: none"> a) Yeast dough – Meaning, Types of dough. b) Steps in Yeast dough production. c) Effect of over and under fermentation and under proofing of dough and other fermented goods. d) Controlling fermentation. e) Bread faults and their causes. 						

Unit:4		PASTRY								5 hours	
Pastry – Meaning, Different types of Paste											
a) Short crust - - preparation, faults and their causes, products of the pastes. d) Sweet crust- preparation, faults and causes, products of the pastes. e) Rough puff- preparation, faults and causes, products of the pastes. f) Puff paste- preparation, faults and causes, products of the pastes. g) Choux paste- preparation, faults and causes, products of the pastes. b) Suet paste - preparation, faults and causes, products of the pastes.											
Unit:5		BISCUITS AND COOKIES								5 hours	
a) Biscuits – Meaning, Preparation of sweet and Salt Biscuits. b) Cookies – Meaning, Preparation of Cookies, Production of Sandwich Cookies, Ice box Cookies, bar Cookies, macaroons, wafers and lace cookies, assorted cookies. c) Different between of biscuits and cookies. d) Factors affecting the quality of biscuits / cookies. e) Biscuits / Cookies fault and causes.											
Expert Lectures, online seminars – webinars											
Total Lecture hours								24 hours			
Text Books (s)											
1	The new International Confectioner. Edited by Wilfred J.France. F.Inst.BB										
2	Professional baking_ Wayne Gisslen Pub: John Wiley and Sons										
Reference Books											
1	Practical baking_ William J Sultan Pub: Van Nostrand Reinhold										
2	Practical cookery_ Kinton and Ceserani										
Course Designed By :											
Mr. P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore											
Mapping with Programme Outcomes											
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10	
CO1	M	S	S	M	S	M	M	M	M	M	
CO2	S	S	S	S	M	M	M	S	M	S	
CO3	S	M	M	S	M	S	M	S	S	S	
CO4	S	M	S	S	M	M	S	S	L	M	
CO5	S	S	M	S	M	M	M	M	M	L	

*S-Strong; M-Medium; L-Low



**Fourth
Semester**

Course Code	43A	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION – IV	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on the unique features of popular international cuisines. 2. To give an overall view of equipments and ingredients used in popular international cuisines. 3. To impart knowledge on popular dishes and preparation methods in popular international cuisines. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Remember the characteristics of popular international cuisines				K1	
2	Understand the equipments used in the popular international cuisines				K2	
3	Apply the ingredients used in the popular international cuisines				K3	
4	Analyze the regional varieties dishes in popular international cuisines				K4	
5	Evaluate the recipes and preparation methods in popular international cuisines				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	POPULAR INTERNATIONAL CUISINES				8 hours	
<ol style="list-style-type: none"> a) Chinese cuisine - characteristics, ingredients used, Regional varieties Dishes – recipes & preparation method for (sweet sour dish, Wonton Chinese dumpling, Chow meen, Peeking Roasted duck, Spring roll, Rice & Noodles etc) b) Mexican cuisine - characteristics, ingredients used, equipments used, Dishes with recipes preparation method for Burritos, Chicken quesadillas, Guacamole, Chilli con carne, Tomato salsa, Enchiladas, Guilt free chili). c) Japanese cuisine - characteristics, ingredients used, Dishes with recipes & preparations method for (sushi, sashimi, tempura, yakitori, Miso soup, udod, soba). 						
Unit:2	POPULAR INTERNATIONAL CUISINES				7 hours	
<ol style="list-style-type: none"> a) Thai cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for (Tom Yum Goong, Som tum, Tom Kha kai, Gaeng Daeng, Pad thai, Khao Pad, Pad krapoe Moo saap, Gaeng Keow wan Ka). b) Italian cuisine - characteristics, ingredients used, Dishes with recipes & preparations method for (Various Pizzas, Ribollita, polenta, ossobuco, Risotto fiorentina steak). c) American cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for (Ham hurger, clam chowder, sausages gravy, texas barbecue) 						
Unit:3	POPULAR INTERNATIONAL CUISINES				7 hours	
<ol style="list-style-type: none"> a) Srilankan cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for (Kari bath, Hoppers, Curries, Kottu, Fish Ambutl, Polos etc). b) Russian cuisine - characteristics, ingredients used, Dishes with recipes & preparation 						

method for (Borscht, Beef stroganoff, Pancakes, okroshka, pelmeni, jellied meat Olivier salad).

c) **Mediterranean cuisine** - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method for cilantro lime chicken, Falafel, Baked sole fillet, Fattoush salad, Dill Greek yogurt sauce, Hummus)

Unit:4	POPULAR INTERNATIONAL CUISINES	7 hours
a) Malaysian cuisine - characteristics, ingredients used, equipments used, Dishes with Recipes & preparation method. b) Spanish cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method. c) Greek Cuisine - characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.		

Unit:5	POPULAR INTERNATIONAL CUISINES	7 hours
a) Scandinavian cuisines - Characteristics, ingredients used, equipments used, Dishes with recipes & preparation method. b) Fusion cuisine - Meaning, scope, present scenario, scope of Indian cuisine in fusion cookery. Eclectic Cuisine and its importance. c) World Marché - Characteristics, ingredients used, equipments used, Dishes with recipes & preparation method.		

Expert Lectures, online seminars – webinars

Total Lecture hours	36 hours
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Text Books (s)

1	International Cuisine And Food Production Management, oxford university press, Parvinder S Bali
2	Larose gastronomique

Reference Books

1	Practical cookery –Ronald Kinton & Victor Ceserani –Hodder Starghton.
2	Theory of Catering –Ronald Kinton & Victor Ceserani –HodderStarghton.
3	Modern cookery vol I & II for teaching and trade –Thangam E.Philip –Orient Longman
4	Walter Bickel, Chef Manual of Kitchen Management, Fuller, John
5	The Asian cook book by Charmie Solomon 7. Theory of catering by Ronald Kinton, Victor Ceserani, and David fosket.

Course Designed By :

Mr. P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore

Mapping with Programme Outcomes

Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	M	S	M	M	M	M	M
CO2	S	S	S	S	M	M	M	S	M	S
CO3	S	M	M	S	M	S	M	S	S	S
CO4	S	M	S	S	M	M	S	S	L	M
CO5	S	S	M	S	M	M	M	M	M	L

*S-Strong; M-Medium; L-Low

Course Code	43B	TITLE OF THE COURSE	L	T	P	C
Core		FOOD & BEVERAGE SERVICE – IV	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on various types of wines and their production 2. To provide knowledge on wines of different countries 3. To impart knowledge on pairing of food and wine 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Recognize various types of wines and their production				K1	
2	Understand about fortified & aromatized wines				K2	
3	Acquire the knowledge about French wines				K2	
4	Acquire the knowledge about wines of different countries				K2	
5	Suggest and pair various types of wines with food				K6	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	WINES					7 hours
<ol style="list-style-type: none"> a) Wines - Meaning, Classification of wines according to color, taste & content. b) Constituents of Grape. c) Table wine - (Red, white, rose) Meaning & Production. d) Sparkling wine – Meaning, Methods of Making Sparkling wine. e) Factors influencing the quality of the wine. 						
Unit:2	FORTIFIED & AROMATIZED WINES					7 hours
<ol style="list-style-type: none"> a) Fortified wines - Meaning & Examples (Port, Sherry, Maderia, Marasala & Malaga). b) Sherry – Production, Solera system & Types. c) Port – Production & types. d) Aromatized Wines - Meaning & Examples e) Vermouth – Production & Styles. 						
Unit:3	WINES OF FRANCE					7 hours
<ol style="list-style-type: none"> a) Classification of French wines & French wine laws b) Introduction to Important communes & their wines (Bordeaux, Burgundy, Alsace, Loire, Rhone and Champagne). c) Champagne - Meaning, Production method & styles of champagne d) Terms used on Champagne Bottles – i) Terms denoting sweetness, ii) Terms denoting size of Champagne bottles. 						
Unit:4	OTHER OLD WORLD WINES					8 hours
<ol style="list-style-type: none"> a) Old world wines - Meaning & List of old wine countries. b) Wines of Italy - Classification of Italian wines, c) Wine producing regions (Piedmont, Tuscany, Lazio) & Famous wines of Italy. d) Wines of Germany - Classification of German wines, e) Wine producing regions (Ahr, Franconia, Mosel-Saar-Ruwer, Nahe, Württemberg) & Famous wines of Germany. 						

Unit:5	NEW WORLD WINES, FOOD & WINE HARMONY									7 hours
a) New world wines – Meaning, List of new world wine countries & Overview. b) Food & Wine Pairing – General Guidelines for selecting the wine, Wines served with different courses of the meal. c) Examples of wines served with: Shell fish, soup, pasta, Fish, Red, and Pink & White meat, cheese, sweet and dessert. d) Safe & Sensible Drinking										
Expert Lectures, online seminars – webinars										
Total Lecture hours						36 hours				
Text Books (s)										
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication									
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.									
Reference Books										
1	The Ultimate Encyclopedia of Wine, Beer, Spirits & Liqueurs – Stuart Walton, Brian Glover.									
2	The complete Encyclopedia of Wine- Christian Callec.									
3	Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.									
4	Modem Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson.									
5	The Waiter – John Fuller & A.J.Currie – Hutchinson.									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.alison.com									
2										
Course Designed By :										
Mr. P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	S	M	M	M	M	M	M
CO2	S	S	M	S	M	M	S	M	L	M
CO3	S	S	M	S	S	S	M	M	M	L
CO4	M	S	M	S	M	M	M	M	M	M
CO5	S	S	S	M	M	M	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	43C	TITLE OF THE COURSE	L	T	P	C
Core		COMPUTER APPLICATIONS IN HOTEL INDUSTRY	2	1		3
Course Objectives:						
The main objectives of this course are to:						
1. To impart knowledge about basics of computer application						
2. To work on word, excel and power point						
3. To understand access basic applications.						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand and remember the dos commands				K1	
2	To create word document				K6	
3	To apply the concept in Worksheet and excel				K4	
4	To apply the concept in power point				K4	
5	To understand about the access basic concepts				K2	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	INTRODUCTION TO COMPUTER				5 hours	
Computer appreciation and dos, introduction, characteristics, history, generations, classifications, application of computer, hardware and software, operating systems, computer languages. DOS file, directory, changing the directory, creating a new directory, copying files, deleting files, changing filename, date and time, type, print. Windo2007, windows basics, introduction, starting windows, using mouse, moving & designing windows, maximizing, minimizing and restoring windows using menus in windows.						
Unit:2	MS WORD				5 hours	
Word, introduction to word, editing a document, move and copy text and help system, formatting text & paragraph, finding & replacing text and spell checking, using tabs, enhancing documents, columns, tables & other features, using graphics, templates & wizards using mail merge, miscellaneous features of word.						
Unit:3	MS EXCEL				5 hours	
Introduction of worksheet & excel, getting started with excel, editing cells and using commands and functions, moving and copying, inserting and deleting rows & columns, getting help and formatting a worksheet, printing the worksheet, creating charts, using date and time and addressing modes, naming ranges and using statistical, math and financial functions. Database in a worksheet, additional formatting commands and drawing tool bar, miscellaneous commands and functions, multiple worksheets and macros						
Unit:4	MS POWERPOINT				5 hours	
Power point basics editing text adding subordinate points, deleting slides, working in outline view, using design templates, adding graphs, adding organization Charts, running an Electronic slide show, adding special effects						

Unit:5	ACCESS BASIC								4 hours	
Access basics, creating a table, entering and adding records, changing a structure, working with records, creating forms, establishing relationship using queries to extract information, using reports to print information.										
Expert Lectures, online seminars – webinars										
Total Lecture hours								24 hours		
Text Books (s)										
1	Computer Fundamentals – P.K. Sinha									
2	A First Course In Computers – Sanjay Saxena									
Reference Books										
1	Mastering MS-OFFICE – Lonnie E. Moseley & David M. Boodey (BPB Publication)									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	S	M	M	M	M	M	M
CO2	S	S	M	S	M	M	S	M	L	M
CO3	S	S	M	S	S	S	M	M	M	L
CO4	M	S	M	S	M	M	M	M	M	M
CO5	S	S	S	M	M	M	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	43P	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION - II PRACTICALS		1	3	4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To train the students in quantity food production of Indian regional cuisine. 2. To train the students in preparation of International cuisine. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To prepare Indian regional cuisines in bulk				K1	
2	To prepare Indian regional cuisines				K2	
3	To present Indian regional cuisines				K3	
4	To prepare International cuisines.				K4	
5	To present International cuisines.				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: III - SEMESTER				36 hours	
<p>Demonstration on</p> <ol style="list-style-type: none"> a) Indian Chaats and Snacks preparations b) Indian breakfast preparations <p>Demonstration on</p> <ol style="list-style-type: none"> a) Indian breads-Nan, roti, parathas, Phulka with variations b) Tandoori marinations <p>Individual OR Bulk practical for students-10 sets of menu</p> <p>A 5 course menu to be compiled consisting of Soups / Bread, Rice, Poultry / Meat, Vegetable / Dal Preparation, Sweets etc. using the below regions by the respective colleges</p> <p>To Formulate 10 sets of menu consisting of 5 dishes from the following regions:</p> <ol style="list-style-type: none"> 1. Andhra Pradesh. 2. Bengal 3. Chettinadu 4. Goa 5. Gujarat 6. Kashmir 7. Kerala 8. Punjab 9. Rajasthan 10. Tamil Nadu. 						

Week : 1	PRACTICAL SCHEDULE: IV – SEMESTER	36 hours
TO 12		
<p>Demonstration on Chinese rice preparations, Chinese noodles, Chinese meat & fish preparations</p> <p>Demonstration on Chinese cooking styles of Shanghai, Cantonese, Peking, Szechwan</p> <p>Demonstration on Sri Lankan</p> <ol style="list-style-type: none"> 1. Basic Sri Lankan gravies 2. Sri Lankan rice preparations 3. Sri Lankan curries 4. Sri Lankan Briyanis <p>Individual practical for students-10 sets of menu</p> <p>A 5 course menu to be compiled consisting of soup, egg/pasta preparations, fish preparations, main course, vegetable and sweet etc. using the below regions by the respective colleges</p> <ol style="list-style-type: none"> 1. Mexican cuisine 2. Japanese cuisine 3. Thai cuisine 4. Italian cuisine 5. American cuisine 6. Russian cuisine 7. Malaysian cuisine 8. Spanish cuisine 9. Greek Cuisine 10. Fusion cuisine 		
Expert Lectures, online seminars – webinars		
Total Practical hours		72 hours
Text Books (s)		
1	J.Inder Singh Kalra & Pradeep Das Gupta, –Indian Cooking Masters Allied Publishers Pvt.Ltd, New Delhi, 1999	
2	Thangam.E.Philip, —Modern Cookery for Teaching and Trade (Volume-I&II) Orient Longman Publishers, 6 th Edition, New Delhi,2010.	
Reference Books		
1	Purobi Babbar, –Rotis & Naans of India Vakil & Sons Ltd. 5th Edition, New Delhi 2000	
2	Vimla Patil, –Food Heritage and India Vakils Feffer & Simons Ltd. 7th Edition New Delhi 2003	
3	The art of Chinese cooking-Hamlyn	
4	The best of Chinese cooking-Betty Yew, Times book international	
5	Complete Asian cook book Chairmaine Solomon, Lansdowne	
Course Designed By :		
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore		

Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low



Course Code	43Q	TITLE OF THE COURSE	L	T	P	C
Core		FOOD & BEVERAGE SERVICE – II PRACTICALS		1	3	4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To train student in compiling menus with wine suggestions. 2. To train students in order taking and service procedure of various alcoholic beverages.. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To compile menus with appropriate wine suggestions.				K1	
2	To prepare a wine list.				K2	
3	To take beverage orders.				K3	
4	To carry out appropriate service procedure for alcoholic beverages.				K4	
5	To carry out appropriate service procedure for cigars and cigarettes.				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: III – SEMESTER				36 hours	
<ol style="list-style-type: none"> 1. Recollecting I year portions. 2. Enumeration of glassware. 3. Beverage order taking procedure. 4. Service of red wine. 5. Service of white wine. 6. Service of rose wine. 7. Service of Sherry, Port, Madeira and Marsala. 8. Service of sparkling wine. 9. Service of bottled beer, canned beer and draught beer. 10. Service of brandy. 11. Service of whisky. 12. Service of gin. 13. Service of vodka. 						
Week : 1 TO 12	PRACTICAL SCHEDULE: IV – SEMESTER				36 hours	
<ol style="list-style-type: none"> 14. Service of rum. 15. Service of tequila. 16. Service of aromatized wine. 17. Service of liqueur. 18. Service of liqueur coffee and spirit coffee. 19. Service of aperitifs. 						

20. Service of digestives. 21. Service of cocktails. 22. Compiling a wine list. 23. Compiling a menu with wine suggestions. 24. Service of cigar and cigarettes. 25. Service of High tea. 26. Service of Afternoon tea.										
Expert Lectures, online seminars – webinars										
Total Practical hours						72 hours				
Text Books (s)										
1	Singaravelavan.R, -Food and Beverage Service Oxford University Press, 2nd dition, New Delhi, 2016.									
Reference Books										
1	John Cousins, Dennis Lillicrap, Suzanne Weekes, -Food and Beverage Service Hodder Education, 9th Edition, London, 2014.									
2	Sudhir Andrews, -Food & Beverage Service– Training Manuall McGraw Hill Education (India) Private Limited, New Delhi, 2013.									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	43R	TITLE OF THE COURSE	L	T	P	C
Core		COMPUTER APPLICATION IN HOTEL INDUSTRY PRACTICALS			2	2
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To develop a strong foundation in the field of office automation. 2. To make the student the basic concepts of MS-Word, MS-Excel, Power Point. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To Know about input and output devices				K1	
2	To work with MS – DOS				K2	
3	To create documents using MS-Word				K3	
4	To make power point presentations				K4	
5	To prepare spreadsheet using MS-Excel				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: I - SEMESTER				24 hours	
<p>MS-DOS</p> <ol style="list-style-type: none"> a) Creating directories, sub-directories, files, listing, the sub-directories and files page wise, displaying the contents of the files. b) Copying, renaming, deleting the files, changing and removing a directory. <p>MS-WORD</p> <ol style="list-style-type: none"> a) Text manipulation, changing the font size, font type, and font style, making the text bold, underlining the text, aligning the text (Centre, justify, left, right), cut, copy, paste. b) Paragraph indenting& spacing, bullets & numbering, spelling & grammar check, inserting a picture from clip art, auto shapes, and word art. c) Table manipulation- creating tables, inserting & deleting rows & columns, changing width & height, changing table borders. Mail merge concept, printing formats. <p>MS-EXCEL</p> <ol style="list-style-type: none"> a) Entering the data, changing the fonts, changing row heights & column width, formatting the data, sorting the data. b) Formula processing- creating simple formula, using function (ABS, SQRT, LEN, SUM, ROUND, AVG, COUNT, CONCATENATE, FIND). c) Inserting & Formatting charts, inserting pictures, printing formats. <p>MS-POWER POINT</p> <ol style="list-style-type: none"> a) Creating simple presentations, saving, opening and existing presentation, creating a presentation using Auto content wizard & template. b) Using various auto- layouts, charts, table, bullets & clip art. c) Viewing an existing document in various views-outline view, slide view, 						

slide show view, slide sorter view and note pages view.										
Expert Lectures, online seminars – webinars										
Total Practical hours							24 hours			
Text Books (s)										
1	Computer Fundamentals – P.K. Sinha									
2	A First Course In Computers – Sanjay Saxena									
Reference Books										
1	Mastering MS-OFFICE – Lonnie E. Moseley & David M. Boodey (BPB Publication)									
Course Designed By :										
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	4AC	TITLE OF THE COURSE	L	T	P	C
Supportive		FRONT OFFICE OPERATIONS - II	2	1		3
Course Objectives:						
The main objectives of this course are to:						
1. To impart knowledge on sales promotion activities and credit control measures adopted in hotels						
2. To educate on the procedures & practices adopted for co-ordination between guest and hotel services						
3. To know about PMS and calculate yield						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To sell hotel facilities and develop soft skills.				K2	
2	To provide guest services and handle emergency situations				K2	
3	To handle check in and check out procedures				K3	
4	To adopt credit control measures				K3	
5	To handle PMS and analyze the performance of the hotel				K4	
BLOOMS TAXONOMY KNOWLEDGE LEVEL (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	FRONT OFFICE SALESMANSHIP & GUEST RELATION AND SOCIAL SKILLS				5 hours	
Front Office Salesmanship: Sales promotion-sales department – functions, Sales promotion-selling the hotel facilities, salesmanship of reception staff, sales promotion techniques – offering alternatives, suggestive selling.						
Guest relation and social skills: The role of Guest relations officer; types of guest problems; Skills necessary for dealing with problems; solving problems; handling complaints, course of action to take when handling problems; follow up action; telephone handling skills..						
Unit:2	SAFETY & SECURITY				4 hours	
Safety & Security - Sundry guest services - mail and information - handling mail, handling message, sundry information, foreign currency exchange, safe deposit box. Security – Key system, types of keys, electronic key system. Front office procedures for emergencies- scanty baggage, fire in the hotel, death, accidents, drunk guest, theft, bomb threat, terrorist activities.						
Unit:3	CHECK-IN & CHECK OUT PROCEDURE				5 hours	
Registration/Check-in procedure – main duties of reception department; basic check-in activities- preparation for guest arrival, registration, room assignment and room rate, checking the method of payment, issuing the key and escorting the guest;						
Check out procedures-Late Check-outs, late charges, Express check-out, Self check-out; Methods of account settlement – types of settlement – cash settlement, credit settlement, procedures for accepting settlements; creating a good lasting impression; updating front office records.						
Overbooking – meaning, importance procedure to be followed in overbooking.						

Unit:4	CREDIT CONTROL								5 hours	
Credit control – meaning, objectives, hotel credit control policy, credit control measures. Various modes of accounts settlement by the guest [Guest ledger, city ledger, Guest weekly bill, Guest weekly bill, V.T.L, Vouchers Presentations and settlement of Bills, Travelers Cheque, Night auditing process										
Unit:5	PMS& YIELD MANAGEMENT								5 hours	
PMS- software module used – in Reservation, Guest A/C, Room management, General Management Yield management - Introduction & concepts of Yield Management, Components of yield management Measuring yield Potential average single rate, differential rates - Potential average double rate, Multiple occupancy percentage, Identical yield, Rev PAR, Occupancy ratio, Calculating room availability										
Expert Lectures, online seminars – webinars										
Total Lecture hours								24 hours		
Text Books (s)										
1	Sudhir Andrews, –Hotel Front Office Training Manual Tata McGraw Hill Publishing Company Ltd., 32nd Reprint, New Delhi, 2004									
2	Sue Baker, Pam Bardley and Jeremy Huyton, – Principles of Hotel Front Office Operations Cassell Publishers, 2nd Edition, New Delhi, 2001.									
Reference Books										
1	Jatashankar R.Tewari, –Hotel Front Office Operations & Management , Oxford University Press, 2nd Edition, New Delhi, 2016.									
2	S.K.Bhatnagar,— Front Office Management Frank Bros and Co Publishers Ltd, 1st Edition, New Delhi, 2002									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	S	S	M	S	S	M
CO2	S	S	M	S	S	M	M	S	S	S
CO3	S	M	S	S	S	M	S	S	M	S
CO4	S	M	M	M	S	M	S	S	M	S
CO5	S	M	S	M	M	M	S	S	S	S

*S-Strong; M-Medium; L-Low

Course Code	43S	TITLE OF THE COURSE	L	T	P	C
Supportive		FRONT OFFICE OPERATIONS PRACTICALS			2	2
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart skills in basic Front office operations 2. To impart skills in basic Front office procedures 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To take reservation walk inn and through telephone				K1	
2	To handle check-in and check-out of guests				K2	
3	To calculate statistical data				K3	
4	To handle situations of overbooking and emergencies				K4	
5	To handle situations of and guest complaints				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: III - SEMESTER				24 hours	
<ol style="list-style-type: none"> 1. Check-in and check-out procedures 2. Telephone handling skills, social skills, 3. Reservation procedure, identification of rooms through the use 4. Role play of the following staffs Doorman, Bellboy, Reception 5. Dealing with guest mail and messages, hotel mail, staff mail. 6. Modes of bill settlement. 						
Week : 1 TO 12	PRACTICAL SCHEDULE: IV - SEMESTER				24 hours	
<ol style="list-style-type: none"> 7. Handling guest complaints and solving problems. 8. Places of interest in and around Tamilnadu. General awareness about the places of interest in India. 9. General awareness of capitals, currencies and airlines of countries. 10. Calculation of Statistical information: house count, room position, percentage of room occupancy, percentage of single occupancy, percentage of foreign occupancy, percentage of local occupancy, percentage of walk-ins. Percentage of early departures, percentage of late departures, percentage of early arrivals, percentage of no-show, average room rate, average room rate per person. 11. Front office procedures- scanty baggage, wakeup call procedures, left luggage procedures 						
Expert Lectures, online seminars – webinars						
Total Practical hours					48 hours	

Text Books (s)										
1	Sudhir Andrews, -Hotel Front Office Training Manual Tata McGraw Hill Publishing Company Ltd., 2 nd Edition, New Delhi, 2009.									
2	S.K.Bhatnagar,— Front Office Management Frank Bros and Co Publishers Ltd,2st Edition,New Delhi, 2009									
Reference Books										
1	Sue Baker, Pam Bardley and Jeremy Huyton,- Principles of Hotel Front Office Operations Cassell Publishers, 2nd Edition, New Delhi,2001.									
2	Ahmed Ismail,— Front Office Operations and Management Thomson Publishers, 1st Edition, Delmar, 2002.									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	4ZB	TITLE OF THE COURSE	L	T	P	C
Supportive		BAKERY AND CONFECTIONERY - II	2	1		3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on sponges, icing, cakes, pies, tarts & tartlets, baked meringues 2. To impart knowledge on chocolate and sugar confectionery. 3. To impart knowledge on hot sweets, cold sweets and savory 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Remember the sponges and icing preparation methods				K1	
2	Understand the cake preparation methods				K2	
3	Apply the preparation methods of pies, tarts & tartlets, baked meringues				K3	
4	Analyze the chocolate and sugar confectionery				K4	
5	Evaluate the hot sweets, cold sweets and savory goods				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	SPONGES AND ICINGS				5 hours	
<ol style="list-style-type: none"> a) Sponges - Basic preparation methods- types of sponges. petit fours-meaning and types.preparation of syrups & glaces-steps involved in preparing large cakes- Wedding cakes, birthday cakes, gateaux basic preparation. b) Fillings and Glazes - Meaning, types and their uses c) Icings - Different types of Icings, - casting moulds- monogram lettering stencils- modern cake decoration with royal icing. d) Piping- examples of piping equipment & procedure 						
Unit:2	CAKES				5 hours	
<ol style="list-style-type: none"> a) Cake making methods b) Cake formula balance c) Characteristic of Cakes Balancing cake formula d) External characteristics Internal Characteristics common faults in cakes, e) Cake decoration – colour, design, templates, texture, equipment 						
Unit:3	PIES, TARTS AND TARTLETS, BAKED MERINGUES				5 hours	
<ol style="list-style-type: none"> a) Pies- Introduction, production of pies, Rolling a pie dough and lining pans, preparation of fillings for pies, Production of fruit pies and common problems with fruit pies, preparation of cream and chiffon pies, Common problems. b) Tarts and Tartlets- Procedure for making tarts shells, variations. Strudel & phylo-preparation, c) Baked meringues- procedure for making meringues. 						
Unit:4	CHOCOLATE AND SUGAR CONFECTIONERY				5 hours	
<ol style="list-style-type: none"> a) Chocolate Confectionery - Production of chocolate from coco beans, Chocolate Identify different forms in which coco and chocolate are available Explain the process of chocolate tempering Chocolate designs, garnishes and presentations, Liqueur Chocolate. 						

b) Sugar Confectionery - Identify and describe the different stages of cooking sugar Caramelized Sugar preparations Sugar for desserts and presentations, toffees and boiled sweets, fudges, pulled sugar, blown sugar, pastilles										
Unit:5	HOT SWEETS, COLD SWEETS AND SAVORY GOODS								4 hours	
a) Hot sweets - Charlottes, fritters, pancakes, puddings, dumplings. b) Cold sweets - Bavarois, mousse, fruit dessert - method of preparation, Ice Cream and Bombs - Various types ice creams and bombs. c) Savory goods - basic preparation- toppings, fillings.										
Expert Lectures, online seminars – webinars										
Total Lecture hours								24 hours		
Text Books (s)										
1	Professional baking_ Wayne Gisslen. Pub: John Wiley and Sons									
2	The new International Confectioner. Edited by Wilfred J.France. F.Inst.BB									
Reference Books										
1	Practical baking_ William J Sultan (Unit III) Pub: Van Nostrand Reinhold									
2	Practical cookery_ Kinton and Ceserani									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	S	S	S	M	M	M	L
CO2	S	S	S	S	S	S	M	M	M	M
CO3	S	M	S	M	S	S	M	L	M	M
CO4	S	S	M	M	M	S	M	M	M	M
CO5	S	M	M	M	S	S	M	M	M	M

*S-Strong; M-Medium; L-Low

Course Code	4ZP	TITLE OF THE COURSE	L	T	P	C	
Supportive		BAKERY AND CONFECTIONERY PRACTICALS			3	3	
Course Objectives:							
The main objectives of this course are to:							
<ol style="list-style-type: none"> To train the students in yeast products and paste preparation. To train the students in preparation of sponges, cakes, cookies, biscuits and icings To train the students in preparation of chocolate preparations, hot and cold desert and savory goods 							
Expected Course Outcomes:							
On the successful completion of the course, student will be able to:					BTKL (K1-K6)		
1	Students able to prepare a yeast products and paste				K1		
2	Students able to prepare a sponges, cakes, and icings				K2		
3	Students able to prepare cookies and biscuits				K3		
4	Students able to prepare a chocolate preparations.				K4		
5	Students able to prepare a hot and cold desert and savory goods				K5		
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):							
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;							
WEEK : 1 TO 12	PRACTICAL SCHEDULE: III - SEMESTER					24 hours	
<ol style="list-style-type: none"> Identification of bakery equipment and ingredients Yeast Goods – bread, bread roll, pizza, Briche Crisp crusted Bread, Soft crusted Bread Sour dough white bread Baba and Savarin Danish pastry Danish pastry, Croissants Muffins Dough nuts Choux paste, Sweet crust, cakes: Puff Pastry, suet paste Fruit flan Custard Flan Fruit Pies Tarts 							
Week : 1 TO 12	PRACTICAL SCHEDULE: IV – SEMESTER					24 hours	
<ol style="list-style-type: none"> Cookies Biscuits Cakes, Muffins, Chiffon cakes, Plum cakes Genoese sponge, Swiss rolls chocolate sponge, Icing Homemade chocolates and chocolate garnishes Hot and Cold sweets Savory goods 							

Expert Lectures, online seminars – webinars										
Total Practical hours										
										48 hours
Text Books (s)										
1	Practical Baking - Vth edition Wayne Giessen William J. Sultan, Pub : John wiley& sons Pub : Van Nostrandreinhold									
Reference Books										
1	New International Confectioner Wilfred J. France Pub : Virtue & company									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low





Fifth Semester

Course Code	56B	TITLE OF THE COURSE	L	T	P	C
Core		INDUSTRIAL EXPOSURE TRAINING REPORT		4		4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. Industrial exposure training is to provide to students the feel of the actual working environment and to gain practical knowledge and skills. 2. Industrial exposure training will motivate, develop and build confidence with in students. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Student able to work in actual food production working environment				K3	
2	Student able to work in actual F & B Service working environment				K3	
3	Student able to work in actual front office working environment				K3	
4	Student able to work in actual Housekeeping working environment				K3	
5	Student able to work in actual other department working environment				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 15		GUIDELINES FOR IET			-	
<ol style="list-style-type: none"> 1) Industrial Exposure Training is an integral part of the curriculum. Students should attend the Industrial Exposure Training of 15 weeks (Minimum) in reputed star category hotels (Minimum 3 star Category) 2) Once the student has been selected / deputed for Industrial Training by the institute, he/she shall not be permitted to undergo IET elsewhere. In case students make direct arrangements with the hotel for Industrial Training, these will necessarily have to be approved by the institute. 3) Students must complete 15 weeks of Industrial Exposure Training and submit IET report and log book after completion of industrial exposure training. 4) 20% marks of IET would be on the basis of performance during university viva voice examinations. Remaining 80% marks will be based on the feedback provided by the training provider, IET report and work log book 						
IET REPORT						
Students have to prepare an IET report based on the Industrial Exposure Training in star hotels.						
Format of the IET report Front cover						
The front cover shall contain the following details,						
Top	: The name of the hotel in block capitals of 6 mm size letters properly centered.					
Centre	: Full name of the candidate in block capitals of 3 mm size letters, properly centered.					
Bottom	: Name of the Institution, year of submission - all in block capitals of 3 mm size letters in separate lines with spacing and properly centered.					

Blank sheet	: At the beginning and the end of the report two white blank sheets shall be provided one for the purpose of binding and another to be left blank.									
Title sheet	: The title sheet shall be the first typed sheet and shall follow immediately the blank sheet.									
Certificate	: It is indicate the original work of the particular student which is certified by the Guide, HOD, Principal, Internal Examiner and External Examiner. The IET completion certificate provided by the Hotel must be attached.									
Acknowledgements	: Acknowledgements shall follow on a separate sheet. Acknowledgement shall indicate the extent to whose assistance has been received by the student in his/her work from various sources.									
Contents / Index	: The contents shall indicate the title of Chapters, Section and sub-sections etc, using the decimal notation with corresponding page numbers against them.									
The report should contain,										
<ul style="list-style-type: none"> • Introduction to the Hospitality Industry • Introduction to the place where the hotel is located • About the group of hotel (If applicable) • Introduction to the hotel • Departments of the hotel • Facilities offered by the Hotel • About the trainings & the learning's • Conclusion • Annexure 										
The format to be followed for the Report is as follows:										
Paper	: The Report shall be typed on A4 white paper, size 21 X 29.7 cm.									
Typing	: The typing shall be in Times New Roman, Heading size -14 pt and content – 12 pt , 1.5 spaced on one side of the paper only.									
Margin	: The typed sheet shall have the margins: Left 3.18 cm, Right 2.54 cm, Top 2.54 cm and Bottom 2.54 cm.									
Binding	: The report shall be in soft binding manner.									
Total Practical hours										
15 weeks										
Course Designed By :										
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low



**Sixth
Semester**

Course Code	63A	TITLE OF THE COURSE	L	T	P	C
Core		FOOD AND BEVERAGE MANAGEMENT	5			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To give an overall view on food and beverage management & meal experience 2. To know the procedures involved in purchasing, storing and receiving department 3. To impart knowledge on salesmanship and elements of costing 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To enhance the meal experience of customers.				K1	
2	To adhere to food purchase, receiving & control procedure.				K3	
3	To adhere to storing, issuing and calculating cost				K3	
4	To understand about elements of costing				K2	
5	To acquire knowledge on sales promotion techniques and				K4	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	F&B FUNCTIONS AND MEAL AND DRINK EXPERIENCE				14 hours	
Food & Beverage Management: Introduction - Food & Beverage function -Responsibilities & objectives of F&B department - Constraints of food & beverage management - Cost & market orientation (Cost structure & profitability, demand for product, capital intensity, nature of the product).The meal / drink experience: Food & drink, variety in menu choice, level of service, value for money, interior design, atmosphere & mood, expectation & identification, location / accessibility and staff.						
Unit:2	PURCHASING AND RECEIVING				14 hours	
Purchasing: The nature of purchasing - The main duties of purchase manager - Importance of purchase functions - The purchasing procedure - The selection of a supplier - supplier rating - Aids to purchasing - The purchasing of food & beverages - Standard purchase specification: Meaning & objective - The purchase specification for food & beverages. Receiving: Objective - Receiving procedure - Receiving of expensive commodities - Returnable containers - Blind receiving - Dispatch to stores or user department -Clerical procedures & forms used.						
Unit:3	STORING, ISSUING AND CALCULATION OF COST				14 hours	
Storing & issuing: Storing & issuing of food & beverages. Stock taking of food & beverages - Stock turnover - Stock levels. Food control: Objectives of food cost control - The essentials of a control system - Calculation of food cost - Methods of food control - Food. Control check list - Obstacles to food cost control. Beverage Control: Objectives of beverage control - Calculation of beverage cost - Methods of beverage control - Beverage control checklist.						

Unit:4	ELEMENTS OF COST									8 hours
Elements of cost: Cost defined, basic concepts of profit, control aspect, pricing aspects. Cost dynamics: Fixed & variable costs - Break even charts - Turn over & unit costs. Variance analysis: Standard cost - Standard costing - Cost Variances - Material Variances Overhead variances - Labor variances - Fixed overhead variances - Sales variance.										
Unit:5	SALES PROMOTION AND MENU MERCHANDIZING									10 hours
Sales promotion-meaning promotion techniques budgeting advertisement, objectives, advertising process. Sales promotion through incentives, Advantages .Merchandizing techniques with examples. Menu Merchandizing- key features. Public relation –Meaning, Various activities needed for Catering Operation										
Expert Lectures, online seminars – webinars										
Total Lecture hours									60 hours	
Text Books (s)										
1	Food & Beverage Management - Bernard Davis & Sally Stone - ELBS.									
2	Profitable Food & Beverage Management - Richard Kotas & Chandana Jayewardene –									
3	Singaravelavan.R, –Food and Beverage Service Oxford University Press, 1st Edition, New Delhi, 2011.									
Reference Books										
1	John Cousins, David Foskett, —Food & Beverage Management ELST Publishers, 4 th Edition, London, 2016.									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.coursera.org									
2										
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	S	S	S	S	M	S	S
CO2	S	S	S	S	M	S	M	M	M	S
CO3	S	M	M	M	M	S	S	S	M	S
CO4	M	M	M	M	M	M	S	S	S	S
CO5	S	S	S	S	S	M	S	M	S	M

*S-Strong; M-Medium; L-Low

Course Code	63B	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION -V	4			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on Volume feeding and kitchen management 2. To impart knowledge on cold kitchen and charcuterie 3. To impart knowledge on cold preparations & cold buffet dishes 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Remember the volume feeding				K1	
2	Understand the kitchen management				K2	
3	Understand the cold kitchen operations				K2	
4	Analyze the charcuterie preparations and types				K4	
5	Remember the cold preparations & cold buffet dishes				K2	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	VOLUME FEEDING				10 hours	
<ol style="list-style-type: none"> a) Institutional and Industrial Catering - Types of Institutional & Industrial Catering – Problems associated with this type of catering - Scope for development and growth b) Hospital Catering - Highlights of Hospital Catering for patients, staff, visitors - Diet menus and nutritional requirements c) Off Premises Catering - Reasons for growth and development - Menu Planning and Theme Parties - Concept of a Central Production Unit - Problems associated with off-premises catering d) Mobile Catering - Characteristics of Rail, Airline (Flight Kitchens and Sea Catering) e) Quantity Food Production Equipment-Equipment required for mass/volume feeding, Heat and cold generating equipment, Care and maintenance of this equipment, Modern developments in equipment manufacture 						
Unit:2	KITCHEN MANAGEMENT				8 hours	
<ol style="list-style-type: none"> a) Kitchen Management - Objectives, production planning, production scheduling, production quality & quantity control, forecasting, budgeting, yield, and portion control. b) Standard Recipe - Importance of standard recipe. Advantages and disadvantages. c) Left over utilization. d) Kitchen stewarding - Importance of kitchen stewarding, Organization of the kitchen stewarding department, Equipments found in kitchen stewarding department, work flow in kitchen stewarding, garbage disposal. 						
Unit:3	COLD KITCHEN				10 hours	
<ol style="list-style-type: none"> a) LARDER- Essentials of larder control, Importance and functions of larder in main kitchen, larder kitchen staffing relationship with other section of main kitchen, Duties and responsibilities of Larder chef, Equipments and tools used in larder, Floor plan or layout of a larder. b) SALADS – classification, parts, types of lettuce used, salad dressing, names & recipes for popular salads, salient features of preparing good salads. 						

c) SANDWICH – meaning, parts, types of bread used, fillings & spreads used and types of sandwiches (cold, grilled, toasted) – open, closed, conventional, buffet, continental, rolled, ribbon, bookmaker, double Decker, club, pinwheel. Modern approach to sandwiches in hotels. d) GARNISHES - Importance, names of garnishes used with soup, fish, beef, veal, poultry and game. Garnish Terms – Any 10 with description. e) ICE CARVING - Equipment used, Steps involved in ice-carving.		
Unit:4	CHARCUTIERIE	10 hours
a) Introduction to charcuterie b) SAUSAGE – Types & Varieties, Casings – Types & Varieties, Fillings – Types & Varieties, Additives & Preservatives c) PANADA - Meaning, uses, types and recipes. d) FORCEMEATS – Meaning, Types of forcemeats, Preparation of forcemeats, Uses of forcemeats e) BRINES & MARINADES - Types of Brines, Preparation of Brines, Methods of Curing, Types of Marinades, Uses of Marinades, Difference between Brines & Marinades f) HAM, BACON & GAMMON - Cuts of Ham, Bacon & Gammon, Differences between Ham, Bacon & Gammon, Processing of Ham & Bacon, Green Bacon, Uses of different cuts g) CHAUD FROID - Meaning of Chaud froid, Making of chaud froid & Precautions, Types of chaud froid, Uses of chaud froid		
Unit:5	COLD PREPARATION	10 hours
a) GALANTINES - Introduction, Making of galantines, Types of Galantine, Ballotines b) PATES - Introduction, Types of Pate, Pate de foie gras, Making of Pate c) MOUSE & MOUSSELINE - Introduction, Types of mousse, Preparation of mousse, Preparation of mousseline, Difference between mousse andmousseline d) ASPIC & GELEE - Introduction, Definition of Aspic and Gelee, Difference between the two, Making of Aspic and Gelee, Uses of Aspic and Gelee e) QUENELLES – Introduction, Preparation of Quenelles f) PARFAITS – Introduction, Preparation of Parfaits g) ROULADES – Introduction, Preparation of Roulades		
Expert Lectures, online seminars – webinars		
Total Lecture hours		48 hours
Text Books (s)		
1	Food production operations – Parvinder S. Bali – oxford publication.	
2	International cuisine & food production management - Parvinder S. Bali – oxford publication.	
Reference Books		
1	Practical cookery - Ronald Kinton & Victor Ceserani - Hodder Starghton.	
2	Theory of Catering - Ronald Kinton & Victor Ceserani - Hodder Starghton.	
3	Food & Beverage Management - Bernard Davis & Sally stone - ELBS.	
Course Designed By :		
Mr. P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore		

Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	M	M	S	S	S	S	S
CO2	S	S	S	S	S	S	M	S	S	S
CO3	S	M	M	M	M	M	M	M	M	L
CO4	S	M	M	M	M	M	L	M	M	M
CO5	S	M	M	M	M	M	M	M	M	M

*S-Strong; M-Medium; L-Low



Course Code	63C	TITLE OF THE COURSE	L	T	P	C
Core		FOOD AND BEVERAGE SERVICE – V	3			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on Gueridon & Flambe service 2. To give awareness on function catering & Specialized forms of service 3. To provide supervisory skills required for F & B personnel 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Prepare & serve dishes from gueridon and flambé trolley				K3	
2	Plan and organize Events				K6	
3	Handle buffets, wedding events and toast				K3	
4	Plan and organize outdoor catering				K4	
5	Deliver supervisory skills				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	GUERIDON SERVICE					7 hours
<ol style="list-style-type: none"> a) Gueridon Service – Introduction & Mise-en- place for gueridon. b) Equipment - Special equipment used, Care & maintenance of equipment. c) Carving – Meaning, Tools, Hygiene & Service Procedures. d) Flambé – Meaning & Procedure for Flambeing. e) Dishes prepared on the gueridon & flambé trolley. 						
Unit:2	EVENTS					7hours
<ol style="list-style-type: none"> a) Event catering – Introduction b) Types of function – Formal & informal, Social Function, Public relations and Conferences. c) Staffs - Event service staff and their responsibilities. d) Event Administration - Sales, Booking and Administrative procedures. e) Event Organization - Event menus & wine, Service methods in Event catering, Seating arrangements, Banquets lay-outs & Examples. 						
Unit:3	SERVICE ORGANIZATION					7 hours
<ol style="list-style-type: none"> a) Service Organization – Traditional, Wave Service, Carlton Club Service. b) Buffets – Types (Finger, Fork and Display), Staff Organization and Allocating Stations. c) The Loyal Toast – Example of an order of service for a formal event d) Weddings – Types, Staffing, Procedure at a wedding buffet reception. e) Procedures for toasts at a wedding. 						
Unit:4	ODC & SPECIALIZED FORMS OF SERVICE					7 hours
<ol style="list-style-type: none"> a) Outdoor catering - Meaning, preliminary survey of the place & Staffing. b) Hospital tray service – Meal times, Order taking & Tray systems. Meaning & Introduction to c) Home Delivery d) Airline Tray service e) Rail Service 						

Unit:5	SUPERVISORY SKILLS								8 hours	
a) Legal Considerations – Health, safety and security- Liquor and other licensing- Selling goods, Avoiding discrimination and Data protection. b) Sales Promotion – Meaning & Types (Advertising, Merchandizing & Personal Selling). c) Customer Relations – Minimizing Customer Relation Problems, Customer Satisfaction. d) Food & Beverage Pricing – Elements of cost, Pricing Policies and Pricing methods for food service operations.										
Expert Lectures, online seminars – webinars										
Total Lecture hours								36 hours		
Text Books (s)										
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication									
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.									
Reference Books										
1	Modem Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson.									
2	The Waiter – John Fuller & A.J.Currie – Hutchinson									
3	Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.coursera.org									
2										
Course Designed By :										
Mr. P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	S	M	S	S	S	M	S
CO2	S	S	S	S	S	S	M	M	M	S
CO3	M	S	M	S	S	M	S	S	S	M
CO4	M	S	S	M	S	S	M	S	S	M
CO5	S	S	M	S	S	M	S	M	S	S

*S-Strong; M-Medium; L-Low

Course Code	63P	TITLE OF THE COURSE	L	T	P	C
Core		FOOD PRODUCTION – III PRACTICALS		1	3	4
Course Objectives:						
The main objectives of this course are to:						
1) To train the students in preparation of International cuisine for food trail						
2) To train the students of cold kitchen dishes and plate garnish & cold buffet setting						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To prepare and present international dishes					K1
2	To prepare and present dishes for food trail					K2
3	To prepare and present salads and sandwiches					K3
4	To prepare and present plate garnish					K4
5	To display basic vegetable and fruit carving					K5
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: VI - SEMESTER					36 hours
<p>INTERNATIONAL CUISINE Demonstration on dishes prepared by cold kitchen</p> <ol style="list-style-type: none"> 1. Panada 2. Various types of forcemeat 3. Galantine 4. Ballotine 5. Terrine 6. Pate 7. Mousse and Mousse line 8. Soufflé 9. Quenelies 10. Aspic work 11. Chaud froid 12. Simple and compound salads 13. Sandwiches 14. Smorebroad 15. Cold garnishes <p>DEMONSTRATION ON THE FOLLOWING: Ice carving Vegetable carving Butter carving Aspic Jelly preparation and presentation</p> <p>CONTINENTAL CUISINE (INDIVIDUAL) To formulate 6 sets of menu consisting of 6 dishes from the following courses mentioned below: Hors-doeuvre - Simple or Compound Soup Egg Pasta/rice Fish Mutton/Veal/Beef/Pork Poultry/Furred game/Feathered game</p>						

Potatoes Vegetables/Salads Sweet Savory										
Expert Lectures, online seminars – webinars										
Total Practical hours						36 hours				
Text Books (s)										
1	Modern cookery VOL – I & II Thangam E Philip									
2	Practical cookery - Ronald Kinton & Victor Ceserani - Hodder Starghton									
	Larousse Gastronomique - Cookery Encyclopedia - Paul Hamlyn.									
Reference Books										
1	The Professional Chef (IV Edition) - Le Roi A. Pdlson									
2	Professional Cooking - Wayne Gisslen									
3	The Complete Guide to Art of Modern Cookery - Escoffier.									
4	The Cookery Year - Readers Digest Association Ltd.									
5	Practical Professional Cookery -. Cracknell & Kaullmann.									
6	Contemporary Cookery - Ceserani& Kinton and Fosket.									
Course Designed By :										
P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low

**B.Sc., CATERING SCIENCE AND HOTEL MANAGEMENT
FORMAT FOR PRACTICAL EXAMINATION (III YEAR)
FOOD PRODUCTION – III**

**For the students admitted during the year 2020-2021 Onwards
(INTERNATIONAL CUISINE OR CONTINENTAL MENU ONLY)**

Centre :

Batch No:

Date :

Session: FN / AN

Sl.No	Register No	Indent & Plan of Work (04 Marks)	Grooming (02 Marks)	Appitizer / Salad/ Soup(05 Marks)	Eggs/ Fish (06 Marks)	Pasta (6 Marks)	Mutton/Chicken/ Veal/ Beef (8 Marks)	Vegetasble /Potato (04 Marks)	Sweet (05 Marks)	Presentation & Scullery (05 Marks)	Viva (05 Marks)	Sub-Total (50 Marks)	Record (10 Marks)	Grand Total (60 Marks)

Course Code	63Q	TITLE OF THE COURSE	L	T	P	C
Core		FOOD & BEVERAGE SERVICE – III PRACTICALS		1	3	4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1) To train the students in preparing duty rota 2) To train the students in banquet service. 3) To train the students in Buffets Arrangements. 4) To train the students in Gueridon Service. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Students able to handle banquet service				K1	
2	Students able to preparing duty rota				K2	
3	Students able to set Buffets Arrangements				K3	
4	Students able to do Gueridon Service				K4	
5	Students able to handle banquet service				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	PRACTICAL SCHEDULE: VI - SEMESTER				36 hours	
<ol style="list-style-type: none"> 1. Recollecting I and II year portions. 2. Preparing duty rota. 3. Banquets: Booking procedure Preparing banquet menus Space area requirements Table plans/Arrangements Service toasting Informal banquets (Viz., Reception, Cocktail parties, Seminar, Exhibitions, Fashion shows, Trade fair, Wedding, Outdoor catering etc) 4. Buffets: Area requirements Planning & Organization Sequence of food (Indian & Continental) Types of buffet display Equipment supplies Checklist. 5. Gueridon Service: Types of trolleys Gueridon equipment Gueridon ingredients Service of courses and dishes from gueridon. 						
Total Practical hours			36 hours			
Text Books (s)						
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication					
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.					
Reference Books						
1	Modem Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson.					
2	The Waiter – John Fuller & A.J.Currie – Hutchinson					
3	Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.					

Course Designed By :										
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M





Course Code	4EV	TITLE OF THE COURSE	L	T	P	C
Elective		INDIVIDUAL PROJECT TOPICS RELATED TO HOSPITALITY INDUSTRY	3	1		4
Course Objectives:						
<p>The main objectives of this course are to:</p> <ol style="list-style-type: none"> 1) To know about the technical knowledge of their selected project topic 2) To analysis problem identification, formulation and solution 3) The student develop ability to apply multidisciplinary concepts, tools and techniques to deal with any subject related to hospitality industry 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To get a sound technical knowledge of their selected project topic				K1	
2	Undertake problem identification.				K2	
3	Undertake formulation and solution.				K3	
4	Student able to develops ability to apply multidisciplinary concepts, tools and techniques to deal with any subject related to hospitality industry.				K4	
5	To get a knowledge, skills and attitudes of a professional				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
WEEK : 1 TO 12	INDIVIDUAL PROJECT TOPICS RELATED TO HOSPITALITY INDUSTRY					24 hours
TYPES OF PROJECT						
<p>The project may be one of the following type:</p> <ol style="list-style-type: none"> 1. A Comprehensive case study 2. B Inter- organizational study 3. C Field study (Empirical study) 						
PROJECT SUPERVISION						
Each project shall be guided by a supervisor duly appointed by the department head/coordinator.						
PROJECT DOCUMENTATION						
Project report should be properly documented and will include executive summary, research design & methodology, literature review, data collection and analysis, conclusions and recommendations and Bibliography.						
PROJECT SUBMISSION						
Final draft of the project should be submitted in three copies 2 to Institute/department and 1 to University duly certified by the concerned guide and Head of the Institution.						

PROJECT PRESENTATION & EVALUATION										
Formal presentation and evaluation of the project before a panel constituted by the University										
Course Designed By :										
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low



Course Code	4EA	TITLE OF THE COURSE	L	T	P	C
Elective		FOOD PRESERVATION	3	1		4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> To impart knowledge about basic food preservation methods To understand about the concept of low, high and removal of water in food preservation To know about the techniques involved in food preservation 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand about basic consideration in food preservation				K2	
2	To enhance the knowledge on preservation of foods by low temperature				K3	
3	To enhance the knowledge on preservation of foods by high temperature				K3	
4	To enhance the knowledge on preservation of foods by removal of water				K3	
5	To know the Principles, Technological aspects and application of preserves				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	BASIC OF FOOD PRESERVATION				7 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:2	PRESERVATION OF FOODS BY LOW TEMPERATURES				8 hours	
Preservation of foods by low temperatures: 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. 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:3	PRESERVATION OF FOODS BY HIGH TEMPERATURES				7 hours	
Preservation of foods by high temperatures: Basic concepts in thermal destruction of microorganisms D,Z,F values. Heat resistance and theomorphic microorganisms. Cooking, Blanching, Pasteurization and Sterilization of foods. Assessing adequacy of thermal processing of foods, General process of caning of foods, Spoilage in canned foods.						

Unit:4	PRESERVATION OF FOODS BY HIGH TEMPERATURES									7 hours
Preservation by water removal: (a) Principles, Technological aspects and application of evaporative concentration process; Freeze concentration and membrane process for food concentrations. 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 offoods.										
Unit:5	PRINCIPLES, TECHNOLOGICAL ASPECTS AND APPLICATION OF PRESERVES									7 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									36 hours	
Text Books (s)										
1	Karnal, Marcus and D.B. Lund Physical Principles of Food Preservation. Rutledge, 2003.									
2	VanGarde, S.J. and Woodburn. M Food Preservation and Safety Principles and Practice. Surbhi Publications, 2001.									
Reference Books										
1	Sivasankar, B. Food Processing and Preservation, Prentice Hall of India, 2002.									
2	Khetarpaul, Neelam, Food Processing and Preservation, Daya Publications, 2005									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	M	S	M	S	M	M	L	M	L
CO2	M	M	M	S	M	M	M	L	M	L
CO3	M	M	S	M	S	M	M	M	M	M
CO4	M	M	M	S	S	M	M	M	M	L
CO5	M	M	M	M	S	M	M	L	M	L

*S-Strong; M-Medium; L-Low

Course Code	4EB	TITLE OF THE COURSE	L	T	P	C
Elective		FOOD SAFETY & MICROBIOLOGY	3	1		4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart basic knowledge about food safety and microbiology 2. To provide them with the basic hygiene and hygiene regulations 3. To impart knowledge on food born diseases and infections 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand about the safety procedures				K2	
2	To know about the role of micro organisms in food				K2	
3	To apply the knowledge gained in hygiene				K3	
4	To understand about the food born disease and infestions				K2	
5	To adhere to the hygiene regulations				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	SAFETY PROCEDURES				7 hours	
Safety : Importance of safety – Accidents from structural inadequacies – Accidents from improper placemen of equipment in spaces – Accidents due to nature and behavior of people at work – Accidents from improper selection, installation, maintenance and storage of equipment – Safety procedure – Training – Safety engineering – Enforcement of safety – Safety education.						
Unit:2	MICROORGANISMS				8 hours	
Introduction to microbiology: Relation of microbiology to hygiene – classification of micro – organisms. Factors affecting the growth of micro – organism. Bacteria: Morphology –size, shape structure, reproduction, beneficial and harmful effect of bacteria. Yeast: Morphology – size, shape, structure, reproduction, beneficial and harmful effect of yeast. Mold: classification – Rhizopus, Mucor, Aspergillus, Penicillium, reproduction.						
Unit:3	FOOD HYGIENE				7 hours	
Food hygiene & General hygiene : Introduction – types of food contamination – food contamination in meat, poultry, game, raw vegetables & fruits, cereals, dairy products, fish – shellfishes –destroying micro – organisms in food.						
Unit:4	FOOD BORNE DISEASE AND INFECTIONS				7 hours	
Food – borne infection & diseases: food poisoning by micro – organism. Food intoxication: Botulism – Organism, toxin, foods involved, diseases caused. Prevention of outbreaks. Staphylococcus intoxication – exterotoxin, foods involved prevention of outbreaks. Mycotoxins – Aflatoxin its significance in food. Food infection: Salmonellosis – source of salmonella, foods involved prevention of outbreaks. Clostridium perfringens gastroenteritis – foods involved prevention of outbreaks. Enteropaathogenic Escherichia coli, Shigellosis – effect						

Unit:5	FOOD HYGIENE REGULATIONS									7 hours
Food hygiene regulation: Equipment – requirement for food premises – food safety Act – Offence. Food sanitation, control & inspection: Inspection of drinking water, plant water, sewage water, equipment, cleaning, sanitizing. HACCP: Health analysis – critical control points, health of employees.										
Expert Lectures, online seminars – webinars										
Total Lecture hours									36 hours	
Text Books (s)										
1	Food Microbiology – W.C. Frazier / D.C. Westhoff – McGraw Hill 1978.									
2	Catering Management An Integrated Approach – Mohini Sethi, Surject Malhan – New Age International.									
Reference Books										
1	Managing Food Hygiene – Nicholas Johns – Macmillan Publication 1991.									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	M	M	S	M	M	M	M	M	L
CO2	M	M	S	M	S	M	M	M	M	M
CO3	M	S	M	M	S	M	M	L	M	M
CO4	M	M	M	M	M	M	M	M	M	M
CO5	M	M	M	M	M	M	S	S	S	S

*S-Strong; M-Medium; L-Low

Course Code	6EA	TITLE OF THE COURSE	L	T	P	C
Elective		ROOM DIVISION MANAGEMENT	4			4
Course Objectives:						
The main objectives of this course are to:						
1. To give an overall view of planning a food service facility						
2. To impart knowledge on workplace design and layout of food service facility						
3. To acquire knowledge about managerial skills and salesmanship						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand about the organization setup and nature				K2	
2	To apply the knowledge gained on salesmanship				K3	
3	To handle guest complaints and give solutions				K3	
4	To plan and evaluate operations				K5	
5	To apply the managerial skills in the organization				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	ORGANIZATION SETUP				8 hours	
ORGANISATION, SETUP AND IMPORTANCE of FO & HK:						
A) Layout and working organization, coordination process						
B) Brief introduction to its nature of Room Division						
C) Vitality of proper front staff. Theory and applicability,						
Unit:2	SALESMANSHIP				10 hours	
SALESMANSHIP						
A) Communication skills.						
B) Developing salesmanship.						
C) Up selling and Techniques.						
D) Role of Reservation department in sales.						
E) Selling for a full house in lean business seasons.						
F) Housekeeping Sales						
Unit:3	ANALYSIS OF GUEST COMPLAINTS				10 hours	
ANALYSIS OF GUEST RELATIONS COMPLAINTS:						
A. Effect of complaints on brand image and revenue,						
B. Analysis of complaints,						
C. Methods of resolving them, Follow up systems						
Unit:4	PLANNING AND EVALUATING				10 hours	
PLANNING AND EVALUATING OPERATIONS:						
A) Planning, organizing, controlling, staffing, leading, coordinating, budgeting,						
B) Establishing rooms rates, methods.						

C) Evaluating Operations: Daily operations report. Occupancy report. Room revenue analysis. Income statement. Room's income statement.										
Unit:5		MANAGERIAL SKILLS							10 hours	
MANAGERIAL SKILLS FOR ROOM DIVISION MANAGEMENT Room division management functions – Planning, Organising, Coordinating, Staffing, Controlling and Evaluating, Importance of leadership. ORGANISATION Staff motivation, Cross training, recognition, communication, incentive programs, performance appraisals. Skills training- prepares to train, present the training, practice skills.										
Expert Lectures, online seminars – webinars										
Total Lecture hours							48 hours			
Text Books (s)										
1	Rooms Division Management - Ms. Pallavi Chaudhari, Mr. Milind Kilpadi - Publisher: Educreation Publishing									
Reference Books										
1	A Professional Guide to Room Division Operations – Author : <u>Manoj Yadav</u>									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.alison.com									
2										
Course Designed By :										
S. BERNARD EDWARD, Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	S	M	S	M	M	M	S
CO2	S	M	S	M	S	M	S	S	S	M
CO3	S	M	M	M	M	S	M	S	S	M
CO4	S	S	S	S	S	S	M	M	M	M
CO5	S	S	S	S	S	S	S	M	S	S

*S-Strong; M-Medium; L-Low

Course Code	6EB	TITLE OF THE COURSE	L	T	P	C
Elective		FAST FOOD OPERATIONS	4			4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart overall knowledge about fast food operations 2. To understand about operational requirements and marketing 3. To know about selling techniques 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand about fast food business				K2	
2	To know about social concerns and management				K1	
3	To apply the basic operational concepts				K3	
4	To apply selling techniques				K3	
5	To plan a fast food business				K6	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	FAST FOOD BUSINESS				8 hours	
Introduction Fast food Operation &management: The Fast Food Business: A Brief History , Types of Operation , Consumer Pattern . Managing Fast food Operation: What is Management, A practical approach Marketing & the control.						
Unit:2	SOCIAL CONCERNS AND MANAGEMENT				10 hours	
Social Concern &management: A Few Definitions, Responsibilities in today Fast food Market, off-Hour sale Service to different age group, Changing patterns , Health concern . Food groups Fast Food Nation, Junk food ,Super Size Me ,Western pattern diet ,Chew on This ,List of fast food restaurants ,Slow Food						
Unit:3	FAST FOOD OPERATIONS				8 hours	
Operation: Type's of-Equipment, A Guest oriented approach, Method of service, Billing methods, Planning of Menu. Product Control, Cash Control,Role of international popular cuisine in Fast food. Filling stations ,Street vendors and concessions Cuisine, Variants.						
Unit:4	SELLING TECHNIQUES				10 hours	
Selling Techniques: A Service orientation, Establishing Service standards, basic Selling Procedure, Handling service problems, Techniques & strategies						
Unit:5	CASE STUDIES				10 hours	
Case studies on the following reputed fast foods: History, Products & operating Procedures of McDonald's, Domino's Pizza, Pizza Corner, Pizza Hut.						

Expert Lectures, online seminars – webinars										
Total Lecture hours							48 hours			
Text Books (s)										
1	Fast Food Operations- Peter Bertram (Author) - Publisher: Nelson Thornes Ltd									
Reference Books										
1	Food Service Management: How to Succeed in the High-risk Restaurant Business by Someone Who Did. By Bill Wentz. Atlantic Publishing Group									
Course Designed By :										
S. BERNARD EDWARD, Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	M	M	M	S	M	S	M	S
CO2	M	S	M	S	M	M	M	S	M	S
CO3	M	M	S	S	M	M	M	S	S	S
CO4	M	M	M	M	S	S	M	S	S	S
CO5	S	S	S	M	S	S	M	S	S	M

*S-Strong; M-Medium; L-Low



Course Code	6EF	TITLE OF THE COURSE	L	T	P	C
Elective		ENTREPRENEURSHIP DEVELOPMENT	4			4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To give an overall view of entrepreneur and entrepreneurship 2. To enable the students to understand motivation, competency and mobility in developing entrepreneurs. 4. To make the students to recognize a business opportunity to compete in modern scenario 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To know the concept of Entrepreneur and Entrepreneurship.				K1	
2	To understand the motivating factors and competencies to become an Entrepreneur.				K2	
3	To identify, select and formulate a project.				K3	
4	To enhance the students for Entrepreneurial skills needed to succeed in a range of hospitality and service business sector.				K6	
5	To prepare a business plan for starting a Restaurant business.				K4	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	QUALITIES & ATTRIBUTES REQUIRED FOR ENTREPRENEURSHIP					10hours
Foundations of Entrepreneurship Development – Concept, Development, Definition of Entrepreneur, Entrepreneurship, Innovation, Invention, creativity, Business Idea, Opportunities through change, Corporate Entrepreneur. Entrepreneurship as a style of management, Maintaining competitive advantage. .						
Unit:2	ENTREPRENEURIAL MOTIVATION, COMPETENCY & MOBILITY					10hours
Entrepreneurial Motivation- Meaning, theories (Maslow’s and McClelland’s), motivating factors, achievement motivation. Entrepreneurial competencies: Meaning, major entrepreneurial competencies, developing competencies. Entrepreneurial Mobility: Factors influencing mobility, occupational mobility, location mobility. EDP’s: Need, objectives, course content and curriculum, phases of EDP’s.						
Unit:3	SMALL ENTERPRISES & PROJECTS					10hours
Small Scale Industry: Definition, characteristics, relationship between small and large units, objectives, scope, opportunities for entrepreneurial career, role of small enterprises in economic development, problems in small scale industries. The start-up process, Project identification – selection of the product – project formulation evaluation – feasibility analysis, Project Report.						

Unit:4	OPERATION & MANAGEMENT OF HOTEL BUSINESS								10hours	
Operating a food business on a day to day basis by managing the 3 systems – product/resources, revenue/sales, and people-The flow of product from sources through purchase, manufacture and use - New Hotel industry systems and technology, labour issues, challenges, government regulations and laws- Financial and operational controls - Analytical tools used to buy and sell a food business as well as to operate successfully										
Unit:5	DRAFTING A RESTAURANT BUSINESS PLAN (PRACTICUM)								8 hours	
Business Objectives Location – Physical plan of the restaurant (floor plan, frontage), a full menu, a table (Spreadsheet) of dishes and prices, a graph for a projected monthly income (to convince the Bank that the Business will be profitable), a business card with Logo – Poster advertising for the inaugural.										
Total Lecture hours										
								48 hours		
Text Books (s)										
1	S.S.Khanka, –Entrepreneurial Development, S.Chand & Company, 5 th Edition, New Delhi, 2013. (Unit I-V)									
Reference Books										
1	Food Service Management: How to Succeed in the High-risk Restaurant Business by Someone Who Did. By Bill Wentz. Atlantic Publishing Group									
2	Entrepreneurship – Robert D. Hisrich, Michael P. Peters, Dean A. Shepherd, McGraw hill, Irwin, 2012.									
3.	Entrepreneurship as Strategy – G. Dale Meyer, Kurt A. Heppard, Sage Publication, 2016.									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	M	M	S	M	M	S	S	S
CO2	M	S	S	M	M	M	M	S	S	S
CO3	S	M	S	S	S	M	S	S	M	S
CO4	S	S	S	S	S	M	S	M	M	S
CO5	M	S	S	S	M	M	S	S	M	S

*S-Strong; M-Medium; L-Low

Course Code	6EC	TITLE OF THE COURSE	L	T	P	C
Elective		HUMAN RESOURCE MANAGEMENT	4			4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> To enable the students to understand Functions of HR/Personnel Department To enumerate the students to know about the Performance appraisal To enhance the students to know about process of Training & Development, Career Planning Development. 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To enumerate the concepts of HRM and the basic role of HR in an organization				K1	
2	To illustrate the human resource planning process and to design the job and role analysis.				K3	
3	To discover the various recruitment and selection process				K2	
4	To generalize the induction concepts and to compare with on job process				K3	
5	To interpret the employee grievance handling system and process of collective Bargaining				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	FUNCTIONS AND ROLE OF HUMAN RESOURCE MANAGEMENT				8 hours	
Human Resource Management - meaning, nature, scope and objective – Functions of HRM - The Role & status of HR manager - Organisation of HR department – Strategic HRM.						
Unit:2	MAN POWER PLANNING				10 hours	
Human Resource Planning – Job Analysis – Importance & benefits - Job analysis process- – Job description – Role analysis - Job specification.						
Unit:3	RECRUITMENT AND SELECTION				10 hours	
Recruitment and Selection - Factors affecting Recruitments, Sources of Recruitment – Alternative to Recruitment – Definition and Importance of Selection, Stages involved in Selection Process – Types of Selection Tests and Types of Interviews						
Unit:4	PERFORMANCE APPRAISAL				10 hours	
Meaning and benefits of Induction, Content of an Induction Program –Training and Development.– Performance appraisal - Job evaluation and merit rating - Promotion – Transfer and demotion						
Unit:5	CAREER PLANNING & DEVELOPMENT				10 hours	
Career Planning & Development – Stages in Career Planning – Internal and External						

Mobility of Employees — Meaning and Sources of Employee Grievance – Grievance Handling Systems – Meaning & Process of Collective Bargaining – Indiscipline, Settlement Machinery of Industrial Conflict										
Expert Lectures, online seminars – webinars										
Total Lecture hours						48 hours				
Text Books (s)										
1	Rao's - Essentials of Human Resource Management & Industrial Management: Text & Cases, Publisher Himalaya Publication. New Delhi – 2014									
Reference Books										
1	VSP. Rao - Human Resource Management- Excel Book, 3 rd Edition									
2	B.Nandhakumar, Industrial Relations Labour Welfare and Labour Laws, Vijay Nicole Imprints, 1 st Edition.									
3	Swapnalekha Basak, Sharon Pande, Human Resource Management: Text & Cases. Vikas Publishing, 2 nd Edition.									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.edx.org									
2										
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	S	S	M	M	M	S	M	M
CO2	S	M	M	M	S	S	M	S	M	S
CO3	S	M	M	M	M	S	M	M	S	S
CO4	S	S	M	S	M	M	M	M	S	S
CO5	S	S	M	M	M	M	M	S	S	M

*S-Strong; M-Medium; L-Low

Course Code	6ED	TITLE OF THE COURSE	L	T	P	C
Elective		STRATEGIC MANAGEMENT	4			4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart fundamental knowledge on statistic management report 2. To adopt strategy management 3. To analyze and formulate a strategy 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To understand about the objectives				K2	
2	To analyze about environmental and internal resources				K4	
3	To formulate a strategy				K6	
4	To analyze and evaluate a strategy				K5	
5	To implement and review a strategy				K3	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	ORGANIZATIONAL STRATEGY				10 hours	
ORGANISATIONAL STRATEGY						
A. MISSION, • Mission Statement Elements and its importance B. OBJECTIVES, • Necessity of formal objectives . • Objective Vs Goal, C. STRATEGY, • DEVELOPING STRATEGIES - Adaptive Search, - Intuition search, - Strategic factors, - Picking Niches, Entrepreneurial Approach						
Unit:2	ENVIRONMENTAL AND INTERNAL RESOURCE ANALYSIS				10 hours	
ENVIRONMENTAL AND INTERNAL RESOURCE ANALYSIS						
A. Need for environment analysis, key environmental, variable factors • Internal resource analysis, functional areas resource development matrix, strength and weakness- Marketing, finance, production and personnel						
Unit:3	STRATEGY FORMULATION				10 hours	
STRATEGY FORMULATION						
A. STRATEGY (GENERAL) ALTERNATIVES						
<ol style="list-style-type: none"> 1) Stability Strategies Expansion Strategies 2) Retrench Strategies 3) Combination Strategies 						
B. COMBINATION STRATEGIES						
<ol style="list-style-type: none"> 1) Forward integration & Backward integration & Horizontal integration 2) Market penetration 3) Organization 4) Market development & Product development 5) Concentric diversification & Conglomerate diversification & Horizontal diversification 6) Joint Venture & Retrenchment 7) Divestiture & Liquidation 						

Unit:4	STRATEGY ANALYSIS AND CHOICE								10 hours	
STRATEGIC ANALYSIS AND CHOICE (ALLOCATION OF RESOURCES)										
A. FACTORS INFLUENCING CHOICE										
• Strategy formulation										
B. INPUT STAGE										
• Internal factor evaluation matrix										
• External factor evaluation matrix										
• Competitive profile matrix										
C. MATCHING STAGE										
• Threats opportunities – weaknesses – strengths matrix (TOWS)										
• Strategic position and action evaluation matrix (SPACE)										
• Boston consulting group matrix (BCGM)										
• Internal – External matrix										
• Grand Strategy matrix										
D. DECISION STAGE										
• Quantitative Strategic planning matrix (QSPM)										
Unit:5	STRATEGIC IMPLEMENTATION REVIEW AND EVALUATION								8 hours	
STRATEGIC IMPLEMENTATION REVIEW AND EVALUATION										
MCKINSEY 7-S FRAMEWORK										
LEADERSHIP AND MANAGEMENT STYLE										
STRATEGY REVIEW AND EVALUATION										
Review underlying bases of Strategy										
Measure Organizational Performance										
Take corrective actions										
Total Lecture hours								48 hours		
Text Books (s)										
1	The Three Disciplines of Advanced Strategic Thinking by Rich Horwath									
2	Business Strategy Formulation by Anthony Ulwick									
Reference Books										
1	Changing Strategic Direction by Peter Skat-Rordam									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	S	M	M	S	M	S	M	M
CO2	S	M	S	M	M	M	M	S	M	S
CO3	S	M	M	M	S	M	S	M	S	S
CO4	M	S	M	S	M	M	M	M	M	S
CO5	M	S	S	M	M	M	M	S	M	M

Course Code	6EE	TITLE OF THE COURSE	L	T	P	C
Elective		FOOD SERVICE FACILITIES PLANING	4			4
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To give an overall view of planning a food service facility 2. To impart knowledge on functional planning of food service facility 3. To impart knowledge on workplace design and layout of food service facility 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	To remember the prerequisites for food service facility planning				K1	
2	To understand the prerequisites for planning of food service facility				K2	
3	To understand the functional planning of food service facility				K2	
4	To apply the prerequisites for designing a workplace				K3	
5	To analyze the space requirements & configure layouts for food service facility				K4	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	INTRODUCTION TO FOOD SERVICE FACILITY PLANNING					10 hours
Food service facilities planning: Introduction, design & layout, Planning: Characteristics, scope, objective, facilitating production, materials handling, space utilization, maintenance & cleaning, cost control, investment in equipment, labor utilization, supervision, flexibility.						
Unit:2	PLANNING OF FOOD SERVICE FACILITY					10 hours
The planning process: preliminary planning information, prospectus, commissioning planners, developing the concept, equipment requirements, space requirements, developing preliminary plans preparations of final plan, preparing specifications, binding & awarding contracts, constructions. The feasibility study importance of market survey, site analysis, cost estimates, operating capital, project income.						
Unit:3	FUNCTIONAL PLANNING OF FOOD SERVICE FACILITY					10 hours
Functional planning: functions, concepts of flow, functional requirements, receiving, storage, preparation, cooking, baking, serving, dish washing, pot & pan washing, waste disposal, other requirements. Planning the atmosphere & mood, color, lighting, acoustic, noise & music, climate control furnishing, exterior design advertising & public relation						
Unit:4	WORKPLACE DESIGN					10 hours
Work place design: developing work place, work place environment, concepts of motion economy, materials handling, designing safe work place. Equipment requirements: methods, equipments check list, broilers, griddles, ovens, ranges, steam jacketed kettles, steamer, ware washing equipment, waste disposal equipment selection.						

Unit:5	LAYOUT OF FOOD SERVICE FACILITY								08 hours	
Space requirements: introductions space estimate, total facility size, dining area, production area, space calculation, receiving area, storage areas, serving area. Layout of facilities: space arrangements flow, other criteria for lay out, layout configurations, relationship charts for layout, layout guides, layout of storage areas, layout of main cooking areas, lay out of dish washing areas.										
Total Lecture hours								48 hours		
Text Books (s)										
1	Edward A Kazarian –Foods Service Facilities Planning, Van Nostrand Reinhold Company 2 nd Edition, UK, 2011.									
Reference Books										
1	John C Birchfield, —Design & Layout of Food Service Facilities, Van Nostrand Reinhold Company 3 rd Edition, UK, 2003									
Course Designed By :										
S. BERNARD EDWARD , Vice Principal cum Head, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	M	S	M	S	M	S	M	M	M
CO2	S	S	M	S	M	M	S	M	M	M
CO3	S	M	M	M	M	M	M	M	S	M
CO4	S	M	M	M	M	S	L	M	M	M
CO5	S	S	M	M	M	M	M	M	M	M

*S-Strong; M-Medium; L-Low



Supportive Course

Course Code	6ZB	TITLE OF THE COURSE	L	T	P	C
Supportive		BAR MANAGEMENT	2			3
Course Objectives:						
The main objectives of this course are to:						
<ol style="list-style-type: none"> 1. To impart knowledge on bar operation 2. To provide in-depth knowledge on cocktail & mocktail 3. To provide supervisory skills required for Bar operation 						
Expected Course Outcomes:						
On the successful completion of the course, student will be able to:					BTKL (K1-K6)	
1	Design bar and organize bar operation				K6	
2	Understand and identify equipments and methods of preparation				K3	
3	Prepare cocktails and mocktail				K6	
4	Manage cellar				K3	
5	Understand and evaluate control				K5	
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):						
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;						
Unit:1	BAR OPERATIONS				5 hours	
<ol style="list-style-type: none"> a) Introduction b) Organization of Bar – Duties and Responsibilities of Bar staff c) Types of Bar – Pub, Lounge, Wine, Cocktail, Banquet & Dispense bar. d) Bar Design – Parts of Bar (Front Bar, Back bar & Under Bar), Shapes of bar, Plumbing, Electricity, Flooring & lighting. e) Methods of Pouring Drinks. 						
Unit:2	COCKTAILS				5 hours	
<ol style="list-style-type: none"> a) Cocktail – Meaning & Components of Cocktail. b) Methods of Making Cocktail – Shaking, Stirring, Building, blending and Layering. c) Types of cocktail - d) Equipment, Tools, Glassware & Bar stock required for making Cocktails. e) Points to be observed while making cocktails. 						
Unit:3	COCKTAILS AND SPECIALTY COFFEE				5 hours	
<ol style="list-style-type: none"> a) Recipes - Whisky, rum, Gin, Brandy, Vodka, Tequila, and Champagne based cocktails. (Given in text books only) b) Mock tails - Meaning and recipes of famous mock tails c) Spirit coffee - Meaning, Method of preparation and examples of some spirit coffee (Irish, Scandinavian, Monk's, Royal, Dutch, Mexican, German, Italian, Caribbean, Calypso, etc) d) Developing a new cocktail. 						
Unit:4	CELLAR MANAGEMENT				5 hours	
<ol style="list-style-type: none"> a) Meaning & Functions Of cellar. b) Cellar Location & Temperature. 						

c) Storage Procedures for Various Alcoholic drinks.										
d) Procedures for Purchase, Receiving, Storing, Issuing & Inventory.										
Unit:5		BAR RECORDS AND CONTROL							4 hours	
a) Meaning & Its importance										
b) Bar & Cellar Control Records - Purchase Order, Cellars Inwards Book, Bin Card, Beverage Requisition, Cellar Control Book, Ullages and Breakages Record, Returns Book, Credit memo, Empties return Book, Transfer Book and Stock Book.										
c) Bar Routine (Mise en place, Preparation, Sales and End of the day's Operation)										
d) Possible Bar frauds & its Prevention.										
Total Lecture hours							36 hours			
Text Books (s)										
1	Food & Beverage Service –R.Singaravelavan – Oxford Publication									
2	Food & Beverage Service – Dennis R.Lillicrap & John A. Cousins – ELBS.									
Reference Books										
1	The illustrated Encyclopedia of Classic Cocktails- Stuart Walton, Suzannah Olivier & Joanna Farrow.									
2	The Bartender's guide – Peter Bohrmann.									
3	Food & Beverage Service Training Manual - Sudhir Address – Tata Mc Graw – Hill.									
	Food & Beverage Management –Partho Prathim Seal- Oxford									
Related Online Contents [MOOC, SWAYAM, NPTEL, Websites etc.)										
1	www.coursera.org									
2										
Course Designed By :										
Mr. P. ANANDARAJ , Asst. Professor, Sankara College, Coimbatore										
Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	M	S	S	S	S	S	M	S	M	S
CO2	S	S	S	M	S	S	S	S	M	M
CO3	S	M	S	M	S	L	M	S	S	M
CO4	S	S	S	S	M	M	M	M	S	S
CO5	S	S	M	M	SS	S	S	M	S	S

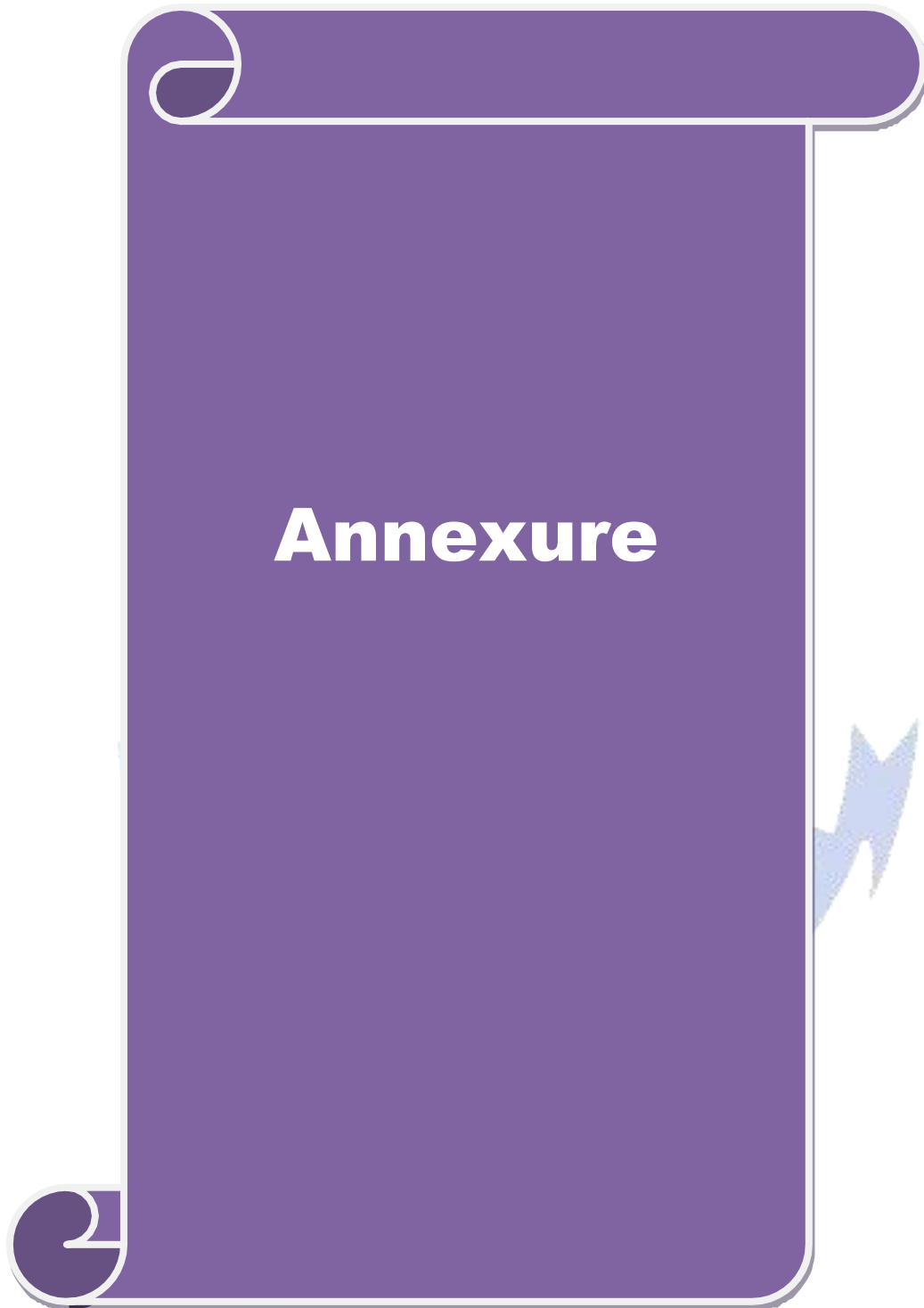
*S-Strong; M-Medium; L-Low

Course Code	6ZP	TITLE OF THE COURSE	L	T	P	C	
Supportive		BAR MANAGEMENT PRACTICALS			2	2	
Course Objectives:							
The main objectives of this course are to:							
<ol style="list-style-type: none"> 1) To train the students in Compiling a alcoholic beverage list 2) To train the students in Service of Specialty coffee. 3) To train the students in preparation & service of cocktails and mocktails. 4) To train the students in Bar tending procedures 							
Expected Course Outcomes:							
On the successful completion of the course, student will be able to:					BTKL (K1-K6)		
1	To carry out the service of alcoholic beverage.				K1		
2	To carry out Service of Specialty coffee.				K2		
3	To prepare serve various mock tails				K3		
4	To prepare serve various cocktails				K4		
5	To carry out Bar tending procedures				K5		
BLOOMS TAXONOMY KNOWLEDGE LEVE (BTKL):							
K1-Remember; K2-Understand; K3-Apply; K4-Analyze; K5-Evaluate; K6-Create;							
WEEK : 1 TO 12	PRACTICAL SCHEDULE: VI - SEMESTER					24 hours	
<ol style="list-style-type: none"> 1. Compiling a alcoholic beverage list 2. Service of Wines. 3. Service of spirits. 4. Service of Speciality coffee. 5. Service of Liquors. 6. Service of Mock tails. 7. Service of Cocktail. 8. Bar tending procedures. 							
Total Practical hours					24 hours		
Text Books (s)							
1	Food and beverage service by Dennis Lillicrap & John cousins. Publisher – ELBS						
Reference Books							
1	Modem Restaurant Service. A manual for students & Practitioners – John Fuller – Hutchinson.						
2	The Waiter – John Fuller & A.J.Currie – Hutchinson						
Course Designed By :							
P. ANANDARAJ, Asst. Professor, Sankara College, Coimbatore							

Mapping with Programme Outcomes										
Cos	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7	PO 8	PO 9	PO 10
CO1	S	S	M	M	M	S	M	M	M	M
CO2	S	S	S	M	M	M	M	S	M	S
CO3	S	S	S	S	M	S	L	M	M	M
CO4	S	S	S	S	M	S	M	M	M	M
CO5	S	S	M	M	M	S	M	M	M	M

*S-Strong; M-Medium; L-Low





B.Sc., [Catering Science & Hotel Management]

Syllabus

(With effect from 2021 - 2022)



Program Code: 22P

**DEPARTMENT OF CATERING SCIENCE AND HOTEL
MANAGEMENT**

Bharathiar University

**(A State University, Accredited with “A“ Grade by NAAC
and 13th Rank among Indian Universities by MHRD-NIRF)**

Coimbatore 641 046, INDIA



BHARATHIAR UNIVERSITY: COIMBATORE 641046
DEPARTMENT OF Catering science and Hotel management

MISSION

To provide quality education and skill-based knowledge in the field of catering science and hotel management and inculcating the key values of self- discipline, hard work, friendliness, passion, dedication, and self-motivation for facing the challenges in the Hospitality industry.



- CIA - Continuous Internal Assessment
- CE - Comprehensive Examination
- @ No University Examinations. Only Continuous Internal Assessment (CIA)
- # No Continuous Internal Assessment (CIA). Only University Examinations.
- * Academic year end Practical's

List of Elective Papers (choose any one of the paper as electives)		
Elective – I	A	Individual Project – topic related to hospitality industry*
	B	Food Preservation
	C	Food Safety & Microbiology
Elective – II	A	Room Division management
	B	Fast food Operation
	C	Entrepreneurship Development
Elective – III	A	Human Resource Management
	B	Strategic Management
	C	Food Service Facilities Planning

