

# ALAGAPPA UNIVERSITY

(Accredited with A+ Grade by NAAC (CGPA : 3.64) in the Third Cycle ,  
Graded as Category-I University and granted autonomy by MHRD-UGC)

## DIRECTORATE OF COLLABORATIVE PROGRAMMES



### B.Sc. Culinary Arts and Chef Management

Regulations and Syllabus

[For those who join the Course in July 2023 and after]

CHOICE BASED CREDIT SYSTEM

## GENERAL INSTRUCTIONS AND REGULATIONS

**B.Sc Catering and Hotel Administration** conducted by Alagappa University, Karaikudi, Tamil Nadu through its Collaborative Institution at \_\_\_\_\_.

Applicable to all the candidates admitted from the academic year 2023 onwards.

### **1. Eligibility:**

A pass in Higher Secondary Examination (HSC) or Equivalent, or an examination accepted as equivalent thereto by the Syndicate for admission to B.Sc. Culinary and Chef Management

### **For the Degree:**

The candidates shall have subsequently undergone the prescribed programme of study in a institute for not less than three academic years, passed the examinations prescribed and fulfill such conditions as have been prescribed therefore.

### **2. Admission:**

Admission is based on the marks in the qualifying examination.

### **Lateral Entry:**

- A pass in SSLC + 3yrs Diploma in related subject shall be admitted directly in 2nd year of B.Sc. (Culinary Arts & Chef Management) programme.
- A pass in SSLC + HSC + 2 / 3 yrs Diploma in related subject shall be admitted directly in 2<sup>nd</sup> year of B.Sc. (Culinary Arts & Chef Management) Programme.

### **3. Duration of the course:**

The course shall extend over a period of **Three years** under Semester pattern.

### **4. Standard of Passing and Award of Division:**

- a. Students shall have a minimum of 40% of total marks of the University examinations in each subject. The overall passing minimum is 40% both in aggregate of Continuous Internal Assessment and external in each subject.
- b. The minimum marks for passing in each theory / Lab course shall be 40% of the marks prescribed for the paper / lab.
- c. A candidate who secures 40% or more marks but less than 50% of the aggregate marks prescribed for three years taken together, shall be awarded **THIRD CLASS**.
- d. A candidate who secures 50% or more marks but less than 60% of the aggregate marks prescribed for three years taken together, shall be awarded **SECOND CLASS**.
- e. A candidate who secures 60% or more of the aggregate marks prescribed for three years taken together, shall be awarded **FIRST CLASS**.
- f. Only Part-III subjects were considered for the ranking.
- g. The Practical / Project shall be assessed by the two examiners, by an internal examiner and an external examiner.

### **5. Continuous internal Assessment:**

- a. Continuous Internal Assessment for each paper shall be by means of Written Tests, Assignments, Class tests and Seminars

- b. **25 marks** allotted for the Continuous Internal assessment is distributed for Written Test, Assignment, Class test and Seminars.
- c. One Internal Tests of 2 hours duration may be conducted during the semester for each course / subject and the best marks may be considered and one Model Examination will be conducted at the end of the semester prior to University examination. Students may be asked to submit at least five assignments in each subject. They should also participate in Seminars conducted for each subject and marks allocated accordingly.
- d. Conduct of the continuous internal assessment shall be the responsibility of the concerned faculty.
- e. The continuous internal assessment marks are to be submitted to the University at the end of every year.
- f. The valued answer papers/assignments should be given to the students after the valuation is over and they should be asked to check up and satisfy themselves about the marks they have scored.
- g. All mark lists and other records connected with the continuous internal assessments should be in the safe custody of the institution for at least one year after the assessment.

**6. Attendance:**

Students must have earned 75% of attendance in each course for appearing for the examination.

Students who have earned 74% to 70% of attendance to be applied for condonation in the prescribed form with the prescribed fee.

Students who have earned 69% to 60% of attendance to be applied for condonation in the prescribed form with the prescribed fee along with the medical certificate.

Students who have below 60% of attendance are not eligible to appear for the examination. They shall re-do the semester(s) after completion of the programme.

**7. Examination:**

Candidate must complete course duration to appear for the university examination. Examination will be conducted with concurrence of Controller of Examinations as per the Alagappa University regulations. **University may send the representatives as the observer during examinations.** University Examination will be held at the end of the each semester for duration of 3 hours for each subject. Certificate will be issued as per the AU regulations. **Hall ticket will be issued to the 1<sup>st</sup> year candidates and upon submission of the list of enrolled students along with the prescribed course fee subsequent 2<sup>nd</sup> and 3<sup>rd</sup> year hall tickets will be issued.**

**8. Miscellaneous**

- a. Each student posses the prescribed text books for the subject and the workshop tools as required for theory and practical classes.
- b. Each student is issued with an identity card by the University to identify his / her admission to the course
- c. Students are provided library and internet facilities for development of their studies.

- d. Students are to maintain the record of practicals conducted in the respective laboratory in a separate Practical Record Book and the same will have to be presented for review by the University examiner.
- e. Students who successful complete the course within the stipulated period will be awarded the degree by the University.
- f. The Internship / Project (any other viva-voce) where external examiner is assigned from the university, there may be changes in the exam dates as per the availability of the External Examiner.

**9. Fee structure**

Course fee shall be as prescribed by the University and 50% of the course fee should be disbursed to University. Special fees and other fees shall be as prescribed by the Institution and the fees structure must intimated to the University. Course fees should be only by Demand draft / NEFT and AU has right to revise the fees accordingly.

**10. Other Regulations:**

Besides the above, the common regulation of the University shall also be applicable to this programme.

**11. Industrial Exposure:**

The course being professional the students are required to undergo industrial exposure in the 6<sup>th</sup> Semester of the programme.

- 6<sup>th</sup> Semester training is to introduce the students to the operational aspects of a star hotel ( 3 star and above) and he/she is preferably exposed to the four core departments of the hotel. The duration of the training is for 100 days in the 6<sup>th</sup> Semester.

**B.Sc. CULINARY ARTS & CHEF MANAGEMENT**

Sem	Part	Subject Code	Course Code	Subject	T/ P	Credit	Hour	Int.	Ext.	Total
1	i	96511T/11H/11F	T/OL	Tamil / Other Languages-I	T	3	3	25	75	100
	ii	96512	E	General English-I	T	3	3	25	75	100
	iii	96513	CC	Basic Culinary Arts	T	4	4	25	75	100
	iii	96514	CC	Basic Culinary Arts Practical	P	3	5	25	75	100
	iii	96515	CC	Bakery & Pastry Arts	T	4	5	25	75	100
	iii	96516	CC	Bakery & Pastry Arts Practical	P	3	5	25	75	100
	iii	96517	Allied	Nutrition & Dietetics	T	3	3	25	75	100
	iv	96518	Skill Based	Value Education	T	2	2	25	75	100
				<b>Total</b>		<b>25</b>	<b>30</b>	<b>200</b>	<b>600</b>	<b>800</b>
2	i	96521T	T/OL	Tamil / Other Languages-II	T	3	3	25	75	100
	ii	96522	E	General English-II	T	3	3	25	75	100
	iii	96523	CC	Food Safety	T	3	4	25	75	100
	iii	96524	CC	Indian Cuisine & Culture	T	4	4	25	75	100
	iii	96525	CC	Indian Cuisine & Culture Practical	P	4	5	25	75	100
	iii	96526	CC	Indian Confectionery Practical	P	4	5	25	75	100
	iii	96527	Skill based	Basics of Hotel Administration	T	2	2	25	75	100
	iv	96528	Skill Based	Hospitality French - I	T	2	2	25	75	100
		96529	SEC	Environmental Studies	T	2	2	25	75	100
				<b>Total</b>		<b>27</b>	<b>30</b>	<b>225</b>	<b>675</b>	<b>900</b>
3	i	96531T/ H/ F/ M/ TU/ A/ S	T/OL	Tamil / Other Languages-III	T	3	3	25	75	100
	ii	96532	E	General English-III	T	3	3	25	75	100
	iii	96533	CC	Restaurant & Kitchen Design	T	4	4	25	75	100
	iii	96534	CC	Cuisines of Asia Practical	P	4	5	25	75	100
	iii	96535	CC	Cuisines of America & Europe Practical	P	4	5	25	75	100
	iii	96536	Allied	Computer Applications Practical	P	3	4	25	75	100
	iv	96537	Skill Based	Hospitality French - II	T	2	2	25	75	100
		96538	SEC	Entrepreneurship	T	2	2	25	75	100
	iv	96539A 96539B 96539C	NME	1. Adipadai Tamil 2. Advance Tamil 3. IT Skills for Employment 4. MOOC's	P T T T	2	2	25	75	100
				<b>Total</b>		<b>27</b>	<b>30</b>	<b>225</b>	<b>675</b>	<b>900</b>
4	i	96541T/ H/ M/ F/	T/OL	Tamil / Other Languages-IV	T	3	3	25	75	100

B.Sc. CULINARY & CHEF MANAGEMENT - BIHM

		TU/A/ S								
	ii	96542	E	General English-IV	T	3	3	25	75	100
	iii	96543	CC	Food Cost & Inventory Management	T	3	4	25	75	100
	iii	96544	CC	Advanced Bakery & Confectionery	T	3	4	25	75	100
	iii	96545	CC	Advanced Bakery & Confectionery Practical	P	3	4	25	75	100
	iii	96546	CC	Garde Manger	T	3	4	25	75	100
	iii	96547	CC	Garde Manger Practical	P	3	4	25	75	100
	iv	96548A 96548B 96548C	NME	1. Adipadai Tamil / 2. Advance Tamil / 3. Small Business Management 4. MOOC's	P T T T	2	2	25	75	100
	iii	96549	Allied	Waste Management	T	2	2	25	75	100
				<b>Total</b>		<b>25</b>	<b>30</b>	<b>225</b>	<b>675</b>	<b>900</b>
5	iii	96551	CC	Principles of Management	T	3	3	25	75	100
	iii	96552	CC	Human Resource Management	T	3	3	25	75	100
	iii	96553	CC	Retail Outlets (Food) & Entrepreneurship	T	3	4	25	75	100
	iii	96554	CC	Marketing Management	T	4	4	25	75	100
	iii	96555	CC	Research Methodology	T	4	4	25	75	100
	iv	96556A/ 96556B	DSE	Elective: 1 Indian Cuisine Specialization / Cuisines of Asia & America	T	3	4	25	75	100
		96557A/ 96557B		Elective: 2 Advanced Bakery & Confectionery / Personality Development	T	3	4	25	75	100
		96558A/ 96558B		Elective: 3 Hotel Accounts / Food Safety & Quality Control	T	3	4	25	75	100
				<b>Total</b>		<b>26</b>	<b>30</b>	<b>200</b>	<b>600</b>	<b>800</b>
6		96561		Internship (Industrial Praticum)	I	10	--	50	150	200
				<b>Grand Total</b>		<b>140</b>	<b>150</b>	<b>1075</b>	<b>3375</b>	<b>4500</b>

# Semester 1

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96513	CC	<b>BASIC CULINARY ARTS</b>	T	4	4

**UNIT I**

<b>Objective 1</b>	<ul style="list-style-type: none"> <li>By the end of this unit the student will understand the definition of culinary and its concepts, fine dining practices across the globe, challenges and issues in the industry, History of culinary arts and its co-relation with science, leading chefs of the world and introduction to the classical cuisine.</li> <li>Classification of perishable and non-perishable commodities, vegetables, fruits and their growth. They will also learn the selection of vegetables and fruits and their purchasing, receiving and storage.</li> </ul>
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**INTRODUCTION TO CULINARY ARTS & PRODUCT KNOWLEDGE:**

- Definition of Culinary, Culinary concepts Fine dining practices across the globe, Challenges and issues in culinary industry, Relation between Arts and Science, History of Cooking, Leading chefs of the world, Introduction to classical cuisine.
- Classification of perishable and non-perishable commodities, Classification of vegetables, Fruits and their growth, Development, maturation and rightness, Selection of vegetables and fruits, Purchase specification, receiving, storage and handling.

<b>Outcome 1</b>	<p><b>The student would be apt in understanding the culinary arts and its concepts and Product Department.</b></p> <p><i>Questions: classify, compare, convert, Explain, and Express, Illustrate, Outline, Relate, Show, Summaries, and Translate.</i></p>
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**UNIT II**

<b>Objective 2</b>	<p><b>By the end of this unit the student will understand the basics of Mise en place, its importance in operations and the various techniques. Y=they will also learn various textures and their definitions.</b></p> <p><b>By the end of this unit the student will understand the importance of time management, personal goals and objectives, identifying styles and strengths, and various approaches to manage time and work.</b></p>
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**MISE EN PLACE, TEXTURES AND CONSISTENCIES & TIME MANAGEMENT**

- Mise En Place definition, Importance of Mise En Place, Mise En Place techniques in hot and cold kitchen, Texture definition, Various types of texture.
- Identifying personal objectives and goals, Analyzing your approach to time management, Identifying personal styles and strengths, Setting SMART goals, Visualization and goal



achievement, Learning to say 'no', Diary keeping, Creating document management system, organizing your emails.	
<b>Outcome 2</b>	<b>The student would be able to pre prepare the kitchen with necessary equipment and ingredients before starting of operation.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine, Interpret, Operate, Simplify.</i>

### UNIT III

<b>Objective 3</b>	<b>By the end of this unit the student will understand the classification of various cooking methods and their uses. Purchase functions and procedures, classification of materials, sourcing of materials and their control. And importance of a kitchen brigade, global trends and the classical kitchen brigade.</b>
<b>COOKING METHODS, PURCHASING PROCESS &amp; ORGANIZATION OF A KITCHEN BRIGADE</b> <ul style="list-style-type: none"> <li>• Classifications of cooking methods, Dry heat cooking method, Moist heat cooking method, Combination cooking method.</li> <li>• Purchase function, Purchase procedure, Classification of materials, Sourcing of materials, Pre-control, Purchasing control, Supplier appraisals, planning for selection of material, Security theft prevention.</li> <li>• Functions and importance of kitchen brigade, Global trends in kitchen recruitment and hierarchy, Classical kitchen brigade.</li> </ul>	
<b>Outcome 3</b>	<b>Knowing different methods of cooking will help the student to analyze the type of finished product and overcome kitchen accidents and hazards.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine, Interpret, Operate, Simplify.</i>

### UNIT IV

<b>Objective 4</b>	<b>By the end of this unit the student will study and understand the cooking of all the different types of commodities. Understand the preparation, storage and varieties of different pastas, potatoes and other starches. As well Cooking of all the different types of vegetables and fruits, their storage and spoilage. And various accompaniments and garnishes, their uses, advantages and disadvantages.</b>
<b>COOKING OF COMMODITIES, CEREALS AND PULSES, PASTA, POTATO AND OTHER STARCHES, VEGETABLES AND FRUITS, ACCOMPANIMENTS AND GARNISHES</b>	

<ul style="list-style-type: none"> <li>• Study of commodities, Meat, Poultry, Game, Fish, Eggs, Dairy products, Fats and oils, Herbs and spices, Sugar, Raising agent, Colouring, Flavouring and Essences.</li> <li>• Introduction, Types, Food value, Storage, Uses.</li> <li>• <b>Pasta:</b> Introduction, Food value, Storage, Types of pasta and sauces, Classical preparation, varieties, <b>Potato:</b> Types, Varieties, Checking for Quality, Food value, Storing and Handling, Market forms, Classical preparations. <b>Other Starches:</b> Different forms of starches used in Kitchen</li> <li>• Different varieties of vegetables and fruits under each category, various pigments and color changes, Effects of heat, Preparation and cooking techniques, Spoilage.</li> <li>• Introduction, Uses, Advantages and Disadvantages, Classical accompaniments and garnishes</li> </ul>	
<b>Outcome 4</b>	<p><b>The students classify a cooking of commodities, cereals and pulses, pasta, potato and other starches, vegetables and fruits, accompaniments and garnishes and their uses in food preparation.</b></p> <p><i>Question: classify, compare, convert, Explain, Express, Illustrate, Outline, Relate, Show, Summaries, Translate / Categories, Classify, Compare, Distinguish, Generate, Examine, Interpret, Operate, Simplify.</i></p>

## UNIT V

<b>Objective 5</b>	<p><b>By the end of this unit the student will study and understand the concepts of menu planning and the global trends of menu planning. And understand the concept of rechauffing and its uses. As well concepts of system catering, its classifications, objectives and principles.</b></p>
<p><b>MENU PLANNING, RECHAUFFÈ AND SYSTEM CATERING</b></p> <ul style="list-style-type: none"> <li>• Definition, types, factors affecting menu planning, global trends in menu planning.</li> <li>• Introduction, Rules for reheating foods, Meals that accommodate leftovers, Uses of leftover ingredients.</li> <li>• Introduction, Classification, Objectives, Principles, Quality Food Preparation System, Dispatch and Delivery, Storage of bulk foods, Food transport equipment.</li> </ul>	
<b>Outcome 5</b>	<p><b>The students will get educated on different principles of menu planning, rechauffè and system catering and desired products.</b></p> <p><i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i></p>

### References:

**PAULI, P. Classical Cooking-The Modern Way**, 3rd Edition, John Wiley USA, 1999.  
**VICTOR CESERANI & RONALD KINTON ELB**, Practical Cookery.

**VICTOR CESERANI & RONALD KINTON, ELB, Theory of Catering.** MRS K.ARORA, FRANK BROTHERS, Theory of Catering.

**JANE GRIGSON, the Book of Ingredients.**

**WALTER BICKEL, Herrings Dictionary of Classical & Modern Cookery.**

**JAMES L MORGAN, Culinary Creations,** Butterworth Heinemann.

**TERRI JONES, Culinary Calculation,** John Wiley and Sons, New York.

**GISSLEN, W. (2007), Professional Cooking Sixth Edition,** John Wiley & Sons, Inc., Hoboken, New Jersey.

**PUDLOWSKI, G. (1990), France–The Beautiful Cookbook,** Herehurst Press, London.

**GRIMSDALE, G. (1992), the Book of Sauces** Salamander Books, London.

**WAYNE GISSLEN Essentials of professional cooking,** John Wiley & sons.

**KINTON AND CESARANI- Practical Cookery.** LYN RUTHERFOLD Garnishes.

**PHILIP E.THANGAM Modern Cookery (Vol-I)** For Teaching & Trade.

**PRASHAD, Cooking with Masters,** JiggsKalra.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96514	CC	<b>BASIC CULINARY ARTS PRACTICAL</b>	P	3	5

**UNIT I**

<b>Objective 1</b>	<ul style="list-style-type: none"> <li>To make them understand the pre-requisites for working in the kitchen.</li> <li>To train the students in preparation of Basic Indian and Continental cuisine Dishes.</li> </ul>
<b>Part A</b>	<b>1. Introduction To Cookery, Knife Skills Demonstration</b> <b>2. Demonstration &amp; Preparation Of Stocks&amp;Sauces</b>
<b>Part B</b>	<p>MENU 1</p> <ul style="list-style-type: none"> <li>RICE</li> <li>BRINJAL &amp; DRUMSTICK SAMBAR,</li> <li>TOMATO RASAM</li> <li>POTATO VARUVAL</li> <li>RAVA KESARI</li> </ul> <p>MENU 2</p> <ul style="list-style-type: none"> <li>LEMON RICE/TAMARIND RICE /COCONUT RICE</li> <li>TOMATO CHUTNEY</li> <li>CURD RICE</li> </ul> <p>MENU 3</p> <ul style="list-style-type: none"> <li>JEERA PULAO</li> <li>CHAPATHI</li> <li>CHICKEN CURRY</li> <li>PUMPKIN HALWA</li> </ul> <p>MENU 4</p> <ul style="list-style-type: none"> <li>CURRY LEAF RICE</li> <li>CHICKEN CHETTINADU</li> <li>VEGETABLE MANDI</li> <li>PAL PANIYARAM</li> </ul>

MENU 5

- STEAMED RICE
- PARUPU URUNDAI KOLAMBU
- AVIAL
- NELLAI HALWA

MENU 6

- SUDU SORU
- KONGU NADU KARI KOLAMBU
- PUDALANGAI KHOOTU
- KHUS KHUS HALWA

MENU 7

- ANDALOUSE SALAD
- COCKIE LEEKIE
- POISSON MENUIERE
- HARICORT VERT

MENU-8

- COLESLAW
- CREME DE TOMATE
- POISSON COLBERT
- POMMES PARMENTIERE

MENU 9

- MACEDONE MAYONNAISE
- CRÈME DE CHAMPIGNONS
- POISSON MORNAY
- POMMES DUCHEESE

MENU 10

- CRÈME D'EPINARD
- POULET ROTI AU JUS
- SAUTE VEGETABLES
- POMMES DE TETRE ANNA

MENU 11

- GREEN SALAD
- CONSOMME JULIENNE
- POULET SAUTE CHASSEUR

	<ul style="list-style-type: none"> <li>• POMMES PERSILS</li> </ul> <p>MENU 12</p> <ul style="list-style-type: none"> <li>• WALDROF SALAD</li> <li>• SCOTCH BROTH</li> <li>• BEOUF STROGENOFF</li> <li>• CHEU FLEUR AU GRATIN</li> </ul> <p>MENU 13</p> <ul style="list-style-type: none"> <li>• PRAWN COCKTAIL/ EGG MAYONNAISE</li> <li>• CONSOMME ROYAL / BREAD ROLLS</li> <li>• NAVARIN OF LAMB WITH SPRING VEGETABLES</li> </ul> <p>MENU 14</p> <ul style="list-style-type: none"> <li>• MINESTRONE SOUP</li> <li>• PEPPER STEAK</li> <li>• GLAZED CARROT / HARRICOT VERT</li> <li>• FRENCH FRIES</li> </ul>
<b>Outcome 1</b>	<ul style="list-style-type: none"> <li>• To fulfill the pre-requisites for working in the kitchen</li> <li>• To prepare a Four course menu indent for Indian menus</li> <li>• To prepare 4 course Indian&amp; Continental menus</li> <li>• To present 4 course Indian&amp; Continental menus</li> <li>• To know about food texture and consistency of Indian&amp; Continental menus</li> <li>• Accompaniments and garnishes and their uses in food preparation.</li> </ul>
<b>REFERENCE BOOKS</b> <ol style="list-style-type: none"> <li>1. Food Production Theory by k. Damodharan</li> <li>2. Theory of Cookery by Krishna Arora</li> <li>3. Modern Cookery Volume - I by Thangam E. Phillp</li> <li>4. Modern Cookery Volume - II by Thangam E Phillp</li> <li>5. Practical Cookery by Kinton&amp;Ceserani</li> <li>6. Theory of Catering by Mrs.K.Arora</li> <li>7. A Taste of India by Madhur Jeffrey</li> <li>8. Worldwide Cook Book by Marshall Cavendish</li> <li>9. The world Encyclopaedia of Food by I Patrick Loyal J.M</li> <li>10. Le Rol A. Polsom by The Professional Chef (4th edition)</li> <li>11. Larousse Gastronomiqu-Cookery Encyclopedia by Paul Hamlyn</li> <li>13. The Book of Ingredients by Jane Grigson</li> <li>14. The complete Guide to the Art of Modern Cookery by Escoffier</li> </ol>	

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96515	CC	BAKERY AND PASTRY ARTS	T	4	5

## UNIT I

<b>Objective 1</b>	By the end of this unit the student will study and understand the basics of baking and the equipment's and will also get a brief about its history. As well Student will understand the different ingredients in baking and its fundamentals along with formula balancing
<b>INTRODUCTION TO BAKING AND PATISSERIE ART&amp;UNDERSTANDING BAKERY INGREDIENTS</b> <ul style="list-style-type: none"> <li>• Historical Background, Basic Baking Principles, Introduction to Baking &amp; Pastry equipment.</li> <li>• Characteristics and role of ingredients in Baking, Bakery fundamentals &amp; Formula balancing.</li> </ul>	
<b>Outcome 1</b>	<b>The students will get educated on different principles of Baking&amp; different ingredients and its fundamentals along with formula balancing</b>  <i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i>

## UNIT II

<b>Objective 2</b>	By the end of this unit the student will study and understand the basics of bread making, role of each ingredient in the process, bread making steps and the bread faults. As well the students will understand the basic syrups, sauces, creams and fillings used in the bakery.
<b>BASIC BREAD MAKING TECHNIQUES, BASIC SYRUPS, CREAMS AND SAUCES</b> <ul style="list-style-type: none"> <li>• Functions of ingredients in Bread making, Study of Bread making steps, Types of Processes, Study of Bread Faults</li> <li>• Basic syrups for Bakeshop, Dessert Sauces, Basic Creams and Fillings.</li> </ul>	
<b>Outcome 2</b>	<b>The students will get educated on different Bread making, Study of Bread making steps &amp;Basic syrups for Bakeshop, Dessert Sauces, Basic Creams and Fillings</b>  <i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i>

**UNIT III**

<b>Objective 3</b>	<b>By the end of this unit the student will study and Understanding Basic Pastry Making And Pie-Dough's.</b>
<b>UNDERSTANDING BASIC PASTRY MAKING AND PIE DOUGHS</b> <ul style="list-style-type: none"> <li>• Pastry Basics, Types Pastries and Processing Techniques, Basic Pie dough's, Faults and causes in Pastries, Pastry Variations.</li> </ul>	
<b>Outcome 3</b>	<b>The students will get educated on basics of pastry making and the different types of pastries used in the bakery along with their faults and variations.</b>  <i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i>

**UNIT IV**

<b>Objective 4</b>	<b>By the end of this unit the student will study and understand the basics of cake making along with different cake mixing methods, cake faults and their formulas and decorations.</b>
<b>UNDERSTANDING BASIC CAKE MIXING AND BAKING</b> <ul style="list-style-type: none"> <li>• Functions of ingredients in cake making, Cake mixing methods, Cake failures or defects,</li> <li>• Balancing cake Formulas, Basic techniques to assemble and decorate cakes.</li> </ul>	
<b>Outcome 4</b>	<b>The students will get educated on basic cake mixing and baking methods.</b>  <i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i>

**UNIT V**

<b>Objective 5</b>	<b>By the end of this unit the student will study and understand the basics of various hot and cold desserts and cookie making, styles of cookies along with their faults and presentation techniques.</b>
<b>HOT AND COLD DESSERTS&amp;COOKIES</b> <ul style="list-style-type: none"> <li>• Custards and Puddings, Mousse and Soufflés, Variations of Hot and Cold desserts.</li> <li>• Processing Techniques, Make up styles of cookies, baking and faults in cookies, Presentation Techniques, Variations of Cookies.</li> </ul>	



<b>Outcome 5</b>	<b>The students will get educated on basic Processing Techniques, Make up styles of hot and cold desserts &amp; cookies.</b> <i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i>
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**References:**

WAYNE GISSLEN – Professional Baking, 5th Edition, John Wiley USA. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN

MERMAID BOOKS The Book of Ingredients DOWELL PHILIP JOHN WILEY Understanding Baking AMENDOLA JOSEPH

NEW AGE INTERNATIONAL, A Professional Text to Bakery and Confectionery,

KINGSLEE JOHN VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN

JOSEPH AMENDOLA, Baker's Manual, 5th Edition, NICOLE REES

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96516	CC	<b>BAKERY AND PASTRY ARTS PRACTICAL</b>	P	3	5

<b>Objective 1</b>	<ul style="list-style-type: none"> <li>By the end of this unit the student will learn and understand the preparation of all the varieties of pastries along with their baking temperatures, precautions and care.</li> <li>Student will learn and understand the preparation of different types of breads along with their care and precautions.</li> <li>The preparation of various types of pastry creams and their uses and applications in bakery operations.</li> </ul>
<b>Part A – Unit 1</b>	<b>PASTRY</b> <ul style="list-style-type: none"> <li>Short Crust pastry, laminated pastry, Choux pastry, Hot Water/Rough Puff pastry, Care to be taken while preparing pastry.</li> <li>Role of each ingredient</li> <li>Temperature of baking pastry</li> </ul>
<b>Unit 2</b>	<b>BREADS</b> <ul style="list-style-type: none"> <li>Principles of bread making</li> <li>Simple yeast breads</li> <li>Role of each ingredient in bread making</li> <li>Baking temperature and its importance</li> </ul>
<b>Unit 3</b>	<b>PASTRY CREAM</b> <ul style="list-style-type: none"> <li>Basic pastry creams</li> <li>Uses in confectionery</li> </ul>
<b>Part B</b>  <b>Demonstration</b>	<b>MENU 1</b> <ul style="list-style-type: none"> <li>JAMTARTS</li> <li>APPLE PIE</li> </ul> <b>MENU 2</b> <ul style="list-style-type: none"> <li>VEGETABLE PATTIES</li> <li>MUSHROOM VOL-AU-VENT</li> </ul>

	<p>MENU 3</p> <ul style="list-style-type: none"> <li>• CHOCOLATE ECLAIRS</li> <li>• PROFITROLE</li> </ul> <p>MENU 4</p> <ul style="list-style-type: none"> <li>• DANISH-PASTRY-2 EXAMPLES</li> </ul> <p>MENU 5</p> <ul style="list-style-type: none"> <li>• WHITE BREAD</li> <li>• BREAD ROLLS</li> </ul> <p>MENU 6</p> <ul style="list-style-type: none"> <li>• TYPES OF SPONGE CAKES/PASTRIES WITH BUTTER ICING.</li> <li>• SWISS ROLL</li> </ul> <p>MENU 7</p> <ul style="list-style-type: none"> <li>• Glaze</li> <li>• Royal Icing</li> <li>• Fondant</li> </ul> <p>MENU 8</p> <ul style="list-style-type: none"> <li>• QUEEN OF PUDDING</li> <li>• CREME CARAMEL</li> </ul> <p>MENU 9</p> <ul style="list-style-type: none"> <li>• STRAWBERRY SOUFFLE</li> <li>• HONEY COMB MOULD</li> </ul> <p>MENU 10</p> <ul style="list-style-type: none"> <li>• BREAD &amp; BUTTER PUDDING</li> <li>• COFFEE MOUSSE</li> </ul> <p>MENU 11</p> <ul style="list-style-type: none"> <li>• FRUIT TRIFFLE</li> <li>• BABA AU RHUM</li> </ul>
<b>Outcome 1</b>	<ul style="list-style-type: none"> <li>• To fulfill the pre-requisites for working in the Bakery &amp; Confectionery kitchen.</li> <li>• To prepare a menu indent for Bakery &amp; Confectionery menus.</li> <li>• To present Bakery &amp; Confectionery menus.</li> </ul>

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|  | <ul style="list-style-type: none"><li>• To know about food texture and consistency of Bakery &amp; Confectionery menus.</li><li>• To know about basics of cake making along with different cake mixing methods&amp; Icing with decorations of cakes.</li></ul> |
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**REFERENCE BOOKS**

WAYNE GISSLEN – Professional Baking, 5th Edition, John Wiley USA. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN

MERMAID BOOKS The Book of Ingredients DOWELL PHILIP JOHN WILEY Understanding Baking AMENDOLA JOSEPH

NEW AGE INTERNATIONAL, A Professional Text to Bakery and Confectionery,

KINGSLEE JOHN VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN

JOSEPH AMENDOLA, Baker's Manual, 5th Edition, NICOLE REES

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96517	Allied	NUTRITION AND DIETETICS	T	3	3

### UNIT I

<b>Objective 1</b>	<b>By the end of this unit the students will be able to define nutrition, identify the principles of nutrition, classify foods, list out factors affecting food selection, explain the process of digestion, absorption and identify components of food label.</b>
<b>FUNDAMENTALS OF NUTRITION</b> <ul style="list-style-type: none"> <li>• Nutrition &amp; Nutrients: common terms, definitions and principles of nutrition;</li> <li>• Food: Functions, Classifications; Factors affecting food selection and food habits;</li> <li>• The nutritive process of Digestion &amp; Absorption; Energy: Components &amp; requirement; Food and Nutrition Labeling: Importance of a food label; components of a food label and how to read and interpret a food label.</li> </ul>	
<b>Outcome 1</b>	<b>The students will get educated about principles of nutrition, classify foods, list out factors affecting food selection process of digestion, absorption and identify components of food label.</b>

### UNIT II

<b>Objective 2</b>	<b>By the end of this unit the students will be able to understand and define macronutrients, carbohydrates, proteins&amp;lipids it's Classification and Composition, Functions and Sources.</b>
<b>MACRONUTRIENTS (CARBOHYDRATES, PROTEINS&amp; LIPIDS)</b> <ul style="list-style-type: none"> <li>• Carbohydrates: Composition Classification, Dietary Fibers, Functions, Food Sources, RDA, Digestion &amp; Metabolism of Carbohydrates, Dental Caries, Lactose Intolerance, Effect of cooking on Carbohydrates: Caramelization, Gelatinization, Dextrinisation.</li> <li>• Composition, Classification and RDA, Functions and Food Sources of Proteins, Mutual Supplementation of Proteins for vegetarians, Digestion &amp; Metabolism of Proteins, Deficit / Excess of Proteins, Denaturation, Coagulation, Maillard Browning.</li> <li>• Composition, Classification and RDA, Functions and Food Sources, Digestion &amp; Metabolism, Lipoproteins, Cholesterol and Trans-Fats, Fats and Diseases – Obesity, Atherosclerosis and CHD; Rancidity, Hydrogenation, Emulsification.</li> </ul>	

<b>Outcome 2</b>	<b>The students will get educated about principles of carbohydrates, proteins&amp; lipids</b>

### UNIT III

<b>Objective 3</b>	<b>By the end of this unit the students will be able to understand and define micronutrients, vitamins, minerals (including water) and their classification, functions, dietary sources, Deficiency and toxicity symptoms.</b>
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#### **MICRONUTRIENTS(VITAMINS, MINERALS (INCLUDING WATER))**

- Brief overview of Vitamins, Classifications of Vitamins, Differences between Fat soluble & Water soluble vitamins, Functions, Dietary Sources, Deficiency and Toxicity Symptoms of Fat soluble and major Water soluble Vitamins.
- Importance of all minerals in general in the day to day body functions, Classification of Minerals into Major Minerals & Trace elements; Functions, Dietary Sources, Deficiency and Toxicity Symptoms of important minerals.

<b>Outcome 3</b>	<b>The students will get educated about principles of vitamins and minerals.</b>
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### UNIT IV

<b>Objective 4</b>	<b>By the end of this unit the students will understand the principles of balanced diet, food pyramid, dietary goals by W.H.O, planning a balanced diet, and problems associated with an unbalanced diet.</b>
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#### **BALANCED DIET AND WEIGHT MANAGEMENT**

- Balanced diet principles; Components of a food guide pyramid; Food guide pyramid, Basic food groups, Dietary Goals recommended by W.H.O.

<b>Outcome 4</b>	<b>The students will get educated about principles of balanced diet and weight management.</b>
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## UNIT V

<b>Objective 5</b>	<b>By the end of this unit the students will understand the principles of balanced diet, food pyramid, dietary goals by W.H.O, planning a balanced diet, and problems associated with an unbalanced diet.</b>
<b>WEIGHT MANAGEMENT</b> <ul style="list-style-type: none"><li>• Steps in planning balanced diet; Planning balanced diet for various age groups and nutritional analysis of the same; Obesity, Overweight, Low calorie diets; Eating Disorders</li></ul>	
<b>Outcome 5</b>	<b>The students will get educated about principles of weight management.</b>

### **References:**

Nutrition for the Food Service Professional by Karen Eich Drummond. Principles of Nutrition & Dietetics by Dr. M Swaminathan

Nutritive Value of Indian Foods by CP Gopalan, BV Rama Sastri, SC Balasubramanian  
Food: Facts and Principles by Sadaksharaswamy and ShakuntalaManay

Perspectives in Nutrition by Gordon M. Wardlaw : WCD / McGraw Hill Publication.  
Understanding Nutrition by Whitney & Rolfes Dietetics by B. Srilakshmi

# Semester 2



COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96521T	T/OL	<b>Part I Language Tamil/ Other Languages-II</b>	T	3	3

**Common Syllabus**

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96522	E	<b>Part II Language General English-II</b>	T	3	3

**Common Syllabus**

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96523	CC	FOOD SAFETY	T	3	4

### UNIT I

<b>Objective 1</b>	<b>By the end of this unit the student will learn and understand the various concepts of food safety and its hazards along with allergies and food poisoning.</b>
<b>FOOD SAFETY ESSENTIALS AND HAZARDS</b> <ul style="list-style-type: none"> <li>Contamination, Cross-Contamination, Clean vs. Sanitary, Biological hazards, Chemical hazards, Physical hazards, Food allergens, Seafood poisoning.</li> </ul>	
<b>Outcome 1</b>	<b>The students will get educated about food safety essentials and hazards.</b>

### UNIT II

<b>Objective 2</b>	<b>By the end of this unit the student will learn and understand the various concepts of purchasing and receiving operations.</b>
<b>SAFETY IN PURCHASING AND RECEIVING</b> <ul style="list-style-type: none"> <li>General purchasing guidelines</li> <li>General receiving guidelines</li> <li>Receiving criteria for different foods</li> <li>Rejecting shipments.</li> </ul>	
<b>Outcome 2</b>	<b>The students will get educated about various concepts of purchasing and receiving operations.</b>

### UNIT III

<b>Objective 3</b>	<b>By the end of this unit the student will learn and understand the various concepts of food preservation before, during and after service.</b>
<b>KEEPING FOOD SAFE DURING PREPARATION AND SERVICE</b> <ul style="list-style-type: none"> <li>Time Temperature principle</li> </ul>	

<ul style="list-style-type: none"> <li>• Preventing cross-contamination</li> <li>• Thawing food safely</li> <li>• Preparing food for cooking</li> <li>• Holding, service</li> <li>• Cooling and reheating</li> <li>• Food Preservation</li> </ul>	
<b>Outcome 3</b>	<b>The students will get educated about the various concepts of food preservation before, during and after service.</b>

#### UNIT IV

<b>Objective 4</b>	<b>By the end of this unit the student will learn and understand the various concepts of HACCP and its principles &amp; facility planning and maintenance.</b>
<b>INTRODUCTION TO HACCP &amp; FACILITIES MAINTENANCE</b> <ul style="list-style-type: none"> <li>• Common HACCP terms, Seven principles of HACCP, Adapting HACCP plan, HACCP training</li> <li>• Premises design &amp; layout, Workflow pattern, Construction, Considerations for specific area, Food preparation &amp; storage equipment's, Garbage disposal and waste management.</li> </ul>	
<b>Outcome 4</b>	<b>The students will get educated about HACCP and its principles &amp; facility planning and maintenance.</b>

#### UNIT V

<b>Objective 5</b>	<ol style="list-style-type: none"> <li>1. By the end of this unit the student will learn and understand the various concepts of cleaning and sanitizing operations &amp; analyzing microbiological conditions of food contact surfaces.</li> <li>2. Student will learn and understand the various concepts of food additives and their effects.</li> <li>3. Student will learn and understand the FSSA act by the government.</li> </ol>
<b>CLEANING &amp; SANITIZING, MICROBIOLOGICAL ANALYSIS OF FOOD CONTACT SURFACES - FOOD ADDITIVES - FSSA ACT</b> <ul style="list-style-type: none"> <li>• Factors affecting cleaning program, cleaning agents, Sanitizing, Organizing a cleaning program.</li> <li>• Knives, Chopping boards, Walk Ins and reach Ins, Floor walls, Equipment's</li> </ul>	

- Study of food adulterants & their detection.
- FSSA act

**Outcome 5**

**The students will get educated about cleaning & sanitizing, microbiological analysis of food contact surfaces - food additives - FSSA act**

**Book References:**

McSWANE DAVID, NANCY RUE, RICHARD LINTON, Essentials of Food safety and Sanitation, prentice hall, upper saddle river 07458, 1998, ISBN 0-13-532136-0.

S.RODAY, Food hygiene & Sanitation, Tata McGraw Hill, 1999, ISBN 0-07-463178-0.  
JOAN LOKEN, The HACCP Food safety Manual, John Wiley, 1994.

FHRAI, Food safety and HACCP manuals for hotels and restaurants in India, Prentice Hall.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96524	CC	INDIAN CUISINE AND CULTURE	T	4	4

### UNIT I

<b>Objective 1</b>	<b>By the end of this unit the student will learn and understand the introduction to the gastronomy within India along with all the various influences made over the food of the country. Also Learn about basic spices and condiments used in Indian cookery.</b>
<b>INTRODUCTION OF INDIAN CUISINE - TYPES OF INDIAN SPICES, HERBS, SEASONINGS, AND FLAVOURS</b> <ul style="list-style-type: none"> <li>Foreign influence on Indian cooking, Factors influencing Indian cuisine, Cultural and philosophical, Influence on Indian cooking, Culture of various states in India, Food tattoos.</li> <li>Basic Indian spices and herbs, Seasoning and flavor in Indian cuisine, Indian Spices and Pastes, Types of (salts, vinegar, Coloring agents)</li> </ul>	
<b>Outcome 1</b>	<b>The students will get educated about Indian cuisine - types of Indian spices, herbs, seasonings, and flavors which is used in Indian cooking.</b>

### UNIT II

<b>Objective 2</b>	<b>By the end of this unit the student will learn and understand the basic cooking techniques used in Indian cookery along with the equipment's used &amp; basic Indian gravies and masalas used in cooking.</b>
<b>METHODS OF INDIAN COOKING - BASIC INDIAN GRAVIES AND ITS USES</b> <ul style="list-style-type: none"> <li>Methods of Indian cooking in different region, Dum cooking, Tandoor cooking, basic techniques of Indian cooking.</li> <li>Basic gravies in different region, Masala and Paste, Thickening agent in Indian cuisine, Specialty regional gravies</li> </ul>	
<b>Outcome 2</b>	<b>The students will get educated about basic cooking techniques used in Indian cookery along with the equipment's used &amp; basic Indian gravies and masalas used in cooking.</b>

**UNIT III**

<b>Objective 3</b>	<ol style="list-style-type: none"> <li>1. By the end of this unit the student will learn and understand the various equipment's used in Indian cookery.</li> <li>2. Student will learn and understand the various types of rice used and their cooking in India.</li> </ol>
<b>SELECTION OF EQUIPMENT - RICE COOKING</b> <ul style="list-style-type: none"> <li>• Ethnic equipment used in different regional cuisine - Metals and their impact on Indian cuisine</li> <li>• Origin and history of rice, Types of rice, Basic rice preparation methods, Common rice preparations of India in different regions.</li> </ul>	
<b>Outcome 3</b>	<b>The students will get educated about understand the various equipment's used in Indian cookery &amp; types of rice used and their cooking in India.</b>

**UNIT IV**

<b>Objective 4</b>	<ol style="list-style-type: none"> <li>1. By the end of this unit the student will learn and understand the different regions of the country and their distinctive eating habits &amp; Basic philosophies associated with Indian cooking and the influences on its cuisine.</li> <li>2. The Student will learn and understand the concepts of Dum cooking and its importance.</li> <li>3. The student will learn and understand the concepts of Tandoor cooking and its importance.</li> </ol>
<b>REGIONAL CUISINE INTRODUCTION - REGIONAL CUISINE OF INDIA - DUM COOKING - TANDOOR COOKING</b> <p>Different regions and their specialty, Geographical influence. Cultural and religious influence, popular regional cuisine</p> <p>Philosophy of Indian cooking, Influence of the invaders and travelers on Indian cuisine, Regional and religious influence on Indian cuisine, Concept of slow food and organic food.</p> <p>Origin of Dum cooking, special equipment and their uses, classical Dum cooking dishes.</p> <p>Origin of tandoor and its uses fabrication and installing, Tandoor work station set up</p> <p>Work flow, Tenderizing agents used in Indian cooking</p>	
<b>Outcome 4</b>	<b>The students will get educated about understand the regional cuisine of India – dum-cooking - tandoor cooking and its importance.</b>

## UNIT V

<b>Objective 4</b>	<ol style="list-style-type: none"> <li>1. By the end of this unit the student will learn and understand the various types of breads found in the country.</li> <li>2. Student will learn and understand the various types of Indian sweets and the equipment's used to prepare them.</li> <li>3. Student will learn and understand the various concepts of purchasing operations.</li> </ol>
<b>INDIAN BREADS - INDIAN SWEETS - PURCHASING PROCESS</b> <ul style="list-style-type: none"> <li>• Basic Indian breads in different regional Indian cooking, difference in bread in north and south India, Souring agents used in Indian cooking.</li> <li>• Origin and history of Indian sweets, Ingredients used in Indian sweets, Equipment's used in Indian sweet kitchen, Coloring, Flavoring and aromatic agents used in Indian cooking</li> <li>• Purchase function &amp; procedure, Classification of materials, sourcing of materials, Pre-control, Purchasing control, Supplier appraisals, planning for selection of material, Security theft prevention.</li> </ul>	
<b>Outcome 4</b>	<b>The students will get educated about understand the regional cuisine of India – dum-cooking - tandoor cooking and its importance.</b>

**References:**

PARVINDER S. BALI: Quantity Food Production Operations and Indian Cuisine.  
 ARVIND SARASWAT: Professional Chef (The Art of Fine Cooking).  
 J.INDER SINGH KALRA: Prasad Cooking with Indian Masters.  
 ARVIN SARA SWAT: Professional Chef (The Art of Fine Cooking).  
 CAMELLIA PANJABI: 50 Great Curries of India.  
 MARIA TERESA MENEZES: The essential Goa cookbook.  
 VIMLA PATIL: Entertaining Indian style recipes for all Occasions.  
 PRATIBA KARAN (Introduction by Vijay Kumar) A Princely Legacy Hyderabad Cuisine.  
 PRACTICAL COOKERY, Victor Ceserani & Ronald Kinton ELB.  
 THEORY OF CATERING, Victor Ceserani & Ronald Kinton, ELB.  
 THEORY OF CATERING, Mrs.K.Arora, Frank Brothers.  
 THE BOOK OF INGREDIENTS, Jane Grigson.  
 Modern Cookery for Teaching & Trade Vol I - MsThangam Philip, OrientLongman.  
 AROONAREEJHSINGHANI: The art of south Indian cooking  
 VIMLAPATIL: Entertaining Indian style recipes for all occasions  
 CAMELLIA PUNJABI: 50 great curries of India

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS	HOURS
96525	CC	INDIAN CUISINE AND CULTURE PRACTICAL	P	4	5

<b>Objective 1</b>	<ul style="list-style-type: none"> <li>By the end of this unit the student will learn and understand the preparation of all the varieties in Indian Cuisine by region.</li> <li>To make them understand the pre-requisites for working in the kitchen.</li> <li>To train the students in preparation of Basic Indian cuisine Dishes.</li> <li>Student will learn and understand the preparation of different types of menus (Indian Breads, Gravies, Desserts &amp; main course).</li> </ul>
<b>Indian Regional Cuisine Included</b>	Awadhi Cuisine - Bengali Cuisine - Goan Cuisine - Gujarati Cuisine - Hyderabadi Cuisine - Kashmiri Cuisine - Maharastraian Cuisine - Punjabi Cuisine - Rajasthani Cuisine - South Indian Cuisine (Tamilnadu, Karnataka, Kerala)
<b>SOUTH INDIAN</b>	<p>MENU 01</p> <ul style="list-style-type: none"> <li>MeenPoriyal</li> <li>Curd Rice</li> <li>Thoran</li> <li>Rasam</li> <li>Pal Payasam</li> </ul> <p>MENU 02</p> <ul style="list-style-type: none"> <li>Line Rice</li> <li>MeenMoilee</li> <li>Olan</li> <li>MalabariPratha</li> <li>ParappuPayasam</li> </ul> <p>MENU 03</p> <ul style="list-style-type: none"> <li>Tamarind Rice</li> <li>KoriGashi</li> <li>Kalan</li> <li>Sambhar</li> <li>SavianPayasam</li> </ul> <p>MENU 04</p> <ul style="list-style-type: none"> <li>Coconut Rice</li> </ul>



	<ul style="list-style-type: none"> <li>• Chicken Chettinad</li> <li>• Avial</li> <li>• Huli</li> <li>• Mysore Pak</li> </ul>
MAHARASTRIAN	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• Masala Bhat</li> <li>• Kolhapuri Mutton</li> <li>• BatataBhajee</li> <li>• Masala Poori</li> <li>• Koshimbir</li> <li>• Coconut Poli</li> </ul> <p>MENU 02</p> <ul style="list-style-type: none"> <li>• Moong Dal Khichdee</li> <li>• PatraniMacchi</li> <li>• Tomato Saar</li> <li>• Tilgul Chapatti</li> <li>• Amti</li> <li>• Basundi</li> </ul>
AWADH	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• YakhniPulao</li> <li>• MughlaiParatha</li> <li>• Gosht Do Piazza</li> <li>• Badin Jaan</li> <li>• Kulfi with Falooda</li> </ul> <p>MENU 02</p> <ul style="list-style-type: none"> <li>• Galouti Kebab</li> <li>• Bakarkhani</li> <li>• Gosht Korma</li> <li>• PaneerPasanda</li> </ul>
BENGALI	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• Ghee Bhat</li> <li>• MacherJhol</li> <li>• AlooPosto</li> <li>• MistiDoi</li> </ul>

	<p>MENU 02</p> <ul style="list-style-type: none"> <li>• Doi Mach</li> <li>• TikoniPratha</li> <li>• BaigunBhaja</li> <li>• Payesh</li> </ul> <p>MENU 03</p> <ul style="list-style-type: none"> <li>• Mach Bhape</li> <li>• Luchi</li> <li>• Sukto</li> <li>• Kala Jamun</li> </ul> <p>MENU 04</p> <ul style="list-style-type: none"> <li>• PrawanPulao</li> <li>• Mutton Vidalloo</li> <li>• Beans Foogath</li> <li>• Dodol</li> </ul>
GOAN	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• Arroz</li> <li>• Galina Xacutti</li> <li>• Toor Dal Sorak</li> <li>• Alle Belle</li> </ul> <p>MENU 02</p> <ul style="list-style-type: none"> <li>• Coconut Pulao</li> <li>• Fish Caldeen</li> <li>• Cabbage Foogath</li> <li>• Bibinca</li> </ul>
PUNJABI	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• Rada Meat</li> <li>• MatarPulao</li> <li>• Kadhi</li> <li>• Punjabi Gobhi</li> <li>• Kheer</li> </ul> <p>MENU 02</p> <ul style="list-style-type: none"> <li>• AmritsariMacchi</li> <li>• Rajmah Masala</li> </ul>

	<ul style="list-style-type: none"> <li>• PindiChana</li> <li>• Bhaturas</li> <li>• Row Di Kheer</li> </ul> <p>MENU 03</p> <ul style="list-style-type: none"> <li>• Sarson Da Saag</li> <li>• Makki Di Roti</li> <li>• PeshawariChole</li> <li>• MotiaPulao</li> <li>• Sooji Da Halwa</li> </ul> <p>MENU 04</p> <ul style="list-style-type: none"> <li>• Tandoori Roti</li> <li>• Tandoori Murg</li> <li>• Dal Makhani</li> <li>• PudiniaChutny</li> <li>• BainganBhartha</li> <li>• Savian</li> </ul>
RAJASTHANI	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• GatteKaPulao</li> <li>• Lal Maas</li> <li>• MakkiKaSoweta</li> <li>• Chutny (Garlic)</li> <li>• Dal Halwa</li> </ul> <p>MENU 02 Dal</p> <ul style="list-style-type: none"> <li>• Batti</li> <li>• Churma</li> <li>• BesanKeGatte</li> <li>• Ratalu Ki Subzi</li> <li>• Safed Mass</li> </ul>
GUJRATI	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• Sarki</li> <li>• Brown Rice</li> <li>• SalliMurg</li> <li>• Gujrati Dal</li> <li>• MethiThepla</li> <li>• Shrikhand</li> </ul>

	<p>MENU 02</p> <ul style="list-style-type: none"> <li>• GujratiKhichadi</li> <li>• Oondhiyu</li> <li>• Batata Nu Tomato</li> <li>• Osaman</li> <li>• JeeraPoori</li> <li>• Mohanthal</li> </ul>
HYDERABADI	<p>MENU 01</p> <ul style="list-style-type: none"> <li>• Sofyani Biryani</li> <li>• MethiMurg</li> <li>• Tomato Kut</li> <li>• Hare PiazaRaita</li> <li>• Double KaMeetha</li> </ul> <p>MENU 02</p> <ul style="list-style-type: none"> <li>• Kachi Biryani</li> <li>• Dalcha</li> <li>• MirchiKaSalan</li> <li>• Mix Veg. Raita</li> <li>• KhumaniKaMeetha</li> </ul>
KASHMIRI	<p>Two menus may be formed out of the Dishes given as under:</p> <ul style="list-style-type: none"> <li>• <b>Rice and Bread Preparations:</b> Mutaegen, Pulao (Kashmiri), Plain Rice, Girdeh, Lawas</li> <li>• <b>Meat Preparations:</b> Gushtaba ,Rista ,Marchevangan korma, MacchKofta, YakheanKaliya, TabakMaaz, Rogon Josh</li> <li>• <b>Vegetables and Potato:</b> Ruwanganchaman,Choekwangan,ChamanQaliyanAllehYakhean, Dum Aloo Kashmiri ,Nader Palak, RazmaGogji</li> <li>• <b>Sweet Dishes:</b> KongehPhirin (Soojiphirni with Saffron), Aae'tphirin (Wheat Flour Phirni), Halwa</li> <li>• <b>Chutneys:</b> Mujehcheten, GandaCheten, Dueencheten, Alehcheten (pumpkin chutney)</li> </ul>
<b>Outcome 1</b>	<ul style="list-style-type: none"> <li>• To fulfill the pre-requisites for working in the Indian kitchen.</li> <li>• To prepare a menu indent for Indian menus.</li> <li>• To present Indian menus.</li> <li>• To know about food texture and consistency of Indian Cuisine menus.</li> <li>•</li> </ul>

### **REFERENCE BOOKS**

PARVINDER S. BALI: Quantity Food Production Operations and Indian Cuisine.

ARVIND SARASWAT: Professional Chef (The Art of Fine Cooking).

J.INDER SINGH KALRA: Prasad Cooking with Indian Masters.

ARVIN SARA SWAT: Professional Chef (The Art of Fine Cooking).

CAMELLIA PANJABI: 50 Great Curries of India.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96526	CC	INDIAN CONFECTIONARY PRACTICAL	P	4	5

<b>Objective 1</b>	<b>At the end of this practical the student will be able to perform the preparation of all the varieties of Indian sweets.</b>
<b>Indian Sweets and Confectionaries</b> <ul style="list-style-type: none"> <li>• Ingredients for Indian sweets</li> <li>• Equipment identification for Indian sweets</li> <li>• South Indian sweets</li> <li>• North Indian Sweets</li> <li>• Bengali sweets</li> </ul>	
<b>Outcome 1</b>	<b>The students will get Practical Knowledge about Indian Sweets.</b>

**Book References:-**

HANEMAN L.J. Bakery: Flour Confectionery HEINMAN  
 MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY Understanding Baking AMENDOLA JOSEPH  
 NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery, KINGSLEE JOHN  
 VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE  
 HANEMAN L.J. Bakery: Flour Confectionery HEINMAN  
 MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY Understanding Baking AMENDOLA JOSEPH  
 NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery, KINGSLEEJOHN  
 VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE  
 CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96527	Skill Based	<b>BASICS OF HOTEL ADMINISTRATION</b>	T	2	2

**Objective:**

- The objective of this course is to provide students with a comprehensive understanding of the administrative functions within the hotel industry. It aims to equip students with the foundational knowledge and skills necessary to effectively manage and oversee various aspects of hotel operations.

**UNIT-I****INTRODUCTION TO HOTEL ADMINISTRATION**

- Definition and scope of hotel administration
- Historical development of hotel administration
- Importance of effective administrative practices in the hotel industry

□

**UNIT-II****ORGANIZATIONAL STRUCTURE AND DEPARTMENTAL FUNCTIONS**

- Organizational hierarchy in hotels
- Roles and functions of various hotel departments (e.g., front office, housekeeping, food and beverage, sales and marketing)
- Interdepartmental coordination and communication

**UNIT-III****FINANCIAL MANAGEMENT IN HOTELS**

- Budgeting and financial planning
- Revenue management and pricing strategies
- Cost control and expense management

#### UNIT-IV

##### HUMAN RESOURCE MANAGEMENT IN HOTELS

- Recruitment, selection, and training of hotel staff
- Employee performance evaluation and motivation
- Employee relations and conflict resolution

#### UNIT-V

##### MARKETING AND SALES FOR HOTELS

- Marketing strategies and promotional activities for hotels
- Sales techniques and strategies for maximizing occupancy
- Customer relationship management and guest retention

#### Learning Outcomes:

- Define and explain the key administrative functions within a hotel.
- Identify and describe the roles and responsibilities of hotel administrators.
- Apply basic administrative skills in areas such as planning, organizing, and controlling hotel operations.
- Analyze financial and budgeting processes relevant to hotel administration.
- Evaluate the impact of effective hotel administration on guest satisfaction and business success.

#### Reference Books:

1. "Hotel Management and Operations" by Michael J. O'Fallon and Denney G. Rutherford
2. "Hotel, Restaurant, and Travel Law" by Karen Morris, Norman Cournoyer, and Anthony Marshall
3. "Hotel and Hospitality Management: An Introduction" by Alan T. Stutts and James F. Wortman
4. "Principles of Hotel Front Office Operations" by Sue Baker, Jeren Gonder, and Pam B. Knack-Hernandez
5. "Hotel Management: Theory and Practice" by G. Sudhir, Andrew Lockwood, and Medlik S.



COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96528	Skill Based	Hospitality French - I	T	2	2
Objective	<ul style="list-style-type: none"><li>To equip the students with the basic language skills in French.</li><li>To acquire practice of comprehension, communication, translation and initiation to grammar and composition writing.</li><li>To enrich the learners awareness of the land, people and culture of France.</li></ul>				
<b>UNIT-1</b>  About the Language -Alphabet - Accents -Orthographic sign - Final consonants -Syllable - Pronunciation - Use of Capital Letters -Article - Gender depending on the meaning of the word - Common French words - Names of days, months, & seasons - Cardinal - Ordinal - Colour - Hour - Auxiliary Verb.					
<b>UNIT-2</b>  Vegetable - Fish -Shell Fish -Meat -Fruit - Poultry & game - Weights & Measures -Name of dairy products and Cereals -- Parts of the face and body -Restaurant Equipment - Feminine of nouns and objectives - Locating objects and places - - Greetings - Etiquettes- Cloth- Festivals					
<b>UNIT-3</b>  Nouns of two genders - Formation of plural of nouns and adjectives - French words -Translations - Common French terms related to the hotel industry. - At the restaurant 3 French Classical Menu. - Suggest a menu - Read a given menu- Culinary Terms in French- Facts about France- How to ask and answer questions					
<b>UNIT-4</b>  Name of the Countries and their Nationalities Adjectives of place; Preposition of place; Describing a place (your city/ tourist place)- Vocabulary describing family; Describe your family- Conjugation of verbs in the present tense relevant to the hotel industry (only ‘je’ and ‘vous’ forms)- Wine terminology.					
<b>UNIT-5</b>  Greeting- Introduction -Dialogue- Conversation- How to introduce oneself- How to talk about the weather - How to talk over the telephone At the front desk, travel & tourism enquiries- - Translation of simple sentences from English to French- Translation of simple sentences from French to English.					

<b>Outcome</b>	<b>The students would be apt in understanding the</b> <ul style="list-style-type: none"><li>• <i>Builds the students' French vocabulary in Hotel Management.</i></li><li>• <i>Enables comprehension of the language of the native speakers.</i></li><li>• <i>Promotes basic interaction in French in different contexts of the hotel industry with simple words and phrases.</i></li><li>• <i>Enriches the learners knowledge of the French culture and civilization.</i></li></ul>
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**References:**

1. French for Hotel Management & Tourism Industry – by S. Bhattacharya
2. Apprends les Français – Publisher Saraswati House New Delhi. La Langue et La civilization Francaises – G Mauger
3. English French Dictionary – Orient Longman

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96529	SEC	Environmental Studies	T	2	2

# Semester 3

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS	HOURS
96531T	T/OL	<b>Part I Language- Tamil Other / Languages-III</b>	T	3	3

**Common Syllabus**

SUBJECT CODE	COURSE CODE	TITLE OF THE PAPER	T/P	CREDITS	HOURS
96532	E	<b>Part II Language- General English- III</b>	T	3	3

**Common Syllabus**

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96533	CC	RESTAURANT AND KITCHEN DESIGN	T	4	4

**UNIT – I**

<b>Objective 1</b>	<b>By the end of this unit the student will understand the concepts of preliminary layout planning.</b>
<b>PRELIMINARY PLANNING</b> <ul style="list-style-type: none"> <li>• Concept development</li> <li>• Feasibility</li> <li>• Site selection and planning</li> <li>• Obtaining necessary approvals from agencies.</li> </ul>	
<b>Outcome 1</b>	<b>The students will get educated about understand preliminary layout planning.</b>

**UNIT – II**

<b>Objective 2</b>	<b>By the end of this unit the student will understand the concepts of kitchen and restaurant designing.</b>
<b>PRINCIPLES OF KITCHEN AND RESTAURANT DESIGN</b> <ul style="list-style-type: none"> <li>• Impact of design on efficiency and safety</li> <li>• Basic design principles</li> <li>• Design considerations</li> <li>• Food service facilities architecture</li> <li>• Kitchen architecture</li> </ul>	
<b>Outcome 2</b>	<b>The students will get educated about the principles of kitchen and restaurant design.</b>

### UNIT – III

<b>Objective 3</b>	<b>By the end of this unit the student will understand the concepts of restaurant equipment selection and specifications.</b>
<b>PLANNING OF KITCHEN AND RESTAURANT EQUIPMENT</b> <ul style="list-style-type: none"> <li>• Equipment selection</li> <li>• Equipment standards and specifications</li> <li>• Modern equipment for restaurants and kitchen.</li> </ul>	
<b>Outcome 3</b>	<b>The students will get educated about the planning of kitchen and restaurant equipment.</b>

### UNIT – IV

<b>Objective 4</b>	<b>By the end of this unit the student will understand the concepts of kitchen layout designing.</b>
<b>KITCHEN LAYOUT CONSIDERATIONS</b> <ul style="list-style-type: none"> <li>• Food preparation area</li> <li>• Cold and dry storage area</li> <li>• Food pickup area</li> <li>• Holding area</li> <li>• Garbage area</li> <li>• Trends in kitchen designs- Case study.</li> <li>• Planning and lay out of small, medium and large kitchen</li> </ul>	
<b>Outcome 4</b>	<b>The students will get educated about the concepts of kitchen layout designing.</b>

### UNIT - V

<b>Objective 5</b>	<b>By the end of this unit the student will understand the concepts of restaurants and bar designing.</b>
<b>RESTAURANT &amp; BAR DESIGN CONSIDERATIONS</b> <ul style="list-style-type: none"> <li>• Budget</li> <li>• Cost effectiveness</li> <li>• Menu</li> <li>• Style of service</li> <li>• Seating capacity</li> <li>• HVAC</li> </ul>	

- Flexibility for expansion & or revision
- Bar planning and designs
- Interior designs.
- Planning and layout of fast food outlet
- Fine dining restaurant and stand-alone restaurant.

**Outcome 5**

**The students will get educated about the concepts of restaurants and bar designing.**

References:

John C Birvhfield, Design and Layout of Food service Facilities Regina s Baraban, successful restaurant

Roger Yee, Hotel Restaurant Design

Tina Skinner, designs for restaurants and Bars

Tina Skinner, A Big Book of Kitchen Design Ideas TarunBansal, Hotel Facility Planning



COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96534	CC	<b>CUISINES OF ASIA PRACTICAL</b>	P	4	5

**Objective 1** At the end of the Practical's the students will develop the skills in the preparation of Asian cuisine

Chinese Menu	Menu-1
	<ul style="list-style-type: none"> <li>• Vegetable spring roll</li> <li>• Prawns in hot garlic sauce</li> <li>• Beans curd with mushroom soya sauce</li> <li>• Chili garlic noodles</li> <li>• Toffee banana</li> </ul>
	Menu-2
	<ul style="list-style-type: none"> <li>• Chicken wanton soup</li> <li>• Shredded lamb in sweet bean sauce</li> <li>• Eggplant in chilli soya sauce</li> <li>• Singapore fried rice noodles</li> </ul>
	Menu-3
	<ul style="list-style-type: none"> <li>• Prawn Ball Soup</li> <li>• Fried Wantons</li> <li>• Sweet &amp; Sour Pork</li> <li>• Hakka Noodles</li> </ul>
	Menu-4
	<ul style="list-style-type: none"> <li>• Hot &amp; Sour soup</li> <li>• Beans Sichwan</li> <li>• Stir Fried Chicken &amp; Peppers</li> <li>• Chinese Fried Rice</li> </ul>
	Menu-5
	<ul style="list-style-type: none"> <li>• Sweet Corn Soup</li> <li>• Shao Mai</li> <li>• Tung-Po Mutton</li> <li>• Yangchow Fried Rice</li> </ul>

THAI	<p>Menu – 1</p> <ul style="list-style-type: none"> <li>• Som tom salad</li> <li>• Thai prawn curry</li> <li>• Fried rice with pork</li> <li>• Sticky rice in coconut milk</li> </ul> <p>Menu – 2</p> <ul style="list-style-type: none"> <li>• Tom kagai soup</li> <li>• Thai chicken curry</li> <li>• Crispy rice vermicelli with vegetable</li> <li>• Fried coconut cakes</li> </ul>
JAPAN	<p>Menu-1</p> <ul style="list-style-type: none"> <li>• Miso soup</li> <li>• Tempura</li> <li>• Yakitori</li> <li>• 5 spice noodles</li> </ul> <p>Menu- 2</p> <ul style="list-style-type: none"> <li>• Sushi demo</li> <li>• Sashimi demo</li> </ul>
KOREAN	<p>Menu-1</p> <ul style="list-style-type: none"> <li>• Kimchi</li> <li>• Chapchae</li> <li>• Bulgoji</li> <li>• Bindaeduk</li> </ul>
INDONESIA	<p>Menu-1</p> <ul style="list-style-type: none"> <li>• Arak orik</li> <li>• Chicken satay</li> <li>• Bahmie goreng</li> <li>• Glutinous rice pudding</li> </ul>
<b>Outcome 1</b>	<b>The students will get Practical Knowledge about of Asian cuisine by Preparing the dishes.</b>

Book References:

PAULI, P. Classical Cooking-The Modern Way, 3rd Edition, John Wiley USA, 1999.

VICTOR CESERANI &RONALD KINTON ELB, Practical Cookery.

VICTOR CESERANI &RONALD KINTON, ELB, Theory of Catering. MRS K.ARORA,  
FRANK BROTHERS, Theory of Catering.

JANE GRIGSON, The Book of Ingredients.

WALTER BICKEL, Herrings Dictionary of Classical & Modern Cookery. FULLER, JOHN,  
Chef Manual of Kitchen Management.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96535	CC	<b>CUISINES OF AMERICA AND EUROPE PRACTICAL</b>	P	4	5

<b>Objective 1</b>	<b>At the end of the Practical's the students will develop the skills in the preparation of America &amp; Europe cuisine</b>
FRENCH MENUS	<p>MENU 1</p> <ul style="list-style-type: none"> <li>• Consommé Carmen</li> <li>• PouletSaute Chasseur</li> <li>• Pommes Lorette</li> <li>• Haricots Verts</li> <li>• Salade de Betterave</li> <li>• Brioche</li> <li>• Baba au Rhum</li> </ul> <p>MENU 2</p> <ul style="list-style-type: none"> <li>• Bisque D'ecrevisse</li> <li>• Escalope De VeauVienneoise</li> <li>• Pommes Battaille</li> <li>• CourgeProvencale</li> <li>• Epinards au Gratin.</li> <li>• Gateau De Peche</li> </ul> <p>MENU 3</p> <ul style="list-style-type: none"> <li>• Crème Dubarry</li> <li>• Darne De Saumon Grille</li> <li>• Sauce Poloise</li> <li>• Pommes Fondant</li> <li>• PetitsPois A La Flammande</li> <li>• French Bread</li> <li>• Tarte au fruit</li> </ul> <p>MENU 4</p> <ul style="list-style-type: none"> <li>• Veloute Dame Blanche</li> <li>• Cote De Pore Charcuterie</li> <li>• Pommes De Terre A La Crème</li> </ul>

	<ul style="list-style-type: none"> <li>• Carottes Glace Au Gingembre</li> <li>• Salade Verte</li> <li>• Harlequin Bread</li> <li>• Chocolate Cream Puffs</li> </ul> <p>MENU 5</p> <ul style="list-style-type: none"> <li>• Cabbage Chowder</li> <li>• Poulet A La Rex</li> <li>• Pommes Marquise</li> <li>• Ratatouille</li> <li>• Salade De Carottes et Celeri</li> <li>• Clover Leaf Bread</li> <li>• Savarin Des Fruits</li> </ul> <p>MENU 6</p> <ul style="list-style-type: none"> <li>• Barquettes Assorties</li> <li>• Stroganoff De Boeuf</li> <li>• Pommes Persilles</li> <li>• Salade De Chou-Cru</li> <li>• Garlic Rolls</li> <li>• Crepe Suzette</li> </ul> <p>MENU 7</p> <ul style="list-style-type: none"> <li>• Kromesnies</li> <li>• Filet De Sole Walveska</li> <li>• Pommes Lyonnaise</li> <li>• Funghi Marirati</li> <li>• Bread Sticks</li> <li>• Soufflé Milanaise</li> </ul>
SPAIN	<p>MENU 1</p> <ul style="list-style-type: none"> <li>• Gazpacho</li> <li>• Pollo En Pepitoria</li> <li>• Paella</li> <li>• Fritata De Patata</li> <li>• Pastel De Manzana</li> </ul>
GERMANY	<p>MENU 1</p> <ul style="list-style-type: none"> <li>• Linsensuppe</li> <li>• Sauerbaaten</li> <li>• Spatzale</li> <li>• German Potato Salad</li> </ul>

	<ul style="list-style-type: none"> <li>• Pumpernickle</li> <li>• Apple Strudel</li> </ul>
U.K.	<p>MENU</p> <ul style="list-style-type: none"> <li>• Scotch Broth</li> <li>• Roast Beef</li> <li>• Yorkshire Pudding</li> <li>• Glazed Carrots &amp;</li> <li>• Turnips</li> <li>• Roast Potato</li> <li>• Yorkshire Curd Tart</li> <li>• Crusty Bread</li> </ul>
GREECE	<p>MENU</p> <ul style="list-style-type: none"> <li>• SoupeAvogolemeno</li> <li>• Moussaka A La</li> <li>• Greque</li> <li>• Dolmas</li> <li>• Tzaziki</li> <li>• Baklava</li> <li>• Harlequin Bread</li> </ul>
ITALIAN	<p>MENU</p> <ul style="list-style-type: none"> <li>• Minestrone soup</li> <li>• Ravioli Arrabiata</li> <li>• FettuciniCarbonara</li> <li>• Pollofritto</li> <li>• Grissine</li> <li>• Fruits with zabaglione</li> </ul>
AMERICA and CARIBBEAN	<p>MENU 1</p> <ul style="list-style-type: none"> <li>• Gumbo soup</li> <li>• Johnny cakes</li> <li>• Jerk chicken</li> <li>• Black bean rice</li> <li>• Key lime pie</li> </ul> <p>MENU 2</p> <ul style="list-style-type: none"> <li>• Jamaican stew</li> <li>• Jambalaya</li> <li>• Fish en papilotte</li> </ul>

	<ul style="list-style-type: none"><li>• Walnut cake</li></ul>
<b>Outcome 1</b>	<b>The students will get Practical Knowledge about of America &amp; Europe cuisine by Preparing the dishes.</b>

**Book References:**

ALFORD, A., DUGUID, N. Seduction of Rice. New York: Artisan, 1998. ALGAR, A. Classical Turkish Cooking. New York: HarperCollins 1991.

ARTUSI, PELLEGRINO. La Scienza in Cucina e L'arte di Mangiar. Bene.Milano.Garzanti. 1970.

BASTIANICH. LIDIA MATTICCHIO. Lidia's Italian American Kitchen. New York. Alfred A. Knopf. 2001.

DC 1994. BOCUSE, PAUL. Regional French Cooking. Flammarion 1991.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96536	Allied	COMPUTER APPLICATIONS PRACTICAL	P	3	4
Objectives	On completion of this practical the student shall be able to 1. understand the concepts of office package 2. acquire knowledge on word processor 3.be conversant with spreadsheet 4. have an exposure to presentation 5. Gain knowledge on database.				
<b>LIST OF PRACTICALS</b> <b>Programs using MS-Word</b> 1. Creating, saving, opening and printing a word document. 2. Formatting and aligning the text. 3. Inserting picture and page number. 4. Table. 5. Hyperlink. 6. Header and footer. 7. Macros. 8. Mail merge <b>MS-Excel</b> 9. Operators. 10. Page Layout 11. Formulas 12. Chart. <b>MS-PowerPoint</b> 13. Insert options. 14. Design options. 15. Animations and slideshow.					
Outcomes	Upon Completion of the Course, the students will be able to  1.interpret the operations of the file  2. make use of menus and submenus  3.examine the applications of the office package  4determine the various shortcut keys in the office package  5.Develop the programs to solve the commercial applications.				



## REFERENCE BOOKS

1. Beth Melton, Mark Dodge, Echo Swinford, Andrew Couch., “Microsoft Office Professional 2013: Step by Step”, First Edition, Wiley India Pvt. Ltd., New Delhi, India, 2013.
2. David W. Beskeen, Carol Cram, Jennifer Duffy, Lisa Friedrichsen and Lynn Hogan., “Microsoft Office 2013: Illustrated Introductory, First Course”, First Edition, Cengage Learning India, New Delhi, 2013.
3. Joe Habraken., “Microsoft Office 2013 in Depth”, First Edition, Pearson Education India, New Delhi, India, 2013.
4. Katherine Murray., “Microsoft Office 2013 Plain & Simple”, First Edition, Microsoft Press, Washington, USA, 2013.
5. Lisa A. Bucki, John Walkenbach, Michael Alexander, Dick Kusleika and FaitheWempen., “Microsoft Office 2013 Bible”, First Edition, Wiley India Pvt. Ltd., New Delhi, India.
6. Marjorie S. Hunt and Barbara M. Waxer., “Microsoft Office 2013: Illustrated Fundamentals”, First Edition, Cengage Learning, Boston, Massachusetts, USA, 2013.
7. Misty E. Vermaat, Steven M.Freund, Raymond E. Enger and Mary Z.Last., “Microsoft Office 2013: Introductory”, First Edition, Cengage Learning, Boston, Massachusetts, USA, 2013.
8. Randy Nordell, “Microsoft Office 2013: In Practice”, First Edition, McGraw-Hill Education, New York, USA, 2013.
9. Triad Interactive. “Microsoft Office 2013: A Skills Approach”, First Edition, Cengage Learning India Pvt. Ltd., New Delhi, India, 2013.
10. Wallace Wang, “Microsoft Office 2013 for Dummies”, First Edition, Wiley India Pvt. Ltd., New Delhi, India, 2013.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96537	Skill Based	Hospitality French - II	T	2	2
Objective	<ul style="list-style-type: none"><li>To equip the students with the language skills in French at the intermediate level.</li><li>To introduce the vocabulary pertinent to the hotel industry.</li><li>To enrich the learners awareness of the French culture.</li><li>To enhance terminology pertinent to the hotel domain.</li><li>To get accustomed with restaurant culture.</li><li>To promote employability in the hotel industry.</li></ul>				
<b>Unit-1</b> <b>Here you are</b>  Situations - Reception / Coach  Know –how - Greeting / Showing something / Thanking Grammar - Possessive adjectives Cultural information – To greet a person / Names  <b>Unit-2</b> <b>Hello/ Good Morning</b>  Situations - Airport / Reception / Bar  Know- how - Introducing oneself / Receiving clients Grammar - Present tense Cultural information - French tourists abroad / India as seen by the French / French visitors in India  <b>Unit-3</b> <b>I have a...</b>  Situations - Reception / Travel Agency / Travel Exchange / Tourist spots Know-how - Receiving / Communicating Grammar - Present tense / Alphabet Cultural information – Hotels in France  <b>Unit-4</b> <b>A room for....</b>  Situations - Reception / Bar / Travel Agency  Know- how - Receiving / Allotting a room Grammar - Conditional present tens Cultural information - Air conditioning / Noise / Swimming pool					

## Unit-5

### There's only.....

Situations - Reception / Travel Agency / Travel Exchange / Shop

Know-how - Receiving / giving rates

Grammar - How much? / How many etc.?

Cultural information - Tariffs of hotel rooms in France

<b>Outcome</b>	<p><b>The student would be apt in understanding the</b></p> <ul style="list-style-type: none"> <li>• <i>Promotes the employability skills of the learners.</i></li> <li>• <i>Promotes communication in French in different contexts of hotel management.</i></li> <li>• <i>Enriches the learners' knowledge of French gastronomy and restauration.</i></li> <li>• Upgrades the students' vocabulary in hotel French.</li> <li>• Develops the communicative skills of the learners in different situations of hotel culture.</li> <li>• Enriches the learner's knowledge of French gastronomy.</li> <li>• Enhances the employability skills of the learners.</li> </ul>
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### References:

Chandrashekar, Rajeswari, Rekha Hangal et al. A Votre Service 1. New Delhi: Goyal Publishers, 2003.

### Essential Reading / Recommended Reading

Desai, Nikita. Apprenons la Grammaire ensemble. New Delhi : Langers Int. Pvt. Ltd., 2015.

Fuller, John. Modern Restaurant Service- A Manual for Students and Practitioners : Great Britain, 1983

Lichet, Raymond. Cuisine en français facile. Paris : Hachette, 1974

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96538	SEC	Entrepreneurship	T	2	2

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96539A 96539B 96539C	NME	<b>1. Adipadi Tami</b>	P	2	2
		<b>2. Advance Tamil</b>	T		
		<b>3. IT Skills for Employment</b>	T		
		<b>4. MOOC's</b>	T		

**Common Syllabus**

# Semester 4

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96541T	T/OL	Part I Language-Tamil/Other Languages-IV	T	3	3

**Common Syllabus**

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96542	E	Part II Language- General English-IV	T	3	3

**Common Syllabus**

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96543	CC	FOOD COST AND INVENTORY MANAGEMENT	T	3	4

**UNIT - I**

<b>Objective1</b>	After completing this unit the student will learn and understand the Concept of Cost & Sales, Food control, beverage control
<p><b>COST AND SALES CONCEPTS,</b></p> <ul style="list-style-type: none"> <li>• Food Control, Beverage Control, Cost/Volume/Profit Relationships, Electronic data Processing and Control. Purchasing control, Receiving control, Storing and Issuing control</li> <li>• Production control</li> <li>• Monthly Inventory and Food Cost Determinations</li> <li>• Actual and Standard cost</li> <li>• Sales control.</li> <li>• Beverage Purchasing control</li> <li>• Beverage Receiving,</li> <li>• Storing and Issuing control</li> <li>• Beverage Production control</li> <li>• Monitoring Beverage Operations</li> <li>• Beverage Sales control.</li> </ul>	
<b>Outcome1</b>	<p><b>The student would be able to know the Concept of Cost&amp; Sales, Food control, beverage control</b></p> <p><i>Questions: classify, compare, convert, Explain, Express.</i></p>

**UNIT - II**

<b>Objective 2</b>	After completing this unit the student will learn and understand the labour control inventory control
<p><b>LABOR &amp; INVENTORY CONTROL</b></p> <ul style="list-style-type: none"> <li>• Labor cost determinants</li> <li>• Controlling labor costs.</li> <li>• Importance,</li> <li>• Objectives</li> <li>• Methods</li> <li>• Levels &amp; Techniques</li> <li>• Perpetual Inventory</li> </ul>	



<ul style="list-style-type: none"> <li>Monthly Inventory, pricing of commodity</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the</b> labour control inventory control <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

### UNIT - III

<b>Objective 3</b>	After completing this unit the student will learn and understand the operations of restaurants and fast food chains.
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#### RESTAURANT AND FAST FOOD INDUSTRY

- The Food Service Industry
- Utility Vs pleasure
- Service and Menu Price
- Menu Development
- Restaurant Chains
- Sandwich chains
- Pizza Chains
- Dinner Houses
- Family Chains
- Chicken Chains
- Steak Chains
- Why Restaurants fail
- Success factors—Right concept
- Execution
- Service
- Meeting Customer Expectations.

<b>Outcome 3</b>	<b>The student would be able to know the</b> restaurants and fast food operation <i>Question: Classify, Compare, Examine.</i>
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### UNIT - IV

<b>Objective 4</b>	After completing this unit the student will learn and understand the concepts of customer and market analysis.
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#### UNDERSTANDING THE CUSTOMER

- Marketing categories—Captive market
- Mass market,
- Status Market
- Customer segments
- The Buying Process
- On-going trends

<b>Outcome 4</b>	<b>The students have a clear knowledge about</b> concepts of customer and market analysis. <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>
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#### UNIT - V

<b>Objective 5</b>	After completing this unit the student will learn and understand the concepts of marketing plan, Promoting the operation.
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#### DEVELOPING A MARKETING PLAN

- Definition of Marketing
- Conduction of Marketing Audit
- Selection of Target Market
- Positioning, Marketing Objectives
- Development and Implementation of Action Plans
- Monitoring and Evaluation of Marketing plan.
- The Promotional Process
- Objectives of Promotion
- Steps in the Process
- Industry use of Advertising and Promotion
- Personal Selling, Sales Promotion
- Public Relations and Publicity.

<b>Outcome 5</b>	<b>The students will get educated on</b> concepts of marketing plan, Promoting the operation. <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>
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#### Reference Books

1. The Professional Chef- The Culinary Institute of America Practical Cookery- Kinton, Ceserani and Foskett Food Production Operation-Parvinder S. Bali Professional Cooking-Wayne Gislen
2. Food, Beverage, and Labor Cost Controls by Paul R Dittmer, Gerald G. Griffin
3. Food and Beverage Management by Bernard Davis, Andrew Lockwood and Sally
4. Food& Beverage Operation—Cost control& Systems Management-Charles Levinso, Prentice Hall.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96544	CC	ADVANCED BAKERY & CONFECTIONERY	T	3	4

**UNIT - I**

<b>Objective1</b>	After completing this unit the student will learn and understand the concepts of Icings and Toppings
<b>ICINGS &amp; TOPPINGS</b> <ul style="list-style-type: none"> <li>• Varieties of icings</li> <li>• Using of Icings</li> <li>• Difference between icings &amp; Toppings</li> <li>• Recipes</li> </ul>	
<b>Outcome1</b>	<b>The student would be apt in understanding the Icings and Toppings</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After completing this unit the student will learn and understand the concepts of frozen desserts
<b>FROZEN DESSERTS</b> <ul style="list-style-type: none"> <li>• Types and classification of Frozen desserts</li> <li>• Ice-creams – Definitions</li> <li>• Methods of preparation</li> <li>• Additives and preservatives used in Ice-cream manufacture</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the frozen desserts .</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After completing this unit the student will learn and understand the Meringues
<b>MERINGUES</b> <ul style="list-style-type: none"> <li>• Making of Meringues</li> <li>• Factors affecting the stability</li> <li>• Cooking Meringues</li> <li>• Types of Meringues</li> <li>• Uses of Meringues</li> </ul>	
<b>Outcome 3</b>	<b>Knowing different types of meringues and uses of meringues</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	After completing this unit the student will learn and understand the concepts of bread making
<b>BREAD MAKING</b> <ul style="list-style-type: none"> <li>• Role of ingredients in bread Making</li> <li>• Bread Faults</li> <li>• Bread Improvers</li> <li>• Bread show piece</li> <li>• International breads</li> </ul>	
<b>Outcome 4</b>	<b>The students have a clear knowledge about various segments Bread making</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>

**UNIT - V**

<b>Objective 5</b>	After completing this unit the student will learn and understand the concepts of chocolate
<b>CHOCOLATE</b> <ul style="list-style-type: none"> <li>• History</li> <li>• Sources</li> <li>• Manufacture &amp; Processing of Chocolate</li> <li>• Types of chocolate</li> <li>• Tempering of chocolate</li> <li>• Cocoa butter, white chocolate and its applications</li> </ul>	
<b>Outcome 5</b>	<b>The students will get educated on basic and types of chocolate</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>

**Reference Books**

1. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
2. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY  
Understanding Baking AMENDOLA JOSEPH
3. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery,
4. KINGSLEE JOHN
5. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE
6. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
7. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY  
Understanding Baking AMENDOLA JOSEPH
8. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery, KINGSLEEJOHN
9. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96545	CC	ADVANCED BAKERY & CONFECTIONERY PRACTICAL	P	3	4

<b>Objective</b>	At the end of this unit the student will be able to know on the advanced bakery and confectionery techniques.
<p><b>PASTRY ESSENTIALS</b> Even the most basic preparations in the pastry chef's repertoire require practice and skill to master. Silky custards, delicate tarts and flaky pastry, croissants all rely on mastery of the essential skills of rolling, kneading, mixing and forming. These concepts are emphasized in the comprehensive introduction to baking basics</p> <p><b>INTRODUCTION TO ADVANCED PATISSERIE TECHNIQUES</b> The course emphasizes the preparation and assembly of finished desserts, tempering chocolate, sauce preparation, and garnishes.</p> <p><b>CONTEMPORARY DESSERTS</b> Today, complex, multi-element plates have become the norm in the best kitchens. Texture, flavor and form combine to create memorable finales to the dining experience. Students explore the interrelation between these concepts as they learn to prepare the components of plated desserts.</p> <p><b>CONTEMPORARY CAKES AND CAKE DÉCOR TECHNIQUES</b> An examination of cakes and desserts that are assembled and decorated with modern approach using the latest technology and equipment, Topics will include: small cakes decorated as a whole; cakes finished in molds or rings; and items that can be used for cakes, desserts, or individual pastries. Students will use specialized equipment, practice new presentation methods, and focus on fresh products, simplicity of style, and ease of production</p> <ul style="list-style-type: none"> <li>• Icing and Toppings</li> <li>• Frozen Desserts</li> <li>• Chocolates</li> <li>• Demonstration of:</li> <li>• Decorated Cakes.</li> <li>• Gateaux</li> <li>• International Breads</li> <li>• Sorbets</li> <li>• Parfaits</li> <li>• Hot/Cold Desserts</li> <li>• Gum pastry</li> </ul>	
<b>Outcome1</b>	<b>The student would be apt in understanding the confectionery techniques</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

### Reference Books

1. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
2. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY  
Understanding Baking AMENDOLA JOSEPH
3. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery,
4. KINGSLEE JOHN
5. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED  
J. FRANCE
6. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
7. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY  
Understanding Baking AMENDOLA JOSEPH
8. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery,  
KINGSLEEJOHN
9. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED  
J. FRANCE CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER  
CHRISTIAN

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96546	CC	<b>GARDE MANGER</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	After completing this unit the student will learn and understand the carving techniques used in Garde manger.
CARVING <ul style="list-style-type: none"> <li>• Vegetable Carving</li> <li>• Fruit carving</li> </ul>	
<b>Outcome1</b>	<b>Knowing different types of Vegetable and Fruit Carving</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After completing this unit the student will learn and understand the preparation and uses of edible and non-edible displays.
DISPLAYS <ul style="list-style-type: none"> <li>• Non-edible displays</li> <li>• Ice carving</li> <li>• Butter sculptures</li> <li>• Aspic logo</li> <li>• Chaud-Froid designs</li> <li>• Tallow sculptures</li> <li>• Thermo coal</li> <li>• Wax</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the preparation and uses of edible and non-edible displays.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After completing this unit the student will learn and understand the various parts and the preparation of sandwiches and canapés.
<b>SANDWICHES AND CANAPIES</b> <ul style="list-style-type: none"> <li>• Parts</li> <li>• Filling</li> <li>• Spreads And Garnishes</li> <li>• Types</li> <li>• Making And Storing</li> </ul>	
<b>Outcome 3</b>	<b>Knowing and making different types of sandwiches and canapies</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	After completing this unit the student will learn and understand the concepts and preparation of charcuterie.
<b>CHARCUTIERE</b> <ul style="list-style-type: none"> <li>• Sausages</li> <li>• Forcemeats</li> <li>• Marinades, Cures, Brines</li> <li>• Bacon, Ham, Gammon</li> <li>• Galantines</li> <li>• Pates And Terrines</li> <li>• Mousses And Mousselines</li> <li>• ChaudFroid</li> <li>• Aspic Jelly</li> </ul>	
<b>Outcome 4</b>	<b>The students have a clear knowledge about charcutiere</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>

**UNIT - V**

<b>Objective 5</b>	After completing this unit the student will learn and understand the concepts of appetizers and garnishes.
<ul style="list-style-type: none"> <li>• APPETIZERS AND GARNISHES</li> <li>• Classification</li> <li>• Examples</li> <li>• Different Garnishes</li> </ul>	



<b>Outcome 5</b>	<b>The students will get educated on Appetizer and Garnishes</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>
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**Reference Books**

1. CIA USA: Garde Manger, The Art and Craft of the Cold Kitchen.
2. MICHAEL, RUHULMAN, BRIAN POLCYN THOMAS KELLER: Charcuterie : The Craft Of Salting, And Charcuterie.
3. FREDERIC H .SONNENSCHMIDT, JOHN F .NICOLAS: The Professional Chef's Art Of Garde Manger.
4. CHRISTOPHER TYLER: The Art of Food Presentation.
5. ANDREW DORNENBURG: Culinary Artistry.
6. JOHNSON, ANNE(ed)(1987), "The Illustrated Escoffier: Recipes from the French Classic Tradition", Mitchell Beazley, Toronto.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96547	CC	<b>GARDE MANGER PRACTICAL</b>	P	3	4

**UNIT - I**

<b>Objective1</b>	After completing this unit the student will learn and understand the carving techniques used in Garde manger.
CARVING <ul style="list-style-type: none"> <li>• Vegetable Carving</li> <li>• Fruit carvin</li> </ul>	
<b>Outcome1</b>	<b>Knowing different types of Vegetable and Fruit Carving</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After completing this unit the student will learn and understand the preparation and uses of edible and non edible displays.
DISPLAYS <ul style="list-style-type: none"> <li>• Non-edible displays</li> <li>• Ice carving</li> <li>• Butter sculptures</li> <li>• Aspic logo</li> <li>• Chaud-Froid designs</li> <li>• Tallow sculptures</li> <li>• Thermo coal</li> <li>• Wax</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the preparation and uses of edible and non-edible displays.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After completing this unit the student will learn and understand the various parts and the preparation of sandwiches and canapés.
SANDWICHES AND CANAPIES <ul style="list-style-type: none"> <li>• Parts</li> <li>• Filling</li> <li>• Spreads And Garnishes</li> <li>• Types</li> <li>• Making And Storing</li> </ul>	

<b>Outcome 3</b>	<b>Knowing and making different types of sandwiches and canapies</b> <i>Question: Classify, Compare, Examine.</i>
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#### UNIT - IV

<b>Objective 4</b>	After completing this unit the student will learn and understand the concepts and preparation of charcuterie.
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#### CHARCUTIERE

- Sausages
- Forcemeats
- Marinades, Cures, Brines
- Bacon, Ham, Gammon
- Galantines
- Pates And Terrines
- Mousses And Mousselines
- ChaudFroid
- Aspic Jelly

<b>Outcome 4</b>	<b>The students have a clear knowledge about charcutiere</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>
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#### UNIT - V

<b>Objective 5</b>	After completing this unit the student will learn and understand the concepts of appetizers and garnishes.
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#### APPETIZERS AND GARNISHES

- Classification
- Examples
- Different Garnishes

<b>Outcome 5</b>	<b>The students will get educated on Appetizer and Garnishes</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>
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### Reference Books

1. CIA USA: GardeManger, The Art and Craft of the Cold Kitchen.
2. MICHAEL, RUHULMAN, BRIAN POLCYN THOMAS KELLER: Charcuterie : The Craft Of Salting, And Charcuterie.
3. FREDERIC H .SONNENSCHMIDT, JOHN F .NICOLAS: The Professional Chef's Art Of Garde Manger.
4. CHRISTOPHER STYLER: The Art of Food Presentation.
5. ANDREW DORNENBURG: Culinary Artistry.
6. JOHNSON, ANNE(ed)(1987), "The Illustrated Escoffier: Recipes from the French Classic Tradition", Mitchell Beazley, Toronto.

### Common Syllabus

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96548A 96548B 96548C	NME	1. Adipadai Tamil/	P	2	2
		2. Advance Tamil	T		
		3. Small Business Management	T		
		4.MOOC's	T		

### Common Syllabus

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96549	Allied	WASTE MANAGEMENT	T	2	2

**UNIT - I**

<b>Objective1</b>	On completion of this unit the student shall be able to explain Categories of waste solid
INTRODUCTION TO WASTE PROBLEM OF WASTE <ul style="list-style-type: none"> <li>• Types of solid waste</li> <li>• Categories of solid waste</li> <li>• Effects of excess waste generation</li> <li>• Waste characterisation</li> </ul>	
<b>Outcome1</b>	<b>The student would be apt in understanding the importance of waste management</b> <i>Questions: classify, compare, convert, Explain, Express, Illustrate, Outline, Relate, Show, Summaries, Translate.</i>

**UNIT - II**

<b>Objective 2</b>	On completion of this unit the student shall be able to explain and ,know the importance of reduction
<ul style="list-style-type: none"> <li>• Source reduction</li> <li>• Solid waste reduction</li> <li>• Waste reduction strategies</li> <li>• Start a waste reduction program guideline</li> <li>• Economic benefits of waste reduction</li> <li>• Operation on a daily basis</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to pre preparewaste reduction program</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine, Interpret, Operate, Simplify.</i>

**UNIT - III**

<b>Objective 3</b>	On completion of this unit the student should be able to distinguish waste audit and check list
<ul style="list-style-type: none"> <li>• Waste analysis and waste audit</li> <li>• Introduction of terminology of waste analysis</li> <li>• Introduction to waste audit, checklist for performance</li> <li>• Audit in waste collection, segregation, transport</li> <li>• Treatment in waste management</li> </ul>	
<b>Outcome 3</b>	<b>Knowing different methods of terminology of waste management</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine, Interpret, Operate, Simplify.</i>

**UNIT - IV**

<b>Objective 4</b>	On completion of this unit the student will be able to polluter , assimilative
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	<ul style="list-style-type: none"> <li>• Peoples responsibility of waste management</li> <li>• Polluter pays</li> <li>• Principle , assimilative capacity and the precautionary principle, world scenario in scrap trade</li> <li>• Extended producer responsibility carrying capacity</li> <li>• Precautionary principle</li> </ul>
<b>Outcome 4</b>	<b>The students classify principle of carrying capacity</b> <i>Question: classify, compare, convert, Explain, Express, Illustrate, Outline, Relate, Show, Summaries, Translate / Categories, Classify, Compare, Distinguish, Generate, Examine, Interpret, Operate, Simplify.</i>

#### UNIT - V

<b>Objective 5</b>	On completion of this unit the student will be able reduction towards zero waste
	<ul style="list-style-type: none"> <li>• Waste reduction towards zero waste</li> <li>• Sustainable living, waste reduction at business level</li> <li>• Waste reduction at individual level</li> <li>• Zero waste living</li> <li>• Waste reduction at community level</li> </ul>
<b>Outcome 5</b>	<b>The students will get educated on waste reduction community level</b> <i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Interpret, Justify, Measure, Priorities, Prove, Select.</i>

#### Reference Books

1. Edward A Kazarian: Food Service facilities planning: New York, VanNostrand Reinhold Company.
2. The Facility Management Handbook: David G Cotts.
3. Hotel Facility Planning: Oxford Higher Education, Tarun Bansal.
4. The Facility Management Handbook: Kathy Roper, Richard Payant.

# Semester 5

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96551	CC	PRINCIPLES OF MANAGEMENT	T	3	3

**UNIT-I**

<b>Objective1</b>	On completion of this unit the student shall be able to understand the functions of management, Evolution of management thought and various managerial skills
Management: Definition–Nature–Scope and functions–Evolution of management thought –Mintzberg Managerial Roles –Managerial Skills	
<b>Outcome1</b>	<b>The student would be able to understand the importance of Management, its evolution and managerial skills</b> <i>Questions: classify, compare, Explain, Express, Illustrate, Outline.</i>

**UNIT-II**

<b>Objective2</b>	On completion of this unit the student should be able to understand the Planning functions, its process and premises. Also know about MBO and Decision Making
Planning: Nature - importance – Limitations – Components – Planning process – Planning Premises –MBO: Meaning–Significance–Process –Benefits. Decision-making: Meaning– Importance – Types – Decision-making process - Rationality in decision making.	
<b>Outcome2</b>	<b>The student would be able to understand the importance of Planning, MBO &amp; Decision Making</b> <i>Questions: classify, Explain, Express, Illustrate, Outline, Summaries..</i>

**UNIT-III**

<b>Objective3</b>	On completion of this unit the student should be able to understand the Organizing function, its structure, principles and departmentation. Also know about Authority and responsibility, Centralization and Decentralisation
Organising: Nature, purpose–Forms of organisation–Structure–Principles of organisation – Departmentation – Significance – Authority and responsibility –Delegation of authority – Centralisation and decentralisation.	
<b>Outcome3</b>	<b>The student would be able to understand the importance of Organisation, Authority and Responsibility, Centralisation and Decentralisation</b> <i>Questions: classify, compare, Explain, Express, Illustrate, Outline.</i>



**UNIT-IV**

<b>Objective4</b>	On completion of this unit the student will be able to understand the functions of directing, motivation and its theories, communication and its types, Leadership
Directing: General principles, importance. Motivation: Meaning–Importance – Theories. Communication: Meaning–Types–Process–Barriers.Leadership:Meaning–Importance –Styles–Qualities.	
<b>Outcome4</b>	<b>The student would be able to understand the importance of Directing, Motivation, Communication and Leadership</b> <i>Questions:classify,compare,convert,Explain,Express,Illustrate, Outline.</i>

**UNIT-V**

<b>Objective5</b>	On completion of this unit the student will be able to understand the functions of Controlling & its techniques, New perspectives in management
Controlling:Objectives–Essentials–Processofcontrol–Controltechniques–Coordination – Need - Techniques.	
<b>Outcome5</b>	<b>The student would be able to understand the importance of Controlling and its various techniques</b> <i>Questions:classify,compare,convert,Explain,Express,Illustrate.</i>

**Reference Books**

1. Stoner,et-al,Management,Prentice Hall.
2. KoontzandO'Donnel, Management:ASystemsApproach,TataMcGrawHill.
3. Weihrich and Koontz ,Management:AGlobal Perspective,McGraw Hill.
4. Gene Burton and Manab Thakur, Management Today: Principles and Practice, Tata McGraw Hill.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96552	CC	<b>Human Resource Management</b>	T	3	3

**UNIT - I**

<b>Objective1</b>	On completion of this unit the student shall be able to understand the basics of HRM
Introduction to HRM: Definition – Objectives – functions – Scope – Evolution of HRM – Role of HR Manager – Challenges faced by HRM – Strategic HRM.	
<b>Outcome1</b>	<b>The student would be able to understand the importance of HRM and contemporary challenges of HRM.</b> <i>Questions: classify, compare, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	On completion of this unit the student shall be able to know the Human Resource Planning and Job design
Human Resource Planning – Process – Factors affecting HRP – Job Analysis – Job Design – Job Description – Job Specification.	
<b>Outcome 2</b>	<b>The student would be able to know the stages of Job Analysis and Human Resource Planning.</b> <i>Question: Categories, Classify, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	On completion of this unit the student should be able to know the selection process and placement.
The Selection Process – Placement and Induction – Training and development – Promotion – Demotions – Transfer – Separation.	
<b>Outcome 3</b>	<b>The student would be able to know the Selection process.</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	On completion of this unit the student will be able to know the Compensation of employees and incentives.
Employee Compensation – Wage and salary administration – Bonus – Incentives – Fringe benefits – Job evaluation systems – Human resource information system.	
<b>Outcome 4</b>	<b>The students have a clear knowledge about employee compensation and incentives.</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>

**UNIT - V**

<b>Objective 5</b>	On completion of this unit the student will be able to know about industrial relations and Trade unions.
Industrial Relations – Collective bargaining – process, Trade Unions – Workers participation in Management – Grievance handling – Redressal committees – Ethics in HRM, Global HRM.	
<b>Outcome 5</b>	<b>The students will get educated on industrial relation and trade unions.</b> <i>Question: Assess, Determine, Evaluate and Explain, Measure.</i>

**Reference Books**

1. Ventraman C.S. Arid B.K. Srivastava, Personnel Management and Human Resources, Tata McGraw Hill, 1991.
2. ArunMonappa, Industrial Relation, Tata McGraw Hill, 1987.
3. Dale Yodder& Paul D. Standohar, Personnel Management & Industrial Relation, Sterling publishers, 1990.
4. David A. Decenzo& Stephen P. Robbins, Personnel / Human Resource Management, Prentice Hall, 1955.

**Online Resources:**

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96553	CC	<b>RETAIL OUTLETS (Food) &amp; ENTREPRENEURSHIP</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	On the completion of this unit the students will be able to know about Entrepreneur and Intrapreneur
Entrepreneur- Meaning, Characteristics Functions, and Types. Entrepreneur VS Manager. Entrepreneur VS Intrapreneur. Entrepreneurship- Meaning- Positive Aspects -Obstacles- Factors stimulating Entrepreneurship - Role of Entrepreneurship in Economic Development.	
<b>Outcome1</b>	<b>The student would be able to understand the role of Intrapreneur and Entrepreneur</b> <i>Questions: classify, compare, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	On completion of this unit the student should be able to understand the importance of entrepreneurship development
Entrepreneurship Development Programmes - Meanings, objectives, Courses contents and Curriculum - Phases, Institutions for EDP: NIESBUD, NAYE & TCOs Problems in EDP, Women Entrepreneurs - Types - Their Problems and Remedies.	
<b>Outcome 2</b>	<b>The student would be able to know the various institutions for Entrepreneurship Development Programme</b> <i>Question: Categories, Classify, Compare, Examine, Interpret, Simplify.</i>

**UNIT - III**

<b>Objective 3</b>	On completion of this unit the student should be able to know about SSI & its forms
SSIs - Meaning - Importance and Problems of starting an SSI-steps. Forms of ownership: Sole Proprietorship, Partnership. Joint Stock Company and Co-operatives - Features, Merits and Demerits.	
<b>Outcome 3</b>	<b>The student would be able to get clear knowledge about SSI and its function</b> <i>Question: Categories, Classify, Compare, Examine, Interpret, Operate, Simplify</i>

**UNIT - IV**

<b>Objective 4</b>	On completion of this unit the student will understand the Institutional support.
Institutional support: SIDO, SISI, NSIC, SIDCO, DIC-Their Functions-SIDBI'S Schemes. Incentives: subsidy, Tax concessions, Marketing and Export Assistance. Sickness Definition, Symptoms, Causes. Measures to prevent sickness in small units.	
<b>Outcome 4</b>	<b>The students will be able to know various institutional support.</b> <i>Question: classify, compare, convert, Explain, Classify, Compare, Simplify.</i>

**UNIT - V**

<b>Objective 5</b>	On completion of this unit the student will be able to know about Project Identification & Appraisal
Project Identification - Meaning and Steps, Project Classification- Project Life Cycle. Project Report - Contents, Project Appraisal- Meaning- Feasibility Analysis: Market, Technical, Financial, Economic, Managerial and social.	
<b>Outcome 5</b>	<p><b>The students will get clear idea of Project Appraisal and Identification.</b></p> <p><i>Question: Assess, Choose, Compare, Determine, Evaluate, Explain, Measure, Priorities, Prove, Select.</i></p>

**Reference Books**

1. Gordon, E & Natarajan, K, 2013, Entrepreneurship Development , Himalaya publishing house
2. Small Scale Industries and Economics Development, C.S.V.Moorthy, HPH.
3. Entrepreneurial Development, Gupta, C.B. and Srinivasan, N.P.Sultan and Son.
4. Entrepreneurial Development, S.S. Khanka, S. Chand& co, New Delhi.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96554	CC	MARKETING MANAGEMENT	T	4	4

**UNIT - I**

<b>Objective1</b>	On completion of this unit the student shall be able to understand the basics of Hospitality Marketing
MARKETING'S ROLE IN HOSPITALITY MANAGEMENT: The Development of Hospitality Marketing: The Provider Orientation Phase - The Sales Orientation Phase - The Promotional Orientation Phase - The Marketing Orientation Phase: The Marketing Philosophy versus Traditional Approaches - The Marketing Philosophy in Operation.	
<b>Outcome1</b>	<b>The student would be able to understand the different phases in hospitality marketing.</b> <i>Questions: classify, compare, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	On completion of this unit the student shall be able to know the Marketing Strategies which are in Hospitality Industry
HOSPITALITY MARKETING STRATEGIES: Planning for Strategic Decisions in Hospitality Marketing - A Framework for Marketing Strategies and Decisions - Hospitality Marketing: Two Strategic Views - Strategic Hospitality Marketing Planning: Turning Strategies into Plans and Budgets - Planning Levels and Tasks: Two Basic Questions: Sales Forecasts and Marketing Plans:- Monitoring Plans - Marketing Planning in Practice: Attitude Toward Planning -Planning Approaches.	
<b>Outcome 2</b>	<b>The student would be able to know the strategies using in hospitality industry</b> <i>Question: Categories, Classify, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	On completion of this unit the student should be able to know the guest behaviour.
INDIVIDUAL GUEST BEHAVIOR: Models of Guest Behavior - Purchase Stimuli:- Guest Drives and Motives - Motivation: Behavior Primacy - Need Primacy - Motives of Non-Guests - The Guest Search Process - Preference Models - Perceptions and Images - Self-Image - Guest Attitudes - Purchase Outputs: Guest Behaviour and Learning - Cognitive Dissonance - External Forces: Cultures and subcultures- Reference Groups - Social Class - Applying Guest Behaviour Models -Business Guest Behaviour: A case History - Size and Composition of the Corporate Market: Derived Demand - How Corporate Purchasing Decisions are made - The Meetings Market.	
<b>Outcome 3</b>	<b>The student would be able to know the behaviour of individual guest.</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	On completion of this unit the student will be able to know the Information Systems which are in need of hospitality industry.
<b>MARKETING DATA AND INFORMATION SYSTEMS:</b> The Need for Marketing Information: Experience as Information - Obtaining Marketing Information Through Research: Customers and Competitors - Marketing Intelligence - The Hospitality Marketing Research Process: Problem Definition - Formation of Hypotheses - Research Design and Analysis - Using Marketing Research Approaches: Questionnaires, Surveys and Interviews - Sampling - Focus Groups - Validity and Reliability - Marketing Information and Problem-solving: Problems of Fact - Problem and Value - Sales Forecasting.	
<b>Outcome 4</b>	<b>The students have a clear knowledge about Marketing Information Systems.</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>

**UNIT - V**

<b>Objective 5</b>	On completion of this unit the student will be able to know about Marketing Mix.
<b>THE MARKETING MIX:</b> Product/Service mix - The offer: Distribution mix: Hospitality networks - Pricing mix, strategies and tactics - Communication mix: Advertising and public relations.  <b>HOSPITALITY MARKETING:</b> Future Perspectives: Developing a future orientation: Keeping the future in mind - A changing mind-set - Changing hospitality marketing emphasis - Serving future guests: Changing the leadership Paradigm - Future marketing management orientations - Decision making and problem solving - Future hospitality marketing developments: Global hospitality marketing - Future developments in the lodging sector: In-room technology - Communication - Changing guest needs.	
<b>Outcome 5</b>	<b>The students will get educated on Marketing Mix and Changes in the leadership paradigm</b> <i>Question: Assess, Determine, Evaluate and Explain, Measure.</i>

**Reference Books**

1. Marketing of Hospitality Services – William Lazer, Roger Layton.
2. Hospitality Sales and Marketing – James R. Abbey.
3. Marketing in the Hospitality Industry – Ronald A. Nykiel.
4. Marketing Management – Philip Kotler, Pearson Publications

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96555	CC	Research Methodology	T	4	4

**UNIT - I**

<b>Objective1</b>	On completion of this unit the student shall be able to understand the basics of Research and hypothesis
Research Introduction – Qualities of search – Components of research problems – various steps in scientific research – Types of research - Hypothesis: Types, sources, characteristics of unable hypothesis – Research design.	
<b>Outcome1</b>	<b>The student would be able to understand the importance of Research and hypothesis.</b> <i>Questions: classify, compare, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	On completion of this unit the student shall be able to know the Data Collection and Sampling
Data collection: Source of data – Primary and secondary sources – Survey method – Procedure – Questionnaire - Sampling merits and demerits - Experiments: Kinds – Procedure, Control – Observation– Demerits - Kinds – Procedure.	
<b>Outcome 2</b>	<b>The student would be able to know the stages of Data Collection and Sampling techniques.</b> <i>Question: Categories, Classify, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	On completion of this unit the student should be able to know the Scaling.
Qualities data: Nature – Scales Methods and scale construction technologies.	
<b>Outcome 3</b>	<b>The student would be able to know the Scaling techniques.</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	On completion of this unit the student will be able to know about Statistics and Hypothesis testing.
Introduction to Statistics – Hypothesis testing of means and proportions – The T test – Two sample tests – Chi-Square test as of independence- Chi-square as a test of goodness of fit.	
<b>Outcome 4</b>	<b>The students have a clear knowledge about Statistics and Hypothesis Testing.</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>



**UNIT - V**

<b>Objective 5</b>	On completion of this unit the student will be able to know about Data Analysis and Research Reports.
Data analysis : Simple correlation and regression analysis – The F test – analysis of variance – Cross tabulation – Multivariate techniques and their applications – Discriminate analysis – cluster analysis – Factor analysis and co-Joint analysis. Research reports : Steps – Format – Language – Tables – Types – Bibliography.	
<b>Outcome 5</b>	<b>The students will get educated on Research Reports and Data Analysis</b> <i>Question: Assess, Determine, Evaluate and Explain, Measure.</i>

**Reference Books**

1. Research Methodology – C. R. Kothari, New Age International Publishers
2. Richard Levin, Statistics for management. Prentice Hall.
3. Paul Maston, Applied Business Statistics. Holt and Reinhart.
4. Good and Hatt, Research Methods in Social Sciences.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96556A	DSE	<b>Elective -1 INDIAN CUISINE SPECIALIZATION</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	After this unit the student will specialize in South Indian cuisine.
<b>SOUTH INDIAN CUISINE</b> <ul style="list-style-type: none"> <li>• Specialty cuisines and menus from south India</li> <li>• Regional speciality</li> <li>• Festival menus and sweets</li> </ul>	
<b>Outcome1</b>	<b>The student would be apt in understanding the south Indian cuisine.</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After this unit the student will specialize in ancient south India.
<ul style="list-style-type: none"> <li>• Forgotten recipes of ancient south India</li> <li>• Influence of foreign food over south Indian food</li> <li>• South Indian snacks</li> <li>• Demonstration on garnishes and plating techniques</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the ancient south india.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After this unit the student will specialize in North Indian cuisine.
<b>NORTH INDIAN CUISINE</b> <ul style="list-style-type: none"> <li>• Specialty cuisines and menus from northern India</li> <li>• Regional speciality</li> </ul>	
<b>Outcome 3</b>	<b>Knowing different types of menus and region of north Indian cuisine.</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	After this unit the student will specialize in North Indian menus and sweets.
	<ul style="list-style-type: none"> <li>• Festival menus and sweets</li> <li>• Forgotten recipes of Northern India</li> <li>• Influence of foreign food over North Indian food</li> </ul>
<b>Outcome 4</b>	<b>The students have a clear knowledge about various menus and sweets in north Indian cuisine</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>

**UNIT - V**

<b>Objective 5</b>	After this unit the student will be able to know the snacks ,chaat items and molecular gastronomy.
	<ul style="list-style-type: none"> <li>• Snacks and chaat</li> <li>• Molecular gastronomy in Indian cuisine</li> </ul>
<b>Outcome 5</b>	<b>The students will get educated on molecular gastronomy in Indian cuisine and specialized in snacks and chaat items</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>

**Reference Books**

1. PARVINDER S. BALI: Quantity Food Production Operations and Indian Cuisine.
2. ARVIND SARASWAT: Professional Chef (The Art of Fine Cooking).
3. J.INDER SINGH KALRA: Prasad Cooking with Indian Masters.
4. ARVIN SARA SWAT: Professional Chef (The Art of Fine Cooking).
5. CAMELLIA PANJABI: 50 Great Curries of India.
6. MARIA TERESA MENEZES: The essential Goa cookbook.
7. VIMLA PATIL: Entertaining Indian style recipes for all Occasions.
8. PRATIBA KARAN (Introduction by Vijay Kumar) A Princely Legacy Hyderabad Cuisine.
9. PRACTICAL COOKERY, Victor Ceserani&RonaldKintonELB.
10. THEORY OF CATERING, Victor Ceserani&RonaldKinton, ELB.
11. THEORY OF CATERING, Mrs.K.Arora, Frank Brothers.
12. THE BOOK OF INGREDIENTS, Jane Grigson.
13. Modern Cookery for Teaching & Trade Vol I - MsThangam Philip, OrientLongman.
14. AROONAREEJHSINGHANI: The art of south Indian cooking
15. VIMLAPATIL:Entertaining Indian style recipes for all occasions
16. CAMELLIA PUNJABI:50 great curries of India

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96556B	DSE	<b>Elective -1 CUISINES OF ASIA &amp; AMERICA</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	After this unit the student will specialize in Asian cuisine.
<b>CUISINE OF ASIA</b> <ul style="list-style-type: none"> <li>History and foreign influence of Asian food</li> <li>Speciality ingredients used in Asian cuisine</li> </ul>	
<b>Outcome1</b>	<b>The student would be apt in understanding the history and importance of Asian cuisine.</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After this unit the student will know about all Asian countries menus.
<ul style="list-style-type: none"> <li>Asian cuisines- Thai, Chinese, Korean, Japanese, Vietnamese, Indonesian, Malaysian, Singapore, and Srilankan specialty dishes and menus</li> <li>Health benefits of Asian food</li> <li>Demonstration on garnishes and plating techniques</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the all Asian countries menus and foods.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After this unit the student will specialize in American cuisine
<b>CUISINE OF AMERICA</b> <ul style="list-style-type: none"> <li>History and foreign influence of West Indian and American food</li> </ul>	
<b>Outcome 3</b>	<b>Knowing history and foreign influence of west Indian and American food.</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	After this unit the student will specialize in American food habits and specialty dishes
<ul style="list-style-type: none"> <li>Speciality dishes from Creole, Tex-Mex, Caribbean islands, Hawaii, America and Canada</li> <li>American fast food habits</li> </ul>	

<b>Outcome 4</b>	<b>The students have a clear knowledge about American food habits and specialty dishes.</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>
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#### UNIT - V

<b>Objective 5</b>	After this unit the student will be able to know the garnishes ,plating and molecular gastronomy.
	<ul style="list-style-type: none"> <li>• Demonstration on garnishes and plating techniques</li> <li>• Molecular gastronomy in American cuisines</li> </ul>
<b>Outcome 5</b>	<b>The students will get educated on molecular gastronomy in American cuisine and specialization in garnishes and plating</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>

#### Reference Books

PAULI, P. Classical Cooking-The Modern Way, 3rd Edition, John Wiley USA, 1999. VICTOR CESERANI &RONALD KINTON ELB, Practical Cookery.

VICTOR CESERANI &RONALD KINTON, ELB, Theory of Catering. MRS K.ARORA, FRANK BROTHERS, Theory of Catering.

JANE GRIGSON, the Book of Ingredients.

WALTER BICKEL, Herrings Dictionary of Classical & Modern Cookery.

JAMES L MORGAN, Culinary Creations, Butterworth Heinemann.

TERRI JONES, Culinary Calculation, John Wiley and Sons, New York.

GISSLEN, W. (2007), Professional Cooking Sixth Edition, John Wiley & Sons, Inc., Hoboken, New Jersey.

PUDLOWSKI, G. (1990), France–The Beautiful Cookbook, Herehurst Press, London. GRIMSDALE, G. (1992), the Book of Sauces Salamander Books, London.

WAYNE GISSLEN Essentials of professional cooking, John Wiley & sons.

KINTON AND CESARANI- Practical Cookery. LYN RUTHERFOLD Garnishes.

PHILIP E.THANGAM Modern Cookery (Vol-I) For Teaching & Trade.

PRASHAD, Cooking with Masters, JiggsKalra.

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96557A	DSE	<b>Elective -2ADVANCED BAKERY&amp;CONFECTIONERY</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	After completing this unit the student will learn and understand the concepts of Icings and Toppings
<b>ICINGS &amp; TOPPINGS</b> <ul style="list-style-type: none"> <li>• Varieties of icings</li> <li>• Using of Icings</li> <li>• Difference between icings &amp; Toppings</li> <li>• Recipes</li> </ul>	
<b>Outcome1</b>	<b>The student would be apt in understanding the Icings and Toppings</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After completing this unit the student will learn and understand the concepts of frozen desserts
<b>FROZEN DESSERTS</b> <ul style="list-style-type: none"> <li>• Types and classification of Frozen desserts</li> <li>• Ice-creams – Definitions</li> <li>• Methods of preparation</li> <li>• Additives and preservatives used in Ice-cream manufacture</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the frozen desserts .</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After completing this unit the student will learn and understand the Meringues
<b>MERINGUES</b> <ul style="list-style-type: none"> <li>• Making of Meringues</li> <li>• Factors affecting the stability</li> <li>• Cooking Meringues</li> <li>• Types of Meringues</li> <li>• Uses of Meringues</li> </ul>	

<b>Outcome 3</b>	<b>Knowing different types of meringues and uses of meringues</b> <i>Question: Classify, Compare, Examine.</i>
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**UNIT - IV**

<b>Objective 4</b>	After completing this unit the student will learn and understand the concepts of bread making
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**BREAD MAKING**

- Role of ingredients in bread Making
- Bread Faults
- Bread Improvers
- Bread show piece
- International breads

<b>Outcome 4</b>	<b>The students have a clear knowledge about various segments Bread making</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>
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**UNIT - V**

<b>Objective 5</b>	After completing this unit the student will learn and understand the concepts of chocolate
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**CHOCOLATE**

- History
- Sources
- Manufacture & Processing of Chocolate
- Types of chocolate
- Tempering of chocolate
- Cocoa butter, white chocolate and its applications

<b>Outcome 5</b>	<b>The students will get educated on basic and types of chocolate</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>
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**Reference Books**

1. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
2. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY  
Understanding Baking AMENDOLA JOSEPH
3. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery,
4. KINGSLEE JOHN
5. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE
6. HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
7. MERMAID BOOKS The Book Of Ingredients DOWELL PHILIP JOHN WILEY  
Understanding Baking AMENDOLA JOSEPH
8. NEW AGE INTERNATIONAL, A Professional Text to Bakery And Confectionery, KINGSLEEJOHN
9. VIRTUE AND COMPANY LTD., The New International Confectioner: WILFRED J. FRANCE CHARRETTE JACQUES, Great Cakes and Pastries, TEUBNER CHRISTIAN

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96557B	DSE	Elective -2 PERSONALITY DEVELOPMENT	T	3	4

**UNIT - I**

<b>Objective1</b>	<b>On completion of this unit the student shall be able to enhance self-awareness, communication, and interpersonal skills.</b>
<p>Introduction to Personality Development</p> <p>The concept of personality - Dimensions of personality – Theories of Freud &amp; Erickson- Significance of</p> <p>Personality development. The concept of success and failure: What is success? - Hurdles in achieving Success - Overcoming hurdles - Factors responsible for success – What is failure - Causes of failure.</p>	
<b>Outcome1</b>	<p><b>Outcomes include improved relationships, effective leadership, and personal growth, fostering positive interactions and achieving life goals.</b></p> <p>QUESTIONS: <i>Define, Classify, Compare, Distinguish, Brief, and Examine, Factors.</i></p>

**UNIT - II**

<b>Objective 2</b>	<b>On completion of this unit the student should be able to understand about cultivating positive mind sets and internal drive.</b>
<p>Attitude &amp; Motivation</p> <p>Attitude - Concept - Significance - Factors affecting attitudes - Positive attitude – Advantages – Negative</p> <p>Attitude- Disadvantages - Ways to develop positive attitude - Differences between personalities having</p> <p>Positive and negative attitude. Concept of motivation - Significance – Internal and external motives -</p> <p>Importance of self- motivation- Factors leading to de-motivation</p>	
<b>Outcome 2</b>	<p><b>Outcomes include increased productivity, proactive problem-solving, and a resilient attitude, leading to success and fulfilment in various endeavours.</b></p> <p>QUESTIONS: <i>Explain, Express, Illustrate, Outline, Analyze, Evaluate, Discuss, Compare and Contrast.</i></p>



**UNIT - III**

<b>Objective 3</b>	<b>On the completion of this unit the students will be able to lead a healthy self-image and acquire confidence.</b>
<p>Self-esteem</p> <p>Term self-esteem - Symptoms - Advantages - Do's and Don'ts to develop positive self-esteem – Low self-esteem - Symptoms - Personality having low self-esteem - Positive and negative self-esteem. Interpersonal</p> <p>Relationships – Defining the difference between aggressive, submissive and assertive behaviours - Lateral</p> <p>Thinking.</p>	
<b>Outcome 3</b>	<b>Outcomes include improved mental well-being, assertiveness, and the ability to handle challenges, enabling a fulfilling and empowered life.</b> QUESTIONS: Predict, Elaborate, Summarize, Define, Analyze.

**UNIT - IV**

<b>Objective 4</b>	<b>On completion of this unit the student should be able to enhance nonverbal communication and cooperation.</b>
<p>Other Aspects of Personality Development Body language - Problem-solving - Conflict and Stress Management - Decision-making skills -Leadership and qualities of a successful leader – Character building -Team-work – Time management - Work ethics –Good manners and etiquette.</p>	
<b>Outcome 4</b>	<b>Students would be able to have better understanding, trust, and efficient collaboration, fostering a harmonious and productive team environment.</b> QUESTIONS: Explain, Prioritize, Distinguish, Define, Elaborate.

**UNIT - V**

<b>Objective 5</b>	<b>It focus on enhancing skills, adaptability, and professionalism.</b>
<p>Employability Quotient</p> <p>Resume building- The art of participating in Group Discussion – Facing the Personal (HR &amp; Technical)</p> <p>Interview -Frequently Asked Questions - Psychometric Analysis - Mock Interview Sessions.</p>	
<b>Outcome 5</b>	<b>Students would be able to understand increased job opportunities, career advancement, and the ability to thrive in a dynamic work landscape, ensuring long-term employability.</b> QUESTIONS: Simplify, Classify, Explain, Objective, Analyze.

**Reference Books**

1. Andrews, Sudhir. How to Succeed at Interviews. 21st (rep.) New Delhi. Tata McGraw-Hill 1988.
2. Heller, Robert. Effective leadership. Essential Manager series. Dk Publishing, 2002
3. Hindle, Tim. Reducing Stress. Essential Manager series. Dk Publishing, 2003
4. Lucas, Stephen. Art of Public Speaking. New Delhi. Tata - Mc-Graw Hill. 2001
5. Mile, D.J Power of positive thinking. Delhi. Rohan Book Company, (2004).
6. Pravesh Kumar. All about Self- Motivation. New Delhi. Goodwill Publishing House. 2005.
7. Smith, B . Body Language. Delhi: Rohan Book Company. 2004

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96558A	DSE	<b>Elective -3 HOTEL ACCOUNTS</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	After completion of this unit the student will be able to know the basic accounting procedure.
Introduction to Accounting – Meaning and definition – Book keeping – End uses of accounting – Financial Accounting and Management Accounting – Concepts and Conventions – Accounting Terms – Classifications of accounts : Principles of Double Entry – Single entry – Advantages and Limitations of Double Entry System.	
<b>Outcome1</b>	<b>The student would be apt in understanding the importance of Accounting procedure.</b> <i>Questions: classify, compare, convert, Explain, Express.</i>

**UNIT - II**

<b>Objective 2</b>	After completion of this unit the student will be able to know the method for posting and balancing the ledger accounts.
Journal – Meaning – Format – Formation of Journal entries – Ledger – Meaning – Sub-divisions of a ledger – Format – posting and balancing the ledger accounts from proper journal – Trial Balance – Meaning and definition – Debit and Credit balances – preparation of a Trial Balance – Advantages and limitations of a Trial Balance.	
<b>Outcome 2</b>	<b>The student would be able to know the posting and balancing the ledger accounts.</b> <i>Question: Categories, Classify, Compare, Distinguish, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	After completion of this unit the student will be able to know about subsidiary books and accounts.
Subsidiary Books of accounts – Invoice – Voucher – Debit and Credit Note – Cash Receipts – Purchase Book – Sales Book – Purchase Returns Book – Sales Returns Book – Trade Discount and Cash Discount – Cash Books – Simple cash Book – Preparation – Double column Cash Book – Triple column Cash book – Contra entries – Dishonor of cheques – Petty cash Book – Uses and limitations of Subsidiary Books.	
<b>Outcome 3</b>	<b>Knowing different types of subsidiary books and accounts using in hotel accounts.</b> <i>Question: Classify, Compare, Examine.</i>

**UNIT - IV**

<b>Objective 4</b>	After completion of this unit the student will be able to know the different accounts maintained in the management.
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Final Accounts – introduction – forms of incomes and expenditure – Trading Account – Advantages of a Trading account – Manufacturing Account – Profit and Loss Account – Distinctions between Trading and Profit and Loss account – Balance sheet – Components – preparation – uses of final accounts.

<b>Outcome 4</b>	<b>The students have a clear knowledge about various accounts maintained in the management.</b> <i>Question: classify, compare, Explain, Express, Illustrate, Outline.</i>
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#### UNIT - V

<b>Objective 5</b>	After completion of this unit the student will be able to acquire knowledge on income and expenses and assets and liabilities.
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Final Accounts – Adjustments – Outstanding or prepaid expenses – Incomes outstanding or incomes received in advance – Depreciation methods of evaluation – Bad debts – Provision and Reserves – Discount – Interest on capital or drawings – Classification of assets – Tangible and intangible assets – Marshalling of assets and liabilities.

<b>Outcome 5</b>	<b>The students will get educated on income and expenses and assets and liabilities.</b> <i>Question: Assess, Determine, Evaluate, Explain, Measure.</i>
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#### Reference Books

1. Introduction of Accounting – T.S. Grewal
2. Advanced Accounting – Arulanandam & Raman

COURSE CODE		TITLE OF THE PAPER	T/P	CREDITS	HOURS
96558B	DSE	<b>Elective -3 FOOD SAFETY &amp; QUALITY CONTROL</b>	T	3	4

**UNIT - I**

<b>Objective1</b>	On the completion of this unit the students will be able to understand the basics of food safety
<b>BASICS IN FOOD SAFETY</b> <ul style="list-style-type: none"> <li>• Food Safety</li> <li>• Food hazards</li> <li>• Contaminants and food hygiene</li> <li>• Factors affecting their growth in food safety</li> <li>• Common food borne microorganisms</li> </ul>	
<b>Outcome1</b>	<b>The student would be able to understand the importance of basics of food safety</b> <i>Questions: classify, Explain, Express, Illustrate.</i>

**UNIT - II**

<b>Objective 2</b>	On completion of this unit the student should be able to understand the food preservatives and additives
<b>FOOD PRESERVATIONS AND FOOD ADDITIVES:</b> <ul style="list-style-type: none"> <li>• Basic principles of food preservation.</li> <li>• Methods of food preservations</li> <li>• Types of food additives</li> <li>• Introduction to food standards</li> <li>• Principles of Food preservation</li> </ul>	
<b>Outcome 2</b>	<b>The student would be able to know the food preservatives and food additives</b> <i>Question: Categories, Classify, Generate, Examine.</i>

**UNIT - III**

<b>Objective 3</b>	On completion of this unit the student should be able to understand food spoilage and food borne diseases
<b>FOOD SPOILAGE AND FOOD BORNE DISEASES</b> <ul style="list-style-type: none"> <li>• Types and causes of food spoilage</li> <li>• Source of contamination</li> <li>• Spoilage of different products</li> <li>• Infections and intoxications</li> <li>• Common diseases caused by food pathogens preventive measures</li> </ul>	
<b>Outcome 3</b>	<b>The student would be able to have the clear knowledge about the spoilage in the kitchen and stewarding areas</b> <i>Question: Categories, Classify, Generate, Examine, Simplify.</i>

**UNIT - IV**

<b>Objective 4</b>	On completion of this unit the student will be able to know the food contaminants and adulterants.
<b>FOOD CONTAMINANTS AND ADULTERANTS</b> <ul style="list-style-type: none"> <li>▪ Introduction to food standards</li> <li>▪ Types of food contaminants</li> <li>▪ Common adulterants in food</li> <li>▪ How to prevent food contaminants</li> <li>▪ How to avoid food adulterants while misenplace</li> </ul>	
<b>Outcome 4</b>	<b>The students will be able to know about the contamination of food while doing misenplace and during cooking.</b> <i>Question: classify, compare, convert, Explain, Express, Illustrate.</i>

**UNIT - V**

<b>Objective 5</b>	On completion of this unit the student will be able to know the International Food laws and Quality Assurance
<b>INTERNATIONAL FOOD LAWS AND QUALITY ASSURANCE:</b> <ul style="list-style-type: none"> <li>• National PFA Essential Commodities Act</li> <li>• ISO, WTO, FSSAI and Consumer Protection.</li> <li>• Concept of TQM</li> <li>• Relevance of Microbiological standards for food safety</li> <li>• HACCP &amp; USPH</li> <li>• Principles of Food hygiene</li> </ul>	
<b>Outcome 5</b>	<b>The students will get clear idea of Food Laws which are applicable world-wide in food industry.</b> <i>Question: Determine, Evaluate, Explain..</i>

**Reference Books**

- Roday, S. - Food Hygiene and sanitation - Tata McGrawhill, New Delhi 2008
- Parmar, Madhulika Block, Food Safety and Preservation, Printers New Delhi 2014
- Bharatiya, C.R., Managing Food & Quality, Surendra Pub., Hyderabad, 2010
- Chakraborty, Amrita - Pesticides in food, Icfai Books, Hyderabad, 2010

**SEMESTER – VI**

<b>COURSE CODE</b>	<b>TITLE OF THE PAPER</b>	<b>CREDITS</b>
96561	<b>Internship ( Industrial Praticum)</b>	10

**61 - Internship (Industrial Practicum)****OBJECTIVES:**

The objective of this industrial practicum is to help the students understand The Working of a hotel and be able to analyze its strengths weakness opportunities and the threats.

**TYPE OF REPORT**

The report should be based on the compulsory 16 weeks/100 days of training to be completed from January to April of Sixth semester in a hotel of repute (preferable of a 3 star, 4 star or a5 star property). A student log book should be maintained by every student during the training period. The student should note down on the daily basis the task performed/ observed, methodology involved and points to note and assessed daily by the supervisor / manager. Using the Information contained in the log book and under the guidance of faculty member of college

in which the student is studying, the student should cover the entire operation of the hotel and and inter - organizational SWOT (STRENGTH, WEAKNESS, OPPORTUNITIES, AND THREATS) analysis.

A Minimum of 90% of Attendance is compulsory for the successful completion of the training programme.

**FORMULATION**

The length of the report may be about 150 to 160 double spaced typed, printed (black and white) A-4 Size pages (excluding appendices and exhibits).10% variation on the either side is permissible.

## **LIST OF CONTENT OF THE REPORT**

A Copy of The Training Certificate Attested By Principal Of The College

Acknowledgement

Project Preface

**Chapter -1** Introduction

**Chapter -2** Scope, Objective, Methodology & Limitations

**Chapter -3** Profile Of The Place And Hotel

**Chapter -4** Departmental Classification Of Hotel

**Chapter -5** Detailed Operations Of Each Department Of Hotel

**Chapter -6** Swot Analysis Of Hotel

**Chapter -7** Conclusion

**Bibliography**

**List of Annexure/Exhibits**

**Submission of Report**

One typed (duly signed by faculty guide and principle of the college) copy of the report is to be Submitted in person, by the student, to the examiner at the time of viva voce. Project submitted later than that will not be accepted.

1. Original training certificate
2. University copy & student's copy of project report (duly signed by the faculty guide and Principle of the college)
3. Students log book (duly signed by Training Manager/ HR Manager OR equivalent)
4. Examination Hall ticket.
5. College identity card
6. Dress code: College uniform

**STUDENTS WHO DO NOT CONFORM TO THE ABOVE WILL NOT BE EXAMINED**

**PROJECT EVALUATION**



Project report will be valued by the Examiner appointed by the University.

**MODE OF EVALUATION**

- Log book 25 marks
- Viva 25 marks
- Project report 50 marks

TOTAL MARKS 100 MARKS

**NOTE**

Marks for the log book should be awarded by the Project guide appointed by the College.

Panel of evaluation will consist of two members. One will evaluate the Project and other will evaluate the Presentation. The project viva voce will be conducted by both members of the Panel. Total time allotted for the above should not exceed 10 minutes.

The presentation could be done on OHP sheets or as a Power point presentation using a computer or a laptop connected to LCD depending upon the available resources of the examiner. The students could show it in their personal laptop also.

### **UG Programme**

#### **Passing minimum**

- A candidate shall be declared to have passed in each course if he/she secures not less than 40% marks in the End Semester Examinations and 40% marks in the Internal Assessment and not less than 40% in the aggregate, taking Continuous assessment and End Semester Examinations marks together.
- The passing minimum for CIA shall be 40% out of 25 marks (i.e.10 marks) in Theory/ Practical Examinations.
- The passing minimum for University Examinations shall be 40% out of 75 marks (i.e. 30 marks) for Theory /Practical papers.
- The candidates not obtain 40% in the Internal Assessment are permitted to improve their Internal Assessment marks in the subsequent semesters (2 chances will be given) by writing the CIA tests or by submitting assignments.
- Candidates, who have secured the pass marks in the End-Semester Examination and in the CIA but failed to secure the aggregate minimum pass mark (E.S.E + C I.A), are permitted to improve their Internal Assessment mark in the following semester and/or in University examinations.
- A candidate shall be declared to have passed in the Dissertation/Project report/Internship report if he/she gets not less than 40% marks in the Internal Assessment and End Semester Examinations and not less than 40% in the aggregate, taking Continuous assessment and End Semester Examinations marks together.
- A candidate who gets less than 40% in the Dissertation / Internship/ Project Report must resubmit the thesis. Such candidates need to take again the Viva-Voce on the resubmitted report/thesis.

#### **18.2 Grading of the Courses**

The following table gives the marks, Grade points, Letter Grades, and classifications meant to indicate the overall academic performance of the candidate.

Conversion of Marks to Grade Points and Letter Grade (Performance in Course / Paper)

<b>RANGE OF MARKS</b>	<b>GRADE POINTS</b>	<b>LETTER GRADE</b>	<b>DESCRIPTION</b>
90 - 100	<b>9.0 – 10.0</b>	<b>O</b>	<b>Outstanding</b>
80 - 89	<b>8.0 – 8.9</b>	<b>D+</b>	<b>Excellent</b>
75 - 79	<b>7.5 – 7.9</b>	<b>D</b>	<b>Distinction</b>
70 - 74	<b>7.0 – 7.4</b>	<b>A+</b>	<b>Very Good</b>
60 - 69	<b>6.0 – 6.9</b>	<b>A</b>	<b>Good</b>
50 - 59	<b>5.0 – 5.9</b>	<b>B</b>	<b>Average</b>
40 - 49	<b>4.0 – 4.9</b>	<b>C</b>	<b>Satisfactory</b>
00 - 39	<b>0.0</b>	<b>U</b>	<b>Re-appear</b>
<b>ABSENT</b>	<b>0.0</b>	<b>AAA</b>	<b>ABSENT</b>

- Successful candidates passing the examinations and earning a GPA between 9.0 and 10.0 and marks from 90 – 100 shall be declared to have Outstanding (O).
- Successful candidates passing the examinations and earning GPA between 8.0 and 8.9 and marks from 80 - 89 shall be declared to have Excellent (D+).
- Successful candidates passing the examinations and earning GPA between 7.5 – 7.9 and marks from 75 - 79 shall be declared to have Distinction (D).
- Successful candidates passing the examinations and earning GPA between 7.0 – 7.4 and marks from 70 - 74 shall be declared to have Very Good (A+).
- Successful candidates passing the examinations and earning GPA between 6.0 – 6.9 and marks from 60 - 69 shall be declared to have Good (A).
- Successful candidates passing the examinations and earning GPA between 5.0 – 5.9 and marks from 50 - 59 shall be declared to have Average (B).
- Successful candidates passing the examinations and earning GPA between 4.0 – 4.9 and marks from 40 - 49 shall be declared to have Satisfactory (C).
- Candidates earning GPA between 0.0 and marks from 00 - 39 shall be declared to have Re-appear (U).
- Absence from an examination shall not be taken as an attempt.

From the second semester onwards the total performance within a semester and

continuous performance starting from the first semester are indicated respectively by Grade Point Average (GPA) and Cumulative Grade Point Average (CGPA).

These two are calculated by the following formulate

$$\text{GRADE POINT AVERAGE (GPA)} = \frac{\sum C_i G_i}{\sum C_i}$$

$$\text{GPA} = \frac{\text{Sum of the multiplication of grade points by the credits of the courses}}{\text{Sum of the credits of the courses in a Semester}}$$

Sum of the credits of the courses in a Semester

### 18.3 Classification of the final result

The final result of the candidate shall be based only on the CGPA earned by the candidate.

- a) Successful candidates passing the examinations and earning CGPA between 9.5 and 10.0 shall be given Letter Grade (O+) and those who earned CGPA between 9.0 and 9.4 shall be given Letter Grade (O) and declared to have First Class –Exemplary\*.
- b) Successful candidates passing the examinations and earning CGPA between 7.5 and 7.9 shall be given Letter Grade (D), those who earned CGPA between 8.0 and 8.4 shall be given Letter Grade (D+) and those who earned CGPA between 8.5 and 8.9 shall be given Letter Grade (D++) and declared to have First Class with Distinction\*.
- c) Successful candidates passing the examinations and earning CGPA between 6.0 and 6.4 shall be given Letter Grade (A), those who earned CGPA between 6.5 and 6.9 shall be given Letter Grade (A+), and those who earned CGPA between 7.0 and 7.4 shall be given Letter Grade (A++) and declared to have First Class.
- d) Successful candidates passing the examinations and earning CGPA between 5.0 and 5.4 shall be given Letter Grade (B) and those who earned CGPA between 5.5 and 5.9 shall be given Letter Grade (B+) and declared to have passed in the Second Class.
- e) Successful candidates passing the examinations and earning CGPA between 4.0 and 4.4 shall be given Letter Grade (C) and those who earned CGPA between 4.5 and 4.9 shall be given Letter Grade (C+) and declared to have passed in the Third Class.
- f) Absence from an examination shall not be taken as an attempt.

### Final Result

CGPA	Grade	Classification of Final Result
9.5 – 10.0	O+	First Class – Exemplary*
9.0 and above but below 9.5	O	

8.5 and above but below 9.0	<b>D++</b>	First Class with Distinction*
8.0 and above but below 8.5	<b>D+</b>	
7.5 and above but below 8.0	<b>D</b>	
7.0 and above but below 7.5	<b>A++</b>	First Class
6.5 and above but below 7.0	<b>A+</b>	
6.0 and above but below 6.5	<b>A</b>	
5.5 and above but below 6.0	<b>B+</b>	Second Class
5.0 and above but below 5.5	<b>B</b>	
4.5 and above but below 5.0	<b>C+</b>	Third Class
4.0 and above but below 4.5	<b>C</b>	
0.0 and above but below 4.0	<b>U</b>	Re-appear

CUMULATIVE GRADE POINT AVERAGE (CGPA) =  $\frac{\sum_n \sum_i C_{ni} \cdot G_{ni}}{\sum_n \sum_i C_{ni}}$

CGPA = Sum of the multiplication of grade points by the credits of the entire programme

Sum of the credits of the course for the entire Programme

Where 'Ci' is the Credit earned for Course i in any semester; 'Gi' is the Grade Point obtained by the student for Course i and 'n' refers to the semester in which such courses were credited.

**CGPA** (Cumulative Grade Point Average) = Average Grade Point of all the Courses passed starting from the first semester to the current semester.

Note: \* The candidates who have passed in the first appearance and within the prescribed Semesters of the UG Programme (Major, Allied, and Elective courses alone) are eligible for this classification.

