

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**AFFILIATED TO MADURAI KAMARAJ UNIVERSITY, MADURAI**  
**RE-ACCREDITED WITH 'A' GRADE (THIRD CYCLE) BY NAAC WITH CGPA 3.11)**



**Programme Scheme, Scheme of Examination and Syllabi**  
**(From 2023-2024 Batch onwards)**

# **Department of TOURISM AND HOTEL ADMINISTRATION**

**UG Programme**

**Curriculum Design and Development Cell**

**Annexure N**

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
(AFFILIATED TO MADURAI KAMARAJ UNIVERSITY, MADURAI)  
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**Programme Scheme, Scheme of Examination and Syllabi**  
(From 2023-2024 Batch onwards)

## **DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**

**UG Programme**

Approved in the Academic Council - XIV held on 31/07/2023

**Curriculum Design and Development Cell**

HOD

Dean of Languages

Dean of  
Academic Affairs

Principal

**SRI KALISWARI COLLEGE  
(AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND  
HOTEL ADMINISTRATION  
MEMBERS OF BOARD OF STUDIES**

| <b>S.No.</b>   | <b>Board Members</b>  | <b>Name and Designation</b>  |
|----------------|-----------------------|--|
| 1.             | Chairman of the Board | <b>Mr.J.Pandiyarajan</b><br>Head I/c & Assistant Professor of Tourism<br>And Hotel Administration,<br>Sri Kaliswari College (Autonomous),<br>Sivakasi.                                   |
| 2.             | University Nominee    | <b>Dr.S.Praveenkumar</b><br>Assistant Professor<br>Center For Tourism And Hotel<br>ManagementMadurai Kamaraj<br>University,<br>Madurai -625021<br>Mail id - s.praveenkumarus@gmail.com   |
| 3.             | Academic Expert 1.    | <b>Dr. R. Kannan</b><br>Professor and Director<br>Center For Tourism And Hotel<br>ManagementMadurai Kamaraj<br>University,<br>Madurai -625021<br>Mail id - saru.kannan@gmail.com         |
| 4.             | Academic Expert 2.    | <b>Dr.S.SenthilKumar</b><br>Associate Professor of Tourism<br>and HotelAdministration<br>Kalasalingam University – Krishnankovil<br>Srivilliputhur.<br>Mail id – ssenthilkumar@klu.ac.in |
| 5.             | Industrialist         | <b>S.Kalidoss</b><br>Assistant Executive Housekeeper,<br>Metropolitan city hotel - Deira.<br>Dubai.  |
| 6.             | Alumna                | <b>M.SolaiMalai</b><br>Sous chef,<br>Hotel Grand, Ring Road.<br>Saudi Arabia.  |
| <b>Members</b> |                       |  |
| 7.             | Mr.P.Madhan           | Assistant Professor of HMCS  |
| 8.             | Miss.K.Abinayashree   | Assistant Professor of HMCS  |

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**(Affiliated to Madurai Kamaraj University, Re-accredited with A Grade**  
**(CGPA 3.11) by NAAC)**

**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**

**UG Programme - B.Sc. Tourism and Hotel Administration**

**GUIDELINES FOR OUTCOME-BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM**

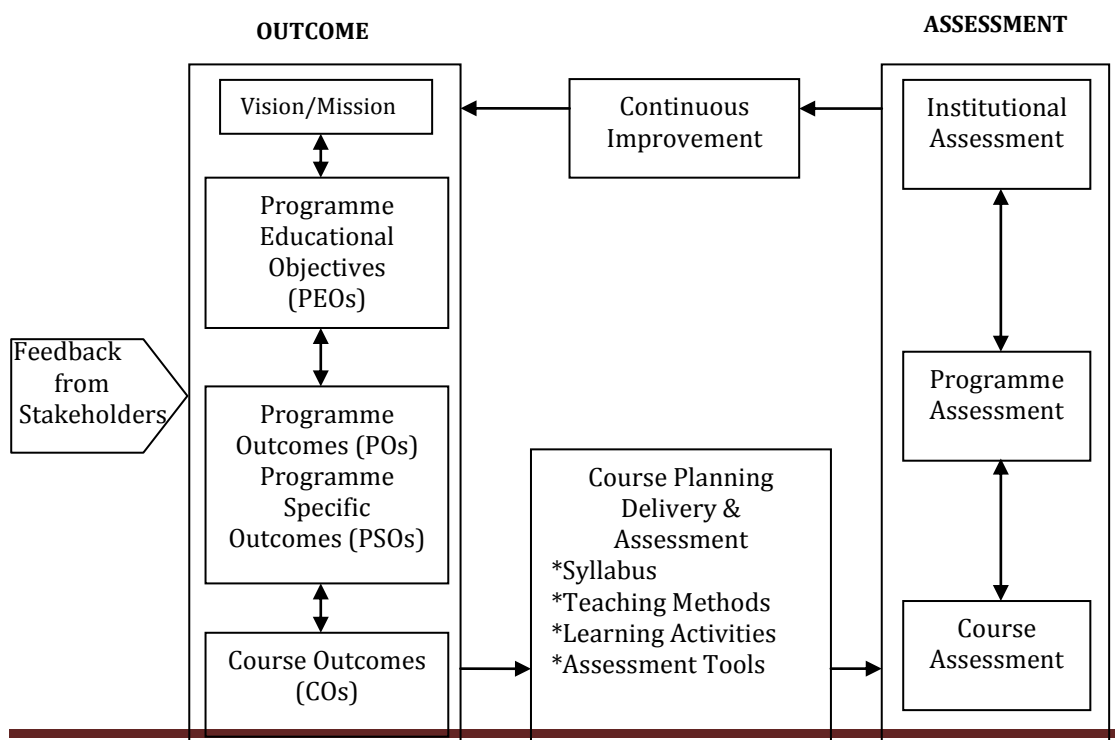
**(From 2023-2024 Batch onwards)**

**INTRODUCTION**

Sri Kaliswari College in its pursuit of imparting quality education has marked a remarkable growth in terms of academic excellence, infrastructure, student strength, ICT facilities, library and placement records since its establishment in 2000-2001. This institution constitutes an academic community that is committed to encourage the student community to experience and share knowledge, identify their potential, enhance the employability skills and enable them to pursue their goals. After the conferment of autonomous status in the year 2012, the college has so far gone for revision of the syllabi three times and is continually updating the syllabi to meet the needs and demands of the student community.

The institution in its success journey of imparting quality education has been Re-Accredited with A grade (CGPA 3.11) in its third cycle of accreditation by NAAC. As an added feather to its cap, the institution has taken a giant leap to embrace the Outcome-Based Education system to enable the student community to develop their knowledge, skill and attitude simultaneously through a focussed learning and help the graduates to compete with their global counterparts and prepare them for life.

**I. OUTCOME-BASED EDUCATION (OBE) FRAMEWORK**



## **II. VISION OF THE INSTITUTION**

- To impart quality higher education to produce highly talented youth capable of developing the nation

## **III. MISSION OF THE INSTITUTION**

- Ensuring quality in all aspects of the activities
- Developing the latent skills of the rural youth
- Providing value - based education to instil courage and confidence
- Nurturing the entrepreneurial skills of the rural youth
- Creating competency to meet global challenges
- Imbibing social awareness and social responsibilities

## **IV. VISION OF THE DEPARTMENT**

- To meet industrial requirements through the provision of hospitality skills, operational exposure, managerial competency and a strategic outlook.
- To excel in the field of tourism and hospitality education by molding students' knowledge and skills to meet the challenge of the vibrant hospitality and tourism industry.

## **V. MISSION OF THE DEPARTMENT**

- To train students to develop / acquire professional competency skills, attitudes and technical skills to meet the requirements of Hospitality & Tourism Industry.
- To inculcate core values among students and enable them to become committed Managers & Leaders of Hospitality & Tourism Industry.
- To prepare students for a successful career in the hospitality and tourism Industry at National and International Platform.

## **I. PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)**

### **The Graduates will**

**PEO1:** Demonstrate knowledge on Tourism and Hotel Administration to meet the requirements of the management and pursue higher studies.

**PEO2:** Demonstrate community involvement, social responsibility, innovation, sustainability in the field of Hotel management and conduct research concerning hotel and restaurant development programmes

**PEO3:** Exhibit management skills, entrepreneurial skills and communication competency necessary to take up a career in Tourism and Hotel Administration.

**PEO4:** Display the ability to examine, question & analyze the investment trends in tourism and hospitality, development patterns of domestic and international hospitality firms,

**PEO5:** Display team spirit and leadership quality in the work place and imbibe the quality of innovation and creativity for life-long learning.

## **II. PROGRAMME OUTCOMES (POs)**

### **PO1: Disciplinary Knowledge**

Acquire comprehensive knowledge related to their academic disciplines that form a part of an undergraduate programme of study.

### **PO2: Critical Thinking, Problem Solving and Analytical Reasoning**

Develop students' ability of critical observation and capacity to apply their competencies and skills to identify, analyse, evaluate and solve problems in order to draw valid conclusions.

### **PO3: Scientific Reasoning and Research Related Skills**

Ability to analyze, draw conclusions from qualitative/quantitative data and critically evaluate ideas and also acquire necessary research skills to carry out an experiment or investigation.

### **PO4: Communication Skills and Digital Literacy**

Communicate effectively and articulate clearly the concepts in their discipline in written and oral form and make use of ICT skills to disseminate knowledge.

### **PO5: Ethics, Values and Multicultural Competence**

Embrace moral and ethical values and apply it with a sense of responsibility in the workplace and community and acquire knowledge on multiple cultures and practise tolerance and respect differences.

**P06 : Team Work, Leadership and Employability Skills**

Work effectively in groups with enhanced inter-personal skills and exhibit qualities associated with leadership to build a team and achieve the vision and show proficiency in professional, employability and soft skills required for placements and higher education.

**P07: Self-directed and Life-long Learning**

Recognize the need and have the ability to engage in independent learning and be self motivated and acquire knowledge and skills to attain personal development needed in work place/society through self-paced and self-directed learning.

#### **IV. Programme Specific Outcomes – BSc (TOURISM AND HOTEL ADMINISTRATION)**

On the successful completion of BSc (THA), the students will

**PSO 1:** demonstrate essential knowledge and skills in academic disciplines to be competent managers in the hospitality and tourism industry.

**PSO 2:** demonstrate ability to apply and analyze strategies for managing diverse, multicultural hospitality.

**PSO 3:** build individual and team performance with participation and draw conclusions and also acquire necessary research skills in hospitality and tourism industry.

**PSO 4:** communicate clearly and precisely as appropriate for hospitality environments and make use of computer and technical skills for interpreting tourism concepts.

**PSO 5:** demonstrate an understanding of professional, ethical, legal, security and social issues and responsibilities in the context of hospitality and tourism industry.

**PSO 6:** enhance leadership skill to respond tactfully on issues emerging in the groups and develop professional and employability skills necessary for hospitality and tourism industry.

**PSO 7:** demonstrate the ability to recognize and seize opportunities for innovation and new venture creation in the hospitality and tourism industry through life long and self directed learning.



**V. PO-PSO Mapping Matrix – B.Sc. TOURISM AND HOTEL ADMINISTRATION**

| <b>PSO \ PO</b> | <b>PS01</b> | <b>PS02</b> | <b>PS03</b> | <b>PS04</b> | <b>PS05</b> | <b>PS06</b> | <b>PS07</b> |
|-----------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| <b>P01</b>      | ✓           |             |             |             |             |             |             |
| <b>P02</b>      |             | ✓           |             |             |             |             |             |
| <b>P03</b>      |             |             | ✓           |             |             |             |             |
| <b>P04</b>      |             |             |             | ✓           |             |             |             |
| <b>P05</b>      |             |             |             |             | ✓           |             |             |
| <b>P06</b>      |             |             |             |             |             | ✓           |             |
| <b>P07</b>      |             |             |             |             |             |             | ✓           |

**VI. PO-PEO Mapping Matrix – B.Sc. TOURISM AND HOTEL ADMINISTRATION**

| <b>PO \ PEO</b> | <b>PE01</b> | <b>PE02</b> | <b>PE03</b> | <b>PE04</b> | <b>PE05</b> |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| <b>P01</b>      | ✓           | ✓           |             |             | ✓           |
| <b>P02</b>      |             | ✓           | ✓           |             |             |
| <b>P03</b>      |             | ✓           | ✓           |             | ✓           |
| <b>P04</b>      | ✓           | ✓           |             | ✓           |             |
| <b>P05</b>      |             | ✓           | ✓           | ✓           | ✓           |
| <b>P06</b>      |             | ✓           | ✓           | ✓           |             |
| <b>P07</b>      |             |             |             | ✓           | ✓           |

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**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme - B.Sc- B.Sc. TOURISM AND HOTEL ADMINISTRATION**

**REGULATIONS**

**Duration of the Programme** : Three years (equivalent to six semesters)

**Eligibility**

Candidate should have passed the Higher Secondary Examinations conducted by the Board of Higher Secondary Education, Government of Tamil Nadu or any other examination accepted by the Syndicate of the Madurai Kamaraj University, Madurai as its equivalent.

- a) Biology/ Physics/ Chemistry as Subjects in the higher secondary education
- b) Candidates should have secured at least 60% in the above subjects and above in aggregates
- c) A relaxation of 10% marks in the aggregate will be given to SC/ST candidates

**Medium of Instruction** : English

**Age Limit**

Maximum age limit : 21 Years

**Age Relaxation**

SC/ SCA/ST/BC/BCM/MBC/DNC & Women : 3 years age relaxation  
Differently-Abled Students : 5 years age relaxation

**Transitory Permission**

Students joined from 2023 - 2024 may be permitted to write their examinations in this pattern up to April 2031.

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF B.Sc. TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme - B.Sc. TOURISM AND HOTEL ADMINISTRATION SCHEME**  
**OF EXAMINATION**

For all the UG Programmes, the internal and external marks are distributed as follows:

For all Theory Courses (Part I, II, III) : Internal Marks: 25; External Marks: 75

For Courses with both Theory and Practical, it will be considered as practical course and assessment will be for both Theory and Practical.

For Part-IV Courses : Internal Marks:25; External Marks: 50  
 (Converted to 75)

For all Practical Courses, Project and

Internship : Internal Marks: 25; External Marks: 75

**Internal Mark Distribution for Theory Courses**

| <b>Assessment Type</b>   | <b>Marks</b> | <b>Scheme of Assessment</b>  |
|--|--------------|--|
| <b>Internal Test</b>   | 10 marks     | Two Internal Tests and 1 Model Exam will be conducted and average of the best two will be considered |
| <b>Written Assignment E-Assignment/ Case Studies/ Reviews/ Field Assignments/ Poster Presentations/ Portfolios</b> | 5 marks      | Any two of the Assignments will be given and the average of the two will be considered               |
| <b>Quiz</b>  | 5 marks      | One Quiz Test will be conducted  |
| <b>Viva/ Oral Exam/ Group Discussion/ Role Play</b>  | 5 marks      | Test will be conducted in any one of the Oral Mode   |

**Internal Mark Distribution for Practical Courses**

| <b>Assessment Type</b>             | <b>Marks</b> | <b>Scheme of Assessment</b>  |
|------------------------------------|--------------|--|
| <b>Lab work /Program Execution</b> | 15 marks     | Two Internal Tests will be conducted and the average of the two will be considered           |
| <b>Observation/Record Notebook</b> | 5 marks      | Assessment will be done during every practical class   |
| <b>Viva -Voce / Lab Quiz</b>       | 5 marks      | Two Lab Quiz Tests/viva-voce will be conducted and the average of the two will be considered |

**External Mark Distribution for Practical Courses**

| <b>Assessment Type</b>            | <b>Marks</b> | <b>Scheme of Assessment</b> |
|-----------------------------------|--------------|-----------------------------|
| <b>Lab work/Program Execution</b> | 65 marks     | End result of the Practical |
| <b>Viva -Voce</b>                 | 10 marks     | Oral Mode Test              |

**Internal Mark Distribution for Courses with both Theory and Practical**

| <b>Assessment Type</b>   | <b>Marks</b> | <b>Scheme of Assessment</b>  |
|--|--------------|--|
| <b>Internal Test</b>   | 10 marks     | Two Internal Tests and 1 Model Exam will be conducted and average of the best two will be considered |
| <b>Written Assignment E-Assignment/ Case Studies/ Reviews/ Field Assignments/ Poster Presentations/ Portfolios</b> | 5 marks      | Any two of the Assignments will be given and the average of the two will be considered               |
| <b>Lab work /Program Execution</b>   | 10 marks     | Two Internal Tests will be conducted and the average of the two will be considered                   |

**External Mark Distribution for Courses with both Theory and Practical**

| <b>Assessment Type</b>             | <b>Marks</b> | <b>Scheme of Assessment</b>                            |
|------------------------------------|--------------|--|
| <b>External Written Test</b>       | 50 marks     | Two hours External Exam will be conducted for 50 marks |
| <b>Lab work /Program Execution</b> | 20 marks     | End result of the Practical                            |
| <b>Viva -Voce</b>                  | 05 marks     | Oral Mode Test   |

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**UG Programme - B.Sc. TOURISM AND HOTEL ADMINISTRATION**  
**QUESTION PAPER PATTERN FOR PART- I, PART- II & PART-III COURSES**

**Internal Test - 30 Marks - 1 hr Duration**

| S.No | Type of Questions   | Marks    |
|------|---|----------|
| 1.   | Objective type Questions:<br>Multiple Choice - 3 questions<br>Answer in a Word/Sentence - 3 questions | 03<br>03 |
| 2.   | Short Answer-2 questions - either or type   | 2x7=14   |
| 3.   | Long Answer-1 question - either or type   | 1x10=10  |

**Summative Examinations - For Part- I, Part- II & Part-III Courses**  
**75 Marks -3 hrs Duration**

| S.No | Type of Questions   | Marks    |
|------|---|----------|
| 1.   | Objective type Questions:<br>Multiple Choice - 5 questions<br>Answer in a Word/Sentence - 5 questions | 05<br>05 |
| 2.   | Short Answer - 5 questions - either or type   | 5x7=35   |
| 3.   | Long Answer - 3 questions - either or type  | 3x10=30  |

**QUESTION PAPER PATTERN FOR PART -IV COURSES**

**Internal Test- 30 Marks - 1 hr Duration**

| S.No | Type of Questions  | Marks    |
|------|--|----------|
| 1.   | Objective type Questions:<br>Multiple Choice - 5 questions | 05       |
| 2.   | Short Answer - 3 questions - either or type                | 3x5=15   |
| 3.   | Long Answer - 1 question - either or type                  | 01x10=10 |

**Summative Examinations - For Part-IV Courses 50 Marks (converted to 75)**  
**-2 hrs Duration**

| S.No | Type of Questions   | Marks    |
|------|---|----------|
| 1.   | Objective type Questions:<br>Multiple Choice - 10 questions | 10       |
| 2.   | Short Answer - 4 questions - either or type                 | 4x5=20   |
| 3.   | Long Answer - 2 questions - either or type                  | 02x10=20 |

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**Attainment of Course outcomes**

Attainment of Course outcomes is computed using Direct and Indirect assessment methods. Direct Method of Assessment is based on performance of the students in the Continuous Internal Assessment Tests, Summative Examinations and supporting activities such as Seminar, Assignment, Case study, Group Discussion, Quiz, etc., and Indirect Method of Assessment is based on periodical feedback from the students at the end of each course.

Weightage of Direct and Indirect Assessment in computation of attainment of each course is 70% for Direct Assessment and 30% for Indirect Assessment.

**Direct Assessment of Course outcome attainment**

**i) Rubrics**

Internal Assessment contributes 60% and Summative Examinations Assessment contributes 40% to the Direct Assessment of a course outcome for Theory Courses. For the Practical Courses, Internal Assessment contributes 70% and Summative Examinations Assessment contributes 30% to the Direct Assessment of a course outcome.

**ii) Setting of Target**

50% of the maximum mark is set as target of Internal Assessment tools and the average mark of the class is set as target of Summative Examinations Assessment.

**Formula for calculating percentage attainment of each course outcome**

Based on the result of Summative Examinations and Internal Assessment tools, the number of students scoring more than the target is found out.

**For each Internal Assessment Tools,**

$$\begin{array}{l} \text{Percentage attainment of each course outcome} = \frac{\text{No. of Students who scored more than the}}{\text{Total Number of Students}} \times 100 \\ \text{Percentage attainment of each} \\ \text{Course outcome for Internal} \\ \text{Assessment tools} \end{array} = \frac{\text{Average of percentage attainment of}}{\text{all Internal Assessment tools}}$$

### For Summative Examinations,

$$\text{Percentage of attainment of each Course outcome} = \frac{\text{No. of. Students who scored more than the target in the concerned co}}{\text{Total Number of Students}} \times 100$$

### Formula For Calculating Attainment Percentage Of Course Outcome Of A Course

$$\text{Percentage Attainment of Course outcome for Internal Assessment tools} = \text{Average of percentage attainment of all COs}$$

$$\text{Percentage Attainment of Course outcome for Summative Examinations} = \text{Average of percentage attainment of all COs}$$

### Final Direct Assessment of Course Outcome Attainment

#### For Theory Courses

$$\text{Percentage Attainment of Course outcome through Direct Assessment} = (0.6 \times \text{percentage attainment of CO for internal assessment tool}) + (0.4 \times \text{percentage attainment of CO for summative examinations})$$

#### For Practical Courses

$$\text{Percentage Attainment of Course outcome through Direct Assessment} = 0.7 \times \text{percentage attainment of CO for Internal Assessment tools} + 0.3 \times \text{percentage attainment of CO for Summative Examinations}$$

### Indirect Assessment of CO Attainment

The course outcome feedback is conducted at the end of every semester by distributing structured feedback questionnaire to the students. The analysis of this feedback questionnaire is done on the following score. The feedback forms will be sorted with various scores and feedbacks with a score more than 5.5 are considered as satisfactory level for calculations for indirect attainment.

**A : 10-8.5      B : 8.4-7.0      C : 6.9-5.5      D : 5.4-4.0      E : 3.9-0**

$$\text{Percentage attainment for each CO} = \frac{\text{Satisfaction Number}}{\text{Response Received}} \times 100$$

$$\text{Percentage Attainment of CO of a course} = \text{Average of percentage attainment of all COs}$$

### Final Assessment of CO attainment

$$\text{Average course attainment} = 0.7 \times \text{Direct assessment of CO attainment} + 0.3 \times \text{Indirect assessment of CO attainment}$$

### Expected Level of Attainment for each of the Course Outcomes

| Percentage of CO Attainment | Level of Attainment |
|-----------------------------|---------------------|
| = 70% and above             | Excellent           |
| = 60% - <70 %               | Very good           |
| = 50% - < 60 %              | Good                |
| = 40% - < 50 %              | Satisfactory        |
| Below 40%                   | Not Satisfactory    |

### Assessment of PO attainment

At the end of the each programme, the Direct PO Assessment is done from the CO Attainment of all courses. The Direct PO Attainment for a particular course is determined from the attainment values obtained for each course outcome related to that PO and the CO-PO mapping values.

$$\text{Weighted contribution of the course in attainment of each PO} = \frac{\text{Weighted percentage of contribution of the course in attainment of each PO}}{\text{Average course attainment}} \times 100$$

$$\text{Percentage Attainment For each PO} = \frac{\text{Total weightage of all courses contributed to each PO}}{\text{Total weightage of all courses contributed to all Pos}} \times 100 \times \frac{\text{weightage contribution of course in the attainment of each Po}}{\text{the attainment of each Po}}$$

**Percentage attainment of PO = Average of Percentage attainment of all POs**

### Expected Level of Attainment for each of the Programme Outcomes

| Percentage of PO Attainment | Level of Attainment |
|-----------------------------|---------------------|
| = 70% and above             | Excellent           |
| = 60% - <70 %               | Very good           |
| = 50% - < 60 %              | Good                |
| = 40% - < 50 %              | Satisfactory        |
| Below 40%                   | Not Satisfactory    |



## Attainment of Programme Educational Objectives (PEO)

PEOs are assessed after 3 to 4 years of graduation. Attainment is measured based on the Feedback from Stakeholders

1. Alumni
2. Parents
3. Employer

The analysis of this feedback questionnaire is done on the following score. The feedback forms will be sorted with various scores and feedbacks with a score more than 5.5 are considered as satisfactory level for calculations for Indirect Attainment.

A : 10-8.5      B : 8.4-7.0      C : 6.9-5.5      D : 5.4-4.0      E : 3.9-0

$$\text{Percentage attainment of PEOs} = \frac{\text{Satisfaction number}}{\text{Response Received}} \times 100$$

### Expected Level of Attainment for each of the Programme Educational Objectives

| Percentage of PEO Attainment | Level of Attainment |
|------------------------------|---------------------|
| = 70% and above              | Excellent           |
| = 60% - <70 %                | Very good           |
| = 50% - < 60 %               | Good                |
| = 40% - < 50 %               | Satisfactory        |
| Below 40%                    | Not Satisfactory    |

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**UG Programme - B.Sc. Tourism and Hotel Administration**  
**CURRICULUM STRUCTURE**  
**OUTCOME-BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM**  
**(From 2023-2024 Batch onwards)**

| Part                           | Courses   | Sem I                   | Sem II                   | Sem III                 | Sem IV                  | Sem V                              | Sem VI       | Credits    |
|--------------------------------|---|-------------------------|--------------------------|-------------------------|-------------------------|------------------------------------|--------------|------------|
| I                              | Tamil / Hindi/French                                | 6 (3)                   | 6 (3)                    | 6 (3)                   | 6 (3)                   | -                                  | -            | 12         |
| II                             | English   | 6 (3)                   | 6 (3)                    | 6 (3)                   | 6 (3)                   | -                                  | -            | 12         |
| III                            | Core Courses  | 3 (3)<br>2 (2)<br>5p(5) | 2(2)<br>3p (3)<br>5P (2) | 2(2)<br>2 (2)<br>5P (5) | 3(3)<br>2 (2)<br>4P (3) | 4 (4)<br>5p (5)<br>4P (4)<br>4 (4) |              | 54         |
|                                | Elective Courses<br>Generic/<br>Discipline Specific | 4 (3)                   | 3(3)                     | 4(4)                    | 3 (3)                   | 4 (3)<br>4 (3)                     |              | 19         |
| IV                             | Skill Enhancement Courses                           | 2 (2)<br>2(2)NME        | 3p (2)<br>2(2)NME        | 2(1)<br>2 (2)           | 3 (3)<br>2 (2)          | 3(2)                               |              | 18         |
|                                | Environmental Studies                               | -                       | -                        | 1                       | 1 (2)                   | -                                  | -            | 02         |
|                                | Value Education                                     |                         | -                        | -                       | -                       | 2 (2)                              |              | 02         |
|                                | Internship/<br>Industrial Training                  | -                       | -                        | -                       | -                       |                                    | 180 days(20) | 02         |
| V                              | Extension Activity                                  | -                       | -                        | -                       | -                       | -                                  | (1)          | 01         |
| Total Hours (Per week)/Credits |   | 30(23)                  | 30(23)                   | 30(22)                  | 30(24)                  | 30(27)                             | (21)         | 140<br>180 |

|                                     |   |   |   |   |   |          |          |
|-------------------------------------|---|---|---|---|---|----------|----------|
| Self-paced Learning (Swayam Course) | - | - | - | - | - | 1 Credit | 1 Credit |
|-------------------------------------|---|---|---|---|---|----------|----------|

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**CURRICULUM STRUCTURE**  
**OUTCOME BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM**  
**(From 2023-2024 Batch onwards)**  
**PROGRAMME CODE - UHM**

| Semester | Part         | Course Code             | Course Name   | Hours | Credits   | Internal Marks | External Marks |
|----------|--------------|-------------------------|---|-------|-----------|----------------|----------------|
| I        | I            | 23UTAG11                | Podhu Tamil - I/Hindi -I  | 6     | 3         | 25             | 75             |
|          | II           | 23UENL11                | General English - I   | 6     | 3         | 25             | 75             |
|          | III          | 23UHMC11                | <b>Core Course -I:</b> Fundamentals of Food Production                                    | 3     | 3         | 25             | 75             |
|          |              | 23UHMC12                | <b>Core Course - II:</b> Fundamentals of Front Office                                     | 2     | 2         | 25             | 75             |
|          |              | 23UHMC1P                | <b>Core Course -III :Practical :</b> Fundamentals of Food Production                      | 5     | 5         | 25             | 75             |
|          |              | 23UHMA11                | <b>Elective course Generic /Discipline specific -I:</b> Food Science And Nutrition        | 4     | 3         | 25             | 75             |
|          | IV           | 23UHMS11                | <b>Skill Enhancement Course - I:</b> Foundation Course - Basic food and Beverage Service  | 2     | 2         | 25             | 75             |
|          |              | 23UHMN11                | <b>Skill Enhancement Course - II:</b> Non Major Elective Course: Basics of Hotel Industry | 2     | 2         | 25             | 75             |
|          | <b>Total</b> |                         |   |       | <b>30</b> | <b>23</b>      |                |
| II       | I            | 23UTAG21                | Podhu Tamil /Hindi -II  | 6     | 3         | 25             | 75             |
|          | II           | 23UENL21                | General English -II   | 6     | 3         | 25             | 75             |
|          | III          | 23UHMC21                | <b>Core Course-IV :</b> Hindi   | 2     | 2         | 25             | 75             |
|          |              | 23UHMC2P                | <b>Core Course V : Practical :</b> Basic front office                                     | 3     | 3         | 25             | 75             |
|          |              | 23UHMC2Q                | <b>Core Course VI: Practical :</b> Basic Food and Beverage Service                        | 5     | 5         | 25             | 75             |
|          | IV           | 23UHMA21                | <b>Elective course Generic /Discipline specific -II:</b> Travel Management                | 3     | 3         | 25             | 75             |
|          |              | 23UHMS2P                | <b>Skill Enhancement Course III : Practical :</b> Fundamentals of Bakery                  | 3     | 2         | 25             | 75             |
|          |              | 23UHMN21                | <b>Skill Enhancement Course IV/Non Major Elective Course:</b> General Aspects of Tourism  | 2     | 2         | 25             | 75             |
|          | <b>Total</b> |                         |   |       | <b>30</b> | <b>23</b>      |                |
| I        | 23UTAG31     | Podhu Tamil/ Hindi -III | 6   | 3     | 25        | 75             |                |

|              |          |  |   |           |           |    |    |
|--------------|----------|--|---|-----------|-----------|----|----|
| III          | II       | 23UENL31   | General English-III   | 6         | 3         | 25 | 75 |
|              | III      | 23UHMC31   | <b>Core Course VII :</b><br>Advance Food Production   | 2         | 2         | 25 | 75 |
|              |          | 23UHMC32   | <b>Core Course -VIII:</b> Hotel Accounts  | 2         | 2         | 25 | 75 |
|              |          | 23UHMC3P   | <b>Core Course -IX: Practical</b><br>Advance Food Production                                  | 5         | 5         | 25 | 75 |
|              | 23UHMA31 | <b>Elective course Generic /Discipline specific -III :</b> Hotel Food Safety and HACCP | 4   | 4         | 25        | 75 |    |
|              | IV       | 23UHMS31   | <b>Skill Enhancement Course V :</b> Event management  | 2         | 1         | 25 | 75 |
|              |          | 23UHMS32   | <b>Skill Enhancement Course VI :</b><br>Basic Accommodation operation                         | 2         | 2         | 25 | 75 |
|              |          |  | Environmental Studies   | 1         | -         |    |    |
| <b>Total</b> |          |  |   | <b>30</b> | <b>22</b> |    |    |
| IV           | I        | 23UTAG41   | Podhu Tamil -IV/Hindi   | 6         | 3         | 25 | 75 |
|              | II       | 23UENL41   | English -IV   | 6         | 3         | 25 | 75 |
|              | III      | 23UHMC41   | <b>Core Course -X:</b> Advance Food and Beverage Service                                      | 3         | 3         | 25 | 75 |
|              |          | 23UHMC42   | <b>Core Course -XI:</b> Hotel French  | 2         | 2         | 25 | 75 |
|              |          | 23UHMC4P   | <b>Core Course - XII : Practical :</b><br>Advance Food and Beverage Service                   | 4         | 3         | 25 | 75 |
|              |          | 23UHMA41   | <b>Elective course Generic /Discipline specific -IV :</b> Principles and Practices of Tourism | 3         | 3         | 25 | 75 |
|              | IV       | 23UHMS4P   | <b>Skill Enhancement Course VII :</b><br><b>Practical:</b> Accommodation Operation            | 3         | 3         | 25 | 75 |
|              |          | 23UHMS41   | <b>Skill Enhancement Course VIII:</b><br>Advance Front Office                                 | 2         | 2         | 25 | 75 |
|              |          | 23UESR41   | Environmental Studies   | 1         | 2         | 25 | 75 |
| <b>Total</b> |          |  |   | <b>30</b> | <b>24</b> |    |    |
| V            | III      | 23UHMC51   | <b>Core Course - XIII:</b> Professional Food Production                                       | 4         | 4         | 25 | 75 |
|              |          | 23UHMC5P   | <b>Core Course - XIV: Practical :</b><br>Professional Food Production                         | 5         | 5         | 25 | 75 |
|              |          | 23UHMC5Q   | <b>Core Course -XV: Practical :</b><br>Professional Food And Beverage Service                 | 4         | 4         | 25 | 75 |
|              |          | 23UHMJ51   | <b>Core Course - XVI :</b> Project With Viva Voce   | 4         | 4         | 25 | 75 |
|              |          | 23UHM051   | <b>Elective course Generic /Discipline specific -V:</b> Tourism Business                      | 4         | 3         | 25 | 75 |
|              |          | 23UHM052   | <b>Elective course Generic /Discipline specific -VI:</b> Interior Designing                   | 4         | 3         | 25 | 75 |
|              |          | 23UHMS51   | <b>Skill Enhancement Course IX:</b> Airport Management  | 3         | 2         | 25 | 75 |
|              | IV       | 23UVED51   | Value Education   | 2         | 2         | 25 | 75 |

|           |    |          |                                 |           |           |     |    |
|-----------|----|----------|---------------------------------|-----------|-----------|-----|----|
|           |    |          | <b>Total</b>                    | <b>30</b> | <b>27</b> |     |    |
| <b>VI</b> | IV | 23UHMJ61 | Internship /Industrial Training | -         | 20        | 25  | 75 |
|           | V  | -        | Extension Activity              | -         | 1         | 100 |    |
|           |    |          | <b>Total</b>                    |           | <b>21</b> |     |    |

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
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**UG Programme - B.Sc. (Tourism and Hotel Administration)**  
**OUTCOME-BASED EDUCATION WITH CHOICE BASECREDIT SYSTEM**  
(From 2023-2024 Batch onwards)

**PROGRAMME ARTICULATION MATRIX (PAM)**

| Semester  | Course Code | Course Name   | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|-----------|-------------|---|-----|-----|-----|-----|-----|-----|-----|
| <b>I</b>  | 23UTAG11    | Podhu Tamil - I/Hindi -I  | 10  | 7   | 2   | 8   | 2   | 2   | 3   |
|           | 23UENL11    | General English - I   | 10  | 7   | 2   | 8   | 2   | 2   | 3   |
|           | 23UHMC11    | <b>Core Course -I:</b><br>Fundamentals of Food Production                                 | 13  | 13  | 12  | 6   | 5   | 5   | 6   |
|           | 23UHMC12    | <b>Core Course - II:</b><br>Fundamentals of Front Office                                  | 13  | 13  | 12  | 6   | 4   | 5   | 6   |
|           | 23UHMC1P    | <b>Core Course -III :Practical :</b><br>Fundamentals of Food Production                   | 13  | 13  | 12  | 6   | 5   | 5   | 6   |
|           | 23UHMA11    | <b>Elective course Generic /Discipline specific -I:</b> Food Science And Nutrition        | 11  | 9   | 7   | 7   | 5   | 5   | 6   |
|           | 23UHMS11    | <b>Skill Enhancement Course - I: Foundation Course - Basic</b> food and Beverage Service  | 13  | 7   | 7   | 5   | 3   | 3   | 7   |
|           | 23UHMN11    | <b>Skill Enhancement Course - II: Non Major Elective Course:</b> Basics of Hotel Industry | 12  | 12  | 8   | 6   | 5   | 5   | 6   |
| <b>II</b> | 23UTAG21    | Podhu Tamil /Hindi -II  | 10  | 8   | 2   | 8   | 2   | 2   | 3   |
|           | 23UENL21    | General English -II   | 10  | 8   | 2   | 8   | 2   | 2   | 3   |
|           | 23UHMC21    | <b>Core Course-IV : Hindi</b>   | 13  | 11  | 12  | 6   | 5   | 5   | 6   |
|           | 23UHMC2P    | <b>Core Course V : Practical</b> :Basic front office                                      | 13  | 11  | 12  | 6   | 5   | 5   | 6   |
|           | 23UHMC2Q    | <b>Core Course VI: Practical</b> : Basic Food and Beverage Service                        | 13  | 11  | 12  | 6   | 5   | 5   | 6   |
|           | 23UHMA21    | <b>Elective course Generic /Discipline specific -II:</b> Travel Management                | 13  | 11  | 8   | 7   | 5   | 5   | 6   |
|           | 23UHMS2P    | <b>Skill Enhancement Course III : Practical</b> : Fundamentals of Bakery                  | 13  | 11  | 8   | 6   | 5   | 5   | 6   |

|     |          |  |    |    |    |    |   |   |   |
|-----|----------|--|----|----|----|----|---|---|---|
|     | 23UHMN21 | <b>Skill Enhancement Course IV/Non Major Elective Course: General Aspects of Tourism</b>         | 13 | 12 | 8  | 6  | 5 | 5 | 6 |
| III | 23UTAG31 | Podhu Tamil/ Hindi -III  | 10 | 8  | 2  | 8  | 2 | 2 | 2 |
|     | 23UENL31 | General English-III  | 10 | 8  | 3  | 9  | 3 | 3 | 2 |
|     | 23UHMC31 | <b>Core Course VII :</b><br>Advance Food Production  | 13 | 11 | 12 | 6  | 5 | 5 | 6 |
|     | 23UHMC32 | <b>Core Course -VIII:</b> Hotel Accounts   | 13 | 11 | 12 | 6  | 5 | 5 | 6 |
|     | 23UHMC3P | <b>Core Course -IX: Practical</b><br>Advance Food Production                                     | 13 | 12 | 12 | 6  | 5 | 5 | 6 |
|     | 23UHMA31 | <b>Elective course Generic /Discipline specific -III :</b><br>Hotel Food Safety and HACCP        | 11 | 11 | 8  | 6  | 5 | 5 | 6 |
|     | 23UHMS31 | <b>Skill Enhancement Course V :</b><br>Event management  | 13 | 9  | 8  | 5  | 5 | 5 | 6 |
|     | 23UHMS32 | <b>Skill Enhancement Course VI :</b><br>Basic Accommodation operation                            | 13 | 8  | 5  | 10 | 5 | 3 | 6 |
|     |          | Environmental Studies  | -  | -  | -  | -  | - | - | - |
| IV  | 23UTAG41 | Podhu Tamil -IV/Hindi  | 10 | 8  | 2  | 9  | 2 | 2 | 2 |
|     | 23UENL41 | English -IV  | 10 | 9  | 3  | 8  | 2 | 3 | 3 |
|     | 23UHMC41 | <b>Core Course -X:</b> Advance Food and Beverage Service   | 13 | 12 | 12 | 6  | 5 | 5 | 6 |
|     | 23UHMC42 | <b>Core Course -XI:</b> Hotel French   | 13 | 12 | 12 | 4  | 3 | 4 | 3 |
|     | 23UHMC4P | <b>Core Course - XII : Practical :</b><br>Advance Food and Beverage Service                      | 13 | 12 | 12 | 6  | 5 | 5 | 6 |
|     | 23UHMA41 | <b>Elective course Generic /Discipline specific -IV :</b><br>Principles and Practices of Tourism | 13 | 12 | 8  | 6  | 5 | 5 | 6 |
|     | 23UHMS4P | <b>Skill Enhancement Course VII : Practical:</b><br>Accommodation Operation                      | 10 | 8  | 5  | 4  | 5 | 5 | 3 |
|     | 23UHMS41 | <b>Skill Enhancement Course VIII:</b><br>Advance Front Office                                    | 13 | 11 | 8  | 6  | 5 | 5 | 6 |
|     | 23UESR41 | Environmental Studies  | 8  | 5  | 1  | 7  | 8 | 5 | 5 |
|     | 23UHMC51 | <b>Core Course - XIII:</b><br>Professional Food Production                                       | 13 | 12 | 12 | 6  | 5 | 6 | 5 |
|     | 23UHMC5P | <b>Core Course - XIV: Practical</b><br>Professional Food Production                              | 13 | 12 | 12 | 6  | 5 | 5 | 6 |

|           |   |  |            |            |            |            |            |            |            |
|-----------|---|--|------------|------------|------------|------------|------------|------------|------------|
| <b>V</b>  | 23UHMC5Q  | <b>Core Course -XV: Practical</b><br>: Professional Food And<br>Beverage Service         | 13         | 12         | 12         | 6          | 5          | 5          | 6          |
|           | 23UHMJ51  | <b>Core Course - XVI :Project</b><br>With Viva Voce                                      | 13         | 12         | 12         | 6          | 6          | 5          | 7          |
|           | 23UHMO51  | <b>Elective course Generic</b><br><b>/Discipline specific -V:</b><br>Tourism Business    | 9          | 5          | 0          | 8          | 0          | 5          | 5          |
|           | 23UHMO52  | <b>Elective course Generic</b><br><b>/Discipline specific -VI:</b><br>Interior Designing | 13         | 11         | 8          | 6          | 5          | 5          | 6          |
|           | 23UHMS51  | <b>Skill Enhancement Course</b><br><b>IX: Airport Management</b>                         | 13         | 8          | 7          | 5          | 6          | 6          | 6          |
|           | 23UVED51  | Value Education  | 8          | 5          | 1          | 5          | 9          | 4          | 7          |
| <b>VI</b> | 23UHMJ61  | Internship /Industrial Training  | 13         | 9          | 8          | 5          | 6          | 5          | 6          |
|           | -   | Extension Activity   | 8          | 2          | 1          | 7          | 9          | 8          | 5          |
|           | <b>Total Weight age of all Courses</b><br><b>Contributing to PO</b> |  | <b>468</b> | <b>395</b> | <b>307</b> | <b>255</b> | <b>166</b> | <b>169</b> | <b>200</b> |



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**UG Programme - B.Sc. Tourism and Hotel Administration**  
**OUTCOME-BASED EDUCATION WITH CHOICE BASECREDIT SYSTEM**  
(From 2023-2024 Batch onwards)

**PROGRAMME ARTICULATION MATRIX - WEIGHTED PERCENTAGE**

| Semester | Course Code | Course Name   | P01  | P02  | P03  | P04  | P05  | P06  | P07  |
|----------|-------------|---|------|------|------|------|------|------|------|
| <b>I</b> | 23UTAG11    | Podhu Tamil – I/Hindi –I  | 2.14 | 1.77 | 0.65 | 3.14 | 1.2  | 1.18 | 2.14 |
|          | 23UENL11    | General English – I   | 2.14 | 1.77 | 0.65 | 3.14 | 1.2  | 1.18 | 2.14 |
|          | 23UHMC11    | <b>Core Course –I:</b><br>Fundamentals of Food Production                                 | 2.78 | 3.29 | 3.91 | 2.35 | 3.01 | 2.96 | 2.78 |
|          | 23UHMC12    | <b>Core Course – II:</b><br>Fundamentals of Front Office                                  | 2.78 | 3.29 | 3.91 | 2.35 | 2.41 | 2.96 | 2.78 |
|          | 23UHMC1P    | <b>Core Course –III</b><br><b>:Practical :</b><br>Fundamentals of Food Production         | 2.78 | 3.29 | 3.91 | 2.35 | 3.01 | 2.96 | 2.78 |
|          | 23UHMA11    | <b>Elective course Generic /Discipline specific –I:</b><br>Food Science And Nutrition     | 2.35 | 2.28 | 2.28 | 2.75 | 3.01 | 2.96 | 2.35 |
|          | 23UHMS11    | <b>Skill Enhancement Course – I: Foundation Course – Basic food and Beverage Service</b>  | 2.78 | 1.77 | 2.28 | 1.96 | 1.81 | 1.78 | 2.78 |
|          | 23UHMN11    | <b>Skill Enhancement Course – II: Non Major Elective Course: Basics of Hotel Industry</b> | 2.56 | 3.04 | 2.61 | 2.35 | 3.01 | 2.96 | 2.56 |
|          | 23UTAG21    | Podhu Tamil /Hindi –II  | 2.14 | 2.03 | 0.65 | 3.14 | 1.2  | 1.18 | 1.5  |
|          | 23UENL21    | General English –II   | 2.14 | 2.03 | 0.65 | 3.14 | 1.2  | 1.18 | 1.5  |
|          | 23UHMC21    | <b>Core Course-IV : Hindi</b>   | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3    |
|          | 23UHMC2P    | <b>Core Course V :</b><br><b>Practical :Basic front office</b>                            | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3    |
|          | 23UHMC2Q    | <b>Core Course VI:</b><br><b>Practical : Basic Food and Beverage Service</b>              | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3    |

|     |          |  |      |      |      |      |      |      |     |
|-----|----------|--|------|------|------|------|------|------|-----|
| II  | 23UHMA21 | <b>Elective course Generic /Discipline specific –II:</b><br>Travel Management                  | 2.78 | 2.78 | 2.61 | 2.75 | 3.01 | 2.96 | 3   |
|     | 23UHMS2P | <b>Skill Enhancement Course III :</b><br><b>Practical :</b><br>Fundamentals of Bakery          | 2.78 | 2.78 | 2.61 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMN21 | <b>Skill Enhancement Course IV/Non Major Elective Course:</b> General Aspects of Tourism       | 2.78 | 3.04 | 2.61 | 2.35 | 3.01 | 2.96 | 3   |
| III | 23UTAG31 | Podhu Tamil/ Hindi –III  | 2.14 | 2.03 | 0.65 | 3.14 | 1.2  | 1.18 | 1   |
|     | 23UENL31 | General English-III  | 2.14 | 2.03 | 0.98 | 3.53 | 1.81 | 1.78 | 1   |
|     | 23UHMC31 | <b>Core Course VII :</b><br>Advance Food Production  | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMC32 | <b>Core Course –VIII:</b> Hotel Accounts   | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMC3P | <b>Core Course –IX:</b><br><b>Practical</b><br>Advance Food Production                         | 2.78 | 3.04 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMA31 | <b>Elective course Generic /Discipline specific –III :</b><br>Hotel Food Safety and HACCP      | 2.78 | 2.78 | 2.61 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMS31 | <b>Skill Enhancement Course V :</b> Event management   | 2.78 | 2.28 | 2.61 | 1.96 | 3.01 | 2.96 | 3   |
|     | 23UHMS32 | <b>Skill Enhancement Course VI :</b><br>Basic Accommodation operation                          | 2.78 | 2.03 | 1.63 | 3.92 | 3.01 | 1.78 | 3   |
|     |          | Environmental Studies  | -    | -    | -    | -    | -    | -    | -   |
| IV  | 23UTAG41 | Podhu Tamil –IV/Hindi  | 2.14 | 2.03 | 0.65 | 3.53 | 1.2  | 1.18 | 1   |
|     | 23UENL41 | English –IV  | 2.14 | 2.28 | 0.98 | 3.14 | 1.2  | 1.78 | 1.5 |
|     | 23UHMC41 | <b>Core Course –X:</b> Advance Food and Beverage Service                                       | 2.78 | 3.04 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMC42 | <b>Core Course –XI:</b><br>Hotel French  | 2.78 | 3.04 | 3.91 | 1.57 | 1.81 | 2.37 | 1.5 |
|     | 23UHMC4P | <b>Core Course – XII :</b><br><b>Practical :</b><br>Advance Food and Beverage Service          | 2.78 | 3.04 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |
|     | 23UHMA41 | <b>Elective course Generic /Discipline specific – IV :</b> Principles and Practices of Tourism | 2.78 | 3.04 | 2.61 | 2.35 | 3.01 | 2.96 | 3   |

|   |           |  |                                 |            |            |            |            |            |            |
|---|-----------|--|---------------------------------|------------|------------|------------|------------|------------|------------|
|   | 23UHMS4P  | <b>Skill Enhancement Course VII : Practical:</b><br>Accommodation Operation          | 2.14                            | 2.03       | 1.63       | 1.57       | 3.01       | 2.96       | 1.5        |
|   | 23UHMS41  | <b>Skill Enhancement Course VIII:</b><br>Advance Front Office                        | 2.78                            | 2.78       | 2.61       | 2.35       | 3.01       | 2.96       | 3          |
|   | 23UESR41  | Environmental Studies  | 1.71                            | 1.27       | 0.33       | 2.75       | 4.82       | 2.96       | 2.5        |
| <b>V</b>  | 23UHMC51  | <b>Core Course - XIII:</b><br>Professional Food Production                           | 2.78                            | 3.04       | 3.91       | 2.35       | 3.01       | 3.55       | 2.5        |
|   | 23UHMC5P  | <b>Core Course - XIV:</b><br><b>Practical :</b><br>Professional Food Production      | 2.78                            | 3.04       | 3.91       | 2.35       | 3.01       | 2.96       | 3          |
|   | 23UHMC5Q  | <b>Core Course -XV:</b><br><b>Practical :</b> Professional Food And Beverage Service | 2.78                            | 3.04       | 3.91       | 2.35       | 3.01       | 2.96       | 3          |
|   | 23UHMJ51  | <b>Core Course - XVI</b><br>:Project With Viva Voce                                  | 2.78                            | 3.04       | 3.91       | 2.35       | 3.61       | 2.96       | 3.5        |
|   | 23UHMO51  | <b>Elective course Generic /Discipline specific -V:</b><br>Tourism Business          | 1.92                            | 1.27       | 0          | 3.14       | 0          | 2.96       | 2.5        |
|   | 23UHMO52  | <b>Elective course Generic /Discipline specific - VI:</b> Interior Designing         | 2.78                            | 2.78       | 2.61       | 2.35       | 3.01       | 2.96       | 3          |
|   | 23UHMS51  | <b>Skill Enhancement Course IX:</b> Airport Management                               | 2.78                            | 1.71       | 1.5        | 1.07       | 1.28       | 1.28       | 1.28       |
|   | 23UVED51  | Value Education  | 1.71                            | 1.07       | 0.21       | 1.07       | 1.92       | 0.85       | 1.5        |
|   | <b>VI</b> | 23UHMJ61   | Internship /Industrial Training | 2.78       | 1.92       | 1.71       | 1.07       | 1.28       | 1.07       |
| -   |           | Extension Activity   | 1.71                            | 0.43       | 0.21       | 1.5        | 1.92       | 1.71       | 1.07       |
| <b>Total Weight age of all Courses Contributing to PO</b> |           |  | <b>100</b>                      | <b>100</b> | <b>100</b> | <b>100</b> | <b>100</b> | <b>100</b> | <b>100</b> |

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**SEMESTER- I**

**பொதுத்தமிழ் - I (23UTAG11)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 6**

**CREDITS : 3**

**DURATION : 90hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**நோக்கங்கள்**

- முதலாமாண்டு பட்ட வகுப்பு மாணவர்களுக்குத் தமிழ் மொழி இலக்கியங்களை அறிமுகம் செய்தல்.
- தற்கால இலக்கியப் போக்குகளையும் இலக்கணங்களையும் மாணவர் அறியுமாறு செய்து அவர்களின் படைப்பாற்றலைத் தூண்டுதல்.
- தமிழ் இலக்கியம் சார்ந்த போட்டித் தேர்வுகளுக்கு ஏற்ப கற்பித்தல் நடைமுறைகளை மேற்கொள்ளுதல்.

**கற்றலின் பயன்கள்**

இத்தானை வெற்றிகரமாக முடித்தவுடன் மாணவர்கள்,

**CO1[K1]:** பாரதியார் காலந்தொட்டு தற்காலக் கவிதைகள் வரை கவிதை இலக்கியம் அறிமுகப்படுத்தப்படுவதால் அவற்றை அடையாளம் காண்பர்.

**CO2[K2]:** கவிதை வரலாற்றினை புரிந்து கொண்டு பிழை இல்லாமல் எழுதும் திறன் பெறுவர்.

**CO3[K3]:** இக்கால இலக்கிய வகைகள் மற்றும் இலக்கணம் கற்பதன் மூலம் அவற்றைத் தம் வாழ்நிலையோடு பொருத்திப் பார்ப்பர்.

**CO4[K4]:** மொழியறிவோடு சிந்தனைத்திறன் பெற்று இலக்கியம் மற்றும் இலக்கணங்களைப் பகுப்பாய்வர்.

**CO5[K5]:** உலகளாவிய இலக்கியங்களைக் கற்று மதிப்பீடு செய்வர்.

**CO/PO Mapping Table (Course Articulation Matrix)**

| CO \ PO  | PO1         | PO2         | PO3         | PO4         | PO5        | PO6         | PO7        |
|--|-------------|-------------|-------------|-------------|------------|-------------|------------|
| <b>CO1[K1]</b>                                 | 2           | 2           | -           | 2           | -          | -           | -          |
| <b>CO2[K2]</b>                                 | 2           | 2           | -           | 2           | -          | -           | -          |
| <b>CO3[K3]</b>                                 | 2           | 1           | -           | 2           | 1          | -           | 1          |
| <b>CO4[K4]</b>                                 | 2           | 1           | 1           | 1           | 1          | 1           | 1          |
| <b>CO5[K5]</b>                                 | 2           | 1           | 1           | 1           | -          | 1           | 1          |
| <b>Weightage of Course</b>                     | 10          | 07          | 02          | 08          | 02         | 02          | 03         |
| <b>Weightage of Course contribution to POs</b> | <b>2.14</b> | <b>1.77</b> | <b>0.65</b> | <b>3.14</b> | <b>1.2</b> | <b>1.18</b> | <b>1.5</b> |

**Based on the Level of Contribution ('3' -High, '2' -Medium, '1' -Low, '-' No Correlation)**

Approved in the Academic Council –XIV held on 31/07/2023

23UHM28

**கூறு ஐ**

**(18 hrs)**

மரபுக்கவிதை பெ.சுந்தரனார் - தமிழ்த் தெய்வ வணக்கம், பாரதிதாசன் - சிறுத்தையை வெளியில் வா, கவிமணி - புத்தரும் சிறுவனும், முடியரசன் - மொழி உணர்ச்சி, கண்ணதாசன் - ஆட்டனத்தி ஆதிமந்தி - ஆதிமந்திபுலம்பல், சுரதா - துறைமுகம் தொகுப்பிலிருந்து ஏதேனும் ஒருகவிதை, தமிழ் ஒளி - கடல்

**கூறுஐஐ**

**(18 hrs)**

**புதுக்கவிதை:** அப்துல் ரகுமான் - வீட்டுக்கொருமரம் வளர்ப்போம், ஈரோடு தமிழன்பன் - சென்றியூ கவிதைகள் (ஏதேனும் ஐந்து கவிதைகள்), வைரமுத்து - பிற்சேர்க்கை, மு.மேத்தா - வாழைமரம், அறிவுமதி - வள்ளுவம் பத்து, நா முத்துக்குமார் - ஆனந்தயாழை மீட்டுகிறாய், சுகிர்தராணி - சபிக்கப்பட்ட முத்தம், இளம் பிறை - நீ எழுத மறுக்கும் எனது அழகு.

**கூறு ஐஐஐ**

**(18 hrs)**

**சிறுகதைகள் :** வாய்ச்சொற்கள் - ஜெயகாந்தன் (மாலைமயக்கம் தொகுப்பு), கடிதம் - புதுமைப்பித்தன், கரு - உமாமகேஸ்வரி, முள்முடி - தி.ஜானகிராமன், சிதறல்கள் - விழி.பா.இதயவேந்தன், காகிதஉறவு - சு.சமுத்திரம், வீட்டின் மூலையில் சமையல் அறை - அம்பை, (மொழிபெயர்ப்புக் கதை) ஆண்டன் செக்காவ் - நாயக்காரர் சீமாட்டி, சந்தியா பதிப்பகம்.

**கூறு ஐஐ**

**(18 hrs)**

மரபுக்கவிதை கவிதை தோற்றம் வளர்ச்சி - புதுக்கவிதை கவிதை தோற்றம் வளர்ச்சி - சிறுகதை தோற்றம் வளர்ச்சி

**கூறு ஏ**

**(18 hrs)**

**மொழித்திறன் போட்டிதேர்வு:** பொருள் பொதிந்த சொற்றொடர் அமைத்தல், ஓர் எழுத்து ஒருமொழி, வேற்றுமை உருபுகள், திணை, பால், எண், இடம், கலைச்சொல்லாக்கம், மொழிபெயர்ப்பு. (குறிப்பு: அலகு 4, 5 ஆகியன போட்டித் தேர்வு நோக்கில் நடத்தப்பட வேண்டும்).

**பாடநூல்கள்**

1. தமிழியல் துறையினர், *தொகுப்பு நூல்*, ஸ்ரீ காளீஸ்வரி கல்லூரி (தன்னாட்சி), சிவகாசி.
2. வாசுதேவன், கா. *பன்முக நோக்கில் தமிழ் இலக்கிய வரலாறு*, தேவன் பதிப்பகம், திருச்சிராப்பள்ளி, 2017.

**பார்வை நூல்கள்**

1. சிற்பி. பாலசுப்பிரமணியன், *தமிழ் இலக்கிய வரலாறு*, கவிதா வெளியீடு, சென்னை.
2. தமிழண்ணல், *புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு*, சோலை பதிப்பகம், மதுரை
3. பாக்கியமேரி, *வகைமை நோக்கில் தமிழ் இலக்கிய வரலாறு*, பாரி நிலையம், சென்னை.

**வலைப்பதிவுகள் (Web Sources)**

1. Tamil Heritage Foundation- [www.tamilheritage.org](http://www.tamilheritage.org)  
<<http://www.tamilheritage.org>>
2. Tamil virtual University Library- [www.tamilvu.org/library](http://www.tamilvu.org/library)  
<http://www.virtualvu.org/library>
3. Project Madurai - [www.projectmadurai.org](http://www.projectmadurai.org).
4. Chennai Library- [www.chennailibrary.com](http://www.chennailibrary.com)  
<<http://www.chennailibrary.com>>.

5. Tamil Universal Digital Library- [www.ulib.prg](http://www.ulib.prg) <<http://www.ulib.prg>>.
6. Tamil E-Books Downloads- [tamilebooksdownloads.blogspot.com](http://tamilebooksdownloads.blogspot.com)
7. Tamil Books on line- [books.tamilcube.com](http://books.tamilcube.com)
8. Catalogue of the Tamil books in the Library of British Congress [archive.org](http://archive.org)
9. Tamil novels on line - [books.tamilcube.com](http://books.tamilcube.com)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME**  
**SEMESTER- I**  
**GENERAL ENGLISH-I (23UENL11)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 6 (L-5, T-1)**  
**CREDITS : 3**  
**DURATION : 90 hrs**

**INT. MARKS : 25**  
**EXT. MARKS : 75**  
**MAX. MARKS : 100**

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Approved in the Academic Council –XIV held on 31/07/2023

23UHM30

### Course Objectives

- To enable learners to acquire the linguistic competence necessarily required in various life situations.
- To help them understand the written text and able to use skimming, scanning skills
- To assist them in creative thinking abilities.
- To enable them become better readers and writers.
- To assist them in developing correct reading habits, silently, extensively and intensively.

### Course Outcomes (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the use of the language skills i.e. Reading, Listening, Speaking and Writing.

**CO2[K2]:** demonstrate communicative skills by articulating simple dialogues and instructions.

**CO3[K3]:** apply knowledge of word power and grammar in framing correct sentences.

**CO4[K4]:** analyze prose, poetry and short stories to develop language skills through literature.

**CO5[K5]:** assess the linguistic competence that enables them, in the future, to present their views in various social, academic and employment situations.

### CO-PO Mapping table (Course Articulation Matrix)

| CO \ PO   | PO1  | PO2  | PO3  | PO4  | PO5 | PO6  | PO7 |
|---|------|------|------|------|-----|------|-----|
| CO1[K1]   | 2    | 2    | -    | 2    | -   | -    | -   |
| CO2[K2]   | 2    | 2    | -    | 2    | -   | -    | -   |
| CO3[K3]   | 2    | 1    | -    | 2    | 1   | -    | 1   |
| CO4[K4]   | 2    | 1    | 1    | 1    | 1   | 1    | 1   |
| CO5[K5]   | 2    | 1    | 1    | 1    | -   | 1    | 1   |
| Weightage of the course                           | 10   | 07   | 02   | 08   | 02  | 02   | 03  |
| Weighted percentage of Course contribution to POs | 2.14 | 1.77 | 0.65 | 3.14 | 1.2 | 1.18 | 1.5 |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT I - PROSE

(18 hrs)

Jerome K Jerome

- Uncle Podger Hangs a Picture

David Sedaris

- Us and Them -From Dress Your Family in Corduroy and Denim

Harish Bhat – JRD

**UNIT II - POETRY (18 hrs)**

William Ralph Emerson – A Nation's Strength  
Paul Laurence Dunbar – The Sparrow  
Subramania Bharati – A Patch of Land  
Chinua Achebe – Love Cycle

**UNIT III - SHORT STORIES (18 hrs)**

Bhabani Bhattacharya – The Faltering Pendulum  
R.K. Laxman – The Gold Frame  
Sudha Murthy – How I Taught My Grandmother to Read

**UNIT IV - LANGUAGE COMPETENCY (18 hrs)**

Vocabulary: Synonyms, Antonyms, Word Formation  
Appropriate use of Articles and Parts of speech  
Error Correction

**UNIT V - ENGLISH FOR WORKPLACE (18 hrs)**

Self-Introduction, Greetings  
Introducing others  
Listening for General and Specific Information  
Listening to and Giving Instructions/Directions

**TEXTBOOKS**

1. Bhattacharya, Bhabani. *Steel Hawk and other stories*. New Delhi: Sahitya Akademi, 1967.
2. Sudha, Murthy. *How I Taught My Grandmother to Read and other Stories*, India: Penguin Books, 2004.

**REFERENCES**

**Books**

1. Kumar, Vijay T & K Durga Bhavani. *English in use -A Textbook for College Students*. YL Srinivas
2. Swan, Michael. *Practical English Usage - 4th Edition*. New York: Oxford University Press, 2016.
3. Shepherd Margaret & Sharon Hogan. Penny Carter (Illustrator). *The Art of Civilized Conversation: A Guide to Expressing Yourself with Style and Grace*. Now York: Broadway Books, 2005.

**Web Sources**

1. [https://books.google.co.in/books?id=iSHvOmXuvLMC&printsec=frontcover&dq=subramania+bharati+poems&hl=en&newbks=1&newbks\\_redir=0&source=gb\\_mobile\\_search&sa=X&redir\\_esc=y#v=onepage&q=subramania%20bharati%20poems&f=false](https://books.google.co.in/books?id=iSHvOmXuvLMC&printsec=frontcover&dq=subramania+bharati+poems&hl=en&newbks=1&newbks_redir=0&source=gb_mobile_search&sa=X&redir_esc=y#v=onepage&q=subramania%20bharati%20poems&f=false)
2. <https://poets.org/poem/sparrow-0>
3. <https://poets.org/poem/nations-strength>



**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - I**  
**CORE COURSE – I: FUNDAMENTALS OF FOOD PRODUCTION**  
**(23UHCM11)**  
**(From 2023-2024 Batch onwards)**

|                   |                 |                   |              |
|-------------------|-----------------|-------------------|--------------|
| <b>HOURS/WEEK</b> | <b>: 3</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>    | <b>: 3</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>   | <b>: 45 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

**Course objectives**

- To provide fundamentals of cooking, requirements of kitchen

personnel.

- To gain knowledge and maintenance of hygiene and to have insight of kitchen organization.
- To familize Duties and responsibilities of kitchen staff, and understanding basic bakery.

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[ K1]:** identify the basics of cooking, kitchen tools, equipments and safety in food production

**CO2[ K2]:** explain the kitchen, storing procedure and personal hygiene

**CO3[ K3]:** use knowledge on the basic concepts of food production

**CO4[ K4]:** analyse a basic various types of sauces, soups

**CO5[ K5]:** evaluate the methods of cooking, knowledge of raw materials and bakery

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | PO          |             |             |             |             |             |          |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
|  | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7      |
| <b>CO1[K1]</b>   | 3           | 3           | 3           | 2           | 2           | 1           | 2        |
| <b>CO2[K2]</b>   | 3           | 3           | 3           | 1           | 1           | 1           | 1        |
| <b>CO3[K3]</b>   | 2           | 3           | 3           | 1           | -           | 1           | 1        |
| <b>CO4[K4]</b>   | 3           | 3           | 2           | 1           | 1           | 1           | 1        |
| <b>CO5[K5]</b>   | 2           | 1           | 1           | 1           | 1           | 1           | 1        |
| <b>Weightage of the course</b>                           | 13          | 13          | 12          | 06          | 05          | 05          | 06       |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.29</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**UNIT- I**

**(9 hrs)**

Origin of Cooking, Aims And Objectives Of Cooking Food; Food Commodities Cereals–Meaning And Examples; Pulse–Meaning And Examples; Fats And Oils - Meaning, Classification And Examples; Vegetables, Fruits – Classification And Examples; Nuts–Examples And Uses; Spices And Condiments–Meaning, Example And Uses; Raising Agents–Functions, Types And Examples; Sweetening Agents, Thickening Agents, Coloring and Flavoring Agents–Examples And Uses.

**UNIT- II****(9 hrs)**

Kitchen Equipment and Tools. Different Metals- Equipment ,Uses of Receiving & Storage Equipment- Preparation Of Equipment, Knife/Hand Tools- Equipment and Its Uses, Varieties, Care, Maintenance and Precautions; Mise - En-Place – Preparation of Ingredients. Methods of Mixing. Texture of Food– Various Correct Textures and Incorrect Textures.

**UNIT - III****(9 hrs)**

Cooking Fuels–Various Fuels Used In the Kitchen–Advantages and Disadvantages Transfer of Heat to Food. Method of Cooking Food, Microwave Cooking. Stocks- Definition, Types, Preparation, Storage and Uses; Points To Be Remembered While Preparing Stock. Glazes – Meaning and Uses. Sauces – Meaning, Types of Mother Sauces, Proprietary Sauces;Recipe for Basic Sauces; Derivatives of Mother Sauces. Miscellaneous Sauces– Soups– meat cookery (egg, poultry, fish, lamb, beef, pork etc.)

**UNIT- IV****(9 hrs)**

Kitchen Organization – Classical Brigade Of A Kitchen Of 5 Star Hotel; Duties And Responsibilities Of Each Staff; Co-Ordination With Other Departments; Kitchen Designing – Location Of Kitchen, Work Place Design, Work Place Environment, Layout , Principles Followed In Planning Layout, Layout Of A Well Planned Kitchen. Culinary Terms- Culinary Glossaries – English, French and Hindi.

**UNIT- V****(9 hrs)**

Baking- Definition, Baking Equipment; Types of Flour and its Composition; Dough Products – Bread – Methods, Improvers, Process, Faults, Remedies ;Basic Pastries – Short Crust, Puff, Choux; Frozen Desserts – Bavaois, soufflés, Mousse, Puddings.

**TEXTBOOKS**

1. Krishna arora .Theory Of Cookery. New Delhi :Frank Bros. And Co Publishers.4<sup>th</sup> Edition 2001.
2. Thangam .E. Philip. Modern Cookery for Teaching And Trade (Volume I). New Delhi. Orient Longman Publishers - 5<sup>th</sup>Edition,2003.

**REFERENCES****Books**

1. Ronald Kinton, Victor Caserani And David Fosket, Theory Of Catering: London. ELST Publishers.9<sup>th</sup> Edition. 2005.
2. RoyHayter.Safety In Catering:London. Macmillan Publishers.4<sup>th</sup> Edition.

**Web Sources**

1. [https://www.tutorialspoint.com/food\\_production\\_operations/food\\_production\\_operations\\_introduction\\_to\\_cookery.htm](https://www.tutorialspoint.com/food_production_operations/food_production_operations_introduction_to_cookery.htm)
2. <https://www.ihmnotessite.net/food-production>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - I**  
**CORE COURSE – II: FUNDAMENTALS OF FRONT OFFICE**  
**(23UHMC12)**  
**(From 2023-2024 Batch onwards)**

|                   |          |                   |       |
|-------------------|----------|-------------------|-------|
| <b>HOURS/WEEK</b> | : 2      | <b>INT. MARKS</b> | : 25  |
| <b>CREDITS</b>    | : 2      | <b>EXT. MARKS</b> | : 75  |
| <b>DURATION</b>   | : 30 hrs | <b>MAX. MARKS</b> | : 100 |

**Course objectives**

- To provide learners with an overview of the front office in Hotel Industry.
- To focus the basic concepts and operations of the front office in hotels.
- To understand roles and responsibilities of front office in the hotel industry.

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the educate on the procedures and practices.

**CO2[K2]:** demonstrate impart knowledge on sales promotion activities .

**CO3[K3]:** state credit control measures adopted in hotels.

**CO4[K4]:** classify the co-ordination between guests and hotel service.

**CO5[K5]:** assess the types of communication.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO                        | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|--------------------------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1[K1]</b>                 | 3   | 3   | 3   | 2   | 1   | 1   | 2   |
| <b>CO2[K2]</b>                 | 3   | 3   | 3   | 2   | -   | 1   | 2   |
| <b>CO3[K3]</b>                 | 3   | 3   | 3   | 1   | 1   | 1   | 1   |
| <b>CO4[K4]</b>                 | 3   | 3   | 2   | -   | 1   | 1   | -   |
| <b>CO5[K5]</b>                 | 1   | 1   | 1   | 1   | 1   | 1   | 1   |
| <b>Weightage of the course</b> | 13  | 13  | 12  | 06  | 04  | 05  | 06  |

|  |             |             |             |             |             |             |          |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.29</b> | <b>3.91</b> | <b>2.35</b> | <b>2.41</b> | <b>2.96</b> | <b>3</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

### **UNIT I - INTRODUCTION TO THE HOSPITALITY INDUSTRY (6 hrs)**

The Hospitality Industry Origin and Growth, Evolution and Growth of the Hotel Industry in the World, Ancient Era, Grand Tour, Modern Era, Evolution and Growth of the Hotel Industry in India.

### **UNIT II - THE NEED FOR CLASSIFICATION (6 hrs)**

Classification of Hotel and Other Types of Lodging; Standard Classification, Heritage Hotels, Classification on the Basis of Size, Location, Clientele, Duration of Guest stay, Service, Ownership; Alternative accommodation, Hotel Tariff Plans, Types of Guest Rooms.

### **UNIT III - HOTEL ORGANIZATION (6 hrs)**

The Need for Organization, Vision, Mission – Mission Statement, Objective, Goals and Strategy. Hotel Organization – Organization charts. Major Department of a Hotel – Front Office, Housekeeping, Food and Beverage Service, Kitchen, Engineering and Maintenance, Accounts, Human Resource, Security, Sales and Marketing, Purchase. Night auditor duties and responsibilities.

### **UNIT IV - FRONT OFFICE ORGANIZATION (6 hrs)**

Function Area, Section and Layout of Front Office, Reservation, Reception, Information Desk, Cash and Bills, Travel Desk, Communication Section, Uniformed Services. Organization of Front Office staff, Duties and Responsibilities of Some Front Office Personnel, Front Office Manager, Reservation Assistant, Receptionist, Information Assistant, Cashier, Telephone Operator, Bell boy, Door Attendant, Qualification of Front Office Personnel.

### **UNIT V - FRONT OFFICE COMMUNICATION (6 hrs)**

The Communication Process, The Seven Cs of Communication, The Importance of Communication. Types of Communication, Oral Communication, Written Communication, Non Verbal Communication, Flow of Communication, Downward Communication, Upward Communication, Lateral or Horizontal Communication, Diagonal or Crosswise Communication, Barriers, Psychological Barriers, Personal Barriers. Interdepartmental Communication, Housekeeping, Food and Beverage Department, Sales and Marketing Department, Engineering and Maintenance, Security, Finance Controller, Human Resource, Banquets.

### **TEXTBOOKS**

- 1.Sudhir Andrews. Hotel Front office Training Manual : New Delhi. Tata Mcgraw Hill Publishing Company Ltd. ,32<sup>nd</sup>Reprint. 2004.
- 2.S.K.Bhatnagar. Front Office Management: New Delhi. Frank Bros. And Co-Publishers Ltd., 1<sup>st</sup> Edition.2002.

## **REFERENCES**

### **Books**

1. Sue Baker , Pam Bradley And Jeremy Huyt on Principles Of Hotel Front Office Operations: London. Casse ll Publishers. 2<sup>nd</sup> Edition 2004.
2. Ahmed Ismail. Front office Operations And Management: Delmar. Thomson Publisher. 1<sup>st</sup>Reprint. 2002.

### **Web Sources**

1. [https://kisi.deu.edu.tr/userweb/ozay.yildiz/fom/Front%20Office%20Operation\(1\).pdf](https://kisi.deu.edu.tr/userweb/ozay.yildiz/fom/Front%20Office%20Operation(1).pdf)
2. <https://www.kullabs.com/class-11/hotel-management-1/front-office-department/front-office-its-functions-and-co-ordinations-with-various-departments>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**

**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - I**  
**CORE COURSE – III: PRACTICAL: FUNDAMENTALS OF FOOD PRODUCTION**  
**(23UHMC1P)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 5** **INT. MARKS : 25**  
**CREDITS : 5** **EXT. MARKS : 75**  
**DURATION : 75 hrs** **MAX. MARKS : 100**

**Course objectives**

- To provide familiarize the learners with the fundamentals of cooking, requirements of kitchen personnel.
- To gain knowledge on the importance of maintenance of hygiene and to have insight of kitchen organization.
- To familiarize them duties and responsibilities of kitchen staff, and understanding basic bakery.

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** outline the basic operations of a professional kitchen with regard to safety.

**CO2[K2]:** describe knowledge on food commodities and basics of food preparation.

**CO3[K3]:** articulate types of vegetables, their selection, storage , and pigments.

**CO4[K4]:** focus skills in the preparing and presentation of menus continental cuisine.

**CO5[K5]:** develop knowledge in how to use knives and kitchen equipment safely to cut ingredients.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO                       | P01 | P02 | P03 | P04 | P05 | P06 | P07 |
|--------------------------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1 [K1]</b>                | 3   | 3   | 3   | 2   | 2   | 1   | 2   |
| <b>CO2 [K2]</b>                | 3   | 3   | 3   | 1   | -   | 1   | 1   |
| <b>CO3 [K3]</b>                | 3   | 3   | 3   | 1   | 1   | 1   | 1   |
| <b>CO4 [K4]</b>                | 2   | 2   | 2   | 1   | 1   | 1   | 1   |
| <b>CO5 [K5]</b>                | 2   | 2   | 1   | 1   | 1   | 1   | 1   |
| <b>Weightage of the course</b> | 13  | 13  | 12  | 06  | 05  | 05  | 06  |



|  |             |             |             |             |             |             |          |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.29</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

## **Exercise**

### **IDENTIFICATION OF**

1. Cooking Equipment.
2. Cereals And Pulses.
3. Fats And Oils.
4. Vegetables And Fruits.
5. Spices And Condiments.
6. Herbs.

### **DEMONSTRATION**

1. Stocks.
2. Basic Sauces, Derivative Sauces, Miscellaneous Sauces.
3. Breakfast Egg Preparations-Boiled ,Poached ,Scrambled ,Fried.
4. Cuts Of Vegetables.
5. Cuts Of Fish And Poultry.

### **CONTINENTAL CUISINE (5COURSE MENU)**

1. Consommé/Cream Soup.
2. Pasta/Fish.
3. Chicken/Meat/Beef.
4. Potato.
5. Pudding/Soufflé /Mousse.
6. Basic Yeast Dough Products.

### **TEXTBOOKS**

1. Thangam .E. Philip. Modern Cookery For Teaching And Trade (Volume I) .New Delhi. Orient Longman Publishers ,5<sup>th</sup> Edition.2003.
2. Ronald Kenton, Victor Ceserani And David Fosket. Practical Cookery: London. Hodder And Staughton . ELST Publishers, 9<sup>th</sup> Edition.2000.

### **REFERENCES**

#### **Books**

1. Wayne Gisslen. Professional Baking: New Jersey. John Wiley And Sons Publishers. 4<sup>th</sup> Edition, 2005.
2. Aravind Saraswat. Professional Chef: New Delhi. USB Publishers And

Distributors. 2<sup>nd</sup> Edition, 2004.

**Web Sources**

1. [https://www.tutorialspoint.com/food\\_production\\_operations/food\\_production\\_operations\\_introduction\\_to\\_cookery.htm](https://www.tutorialspoint.com/food_production_operations/food_production_operations_introduction_to_cookery.htm)
2. <https://www.ihmnotessite.net/food-production>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION  
UG Programme – B.Sc. Tourism and Hotel Administration  
SEMESTER - I  
ELECTIVE COURSE GENERIC/DISCIPLINE SPECIFIC – I: FOOD SCIENCE AND  
NUTRITION (23UHMA11)  
(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 4**  
**CREDITS : 3**  
**DURATION : 60 hrs**

**INT. MARKS : 25**  
**EXT. MARKS : 75**  
**MAX. MARKS : 100**

**Course objectives**

- To provide familiarizes the learners with the basic nutrition and importance and maintenance of nutrition.
- To assist them importance foods and basic food groups of all age groups requirements.
- To understand the basic concept of food science and nutrition.

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the basics of nutrition and basic food groups.

**CO2[K2]:** explain the nutrients and age group requirements.

**CO3[K3]:** articulate the adulteration and microorganism.

**CO4[K4]:** classify the methods contamination of vegetables.

**CO5[K5]:** assess the Balance Diet and fiber foods.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | PO1  | PO2  | PO3  | PO4  | PO5  | PO6  | PO7 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 2    | 2    | 2    | 1    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 2    | 2    | 2    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 2    | 2    | 1    | 1    | 1    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 2    | 1    | 1    | 1    | 1    | 1   |
| <b>CO5 [K5]</b>  | 1    | 1    | 1    | 1    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 11   | 09   | 07   | 07   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.35 | 2.28 | 2.28 | 2.75 | 3.01 | 2.96 | 3   |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**UNIT I - FUNDAMENTALS OF NUTRITION**

**(12 hrs)**

Introduction nutrition - Objectives in the study of nutrition – Basic Food groups ; Meaning of cooking and the objectives of cooking; Cooking methods such as moist, dry and both; Advantages and limitations of moist

heat methods – boiling, steaming, poaching, stewing, simmering and pressure cooking; Advantages and limitations of dry heat methods – baking, roasting, grilling and parching. Frying-Deep fat, shallow fat; Microwave cooking merits and limitations; do's and don'ts in microwave cooking; Solar cooker function and its benefits.

## **UNIT II - MAJOR NUTRIENTS (12 hrs)**

Carbohydrates-Lipids,proteins-Vitamins-Minerals-Water-Their classification-Functions and Food sources. Deficiency-Calorie-BMR, SDA, RDA, energy requirement for various age groups.-Pasteurization, sterilization and preservation.

## **UNIT III - FOOD ADULTERATION (12 hrs)**

Food adulteration – definition, adulterants in different foods, their ill effects and detection(house hold level techniques) contamination of food with toxic chemicals, pesticides and insecticides and; harmful micro – organisms – bacterial, fungal, parasitic; insect and rodent contamination of stored foods. Food standards – ISI. Agmark and food laws.

## **UNIT IV - FOOD CONTAMINATION (12 hrs)**

Cereals , Fruits and Vegetables and Fleshy Foods Contamination and kinds of micro organisms causing spoilage of cereal products grains, flour, baked products and cake. Fruits and vegetables and their products- fruit juice, pickles. Fleshy foods -meats, poultry and fish.

## **UNIT V - BALANCE DIET AND DIET THERAPY (12 hrs)**

Definition and importance of balance diet-Factors affecting meal planning, Calculation of nutritive value of dishes-Planning special diet (children, adult, adolescence and old age )-Low calorie diet-low fat diet ,Fiber restricted diet-High fiber diet. Planning and preparing diet for any age group.

## **TEXTBOOKS**

- 1.B. Srilakshmi,(2010) Dietetics, New Age international Private Ltd
- 2.Gopalan C. RN. Ramasastri and S.C. Balasubra-manian, (1977) "Nutritive Value of Indian Foods", National Institute of Nutrition, Hyderabad.

## **REFERENCES**

### **Books**

1. National Nutrition Policy (1993). Govt. of India
2. Srilakshmi (2006). Food Science. New Delhi , New Age International

Pvt.Ltd.

**Web Resources**

1. <https://www.coursehero.com/file/77326679/FoodScienceNutritionpdf>
2. <https://allsh.univ-amu.fr/.../files/webform/lsf/xanraino479.pdf> · PDF file

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION  
UG Programme – B.Sc. Tourism and Hotel Administration  
SEMESTER - I  
SKILL ENHANCEMENT COURSE – I : FOUNDATION COURSE:  
BASIC FOOD AND BEVERAGE SERVICE (23UHMS11)  
(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 2**

**CREDITS : 2**

**DURATION : 30 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

### Course objectives

- To familiarize the learners with food and beverage service.
- To provide them and the exciting world of wine.
- To enable them use this skills with food and wine pairing techniques.

### Course outcome (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the types of catering establishment

**CO2[K2]:** explain the attributes of catering establishment

**CO3[K3]:** articulate the basic knowledge about the equipment

**CO4[K4]:** classify the menu and skills necessary for food and beverage

**CO5[K5]:** categorize on non-alcoholic beverages

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>PO1</b> | <b>PO2</b> | <b>PO3</b> | <b>PO4</b> | <b>PO5</b> | <b>PO6</b> | <b>PO7</b> |
|--|------------|------------|------------|------------|------------|------------|------------|
| <b>CO1 [K1]</b>  | 3          | 1          | 2          | 1          | -          | -          | 2          |
| <b>CO2 [K2]</b>  | 3          | 1          | 2          | 1          | -          | -          | 2          |
| <b>CO3 [K3]</b>  | 3          | 2          | 1          | 1          | 1          | 1          | 1          |
| <b>CO4 [K4]</b>  | 2          | 2          | 1          | 1          | 1          | 1          | 1          |
| <b>CO5 [K5]</b>  | 2          | 1          | 1          | 1          | 1          | 1          | 1          |
| <b>Weightage of the course</b>                           | 13         | 07         | 07         | 05         | 03         | 03         | 07         |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78       | 1.77       | 2.28       | 1.96       | 1.81       | 1.78       | 3.5        |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation**

### UNIT-I

**(6 hrs)**

Introduction- F&B Service Department- Its Role in a Hotel In Relation To Its Co-Ordination and Its Contribution to the Hotel Revenue. Growth of the Catering Industry And Its Evolution. Types of Catering Establishments–Commercial& Welfare and Career Opportunities .Different Types of Food and Beverage Service, Banquets. Bar/Pub, Barbeque, Discotheque, Off Premises Catering and Take Away/ Home Delivery. Departmental Organization and Staffing – Staffing Hierarchy of the Food and Beverage Service Department –Their Duties and Responsibilities; Attributes Of Food and Beverage Service Personnel; Inter-

Departmental Relationship-Co-Operation, Co-Ordination and Communication.

**UNIT-II (6 hrs)**

Enumeration And Classification Of F&B Service Equipment-Cutlery, Crockery, Flatware, Glassware, Hollow-Ware, Ancillary Department – Floor Pantry; Still Room –Layout, Equipment Used; Silver Room/ Plate Room–Layout, Equipment Used; Hot Section; Wash Up And Linen Store.

**UNIT-III (6 hrs)**

Types Of Menu- Origin of Menu, Table d’ Hote Menu, Ala Carte Menu, French Classical Menu, Planning a Simple Menu. Service Sequence of French Classical Menu–Service of Each Course With Appropriate Accompaniment. Cheese- History- Production– Classification-Name of Famous Cheese And Origin-Service. Types Of Meals-Breakfast (Continental, English, American, Indian, South Indian –Cover Laying For English And Continental Breakfast) Brunch, Lunch, Afternoon Tea, Hi-Tea, Dinner, Supper, Late Night Menu.

**UNIT-IV (6 hrs)**

Mise-en-Scene, Mise-en-Place ,Type Of Service – American, English, French, Russian, Indian Service- Laying Cover for different Meals and Menu (Relaying Table Cloths & Serviette Folds); Room Service- Meaning, Full And Partial Room Service, Breakfast Service In The Room, Tray Set Up For Room Service Order Taking Procedure-In Person, Telephone And Door Hangers. Procedure For Afternoon Tea Service –Menu For High Tea And Afternoon Tea.

**UNIT-V (6 hrs)**

Classification of Non-Alcoholic Beverages–Stimulating, Refreshing &Nourishing; Juices; Squash; Syrups; Tobacco–Cigars &Cigarettes.KOT–Types, Procedure for Taking Orders, Control System – Triplicate KOT Control System.

**TEXTBOOK**

1. Dennis .R. Lillicrap and John.A.Cousins.Food and Beverage Service: Great Britain. ELBS Publishers.6<sup>th</sup>Edition.2002.

**REFERENCES**

**Books**

1. John Fuller. Modern Restaurant Service, A Manual For Students And Practitioners: Cheltenham. Stanley Thrones Publishers. 1<sup>st</sup> Edition.1999.
2. Sudhir Andrews. Food And Beverage Service Training Manual: New Delhi.Tata Mcgraw Hill Publishers.4<sup>th</sup>Edition.2004.

## Web Sources

- 1.<https://www.slideshare.net/mobile/SunilKumar148/food-beverage-service-basic-notes>
- 2.[https://www.tutorialspoint.com/food\\_and\\_beverage\\_services/food\\_and\\_bev-erage\\_services\\_basics.htm](https://www.tutorialspoint.com/food_and_beverage_services/food_and_bev-erage_services_basics.htm)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - I**  
**SKILL ENHANCEMENT COURSE – II: NON MAJOR ELECTIVE COURSE:**  
**BASICS OF HOTEL INDUSTRY (23UHMN11)**  
**(From 2023-2024 Batch onwards)**

|                          |                         |
|--------------------------|-------------------------|
| <b>HOURS/WEEK : 2</b>    | <b>INT. MARKS : 25</b>  |
| <b>CREDITS : 2</b>       | <b>EXT. MARKS : 75</b>  |
| <b>DURATION : 30 hrs</b> | <b>MAX. MARKS : 100</b> |

### Course objectives

- To Provide them course familiarizes the learners with the concepts of hotels.
- To familiarize with the function and types of bakery.
- To gain knowledge on house keeping equipments.

### Course outcome (CO)



On successful completion of the course, the learners will be able to

**CO1 [ K1]:** state the basics of kitchen in food production

**CO2 [ K2]:** explain the basic and types of services

**CO3 [ K3]:** articulate basics of front office and its importance

**CO4 [ K4]:** classify the methods of cooking, knowledge of raw materials and bakery

**CO5 [ K5]:** discuss basics of housekeeping & its types of room cleaning equipments.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO \ CO  | PO1  | PO2  | PO3  | PO4  | PO5  | PO6  | PO7 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 3    | 3    | 3    | 2    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 3    | 2    | 2    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 2    | 3    | 1    | 1    | -    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 1    | 1    | -    | 1    | 1    | 1   |
| <b>CO5 [K5]</b>  | 2    | 2    | 1    | -    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 12   | 12   | 08   | 06   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.56 | 3.04 | 2.61 | 2.35 | 3.01 | 2.96 | 3   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**UNIT I - BASIC CONCEPT OF HOTEL (6 hrs)**

Kitchen Basic of Food Production -Planning -Layout -Types of kitchen-Menu Comparing - Plate Presentation

**UNIT II - SERVICE (6 hrs)**

Define -history - different types of services advantages and disadvantages producer of service

**UNIT III - BAKERY (6 hrs)**

Introduction function types of bakery - confectionary basic ingredients of bakery

**UNIT IV - FRONT OFFICE (6 hrs)**

Introduction reception registration terminology star categories of hotel

## **UNIT V - HOUSE KEEPING**

**(6 hrs)**

Introduction- laundry types of room cleaning equipments flower arrangements interior decoration

### **TEXTBOOKS**

1. Dennis .R. Lillicrap and John.A.Cousins. Food and Beverage Service: ELBS Publishers.6<sup>th</sup>Edition. 2002.
2. Ronald Kenton, Victor Ceserani And David Fosket. Practical Cookery: London. Hodder And Staughton. ELST Publishers. 9<sup>th</sup> Edition.2000.

### **REFERENCES**

#### **Books**

1. Sue Baker , Pam Bradley And Jeremy Huyt on Principles Of Hotel Front Office Operations: London. Cassell Publishers. 2<sup>nd</sup> Edition 2004.
2. Ahmed Ismail. FrontOffice Operations And Management: Delmar. Thomson Publisher. 1<sup>st</sup>Reprint. 2002.

#### **Web sources**

- 1.<https://www.slideshare.net/mobile/sunrisethang/front-office-operations-41015348>
- 2.<https://www.bngkolkata.com/hotel-front-office/>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME**  
**SEMESTER - II**  
**பொதுத்தமிழ் - II (23UTAG21)**  
**(From 2023-2024 Batch onwards)**

|                     |                 |                   |              |
|---------------------|-----------------|-------------------|--------------|
| <b>HOURS / WEEK</b> | <b>: 6</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>      | <b>: 3</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>     | <b>: 90 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

**நோக்கங்கள்**

- சமய இலக்கியங்களையும் சிற்றிலக்கியங்களையும் மாணவர்களுக்கு அறிமுகப்படுத்துதல்
- மொழித்திறனையும் சிறுகதை இலக்கிய வடிவத்தையும் மாணவர்களுக்கு உணர்த்துதல்.

**கற்றலின் பயன்கள்**

இத்தானை வெற்றிகரமாக முடித்தவுடன் மாணவர்கள்,

**C01[K1]:** பக்தி இலக்கியங்களைக் கற்பதன் மூலம் பக்தி நெறியினையும், சமய நல்லிணக்கத்தையும் அறிவர்.

**C02[K2]:** சமயப்பாடல்கள் மற்றும் சிற்றிலக்கியங்களின் அமைப்பினையும் நோக்கத்தினையும் தெளிவாகக் கூறுவர்.

**C03[K3]:** தமிழில் உள்ள பக்தி இலக்கியம் மற்றும் சிற்றிலக்கியங்களின் பொருண்மைகளுடன் இலக்கணத் தெளிவையும் அடைவர்.

**C04[K4]:** தமிழ்ச் சமூகப் பண்பாட்டு வரலாற்றினை இலக்கியங்கள் வாயிலாக அறிந்து கொண்டு பாடுபடுத்துவர்.

**C05[K5]:** போட்டித் தேர்வுகளில் வெற்றி பெறுவதற்குத் தமிழ்ப் பாடத்தினைப் பயன்கொள்ளும் வகையில் ஏற்ற பயிற்சி பெற்று மதிப்பீடு செய்வர்

**CO/PO Mapping Table (Course Articulation Matrix)**

| PO \ CO   | P01  | P02  | P03  | P04  | P05 | P06  | P07 |
|---|------|------|------|------|-----|------|-----|
| CO1[K1]   | 2    | 1    | -    | 1    | -   | -    | -   |
| CO2[K2]   | 2    | 2    | -    | 1    | 1   | -    | 1   |
| CO3[K3]   | 2    | 2    | -    | 2    | -   | 1    | -   |
| CO4[K4]   | 2    | 2    | 1    | 2    | 1   | -    | 1   |
| CO5[K6]   | 2    | 1    | 1    | 2    | -   | 1    | 1   |
| Weightage of the course                           | 10   | 08   | 02   | 08   | 02  | 02   | 03  |
| Weighted percentage of course contribution to POS | 2.14 | 2.30 | 0.65 | 3.15 | 1.2 | 1.18 | 1.5 |

Based on the Level of Contribution ('3' -High, '2' -Medium, '1' -Low, '-' No Correlation)

**கூறு ஐ**

(18 hrs)

**பக்தி இலக்கியம்:** திருநாவுக்கரசர் தேவாரம் - நாமார்க்கும் குடியெல்லாம் எனத் தொடங்கும் பதிகம் (10 பாடல்கள்), ஆண்டாள் - திருப்பாவை (முதல் 10 பாசரம்)

**கூறு ஐஐ**

(18 hrs)

வள்ளலார் - அருள் விளக்கமாலை (முதல் 10 பாடல்), எச்.ஏ.கிருட்டிணப் பிள்ளை - இரட்சணியமனோகரம் - பாலயபிரார்த்தனை, குணங்குடி மஸ்தான் சாகிபு - பராபரக்கண்ணி (முதல் 10 கண்ணி)

**கூறு ஐஐஐ**

(18 hrs)

**சிறுநிலக்கியங்கள்:** தமிழ்விடு தூது (முதல் 20 கண்ணி), திருக்குறறாலக் குறவஞ்சி - குறத்தி மலைவளம் கூறுதல், முக்கூடல் பள்ளு - நாட்டு வளம்

**கூறு ஐஐ**

(18 hrs)

பாடம் தழுவிய இலக்கிய வரலாறு (பல்லவர் காலம், நாயக்கர் காலம்)

**கூறு ஏ**

(18 hrs)

**மொழித்திறன் போட்டித்தேர்வுத்திறன்:** தொடர் வகைகள், மரபுத்தொடர், பழமொழிகள், பிறமொழிச் சொற்களைக் களைதல், வழச்சொற்கள் நீக்குதல், இலக்கணக் குறிப்பு அறிதல்.

(குறிப்பு: அலகு 4, 5 ஆகியன போட்டித் தேர்வு நோக்கில் நடத்தப் பட வேண்டும்).

**பாடநூல்கள்**

1. தமிழியல் துறையினர், தொகுப்பு நூல், ஸ்ரீ காளீஸ்வரி கல்லூரி (தன்னாட்சி), சிவகாசி.
2. வாசுதேவன், கா. பன்முக நோக்கில் தமிழ் இலக்கிய வரலாறு, தேவன் பதிப்பகம், திருச்சிராப்பள்ளி, 2017.

**பார்வை நூல்கள்**

1. சிற்பி. பாலசுப்பிரமணியன், தமிழ் இலக்கிய வரலாறு, கவிதா வெளியீடு, சென்னை.
2. தமிழண்ணல், புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு, சோலை பதிப்பகம், மதுரை
3. பாக்கியமேரி, வகைமை நோக்கில் தமிழ் இலக்கிய வரலாறு, பாரி நிலையம், சென்னை.

### வலைப்பதிவுகள் (Web Sources)

1. Tamil Heritage Foundation- [www.tamilheritage.org](http://www.tamilheritage.org)  
<<http://www.tamilheritage.org>>
2. Tamil virtual University Library- [www.tamilvu.org/library](http://www.tamilvu.org/library)  
<http://www.virtualvu.org/library>
3. Project Madurai - [www.projectmadurai.org](http://www.projectmadurai.org).
4. Chennai Library- [www.chennailibrary.com](http://www.chennailibrary.com)  
<<http://www.chennailibrary.com>>.
5. Tamil Universal Digital Library- [www.ulib.prg](http://www.ulib.prg) <<http://www.ulib.prg>>.
6. Tamil E-Books Downloads- [tamilebooksdownloads.blogspot.com](http://tamilebooksdownloads.blogspot.com)
7. Tamil Books on line- [books.tamilcube.com](http://books.tamilcube.com)
8. Catalogue of the Tamil books in the Library of British Congress  
[archive.org](http://archive.org)
9. Tamil novels on line - [books.tamilcube.com](http://books.tamilcube.com)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME**  
**SEMESTER- II**  
**GENERAL ENGLISH-II (23UENL21)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 6(L-5, T-1)**  
**CREDITS : 3**  
**DURATION : 90 hrs**

**INT. MARKS : 25**  
**EXT. MARKS : 75**  
**MAX. MARKS : 100**

### Course Objectives

- To introduce learners to the essential skills of communication in English.
- To enable them use these skills effectively in academic and non-academic contexts.
- To help them identify and eliminate common mistakes in writing and speaking.
- To enable them use various business communication strategies and to use advanced vocabulary.
- To familiarize them in writing descriptive essays and respond to arguments orally and in writing.

### Course Outcomes (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify appropriate literary terms such as diction, tone, imagery, figures of speech, motif etc.,

**CO2[K2]:** define verbs, tenses and concord and its role in speaking and writing effectively.

**CO3[K3]:** apply the knowledge of language competency at workplace and day life

**CO4[K4]:** analyze prose, poetry and short stories to develop language skills through literature.

**CO5[K6]:** construct grammatically correct and meaningful sentences by choosing apt words.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | PO1  | PO2  | PO3  | PO4  | PO5 | PO6  | PO7 |
|--|------|------|------|------|-----|------|-----|
| CO1[K1]  | 2    | 1    | -    | 1    | -   | -    | -   |
| CO2[K2]  | 2    | 2    | -    | 1    | 1   | -    | 1   |
| CO3[K3]  | 2    | 2    | -    | 2    | -   | 1    | -   |
| CO4[K4]  | 2    | 2    | 1    | 2    | 1   | -    | 1   |
| CO5[K6]  | 2    | 1    | 1    | 2    | -   | 1    | 1   |
| <b>Weightage of the course</b>                           | 10   | 08   | 02   | 08   | 02  | 02   | 03  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.14 | 2.03 | 0.65 | 3.14 | 1.2 | 1.18 | 1.5 |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**UNIT I- PROSE (18 hrs)**

W.R. Inge - The Spoon-Fed Age  
 Dale Carnegie - If You Are Wrong, Admit it  
 Shashi Tharoor - Kindly Adjust to our English

**UNIT II- POETRY (18 hrs)**

Alfred Lord Tennyson - The Flower  
 Nissim Ezekiel - Very Indian Poem in Indian English  
 Maya Angelou - Still I Rise  
 Dr. Gieve Patel - On Killing a Tree

**UNIT III- FICTION (18 hrs)**

Paulo Coelho - The Alchemist

**UNIT IV- LANGUAGE COMPETENCY (18 hrs)**

Homonyms, Homophones, Homographs, Portmanteau words  
 Verbs and Tenses, Subject Verb Agreement, Error correction

**UNIT V- ENGLISH IN THE WORKPLACE (18 hrs)**

Reading for General and Specific information [charts, tables, schedules, graphs etc]  
 Reading news and weather reports  
 Writing paragraphs  
 Taking and making notes

## TEXTBOOKS

1. Coelho, Paulo. *The Alchemist*. New York: Harper, 2005.
2. Pillai, Radhakrishna. *Emerald English Grammar and Composition*. Chennai: Emerald Publishers, 2016.

## REFERENCES

### Books

1. Hewings, Martin. *Advanced English Grammar*. Cambridge University Press, 2000.
2. SP Bakshi, Richa Sharma. *Descriptive English*. India: Arihant Publications Ltd, 2019.
3. Sheena Cameron, Louise Dempsey. *The Reading Book: A Complete Guide to Teaching Reading*. London: S & L. Publishing, 2019.
4. Sherman, Barbara. *Skimming and Scanning Techniques*. Virginia: Liberty University Press, 2014.
5. Chambers, Phil. *Brilliant Speed Reading: Whatever you need to read, However You want to Read it-Twice as Quickly*, India: Pearson, 2013.
6. Coelho, Paulo. *The Archer*. New York: Penguin Viking, 2020.

### Web Sources

1. [http://econtent.in/pacc.in/admin/contents/40 %20 202010300110271 4.pdf](http://econtent.in/pacc.in/admin/contents/40%202020103001102714.pdf)
2. <https://www.poetryfoundation.org/poems/46446/still-i-rise>
3. <https://www.poemhunter.com/poem/the-flower-2/>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - II**  
**CORE COURSE – IV: HINDI (23UHMC21)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 2**

**CREDITS : 2**

**DURATION : 30 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To introduce learner to the essential skills of communication in Hindi
- To familiarize them learners with the concepts of hotels and industry  
With basic knowledge of Hindi
- To enable them use skills effectively in academic and non academic

**Course outcome (CO)**

On successful completion of the course, the learners will be able

**CO1[K1]:**list out words related to everyday use.

**CO2[K2]:**recognize question words in hindi and grammar rules.

**CO3[K3]:**apply words related to expression in everyday life.

**CO4[K4]:**classify word and expression according to face interviews in hindi.

**CO5[K5]:**develop basic and simple sentences in hindi.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO \ CO         | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|-----------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1 [K1]</b> | 3   | 3   | 3   | 3   | 1   | 1   | 3   |
| <b>CO2 [K2]</b> | 3   | 3   | 3   | 1   | 1   | 1   | 1   |
| <b>CO3 [K3]</b> | 3   | 2   | 3   | 1   | 1   | 1   | 1   |
| <b>CO4 [K4]</b> | 2   | 2   | 2   | -   | 1   | 1   | -   |



|  |      |      |      |      |      |      |    |
|--|------|------|------|------|------|------|----|
| <b>CO5 [K5]</b>  | 2    | 1    | 1    | 1    | 1    | 1    | 1  |
| <b>Weightage of the course</b>                           | 13   | 11   | 12   | 06   | 05   | 05   | 06 |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3  |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**Unit I - INTRODUCTION (6 hrs)**

Greetings, Names and Numbers, Names of flowers-fruits, vegetables, Animals, Days, Months, Time& Directions

**Unit II - GRAMMAR USED IN SPOKEN (6 hrs)**

Who And How People Are  
What (Identity), Nationality, Yes-No Questions

**Unit III- HINDI CONVERSATION (6 hrs)**

Commands and ordering, Telephoning, Conversation in various situation-daily routine-market- train, hotel etc..

**Unit IV - ENGLISH VIS-À-VIS HINDI (6 hrs)**

Listening skills, translation, comparison of Hindi with mother tongue

**Unit V - PRACTICAL ASPECT IN HINDI LANGUAGE (6 hrs)**

- Role plays
- Dialogues
- Self - introduction, Talking about family, hobbies, spare time and work
- Formal/informal speaking

**TEXTBOOKS**

1. Saxena/Rajeshwara – Uttaradhunikata .
2. Ravandvada – Shei Prakasana,2006

**Web Source**

1. [https://archive.org/details/godan by premchand](https://archive.org/details/godan%20by%20premchand)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - II**  
**CORE COURSE – V: PRACTICAL : BASIC FRONT OFFICE (23UHM2P)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 3**

**CREDITS : 3**

**DURATION : 45 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with the hotel front office positions and reservation .
- To provide learners with an overview of the front officein Hotel Industry.
- To gain knowledge on basic concepts and operations of the front officein hotels.

**Course outcome (CO)**

**On successful completion of the course, the learners will be able to**

**CO1[K1]:** describe the functions and operations of the various systems, forms found in the front office.

**CO2[K2]:** explain the personal hygiene.

**CO3[K3]:** articulate an efficient communication system to operation.

**CO4[K4]:** analyse the major function of front office management towards reservation and hospitality in national and international airlines.

**CO5[K5]:** develop a registration system that helps to ensure a hotel's profitability while Caring for Customer.

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>PO</b>               | <b>P01</b> | <b>P02</b> | <b>P03</b> | <b>P04</b> | <b>P05</b> | <b>P06</b> | <b>P07</b> |
|-------------------------|------------|------------|------------|------------|------------|------------|------------|
| <b>CO</b>               |            |            |            |            |            |            |            |
| <b>CO1 [K1]</b>         | 3          | 3          | 3          | 3          | 1          | 1          | 2          |
| <b>CO2 [K2]</b>         | 3          | 3          | 3          | 1          | 1          | 1          | 1          |
| <b>CO3 [K3]</b>         | 3          | 2          | 3          | 1          | 1          | 1          | 1          |
| <b>CO4 [K4]</b>         | 2          | 1          | 2          | -          | 1          | 1          | 1          |
| <b>CO5 [K5]</b>         | 2          | 2          | 1          | 1          | 1          | 1          | 1          |
| <b>Weightage of the</b> | 13         | 11         | 12         | 06         | 05         | 05         | 06         |

|  |             |             |             |             |             |             |          |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>course</b>  |             |             |             |             |             |             |          |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>2.78</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### EXERCISES

- Knowledge Unit-1- Industry
- KnowledgeUnit-2-Personal Hygiene
- KnowledgeUnit-3-Using the English Languages & Other Customer
- KnowledgeUnit-4- Front Office System
- KnowledgeUnit-5-Preparing for Work
- KnowledgeUnit-6- Effective Communication
- KnowledgeUnit-7 -Caring for Customer

### TEXTBOOKS

1. Sudhir Andrews. Hotel Front Office Training Manual :New Delhi .Tata Mcgraw Hill Publishing CompanyLtd.,32<sup>nd</sup>Reprint. 2004.
2. S.K.Bhatnagar.Front Office Management: New Delhi. Frank Bros. And Co-Publishers Ltd., 1<sup>st</sup> Edition.2002.

### REFERENCES

#### Books

1. Sudhir Andrews. Hotel Front Office Training Manual: New Delhi. Tata Mcgraw Hill Publishing CompanyLtd.,32<sup>nd</sup> Reprint. 2004.
2. Ahmed Ismail. Front Office Operations And Management: Delmar. Thomson Publisher. 1<sup>st</sup>Reprint. 2002.
3. James A.Bardi. Hotel Front Office Management: New York. Thomson Publishing Inc., 2<sup>nd</sup>Edition. 1996.

#### Web Sources

1. [https://kisi.deu.edu.tr/userweb/ozay.yildiz/fom/Front%20Office%20Opera tion\(1\).pdf](https://kisi.deu.edu.tr/userweb/ozay.yildiz/fom/Front%20Office%20Opera%20tion(1).pdf)
2. <https://www.kullabs.com/class-11/hotel-management-1/front-office-department/front-office-its-functions-and-co-ordinations-with-various- departments>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
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**SEMESTER- II**

**CORE COURSE – VI: PRACTICAL: BASIC FOOD AND BEVERAGE SERVICE**  
**(23UHMC2Q)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 5**

**CREDITS : 5**

**DURATION : 75 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To provide the learners with the history of Food .
- To gain knowledge about different service of beverages.
- To enable them use various types of buffets settings .

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1 [K1]:** recognize the old and new wines and the important wine manufacturer.

**CO2 [K2]:** identify through practical knowledge on food and beverage service equipment and basic.

**CO3 [K3]:** articulate compile five French classical menu and service procedure of courses.

**CO4 [K4]:** classify the differences between wine, beer and aperitifs and other alcoholic beverages

**CO5 [K5]:** evaluate the suggestive methods of selling wine and food and making.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO                        | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|--------------------------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1 [K1]</b>                | 3   | 3   | 3   | 3   | 1   | 1   | 2   |
| <b>CO2 [K2]</b>                | 3   | 3   | 3   | 1   | 1   | 1   | 1   |
| <b>CO3 [K3]</b>                | 3   | 2   | 3   | -   | 1   | 1   | 1   |
| <b>CO4 [K4]</b>                | 2   | 2   | 2   | 1   | 1   | 1   | 1   |
| <b>CO5 [K5]</b>                | 2   | 1   | 1   | 1   | 1   | 1   | 1   |
| <b>Weightage Of the course</b> | 13  | 11  | 12  | 06  | 05  | 05  | 06  |

|  |             |             |             |             |             |             |          |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>2.78</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### EXERCISES

1. Appraising and drawing of cutlery, crockery, glassware and miscellaneous equipment.
2. Serviette folding.
3. Laying and relaying of table cloth.
4. Cleaning, wiping and polishing of cutlery ,crockery and glass ware
5. Carrying glasses.
6. Manipulation of cutlery and crockery; services spoon and fork
7. Arrangement of side board.
8. Cover laying for Table d hate menu.
9. Cover laying for Ala cart e menu.
10. Receiving the guest, presenting the menu, taking orders.
11. French classical menu-courses with examples.
12. Menu compilation (five course French classical menu)
13. Service of courses of French classical menu

### REFERENCES

#### Books

1. Dennis. R.Lillicrap And John.A.Cousins. Food And Beverage Service: Great Britain. ELBS Publishers. 6<sup>th</sup>Edition.2002
2. Sudhir Andrews. Food And Beverage Service Training Manual: New Delhi .Tata Mcgraw Hill Publishers.4<sup>th</sup>Edition.2002.

#### Web Sources

1. [https://kisi.deu.edu.tr/userweb/ozay.yildiz/fom/Front%20Office%20Operation\(1\).pdf](https://kisi.deu.edu.tr/userweb/ozay.yildiz/fom/Front%20Office%20Operation(1).pdf)
2. <https://www.kullabs.com/class-11/hotel-management-1/front-office-department/front-office-its-functions-and-co-ordinations-with-various-department>

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**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - II**  
**ELECTIVE COURSE GENERIC/DISCIPLINE SPECIFIC - II : TRAVEL**  
**MANAGEMENT (23UHMA21)**  
**(From 2023-2024 Batch onwards)**

|                   |          |                   |       |
|-------------------|----------|-------------------|-------|
| <b>HOURS/WEEK</b> | : 3      | <b>INT. MARKS</b> | : 25  |
| <b>CREDITS</b>    | : 3      | <b>EXT. MARKS</b> | : 75  |
| <b>DURATION</b>   | : 45 hrs | <b>MAX. MARKS</b> | : 100 |

**Course objectives**

- To provide them course familiarizes the learners with the history of travel.
- To understand them related services and its modern level of industries in hospitality.
- To gain knowledge about types travels and transport

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the basics of history of travel ancient.

**CO2[K2]:** explain the travel companies and agency .

**CO3[K3]:** articulate the fundamentals in air travel.

**CO4[K4]:** classify the methods of modern rail industry.

**CO5[K5]:** assess the duties and responsibilities of various transport.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | PO1  | PO2  | PO3  | PO4  | PO5  | PO6  | PO7 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 3    | 3    | 2    | 1    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 3    | 2    | 2    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 3    | 2    | 1    | 1    | 1    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 1    | 1    | 1    | 1    | 1    | 1   |
| <b>CO5 [K5]</b>  | 2    | 2    | 1    | 1    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 13   | 11   | 08   | 07   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78 | 2.78 | 2.65 | 2.75 | 3.01 | 2.96 | 3   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**UNIT I - TRAVEL MANAGEMENT (9 hrs)**

Introduction History Of Travel Ancient Medieval And Modern Period- Travelers And Their Accounts Development Of Travel Paid Holidays Technological Changes And Their Effect Impact Of World Wars On Transport Systems Travel As An Industry Career And Discipline. Traveling Motivators- Socio-Economic Factors Motivation Objectives

**UNIT II - TOUR AGENCY (9 hrs)**

Organizational structure of a travel tour company- functions of travel companies - travel agency commissions and income- Procedure for approval and recognition of a travel agency, Travel documents- Passports and Visas Formalities-Health- Customs Foreign Exchange

**UNIT III - AIRLINE INDUSTRY (9 hrs)**

Air Travel-Development-. Major Airlines Carrier codes Civil Aviation in India Civil Aviation Department- Major Airlines in India- IAA!- Computerized Reservation Systems. The Hub and Spoke System- role of airlines in promoting tourism- Airfare- Basic airline ticketing procedures

**UNIT IV - RAIL AND COACH TRAVEL (9 hrs)**

Origin modern rail industry- The Amtrak system- Eurail and Britrail passes- Rail travel in India- Accommodation in trains. The origin of Coach travel- the motor coach industry. Charter bus tours Car Rental its origin- modern car rental industry- Car rental market.

**UNIT V - WATER TRANSPORT (9hrs)**

Travel By Sea- Its Origin- Cruises- Benefits Of A Cruise- Cruise Categories- Cruise Accommodations- Cruise Costs- Ports Of Call- Famous Cruise Lines- Indian Shipping. Travel Trade Associations- UFTAA WATA-ASTA- ICAO-IATA- PATA-WTO- TAAI

**TEXTBOOKS**

1. Chaturvedi, Ashutosh. *A Professional and Development. Approach*, New Delhi,2009. (UNITS I, II&III)
2. Diwakar Sharma. *Event Planning and Management. : New Delhi.2009.* (UNITS IV)
3. Sita Ram Singh. *Event Management. New Delhi: 2013.* (UNIT V)

## REFERENCES

### Books

1. Peter E. Tarlow .Event Risk Management and Safety. New York: 2002.
2. Ratandeep Singh. Meeting, Conference, Association, Event and DestinationManagement.New Delhi: 2006.
3. Sanjaya Singh Gaur , Sanjay V.Saggere, Event Marketing and Management Reprint.(NewDelhi, 2013).
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5. Ramsborg, G.C, Professional meeting management. Comprehensive strategiesformetings, conventions and events.: USA, 2008.
6. Bowdin, Glenn; Johnny Allen. Events Management. New York: 2008 .

### Web Sources

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3. <https://www.management-hub.com/events-5cs.html>
4. <https://aurora.turiba.lv/training/EN/CT module EN/Part 158.htm>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - II**  
**SKILL ENHANCEMENT COURSE - III: PRACTICAL I: FUNDAMENTALS OF**  
**BAKERY (23UHMS2P)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 3**

**INT. MARKS : 25**

Approved in the Academic Council –XIV held on 31/07/2023

23UHM64



**CREDITS : 2**  
**DURATION : 45 hrs**

**EXT. MARKS : 75**  
**MAX. MARKS : 100**

### Course objectives

- To enable learners to about basic knowledge of bakery.
- To help them learners to about confectionary.
- To gain knowledge about types of sweets, breads .

### Course outcome (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the basics equipment and raw material.

**CO2[K2]:** explain the cookies and breads .

**CO3[K3]:** illustrate french bread and rolls .

**CO4[K4]:** differentiate the types of sweets and its preparation.

**CO5[K5]:** choose ingredients to prepare many types of jelly sweets.

### CO-PO Mapping table (Course Articulation Matrix)

| PO \ CO  | PO1  | PO2  | PO3  | PO4  | PO5  | PO6  | PO7 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 3    | 3    | 3    | 2    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 3    | 2    | 1    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 3    | 2    | 1    | 1    | 1    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 2    | 1    | -    | -    | 1    | 1   |
| <b>CO5 [K5]</b>  | 2    | 1    | 1    | 1    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 13   | 11   | 08   | 06   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78 | 2.78 | 2.61 | 2.35 | 3.01 | 2.96 | 3   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT I - EQUIPMENT IDENTIFICATION

(9 hrs)

Uses And Handles Ingredients Quantitative And Qualitative Measures.

### UNIT II - SIMPLE COOKIES

(9 hrs)

Demonstration & Preparation Of Simple Cookies Live Golden Cookies. –  
Swiss Tricolor Biscuits Chocolate Chip - Chocolate Cream, Fingers

**UNIT III - BREAD MAKING****(9 hrs)**

Demonstration and Preparation Of Simple and enriched Bread Recipes Bread leaf (white & Brown) - Bread ROLLS & Sticks (Various Shapes) french Bread – Brioche

**UNIT IV - HOT SWEET****(9 hrs)**

Types of Preparation - Part- Gnocchi - truffle -Doughnuts. Pizza and it base , croissant muffins.

**UNIT V - JELLY SWEET****(9 hrs)**

Introduction to jelly - Marshmallow - Agar Agar , Gelatin, Pectin Pull Sugar , Castor Sugar, Brown Sugar

**TEXTBOOKS**

1. ParvinderS. Bali, Food Production Operations. Oxford Higher Educations, SecondEdition 2014. (UNITS I,II&III)
2. Krishna Arora, Theory of Cookery. Frank Brothers Published Limited, Edition 2002. (UNITS IV&V)

**REFERENCES****Books**

1. William J.Sultan. *Practical Baking*.Published by John Wiley & Sons, Inc. New York Edition 1990.

**Web Sources**

1. <https://www.slideshare.net/mobile/mohitjindal/bakery-and-confectionery-technology-notes>
2. [https://www.tutorialspoint.com/food\\_production\\_operations/food\\_production\\_operations\\_introduction\\_to\\_bakery.htm](https://www.tutorialspoint.com/food_production_operations/food_production_operations_introduction_to_bakery.htm)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - II**  
**SKILL ENHANCEMENT COURSE - IV: NON MAJOR ELECTIVE**  
**GENERAL ASPECTS OF TOURISM (23UHMN21)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 2****INT. MARKS : 25****CREDITS : 2****EXT. MARKS : 75****DURATION : 30 hrs****MAX. MARKS : 100****COURSE OBJECTIVES**

- To enable them in elaborately explains about the aspects in tourism industry.

- To familiarize them about the famous tourist spots.
- To gain knowledge about cruises and ships

### Course outcome (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** outline the basics of knowledge in transport tourism

**CO2[K2]:** explain the indian railway and rails

**CO3[K3]:** articulate the various category of aircraft

**CO4[K4]:** classify the cruises and ships

**CO5[K5]:** assess tourist guide opportunities

### CO-PO Mapping table (Course Articulation Matrix)

| CO \ PO  | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7      |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>CO1 [K1]</b>  | 3           | 3           | 3           | 3           | 1           | 1           | 2        |
| <b>CO2 [K2]</b>  | 3           | 3           | 2           | 1           | 1           | 1           | 1        |
| <b>CO3 [K3]</b>  | 3           | 3           | 1           | -           | 1           | 1           | 1        |
| <b>CO4 [K4]</b>  | 2           | 2           | 1           | 1           | 1           | 1           | 1        |
| <b>CO5 [K5]</b>  | 2           | 1           | 1           | 1           | 1           | 1           | 1        |
| <b>Weightage of the course</b>                           | 13          | 12          | 08          | 06          | 05          | 05          | 06       |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.04</b> | <b>2.61</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT I - HISTORY OF TRANSPORT

**(6 hrs)**

Role Of Transport In Tourism- Growth And Development Of Road Transport - Types Of Roads – Public Transport System - Car, Coach, Bus, Tour , Rent-A-Car. Scheme.

### UNIT II - RAIL TRANSPORT

**(6 hrs)**

General Information About Indian Railways- Types Of Trains And Tracks Reservation Modes Tatkal Itchet Etichet Passenger Amenities Railways Station And On Board IRCTC Mountain Railways

### UNIT III - AIRPORT TRANSPORT

**(6 hrs)**

Introduction Airline Industry - Scheduled And Non- Scheduled Airline

Industry – Classification Aircraft –Airline Service – Classification Of Aircraft – Air Check In Procedure- & Gates.

**UNIT IV - WATER TRANSPORT (6 hrs)**

Categories Of WATER Transport (Boats, Ships, Hover Crafts, Submarines, Safari Boats TUPPES OF Cruises -Facilities. CRUISE ACCOMODATION

**UNIT V - ITENARY (6 hrs)**

Introduction - Points To Be Considered - Factors Affecting – Tourist Guide Opportunities In Tourism Industry

**TEXT BOOKS**

1. Foster, D.L. The *Business of Travel Agency Operations and Administration*. Singapore: McGraw Hill,2010 .UNITS (UNITS I,II & III)
2. Vishal Agni hotri. *Tourism and Travel Management*. Cyber Tech NewDelhi:2007. (UNITS III ,IV&V)

**REFERENCES**

**Books**

1. Vishal Agni hotri. *Tourism and Travel Management*. Cyber Tech NewDelhi: 2007.
2. B.S. Badan & Harish Bhatt *Tourism Marketing & Operations*, CrescentHouse, New Delhi 2006.
3. Pond K.L. *Tour Operators. Guide*Van Nostrand Reinhold, New York:2003

**Web Sources**

1. [https://oer.nios.ac.in/wiki/index.php/Itinerary Planning](https://oer.nios.ac.in/wiki/index.php/Itinerary_Planning)
2. <https://marketinglord.blogspot.com/2012/11/elements-of-itinerary.html>
3. <https://www.theorderexpert.com/how-to-prepare-an-itinerary>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME**  
**SEMESTER - III**  
**பொதுத்தமிழ் - III (23UTAG31)**  
**(From 2023-2024 Batch onwards)**

|                     |                 |                   |              |
|---------------------|-----------------|-------------------|--------------|
| <b>HOURS / WEEK</b> | <b>: 6</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>      | <b>: 3</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>     | <b>: 90 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

**நோக்கங்கள்**

- இலக்கியங்களின் சிறப்பினை உணர்த்துதல்.
- காலந்தோறும் எழுந்த காப்பியங்களின் போக்கையும், புதினத்தின் இலக்கிய வடிவத்தையும் யாப்பு, அணி போன்ற இலக்கிய வகைகளையும் மொழிபெயர்ப்புத் திறனையும் மாணவர்கள் உணருமாறு செய்தல்.
- தமிழ் இலக்கியம் சார்ந்த போட்டித் தேர்வுகளுக்கு ஏற்ப கற்பித்தல் நடைமுறைகளை மேற்கொள்ளுதல்.

**கற்றலின் பயன்கள்**

இத்தானை வெற்றிகரமாக முடித்தவுடன் மாணவர்கள்,

**C01[K1]:** இலக்கியங்களின் வழி வாழ்வியல் சிந்தனைகள் பற்றி அறிவர்.

**C02[K2]:** காப்பிய சமயக் கருத்துக்களையும் நோக்கங்களையும் அடையாளம் காண்பர்.

**C03[K3]:** தமிழ் புதினங்களின் வழி சமகாலப் படைப்புகளின் வாழ்க்கை முறையின்

ஆற்றலைப் பெறுவர்.

**CO4[K4]:** காப்பியங்கள் மற்றும் புதினங்களின் வரலாற்றினைப் பாகுபடுத்துவர்.

**CO5[K5]:** இலக்கிய இலக்கணங்களை கற்று அவற்றை மதிப்பீடு செய்வார்.

### CO/PO Mapping Table (Course Articulation Matrix)

| PO \ CO   | PO1  | PO2  | PO3  | PO4  | PO5 | PO6  | PO7 |
|---|------|------|------|------|-----|------|-----|
| CO1[K1]   | 2    | 1    | -    | 1    | -   | -    | -   |
| CO2[K2]   | 2    | 1    | -    | 1    | -   | -    | -   |
| CO3[K3]   | 2    | 2    | -    | 2    | 1   | -    | -   |
| CO4[K4]   | 2    | 2    | 1    | 2    | -   | 1    | 1   |
| CO5[K5]   | 2    | 2    | 1    | 2    | 1   | 1    | 1   |
| Weightage of the Course                           | 10   | 8    | 2    | 8    | 2   | 2    | 2   |
| Weighted percentage of Course Contribution to Pos | 2.14 | 2.03 | 0.65 | 3.14 | 1.2 | 1.18 | 1   |

Based on the Level of Contribution ('3' -High, '2' -Medium, '1' -Low, '-' No Correlation)

**கூறு ஐ**

(18 hrs)

**பெருங்காப்பியங்கள்:** சிலப்பதிகாரம் - வழக்குரை காதை - இளங்கோவடிகள், மணிமேகலை ஆதிரை பிச்சையிட்ட காதை - சீத்தலைச்சாத்தனார், சீவகசிந்தாமணி - பூமகள் இலம்பகம் - திருத்தக்கதேவர், வளையாபதி - நாதகுந்தனார்.

**கூறுஐஐ**

(18 hrs)

**சமயக் காப்பியங்கள்:** பெரியபுராணம் - பூசலார் நாயனார் புராணம் - சேக்கிழார், கம்பராமாயணம் - மந்தரை சூழ்ச்சிப் படலம் - கம்பர், வில்லிபாரதம் - மற்போர் சருக்கம் - வில்லிப்புத்தூராழ்வார், சீறாப்புராணம் - புலி வசனித்த படலம் - உமறுப்புலவர்.

**கூறு ஐஐஐ**

(18 hrs)

**புதினம்:** வஞ்சிமாநகரம் (வரலாற்றுப் புதினம்) - நா.பார்த்தசாரதி.

**கூறு ஐஏ**

(18 hrs)

**காப்பியத்தின் தோற்றமும் வளர்ச்சியும் - புதினத்தின் தோற்றமும் வளர்ச்சியும்**

**கூறு ஏ**

(18 hrs)

**மொழித்திறன்:** நூல் மதிப்புரை, திறனாய்வு செய்தல், கடிதம் வரைதல், விண்ணப்பம் எழுதுதல்.

**பாடநூல்கள்**

1. தமிழியல் துறையினர், *தொகுப்பு நூல்*, ஸ்ரீ காளீஸ்வரி கல்லூரி (தன்னாட்சி), சிவகாசி.
2. வாசுதேவன், கா. *பன்முக நோக்கில் தமிழ் இலக்கிய வரலாறு*, தேவன் பதிப்பகம், திருச்சிராப்பள்ளி, 2017.
3. நா.பார்த்தசாரதி, வஞ்சி மாநகரம், கவிதா வெளியீடு, சென்னை, 600017

**பார்வை நூல்கள்**

Approved in the Academic Council -XIV held on 31/07/2023

23UHM70

1. சிற்பி. பாலசுப்பிரமணியன், *தமிழ் இலக்கிய வரலாறு*, கவிதா வெளியீடு, சென்னை.
2. தமிழண்ணல், *புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு*, சோலை பதிப்பகம், மதுரை
3. பாக்கியமேரி, *வகைமை நோக்கில் தமிழ் இலக்கிய வரலாறு*, பாரி நிலையம், சென்னை.

#### வலைப்பதிவுகள் (Web Sources)

1. Tamil Heritage Foundation- [www.tamilheritage.org](http://www.tamilheritage.org)  
<http://www.tamilheritage.org>
2. Tamil virtual University Library- [www.tamilvu.org/library](http://www.tamilvu.org/library)  
<http://www.virtualvu.org/library>
3. Project Madurai - [www.projectmadurai.org](http://www.projectmadurai.org).
4. Chennai Library- [www.chennailibrary.com](http://www.chennailibrary.com)  
<http://www.chennailibrary.com>
5. Tamil Universal Digital Library- [www.ulib.prg](http://www.ulib.prg) <http://www.ulib.prg>
6. Tamil E-Books Downloads- [tamilebooksdownloads.blogspot.com](http://tamilebooksdownloads.blogspot.com)
7. Tamil Books on line- [books.tamilcube.com](http://books.tamilcube.com)
8. Catalogue of the Tamil books in the Library of British Congress  
[archive.org](http://archive.org)
9. Tamil novels on line - [books.tamilcube.com](http://books.tamilcube.com)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME**  
**SEMESTER- III**  
**GENERAL ENGLISH - III (23UENL31)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 6 (L- 5, T-1)**  
**CREDITS : 3**  
**DURATION : 90 hrs**

**INT. MARKS : 25**  
**EXT. MARKS : 75**  
**MAX. MARKS : 100**

#### Course Objectives

- To enhance the level of literary and aesthetic experience of students and to help them respond creatively.
- To sensitize them to the major issues in the society and the world.
- To provide them with an ability to build and enrich their communication skills.
- To equip them to utilize the digital knowledge resources effectively for their chosen fields of study.
- To help them think and write imaginatively and critically.

#### Course Outcomes (CO)

On successful completion of the course, the learners will be able to

**CO1 [K1]:** relate and state ideas by reading simple poems and scenes from Shakespearean plays.

**CO2 [K2]:** demonstrate effective speaking skills by listening to speeches of famous personalities and express it in day-to-day life.

**CO3 [K3]:** apply the knowledge of language competency in writing letters, emails

and display social etiquettes in everyday life.

**CO4 [K4]:** analyse data interpretation, meeting etiquettes, organizing and participating in a meeting.

**CO5 [K5]:** develop language skills through literature and assess the knowledge of English in the workplace.

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>P01</b>  | <b>P02</b>  | <b>P03</b>  | <b>P04</b>  | <b>P05</b>  | <b>P06</b> | <b>P07</b> |
|--|-------------|-------------|-------------|-------------|-------------|------------|------------|
| <b>CO1[K1]</b>   | 2           | 1           | -           | 2           | -           | -          | -          |
| <b>CO2[K2]</b>   | 2           | 2           | -           | 2           | 1           | 1          | -          |
| <b>CO3[K3]</b>   | 2           | 2           | 1           | 2           | 1           | 1          | -          |
| <b>CO4[K4]</b>   | 2           | 2           | 1           | 2           | -           | -          | 1          |
| <b>CO5[K5]</b>   | 2           | 1           | 1           | 1           | 1           | 1          | 1          |
| <b>Weightage of the course</b>                           | 10          | 08          | 03          | 09          | 03          | 03         | 02         |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.14</b> | <b>2.03</b> | <b>0.98</b> | <b>3.53</b> | <b>1.81</b> | <b>1.7</b> | <b>1</b>   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**UNIT I - SPEECHES OF FAMOUS PERSONALITIES (18 hrs)**

Jawaharlal Nehru - Tryst with Destiny  
 Steve Jobs - You've got to Find What You Love  
 Barack Obama - Yes, We Can

**UNIT II- POETRY (18 hrs)**

Christina Rossetti - In an Artist's Studio  
 Toru Dutt - Sita  
 Oodgeroo Noonuccal - A Song of Hope  
 Mamang Dai - The Voice of the Mountains

**UNIT III - SCENES FROM SHAKESPEARE (18 hrs)**

Romeo & Juliet - The Balcony Scene  
 Macbeth - Banquet Scene  
 Julius Caesar - Murder Scene

**UNIT IV - LANGUAGE COMPETENCY (18 hrs)**

Writing letters and emails  
 Writing and messaging in social media platforms [blogs, twitter, Instagram, facebook]  
 Learning netiquette, email etiquette



## UNIT V - ENGLISH FOR WORK PLACE

(18 hrs)

Data Interpretation and Reporting  
Data Presentation and analysis  
Meeting Etiquettes - language, dress code, voice modulation  
Online Meetings - Terms and expressions used  
Conducting and participating in a meeting

### TEXTBOOKS

1. Arden Shakespeare: *Complete works of William Shakespeare*. Bloomsbury, 2011.

### REFERENCES

#### Books

1. Wells, Stanley. *The Shakespeare Book: Big Ideas Simply Explained*, et al. DK Publishing, 2015.
2. Gandhi, Mahatma. *Famous Speeches by Mahatma Gandhi*, Create space Independent Publishing Platform, 2016.
3. Bernish, Jeanne Kelly. *How to Build a Professional Digital Profile* Kindle Edition, Bernish Communications Associates, LLC; 1st edition (May 29, 2012).
4. Folse, Keith.S. *Keys to Teaching Grammar to English Language Learners*, Second Ed.: A Practical Handbook, Michigan Teacher Training, 2016.
5. Yardley, Krysia.M. *Role Play- Theory and Practice*. Matwiej czuk, SAGE publications ltd, 1997.

#### Web Sources

1. <https://www.scribd.com/document/558838656/>
2. <http://www.wordslikethis.com.au/>
3. <https://www.poetryfoundation.org/poems/146804/in-an-artist39s-studio>
4. <https://www.poetrynook.com/poem/s%E2%94%9C%C2%ABta>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - III**  
**CORE COURSE - VII: ADVANCE FOOD PRODUCTION - (23UHCM31)**  
**(From 2023-2024 Batch onwards)**

|                          |                         |
|--------------------------|-------------------------|
| <b>HOURS/WEEK : 2</b>    | <b>INT. MARKS : 25</b>  |
| <b>CREDITS : 2</b>       | <b>EXT. MARKS : 75</b>  |
| <b>DURATION : 30 hrs</b> | <b>MAX. MARKS : 100</b> |

**Course objectives**

- To gain knowledge on the importance of maintenance of hygiene and to have insight of kitchen organization.
- To familiarize them duties and responsibilities of kitchen staff, and understanding basic bakery.
- To provide familiarize the learners with the fundamentals of cooking, requirements of kitchen personnel.

**Course outcome (CO)**

**On successful completion of the course, the learners will be able to**

**CO1[K1]:** identify the basics of indian cookery and regional cuisines of india.

**CO2[K2]:** explain the kitchen, storing procedure tandoori cooking

**CO3[K3]:** articulate the regional cuisine

**CO4[K4]:** classify the regional cuisine and methods of cooking

**CO5[K5]:** assess the quantity food production and its types.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO   | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7      |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| CO1 [K1]   | 3           | 3           | 3           | 3           | 1           | 1           | 2        |
| CO2 [K2]   | 3           | 3           | 3           | 1           | 1           | 1           | 1        |
| CO3 [K3]   | 3           | 2           | 3           | 1           | 1           | 1           | 1        |
| CO4 [K4]   | 2           | 1           | 2           | -           | 1           | 1           | 1        |
| CO5 [K5]   | 2           | 2           | 1           | 1           | 1           | 1           | 1        |
| <b>Weightage<br/>of the<br/>course</b>                                   | 13          | 11          | 12          | 06          | 05          | 05          | 06       |
| <b>Weighted<br/>percentage<br/>of Course<br/>contribution<br/>to POs</b> | <b>2.78</b> | <b>2.78</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

#### **UNIT - I (6 hrs)**

Indian Cookery- Introduction, Ingredients Used, Methods Of Cooking, Utensils Used; Basic Indian Masalas, Basic Indian Gravies- Dishes Prepared from The Above Gravies Indian Culinary Terms. Religious and Cultural Influences On Indian Cuisine.

#### **UNIT-II (6 hrs)**

Indian Breads- Examples, Recipes. Tandoori Cooking-Introduction, Seasoning Of Tandoori Pot; Tandoori Marination-Objectives And Importance. Tandoori Masalas; Tandoori Preparation-Chicken, Mutton, Fish, Prawns, Cottage, Cheese-Recipes And Methods Of Preparation.

#### **UNIT-III (6 hrs)**

Regional Cuisine Of India-Historical Back Ground, Special Ingredients Used And Specialties Of Kerala, Tamilnadu With Special Reference To Traditional and Chettinad Cuisine, Karnataka, Andhra Pradesh And Goa.

#### **UNIT-IV (6 hrs)**

Regional Cuisine of India- Historical Back Ground, Special Ingredients Used and Specialties of Maharashtra, Punjab, Gujarat, Rajasthan, Kashmir and Bengal-Organizing Culinary Tour.

#### **UNIT-V (6hrs)**

Quantity Food Production-Banquet Cookery-Planning, Production, Holding,Portioning, Rechauffe Cookery, Systems Catering - Cook -Serve, Cook-Chill, Cook-Freeze, Sous-Vide, Paper-bag cooking.

## **TEXT BOOKS**

1. Ronald Kinton, Victor Ceserani and David Fosket. Practical Cookery; London. Hodder And Stoughton ELST PublisherText.9<sup>th</sup>Edition. 2000.
2. KrishnaArora. Theory Of Cookery; New Delhi. FrankBros.AndCoPublishers. 4<sup>th</sup> Edition.2001.

## **REFERENCES**

### **Books**

1. Ronald Kinton,Victor Ceserani And David Fosket.Theory Of Catering; London. ELST Publishers. 9<sup>th</sup>Edition. 2005.
2. M.ShakunthalaManayAndShadaksharaswamy.M.FoodFactsAndPrinciples. NewDelhi. New Age International Publishers. 2<sup>nd</sup>Edition.2001.

### **Web sources**

1. [6th Sem | Advance Food Production Operations | Solved Papers| 2016-17 -hm hub](#)
2. [https://www.tutorialspoint.com/food\\_production\\_operations/food.](https://www.tutorialspoint.com/food_production_operations/food)
3. <https://gauravyagi199.weebly.com/advanced-food-production.html>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - III**  
**CORE COURSE - VIII: HOTEL ACCOUNTS (23UHM32)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 2**

**CREDITS : 2**

**DURATION : 30 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with the Basics of Accountancy & its objectives.
- To gain knowledge about financial information.
- To understand the business accounting and accounting.

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify financial information to construct a debit/credit transaction.

**CO2[K2]:** express knowledge of the business accounting cycle for the corporate form of business.

**CO3[K3]:** articulate the terms associated with financial accounting.

**CO4[K4]:** analyse the procedure of accounting for cash, receivables, inventory

**CO5[K5]:** assess the long-term assets, current liabilities, and long-term liabilities.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO       | P01 | P02 | P03 | P04 | P05 | P06 | P07 |
|----------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1[K1]</b> | 3   | 2   | 3   | 2   | 1   | 1   | 2   |
| <b>CO2[K2]</b> | 3   | 2   | 3   | 1   | 1   | 1   | 1   |
| <b>CO3[K3]</b> | 3   | 2   | 3   | 1   | 1   | 1   | 1   |
| <b>CO4[K4]</b> | 2   | 2   | 3   | 1   | 1   | 1   | 1   |
| <b>CO5[K5]</b> | 2   | 1   | 2   | 1   | 1   | 1   | 1   |

|  |      |      |      |      |      |      |    |
|--|------|------|------|------|------|------|----|
| <b>Weightage of the course</b>                           | 13   | 11   | 12   | 06   | 05   | 05   | 06 |
| <b>Weighted percentage of Course contribution to Pos</b> | 2.78 | 2.78 | 3.91 | 2.35 | 3.01 | 2.96 | 3  |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

#### **UNIT - I INTRODUCTION TO ACCOUNTING (6 hrs)**

meaning and definition-types and classification-principles of accounting-systems of accounting-generally accepted accounting principles (gaap). Primary books (journal): meaning and definition-format of journal-rules of debit and credit-opening entry, Simple and compound entries. Secondary book (ledger): meaning and uses-formats-posting

#### **UNIT - II SUBSIDIARY BOOKS (6 hrs)**

Subsidiary books need and use-classification-purchase book-sales book-purchase returns-sales returns-journal proper. Cash book: meaning-advantages-simple, double and three column-petty cash book with impress system (simple and tabular forms)

#### **UNIT - III TRIAL BALANCE (6 hrs)**

Meaning-Methods-Advantages-Limitations

#### **UNIT - IV Final accounts (6 hrs)**

meaning-procedure for preparation of final accounts- difference between trading accounts, profit & loss accounts and balance sheet-adjustments (only four)-closing stock-pre-paid expenses-outstanding expenses-depreciation

#### **UNIT - V CAPITAL AND REVENUE EXPENDITURE (6 hrs)**

meaning-definition of capital and revenue expenditure-bank reconciliation statement-meaning- reasons for difference in pass book and cash book balances-preparation of bankreconciliation statement

#### **TEXT BOOKS**

1. T.S. Grewal, *Double Entry Book Keeping*. Sultan Chand & Sons:First edition 2014. (UNITY I, II & III)
2. T.S.Reddy, A.Murthy .*Financial Accounting*. Margham : 2012. (UNITY IV)
3. Rawat,G.S. *Elements Of Hotel Accountancy*. Am an Pub New D 1972. (UNITY V)

#### **REFERENCES**

##### **Books**

1. T.S. Reddy, Y. Hari prasad Reddy, *Cost Accounting*. Paperback, Margham: 4th Edition 2012

2. S.P. Jain, Narang K.L. Financial Accounting, Kalyani . Twelfth edition: 2014 .

**Web Sources**

1. [www.ddegjust.ac.in/studymaterial/bba/bba-104.pdf](http://www.ddegjust.ac.in/studymaterial/bba/bba-104.pdf) · PDF file
2. <https://www.researchgate.net/publication/320010397> Primary Sources
3. <https://www.toppr.com/.../introduction-to-subsiary-books>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - III**  
**CORE COURSE - IX : PRACTICAL II : ADVANCE FOOD PRODUCTION**  
**(23UHMC3P)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 5**

**CREDITS : 5**

**DURATION : 75 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with the knowledge of Indian & international cuisine & its gain of storing procedure.
- To gain knowledge about presentation of menus.
- To enable them preparation of bakery products.

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]** : recall the practical knowledge on the preparation and presentation of menus

**CO2 [K2]**: explain the kitchen, storing procedure and personal hygiene

**CO3[K3]** : use practical knowledge on the preparation and presentation of regional cuisines

**CO4 [K4]** : classify the knowledge on preparation of bakery products

**CO5 [K5]** : assess the indian regional cuisine

**CO-PO Mapping table (Course Articulation Matrix)**

| PO \ CO                        | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|--------------------------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1 [K1]</b>                | 3   | 3   | 3   | 2   | 1   | 1   | 3   |
| <b>CO2 [K2]</b>                | 3   | 3   | 3   | 1   | 1   | 1   | -   |
| <b>CO3 [K3]</b>                | 3   | 3   | 3   | 1   | 1   | 1   | 2   |
| <b>CO4 [K4]</b>                | 2   | 2   | 2   | 1   | 1   | 1   | -   |
| <b>CO5 [K5]</b>                | 2   | 1   | 1   | 1   | 1   | 1   | 1   |
| <b>Weightage of the course</b> | 13  | 12  | 12  | 06  | 05  | 05  | 06  |



|  |             |             |             |             |             |             |          |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.04</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

### **DEMONSTRATION**

1. Basic Indian masalas
2. Basic Indian gravies
3. Indian breakfast preparations
4. Indian snacks preparations
5. Indian chaats
6. Tandoori marination

### **INDIAN CUISINE (5 COURSE MENU FROM THE FOLLOWING DISHES)**

1. Rice - pulao, biriyani, with variations
2. Indian breads - naan, rotis, parathas, pulkas with variations
3. Meat - mutton/chicken/fish recipes
4. Vegetables - dalpreparations, vegetable dishes, cucumber, raitha etc
5. Sweets - carrothalwa ,coconut barfi,shahithukra,gulab Jamun etc.,

### **INDIAN REGIONAL CUISINE(5COURSE MENU FROM THE FOLLOWING STATES)**

1. Kerala
2. Tamilnadu (with special reference to chettinad cuisine)
3. Karnataka
4. Andhra Pradesh
5. Goa
6. Maharashtra
7. Punjab
8. Rajasthan
9. Kashmir
10. Bengal

### **TEXTBOOKS**

1. Thangam .E. Philip. Modern Cookery For Teaching And Trade (Volume I) .New Delhi. Orient Longman Publishers ,5<sup>th</sup> Edition.2003.
2. Ronald Kenton, Victor Ceserani And David Fosket. Practical Cookery:

London. Hodder And Staughton . ELST Publishers, 9<sup>th</sup> Edition.2000.

## **REFERENCES**

### **Books**

1. Thangam. E. Philip. Modern Cookery For Teaching And Trade (Volume I)New Delhi. Orient Longman Publishers.5<sup>th</sup>Edition.2003.
2. Wayne Gisslen. Professional Baking New Jersey. John Wiley And Sons Publishers.4<sup>th</sup> Edition.2005.
3. Ronald Kinton, Victor Ceserani And David Fosket. Practical Cookery London Hodder And Staughton ELST Publishers. 9<sup>th</sup>Edition.2000

### **Web Sources**

1. [https://www.tutorialspoint.com/food\\_production\\_operations/food\\_production\\_operations\\_introduction\\_to\\_cookery.htm](https://www.tutorialspoint.com/food_production_operations/food_production_operations_introduction_to_cookery.htm)
2. <https://www.ihmnotessite.net/food-production>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION  
UG Programme – B.Sc. Tourism and Hotel Administration**

**SEMESTER - III**  
**ELECTIVE COURSE GENERIC/DISCIPLINE SPECIFIC - III: HOTEL FOOD**  
**SAFETY AND HACCP**  
**(23UHMA31)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 4**

**CREDITS : 4**

**DURATION : 60 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with the history of cooking, fundamentals of cooking.
- To enable them requirements of kitchen personnel
- To gain knowledge importance and maintenance of hygiene and to have insight of kitchen organization.

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** recall the importance of food safety and hygiene

**CO2[K2]:** describe food safety in kitchen and contamination

**CO3[K3]:** articulate the artificial sweeteners

**CO4[K4]:** examine the foods and microbes

**CO5[K5]:** analyse food laws and regulations

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO   | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7      |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>CO1 [K1]</b>  | 3           | 3           | 3           | 2           | 1           | 2           | 3        |
| <b>CO2 [K2]</b>  | 3           | 3           | 2           | 1           | 1           | 1           | -        |
| <b>CO3 [K3]</b>  | 3           | 1           | 1           | 1           | 1           | 1           | 1        |
| <b>CO4 [K4]</b>  | 3           | 2           | 1           | 1           | 1           | -           | 1        |
| <b>CO5 [K5]</b>  | 1           | 2           | 1           | 1           | 1           | 1           | 1        |
| <b>Weightage of the course</b>                           | 11          | 11          | 08          | 06          | 05          | 05          | 06       |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>2.78</b> | <b>2.61</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation**

**UNIT 1 - INTRODUCTION TO FOOD SAFETY (12 hrs)**

Definition, importance of food safety Definition of hygiene - General principles of food hygiene -Personal hygiene.

**UNIT 2 - FOOD SAFETY IN KITCHEN (12 hrs)**

Food safety in kitchen - Design and facilities - Sources of Food Contamination, Contamination of Water - Kitchen equipments, Dish washing - Garbage Disposal - Food poisoning.

**UNIT 3 - FOOD ADDITIVES AND CONTAMINANTS (12 hrs)**

Food colors, flavoring agents, Artificial sweeteners, Preservatives, Antioxidants, Chemical agents -Preservatives & antibiotics pesticide ,insecticide residues, adulterants and metallic contaminants.

**UNIT 4 - FOOD SPOILAGE (12 hrs)**

Contamination of foods and microbes in the spoilage of foods and their prevention. Spoilage of cereals & cereal products, vegetables & fruits, sea foods, meat, egg, poultry & canned foods, milk & milk products..

**UNIT 5 - FOOD LAWS AND REGULATIONS (12 hrs)**

National food legislation – Standard of weight and measures Act, Export act, ISI, mark of BIS Agmark and PFA, FPO. International Organization – FAO, WHO, FSSAI, Codex Alimentary WTO. HACCP – Principles and Importance.

**TEXT BOOKS**

1. The Atlas of Food by Erik Millstone; Tim Lang; Marion Nestle Foreword by CallNumber: Reference 2nd Fl TX353 .M55 2008 Publication Date: 2008 (UNITS I&II)
2. Handbook of Nutrition and Food, Third Edition by Carolyn D. Berdanier Editor;Johanna T. Dwyer Editor; David Heber Editor Call Number: Reference 2nd FlQP141 .H345 2014 Publication Date: 2014 (UNITS III & IV )
3. A dictionary of food and nutrition by David A. Bender Publication Date: 2014(UNIT V)

**REFERENCES**

**Books**

1. Sanitation for Food Service workers by Richardson and Nicodemus.
2. Food Hygiene and Sanitation by S. Roday.

3. Food Safety and HACCP Manual for Hotels & Restaurants in India – FHRAI.

**Web sources**

1. <https://www.coursehero.com/file/77326679/FoodScienceNutritionpdf>
2. <https://allsh.univ-amu.fr/.../files/webform/lst/xanraino479.pdf> · PDF file
3. [https://apps.who.int/.../46388/WH\\_1991\\_Jul-Aug\\_p5-7\\_en.pdf;sequen...](https://apps.who.int/.../46388/WH_1991_Jul-Aug_p5-7_en.pdf;sequen...) · PDFfile

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - III**  
**SKILL ENHANCEMENT COURSE - V: EVENT MANAGEMENT (23UHMS31)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 2**

**INT. MARKS : 25**

**CREDITS : 1**  
**DURATION : 30 hrs**

**EXT. MARKS : 75**  
**MAX. MARKS : 100**

### Course objectives

- To familiarize the learners with the importance of proper planning and designing an event.
- To gain knowledge functions and relevance of event management to tourism.
- To enable them national and international events

### Course Outcomes (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** define the basics of event management.

**CO2[K2]:** explain the security measures and discuss the protocols

**CO3[K3]:** develop the budget for event planning and organizing

**CO4[K4]:** examine the national and international events

**CO5[K5]:** evaluate the effectiveness on planning and organizing an event.

### CO-PO Mapping table (Course Articulation Matrix)

| <b>PO<br/>CO</b>   | <b>PO1</b> | <b>PO2</b> | <b>PO3</b> | <b>PO4</b> | <b>PO5</b> | <b>PO6</b> | <b>PO7</b> |
|--|------------|------------|------------|------------|------------|------------|------------|
| <b>CO1[K1]</b>   | 3          | 2          | 2          | 1          | 1          | 1          | 2          |
| <b>CO2[K2]</b>   | 3          | 2          | 2          | 1          | 1          | 1          | 1          |
| <b>CO3[K3]</b>   | 3          | 2          | 2          | 1          | 1          | 1          | 1          |
| <b>CO4[K4]</b>   | 2          | 2          | 1          | 1          | 1          | 1          | 1          |
| <b>CO5[K5]</b>   | 2          | 1          | 1          | 1          | 1          | 1          | 1          |
| <b>Weightage of the course</b>                           | 13         | 09         | 08         | 05         | 05         | 05         | 06         |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78       | 2.28       | 2.61       | 1.96       | 3.01       | 2.96       | 3          |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT-I

**(6 hrs)**

Introduction to Event Management -Categories and Definitions-Needs and Objectives of Event Management-Creativity and implications of Events-Organization Structure of Event Management-Functions of a Multifaceted Event Management.

**UNIT-II** **(6 hrs)**

Event Management Planning- Event Planning- Arranging Chief Guest /Celebrities- Arranging Sponsors- Blue Print of the Function area-Factors affected in Event Management.

**UNIT-III** **(6 hrs)**

Different Management in Event-Back Stage Management and its Importance-Brand Management and its Characteristics- Budget management and its controlling Methods- Leadership management and its authority-Feed Back Management and its measuring tools.

**UNIT-IV** **(6 hrs)**

Basic Qualities of Event Management Person-Social and Business Etiquette-Speaking Skills and Team Spirit - Stage Decoration -Time Management- Selecting a Location.

**UNIT-V** **(6 hrs)**

Various Event Activities- Concept Exhibition-Space Planning-ITPO-Sports Planning-Tourism events and Leisure Events.

**TEXTBOOKS**

1. Anton Shone, Successful Event Management, Cengage Learning Business Press, Edition 2, 2004.

**REFERENCES**

**BOOKS**

1. Julia Tum, Management of Event Operations, Atlantic Publishing Company, Second Edition -2007
2. Julia Ruherford Silvers and Joe Goldblatt, Professional Event Coordination, Wiley, John & Sons, Edition-2006.

**Web Sources**

1. <https://www.cleverism.com/skills-and-tools/event-management/>
2. <https://support.theeventscalendar.com/787141-Event-Categories>
3. <https://www.managementhub.com/events-5cs.html>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - III**  
**SKILL ENHANCEMENT COURSE - VI: BASIC ACCOMODATION OPERATION**  
**(23UHMS32)**  
**(From 2023-2024 Batch onwards)**

|                   |                 |                   |              |
|-------------------|-----------------|-------------------|--------------|
| <b>HOURS/WEEK</b> | <b>: 2</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>    | <b>: 2</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>   | <b>: 30 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

**Course objectives**

- To understand them an insight on the importance of the Housekeeping Department to the learners.
- To familiarizes them with the duties and responsibilities of the



Housekeeping.

- To gain knowledge Department in hospitality management.

### Course outcome (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** define housekeeping and the role of key personnel

**CO2[K2]:** describe the importance of the housekeeping department in hotel

**CO3[K3]:** articulate the use of good quality, safe cleaning equipment

**CO4 [K4]:** examine the role of housekeeping control desk

**CO5 [K5]:** assess the overall functions of the housekeeping department.

### CO-PO Mapping table (Course Articulation Matrix)

| CO \ PO   | PO1  | PO2  | PO3  | PO4  | PO5  | PO6  | PO7 |
|---|------|------|------|------|------|------|-----|
| CO1 [K1]  | 3    | 1    | 1    | 2    | 1    | -    | 2   |
| CO2 [K2]  | 3    | 2    | 1    | 2    | 1    | -    | 1   |
| CO3 [K3]  | 3    | 2    | 1    | 2    | 1    | 1    | 1   |
| CO4 [K4]  | 2    | 2    | 1    | 2    | 1    | 1    | 1   |
| CO5 [K5]  | 2    | 1    | 1    | 2    | 1    | 1    | 1   |
| Weightage of the course                           | 13   | 08   | 05   | 10   | 05   | 03   | 06  |
| Weighted percentage of Course contribution to POs | 2.78 | 2.03 | 1.63 | 3.92 | 3.01 | 1.78 | 3   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT- I

(6 hrs)

The Hotel Industry –An overview :Classification of Hotel, Star Rating of Hotels, Hotel Departments, Types of Hotel and Their Categorization, Hotel Guest Rooms, Importance of The Guest Rooms to a Guest, Types of Guest Rooms ,Guest Room Status, Guest Floor Rules.

### UNIT-II

(6 hrs)

The Housekeeping Department: Importance of Housekeeping, Responsibilities of Housekeeping Department, Organizational Structure, Housekeeping Personnel, and Personal Attributes of Housekeeping Staff, Layout of the Department, Coordination with other Departments, The Professional Housekeeper.

**UNIT-III****(6 hrs)**

Cleaning – knowledge and Practice: Cleaning Equipment, Cleaning Methods, Cleaning Agents, and Cleaning Guest Rooms: Types of Soil, Nature of Soil, Standards of Cleaning, The Cleaning Process; Cleaning Public Area: Entrances, Lobbies, Front Desk, Elevators, Staircases, Guest Corridors, Public Restrooms, Banquet Halls, Dining Rooms, Leisure Areas.

**UNIT-IV****(6 hrs)**

Housekeeping Control Desk: Forms, Records, and Registers, Handling Telephone Calls, Handling difficult Situations, Handling Room Transfers. Housekeeping Inventories, Daily Routines and System, the Housekeeping Day, Leave Application Procedure, Gate Pass Procedures.

**UNIT-V****(6 hrs)**

Planning Housekeeping Operation: The Planning Process, Division of work document, Area Inventory List, Frequency schedules, Performance standards, Productivity standards, Equipments and operating supply inventory level and work schedules.

**TEXTBOOKS**

1. Hotel, Hostel & Hospital Housekeeping–Jonas. Branson & Margaret Lennox.
2. The Professional Housekeeper–Georgina trucker & Modeleri Schneider.

**REFERENCES****Books**

1. Housekeeping Supervision Volume1 &2–Jane Fellows.
2. Professional Management of Housekeeping Operations–Robert J .Marti.
3. Hotel House-Keeping Training Manual–Sudhir Andrews (Tata Mc. GrawHill Publications).
4. Accommodation and cleaning Services– David M. Allen.

**Web Sources**

1. [https://www.tutorialspoint.com/hotel\\_housekeeping/hotel\\_housekeeping\\_quick\\_guide.htm](https://www.tutorialspoint.com/hotel_housekeeping/hotel_housekeeping_quick_guide.htm)
2. <https://www.slideshare.net/mobile/KapilKrishna2/house-keeping-notes>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME**  
**SEMESTER- III**  
**ENVIRONMENTAL STUDIES (23UESR41)**  
**(From 2023 - 2024 Batch onwards)**

|                   |                        |                   |              |
|-------------------|------------------------|-------------------|--------------|
| <b>HOURS/WEEK</b> | <b>: 1 (III SEM-1)</b> | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>    | <b>:</b>               | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>   | <b>: 30 hrs</b>        | <b>MAX. MARKS</b> | <b>: 100</b> |

**Course Objectives**

- To provide a comprehensive understanding of various environmental issues, including pollution, deforestation, climate change, loss of biodiversity, water scarcity, and resource depletion
- To encourage sustainable practices in various sectors, such as energy, transportation, agriculture, and waste management.
- To promote the conservation and preservation of natural resources, habitats, and ecosystems
- To foster a sense of environmental ethics and values.

**Course Outcomes (CO)**

On successful completion of the course, the learners should be able to

**CO1[K1]:** recognize the importance of environment and role of Individuals in its protection.

**CO2 [K2]:** explain the key concepts of Ecosystem, biodiversity and climatic change

**CO3[K3]:** apply the right measures for the sustainable use of natural resources.

**CO4[K4]:** analyse the ethical, cross-cultural, and historical context of environmental issues and the links between Human and Natural Systems.

**CO5[K5]:** evaluate the impact of human action on the biological environment

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | P01 | P02 | P03 | P04 | P05 | P06 | P07 |
|--|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1 [K1]</b>  | 2   | 1   | -   | 2   | 2   | 1   | 1   |
| <b>CO2 [K2]</b>  | 2   | 1   | -   | 2   | 1   | 1   | 1   |
| <b>CO3 [K3]</b>  | 2   | 1   | -   | 1   | 1   | 1   | 1   |
| <b>CO4 [K4]</b>  | 1   | 1   | 1   | 1   | 2   | 1   | 1   |
| <b>CO5 [K5]</b>  | 1   | 1   | -   | 1   | 2   | 1   | 1   |
| <b>Weightage of the course</b>                           | 08  | 5   | 1   | 7   | 08  | 05  | 05  |
| <b>Weighted percentage of Course contribution to Pos</b> |     |     |     |     |     |     |     |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**UNIT I – NATURAL RESOURCES (6 hrs)**

**Natural resources:** Definition of resource; Classification of natural resources- biotic and abiotic, renewable and non-renewable. **Biotic resources:** Major type of biotic resources- forests, grasslands, wetlands, wildlife and aquatic (fresh water and marine); Microbes as a resource; Status and challenges. **Water resources:** Types of water resources- fresh water and marine resources; Availability and use of water resources; Environmental impact of over-exploitation, issues and challenges; Water scarcity and stress; Conflicts over water.

**UNIT II –SUSTAINABLE DEVELOPMENT (6 hrs)**

Soil as a resource and its degradation. **Energy resources:** Sources of energy and their classification, renewable and non-renewable sources of energy; Conventional energy sources- coal, oil, natural gas, nuclear energy; Non-conventional energy sources- solar, wind, tidal, hydro, wave, ocean thermal, geothermal, biomass, hydrogen and fuel cells; Implications of energy use on the environment. **Introduction to sustainable development:** Sustainable Development Goals (SDGs) - targets and indicators, challenges and strategies for SDGs.

### **UNIT III – ENVIRONMENTAL ISSUES LOCAL, REGIONAL AND GLOBAL (6 hrs)**

Industrial revolution and its impact on the environment; Population growth and natural resource exploitation; Global environmental change. **Pollution:** Impact of sectoral processes on Environment, Types of Pollution- air, noise, water, soil, municipal solid waste, hazardous waste; Trans boundary air pollution; Acid rain; Smog. Land use and Land cover change: land degradation, deforestation, desertification, urbanization. **Biodiversity loss:** past and current trends, impact. Global change: Ozone layer depletion; Climate change.

### **UNIT IV – CONSERVATION OF BIODIVERSITY AND ECOSYSTEM (6 hrs)**

**Biodiversity and its distribution:** Biodiversity as a natural resource; Levels and types of biodiversity; Biodiversity in India and the world; Biodiversity hotspots; Species and ecosystem threat categories. **Ecosystems and ecosystem services:** Major ecosystem types in India and their basic characteristics- forests, wetlands, grasslands, agriculture, coastal and marine; Threats to biodiversity and ecosystems. Major conservation policies: in-situ and ex-situ conservation approaches; Major protected areas.

### **UNIT V–CLIMATE CHANGE IMPACTS,ADAPTATION AND MITIGATION(6 hrs)**

**Climate change:** Natural variations in climate; Structure of atmosphere; Anthropogenic climate change from greenhouse gas emissions– past, present and future; Projections of global climate change with special reference to temperature, rainfall, climate variability and extreme events; Importance of 1.5 °C and 2.0 °C limits to global warming; Impacts of climate change on ocean and land systems; Sea level rise, changes in marine and coastal ecosystems; Impacts on forests and natural ecosystems; **Mitigation of climate change** - Renewable energy sources; Carbon capture and storage, National climate action plan and Intended Nationally Determined Contributions (INDCs)

#### **TEXTBOOKS**

1. Chiras D. D and Reganold J. P, *Natural Resource Conservation: Management for a Sustainable Future*, 10<sup>th</sup> Edition, Pearson, 2010
2. Harris, Frances, *Global Environmental Issues*, 2<sup>nd</sup> Edition, Wiley-Blackwell

#### **REFERENCES**

##### **Books**

1. Krishnamurthy K. V, *Textbook of Biodiversity*, Science Publishers, Plymouth, UK.
2. Pittock, Barrie, *Climate Change: The Science, Impacts and Solutions*, 2<sup>nd</sup> Edition, Routledge.

##### **Web Sources**

1. <https://www.youtube.com/watch?v=QewEi2U1jLs>
2. <https://www.unep.org/news-and-stories/story/marine-biodiversity-gets-lifeline-high-seas-treaty>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME - SEMESTER - IV**  
**பொதுத்தமிழ் - IV (23UTAG41)**  
**(From 2023-2024 Batch onwards)**

**HOURS / WEEK : 6**

**CREDITS : 3**

**DURATION : 90 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**நோக்கங்கள்**

- இலக்கியங்களின் சிறப்பினை உணர்த்துதல்.
- சங்க இலக்கியத்தின் சிறப்பையும், நாடகம் என்னும் இலக்கிய வகையின் தன்மையையும் அகபுற இலக்கணங்களையும் மாணவர்களுக்கு அறிமுகப்படுத்துதல்.
- தமிழ் இலக்கியம் சார்ந்த போட்டித் தேர்வுகளுக்கு ஏற்ப கற்பித்தல் நடைமுறைகளை மேற்கொள்ளுதல்.

**கற்றலின் பயன்கள்**

இத்தானை வெற்றிகரமாக முடித்தவுடன் மாணவர்கள்,

**C01[K1]:** சங்க இலக்கியத்தில் காணப்பெறும் அறக்கருத்துக்களை அறிந்து கொள்வர்.

**C02[K2]:** சங்க இலக்கியங்கள் மற்றும் நாடக இலக்கியம் வாயிலாக மக்களின் வாழ்க்கை முறையினை எடுத்துரைப்பர்.

**C03[K3]:** நாடக இலக்கியம் மூலம் நடிப்பாற்றலையும், கலைத்தன்மையையும், படைப்பாற்றலையும் கற்பர். மேலும் மொழிபெயர்ப்பு ஆற்றலையும் பெறுவர்.

**C04[K4]:** கலைச்சொற்களைக் கண்டறிந்து அவற்றோடு தொடர்புடைய சொல்லைப் பகுப்பர்.

**C05[K5]:** சங்க இலக்கியம் மற்றும் நாடக இலக்கியங்களை மதிப்பீடு செய்வர்.

**CO/PO Mapping Table (Course Articulation Matrix)**

| <b>PO</b><br><b>CO</b>                                   | <b>P01</b> | <b>P02</b> | <b>P03</b> | <b>P04</b> | <b>P05</b> | <b>P06</b> | <b>P07</b> |
|--|------------|------------|------------|------------|------------|------------|------------|
| <b>C01[K1]</b>   | 2          | 1          | -          | 1          | -          | -          | -          |
| <b>C02[K2]</b>   | 2          | 1          | -          | 2          | -          | -          | -          |
| <b>C03[K3]</b>   | 2          | 2          | -          | 2          | 1          | -          | 1          |
| <b>C04[K4]</b>   | 2          | 2          | 1          | 2          | 1          | 1          | -          |
| <b>C05[K5]</b>   | 2          | 2          | 1          | 2          | -          | 1          | 1          |
| <b>Weightage of the Course</b>                           | 10         | 08         | 02         | 09         | 02         | 02         | 02         |
| <b>Weighted percentage of Course Contribution to POs</b> | 2.14       | 2.03       | 0.65       | 3.53       | 1.2        | 1.18       | 1          |

Based on the Level of Contribution ('3' -High, '2' -Medium, '1' -Low, '-' No Correlation)

**கூறு ஐ (18 hrs)**  
எட்டுத்தொகை: நற்றிணை (10,14,16பாடல்கள்), குறுந்தொகை (16,17,19,20,25,29,38,440), கலித்தொகை (38,51), அகநானூறு (15,33,55), புறநானூறு (37,86,112), பரிபாடல் (55)

**கூறு ஐஐ (18 hrs)**  
பத்துப்பாட்டு: நெடுநல்வாடை - நக்கீரர்

**கூறு ஐஐஐ (18 hrs)**  
நாடகம்: சபாபதி - பம்மல் சம்பந்த முதலியார்

**கூறு ஐஏ (18 hrs)**  
சங்க இலக்கியம் தோற்றம் வளர்ச்சி - நாடகத்தின் தோற்றம் வளர்ச்சி

**கூறு ஏ (18 hrs)**  
மொழித்திறன்: மொழிபெயர்ப்பு - கலைச்சொற்கள், கொடுக்கப்பட்டுள்ள ஆங்கிலப் பகுதியைத் தமிழில் மொழிபெயர்த்தல், அலுவலகக் கடிதம் - தமிழில் மொழிபெயர்த்தல்.

#### பாடநூல்கள்

1. தமிழியல் துறையினர், தொகுப்பு நூல், ஸ்ரீ காளீஸ்வரி கல்லூரி (தன்னாட்சி), சிவகாசி.
2. வாசுதேவன், கா. பன்முக நோக்கில் தமிழ் இலக்கிய வரலாறு, தேவன் பதிப்பகம், திருச்சிராப்பள்ளி, 2017.
3. சபாபதி, பம்மல் சம்பந்த முதலியார், கௌரா பதிப்பகக் குழுமம், சென்னை

#### பார்வை நூல்கள்

1. சிற்பி. பாலசுப்பிரமணியன், தமிழ் இலக்கிய வரலாறு, கவிதா வெளியீடு, சென்னை.
2. தமிழண்ணல், புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு, சோலை பதிப்பகம், மதுரை
3. பாக்கியமேரி, வகைமை நோக்கில் தமிழ் இலக்கிய வரலாறு, பாரி நிலையம், சென்னை.

#### வலைப்பதிவுகள் (Web Sources)

1. Tamil Heritage Foundation- [www.tamilheritage.org](http://www.tamilheritage.org)  
<<http://www.tamilheritage.org>>
2. Tamil virtual University Library- [www.tamilvu.org/library](http://www.tamilvu.org/library)  
<http://www.virtualvu.org/library>
3. Project Madurai - [www.projectmadurai.org](http://www.projectmadurai.org).
4. Chennai Library- [www.chennailibrary.com](http://www.chennailibrary.com)  
<<http://www.chennailibrary.com>>.
5. Tamil Universal Digital Library- [www.ulib.prg](http://www.ulib.prg) <<http://www.ulib.prg>>.
6. Tamil E-Books Downloads- [tamilebooksdownloads.blogspot.com](http://tamilebooksdownloads.blogspot.com)
7. Tamil Books on line- [books.tamilcube.com](http://books.tamilcube.com)
8. Catalogue of the Tamil books in the Library of British Congress  
[archive.org](http://archive.org)
9. Tamil novels on line - [books.tamilcube.com](http://books.tamilcube.com)

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**



**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME - SEMESTER- IV**  
**GENERAL ENGLISH –IV (23UENL41)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 6 (L-5, T-1)**  
**CREDITS : 3**  
**DURATION : 90 hrs**

**INT. MARKS: 25**  
**EXT. MARKS: 75**  
**MAX. MARKS: 100**

**Course Objectives**

- To help learners imbibe the rules of language unconsciously and tune to deduce language structure and usage.
- To use receptive skills through reading and listening to acquire good exposure to language and literature.
- To develop language skill for effective communication.
- To provide exposure to plays, autobiographies and expose them to value based ideas.
- To enhance the learner’s language skills especially in the areas of grammar and pronunciation.

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

**CO1 [K1]:** state ideas effectively and appropriately in real life situations.

**CO2 [K2]:** demonstrate speaking skills in appreciating literature.

**CO3 [K3]:** use grammar and pronunciation effectively and appropriately.

**CO4 [K4]:** examine the literary works to develop language skills.

**CO5 [K6]:** construct grammatically correct and meaning full sentences.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO \ CO  | PO1         | PO2         | PO3         | PO4         | PO5        | PO6         | PO7        |
|--|-------------|-------------|-------------|-------------|------------|-------------|------------|
| <b>CO1[K1]</b>   | 2           | 1           | -           | 1           | -          | -           | -          |
| <b>CO2[K2]</b>   | 2           | 1           | -           | 1           | -          | -           | -          |
| <b>CO3[K3]</b>   | 2           | 2           | 1           | 2           | 1          | 1           | 1          |
| <b>CO4[K4]</b>   | 2           | 2           | 1           | 2           | 1          | 1           | 1          |
| <b>CO5[K6]</b>   | 2           | 3           | 1           | 2           | -          | 1           | 1          |
| <b>Weightage of the course</b>                           | 10          | 09          | 03          | 08          | 02         | 03          | 03         |
| <b>Weighted percentage of Course contribution to Pos</b> | <b>2.14</b> | <b>2.28</b> | <b>0.98</b> | <b>3.14</b> | <b>1.2</b> | <b>1.78</b> | <b>1.5</b> |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**UNIT I - LIFE WRITING**

**(18 hrs)**

Malala Yousafzai

-

I am Malala - Chapter 1

Nikola Tesla - My Inventions - Chapter 2

**UNIT II - ONE ACT PLAYS (18 hrs)**

Edward Albee - The Zoo Story

Anton Chekhov - The Proposal

**UNIT III - INTERVIEWS (18 hrs)**

Nelson Mandela's Interview with Larry King

Rakesh Sharma's Interview with Indira Gandhi from Space

Lionel Messi with Sid Lowe (Print)

**UNIT IV - LANGUAGE COMPETENCY (18 hrs)**

Refuting, Arguing & Debating, Making Suggestions & Responding to Suggestions, Asking for and Giving Advice or Help, Interviews (face to face, telephone and video conferencing)

**UNIT V - ENGLISH FOR WORKPLACE (18 hrs)**

Job Applications: Covering letters, CV and Resume

Creating a digital profile - LinkedIn

Filling Forms (Online & Manual): creation of account, railway reservation, ATM, Credit/debit card Body Language -Practical Skills for Interviews

**TEXTBOOKS**

1. Yousafzai, Malala, and Christina Lamb. I Am Malala The Girl Who Stood Up for Education and Was Shot by the Taliban. New York: Little Brown, 2013.
2. Tesla , Nikola. My Inventions. London: Ingram Short Title, 2011.

**REFERENCES**

**Books**

1. Taylor, Mary Borg, & Francis, Writing Your Life: A Guide to Writing Autobiographies. Routledge, 2021.
2. Bert, A. Norman. *One-act Plays for Acting Students: An Anthology of Short one- Act Plays for one, Two or Three actors*. Christian Publisher LLC, 1987.
3. Dolley, Colin. and Rex Welford. The One-Act Play Companion: A Guide to plays, Playwrights and Performance. Bloomsbury Publishing, 2015.
4. Bernis, Jeanne Kelly. Editor. *How to Build a Professional Digital Profile*. Bernish, Bernish Communications Associates, LLC, 2012
5. Yardley, M Yardley - Matwiejczuk, *Role Play-Theory and Practice*. SAGE publications ltd, 1997.

**Web Sources**

1. For Readers' Theatre:  
<https://www.youtube.com/watch?v=JaLQIt8orSw&t=469s>(the link to the performance; refer scripts by Aaron Sheperd) <http://BBC learn English.co>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - IV**

**CORE COURSE – X : ADVANCE FOOD AND BEVERAGE SERVICE - (23UHCM41)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 3**

**INT. MARKS : 25**

**CREDITS : 3**

**EXT. MARKS : 75**

**DURATION : 45 hrs**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with the terms of wine terminology, alcoholic serving.
- To gain knowledge procedure & its mixology of beverages

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify gain knowledge in wines of different countries and types of wines

**CO2[K2]:** describe the manufacturing process and types of beer

**CO3[K3]:** articulate various types service of wine and beer

**CO4[K4]:** examine the features of beverages in brandy & whisky,

**CO5[K5]:** assess the beverages mixing and its types.

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO   | P01  | P02  | P03  | P04  | P05  | P06  | P07 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 3    | 3    | 2    | 2    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 3    | 3    | 2    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 3    | 3    | 3    | 1    | -    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 2    | 2    | -    | 1    | 1    | 1   |
| <b>CO5 [K5]</b>  | 2    | 1    | 1    | 1    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 13   | 12   | 12   | 06   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78 | 3.04 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**UNIT-1 (9 hrs)**

Alcoholic Beverage – Definition and Classification of Alcoholic Beverages, Wine Introduction, Classification, Grape And Its Varieties (AtLeast10Names); Basic Wine Terminology; Factors Affecting The Quality Of Wine; Wine Production – Step By Step Process Of Winemaking; Sparkling Wine Production; Fortified Wines – Sherry, Port, Marsala And Madeira-Production And Styles.

**UNIT-2 (9 hrs)**

Wines Of France, Spain, Italy, Portugal, Australia, Germany -Wine Producing Regions Of These And Their Wines- Label Languages-Sizes Of Bottles-Champagne Shippers-Types Of Champagne. Aromatic Wines-Meaning, Classification Alcoholic Strength in Aromatic Wines; Vermouth-Meaning, Types, Production, Styles; Cider And Perry-Meaning, Production, Styles.

**UNIT-3 (9 hrs)**

Service Of Wine (Red, White, Rose)- Food And Wine-Wines Served With Different Courses Of The Meal –Hors D` Oeuvre – Potage –Poisson – Pasta-Main Course (Red And White Meat)– Savoury – Entremets – Fromage –Dessert, Preparing A Wine List For Various Food And Beverage Service Outlets; Reading A Wine Label. Service of Champagne. Beer- Manufacturing Process, Types Of Beer (Top Fermented And Bottom Fermented); Draught Beer –Meaning, Container; Bottled Beer And Canned Beer, Faults In Beer. Service of Beer.

**UNIT- 4 (9 hrs)**

Spirits–Production Methods, Types of Spirits-Brandy, Whisky, Rum, Gin, Vodka Production and Service Procedure. Brief description about Tequila, Grappa, Aquavit, Calvados, Mead, Arrack, Sake and Fenny–Liqueurs-Production process: Infusion method and Distillation method.BITTERS– Campari and Angostura bitters–APERITIF: Hot buttered rum, Collins, Eggnog, Fizz, Irish coffee, Hi-Ball.

**UNIT- 5 (9 hrs)**

Cocktails: A Brief history – Definition, Methods of mixing, Instruments and equipment used in cocktail preparations. Recipe of at least 3 cocktails of each base – Brandy based, Whisky based Gin based, Rum based, Vodka based, Beer based.

**TEXTBOOKS**

1. VijayDhawan.FoodandBeverageService:NewDelhi.FrankBros.AndCo.1<sup>st</sup> Edition.2000.
2. United Kingdom Bartenders Guild.The International GuideToDrink:

London.Vermilion Publishers.1<sup>st</sup>Edition. 1994.

## REFERENCES

### BOOKS

1. Costas Katsigiris.The Barand Beverage Book: New York. John Wiley and Sons. 2<sup>nd</sup> Edition.1991.
2. Dennis .R .Lillicrapand John .A .Cousins .Food & Beverage Service: Great Britain .ELBS Publishers. 6<sup>th</sup>Edition. 2002

### Web Sources

1. <https://www.ihmnotes.in/assets/Docs/Books/9780199464685.pdf>
2. <https://opentextbc.ca/introtourism/chapter/chapter-4-food-and-beverage-services>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION  
UG Programme – B.Sc. Tourism and Hotel Administration  
SEMESTER - IV  
CORE COURSE – XI: HOTEL FRENCH (23UHMC42)  
(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 2  
CREDITS : 2**

**INT. MARKS : 25  
EXT. MARKS : 75**

**DURATION : 30 hrs**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with hotel and catering terminology
- To gain knowledge French through simple speaking and writing exercises .
- To understand basic grammar, pronunciation in French as much of the Continental cuisines adopt French expressions in their cuisines

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify key words used in hotel and kitchen personnel in french

**CO2[K2]:** demonstrate grammar rules & conversation techniques to constructsimple sentence in french

**CO3[K3]:** apply proper pronunciation and accent to articulate words related tokitchen and hotel

**CO4[K4]:** classify formal and informal dialogue used in reception desk of ahotel/restaurant in french

**CO5[K6]:** construct grammatically correct and meaningful simple sentences in French

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>PO1</b> | <b>PO2</b> | <b>PO3</b> | <b>PO4</b> | <b>PO5</b> | <b>PO6</b> | <b>PO7</b> |
|--|------------|------------|------------|------------|------------|------------|------------|
| <b>CO1 [K1]</b>  | 3          | 3          | 3          | 1          | 1          | 1          | 1          |
| <b>CO2 [K2]</b>  | 3          | 3          | 3          | 1          | 1          | 1          | 1          |
| <b>CO3 [K3]</b>  | 3          | 3          | 3          | 1          | 1          | 1          | 1          |
| <b>CO4 [K4]</b>  | 3          | 2          | 2          | 1          | -          | 1          | -          |
| <b>CO5 [K6]</b>  | 1          | 1          | 1          | -          | -          | -          | -          |
| <b>Weightage of the course</b>                           | 13         | 12         | 12         | 04         | 03         | 04         | 03         |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78       | 3.04       | 3.91       | 1.57       | 1.81       | 2.37       | 1.5        |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**UNIT – I**

**(6 hrs)**

Introduction to Language - Letters of the alphabet – Pronunciation - Distinction between vowels and consonant words - Use of different accents. Self Introduction: Presenting and introducing another person. Greetings – how to greet and reply to a greeting.

**UNIT – II** (6 hrs)

Dialogue: reception desk of a hotel restaurant dialogue.

**UNIT – III** (6 hrs)

List of Names – Professions - Countries and their nationalities - Fruits and Vegetables Numeric from 1 to 50. The time of day Members of the family.

**UNIT – IV** (6 hrs)

Hotel and Kitchen - Hotel and Kitchen personnel in French terms. - The names of the utensils used in kitchen & Restaurant.

**UNIT – V** (6hrs)

Grammar – Grammar, Conjugations - Personal Pronouns.

### TEXTBOOK

1. Rajeswari Chandrasekar, Rekha Hangal, Chitra Krishnan,book . *Votre Service*1 - Livre De Ietudiant. GOYAL distributor.Pvt.Ltd.

### REFERENCES

#### Books

1. Bhattacharya S. French for Hotel Management & Tourism Industry. Publisher Frank Brothers.&co.

#### Web Sources

1. <https://www.bngkolkata.com/french-terms/>
2. <https://educatererindia.blogspot.com/2017/06/french-terms-for-hospitality.html?m=1>
3. <https://study.com/academy/lesson/french-hotel-vocabulary.html>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION  
UG Programme – B.Sc. Tourism and Hotel Administration  
SEMESTER - IV**

**CORE COURSE – XII: PRACTICAL II : ADVANCE FOOD AND BEVERAGE  
SERVICE (23UHMC4P)  
(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 4**

**CREDITS : 3**

**DURATION : 60 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

### Course objectives

- To familiarizes the learners with the history of French classical

menu

- To gain knowledgecategory of service & its different liquor brands.

### Course outcome (CO)

On successful completion of the course, the learners will be able to

**CO1[ K1]** : identify the knowledge on compilation of french classical menu with wine suggestions.

**CO2 [ K2]** : interpret the skill in service procedure of wines, spirits and cocktails.

**CO3[ K3]** : articulate various types service and wine

**CO4[ K4]** : differentiate between the types of brandy

**CO5[ K5]** : assess the different types of whisky

### CO-PO Mapping table (Course Articulation Matrix)

| CO \ PO  | PO1  | PO2  | PO3  | PO4  | PO5  | PO6  | PO7 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 3    | 3    | 3    | 1    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 3    | 3    | -    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 3    | 3    | 3    | 1    | 1    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 2    | 2    | 1    | 1    | 1    | 1   |
| <b>CO5 [K5]</b>  | 2    | 1    | 1    | 1    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 13   | 12   | 12   | 06   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78 | 3.04 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

1. Compilation of 5 course French classical menu with wine suggestion for each courses.
2. Beverage order taking procedure.
3. Service of red wine, white wine, fortified wine, sparkling wine.
4. Service of Beer.
5. Service of Brandy.
6. Service of Whisky
7. Service of Gin
8. Service of Vodka



9. Service of Rum
10. Service of Tequila
11. Service of Liqueur
12. Service of Cocktails

### **TEXTBOOKS**

1. Dennis .R. Lillicrap and John .A. Cousins. Food & Beverage service: Great Britain.ELBS publishers. 6<sup>th</sup>edition. 2002.
2. John Fuller.Modern restaurant service,a manual for students and practitioners:Cheltenham. Standly Thrones publishers.1<sup>st</sup> edition. 1992.

### **REFERENCES**

#### **BOOKS**

1. Bobby George .Food & Beverage service : Noida Jaico publishing house.1<sup>st</sup>edition. 2005.
2. United Kingdom bartenders guild. The international guide to drinks: London.Vermillion and publishers. 1<sup>st</sup> edition. 1994.
3. George Ellis. Barattendants hand book :New Delhi. Global books and subscription service. 2<sup>nd</sup>edition. 2002
4. Jeffery Clarke: table and bar. Great Britain.Hodder and stoughte publishers.1<sup>st</sup>edition. 1987.

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION  
UG Programme – B.Sc. Tourism and hotel administration  
SEMESTER - IV**

**ELECTIVE COURSE GENERIC/DISCIPLINE SPECIFIC - IV : PRINCIPLES AND  
PRACTICES OF TOURISM (23UHMC41)  
(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 3**

**CREDITS : 3**

**DURATION : 45 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

#### **Course objectives**

- To familiarizes for tourism concept , hierarchy
- To enable them organization & planning
- To gain knowledge types of planning about tourism

#### **Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[ K1]:** explain Basic Concepts of tourism

**CO2[ K2]:** analyse the various types of tourism

**CO3[ K3]:** evaluate the tourism and organization

**CO4[ K4]:** examine the planning about tourism

**CO5[ K5]:** assess organizing in tourism planning

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>P01</b>  | <b>P02</b>  | <b>P03</b>  | <b>P04</b>  | <b>P05</b>  | <b>P06</b>  | <b>P07</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|------------|
| <b>CO1 [K1]</b>  | 3           | 3           | 2           | 2           | 1           | 1           | 2          |
| <b>CO2 [K2]</b>  | 3           | 3           | 2           | 1           | 1           | 1           | 1          |
| <b>CO3 [K3]</b>  | 3           | 3           | 2           | 1           | 1           | 1           | 1          |
| <b>CO4 [K4]</b>  | 2           | 2           | 1           | 1           | 1           | 1           | 1          |
| <b>CO5 [K5]</b>  | 2           | 1           | 1           | 1           | 1           | 1           | 1          |
| <b>Weightage Of the course</b>                           | 13          | 12          | 08          | 06          | 05          | 05          | 06         |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.04</b> | <b>2.61</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b>   |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**Unit I - Basic Concepts**

**(9 hrs)**

Phenomenon of Travel - Motivations for Travel Evolution of Tourism- Definition of Tourism, Tourists-Components of Tourism .Development of Transports - Industrial Revolution-Concept of Holiday Paid Holiday-Structure of Present day Tourism

**Unit II - Significance of Tourism**

**(9 hrs)**

Sectors of Tourism - Types of Tourism - Business Dimensions Trends of Tourism .Benefits of Tourism-Employment Economic Socio-Cultural-Physical

**Unit III - Tourism Organisations**

**(9 hrs)**

Concept of Organising Tourism- Initiatives of United Nations Organisation United Nation World Tourism Organisation (UNWTO) - Role of Private Lesson 3.2: Tourism Organisations in India National Organisation (India Tourism Development Corporation (ITDC)) Regional Organisation (Rajasthan, Tamilnadu,Kerala, Goa)

**Unit IV - Tourism Planning**

**(9 hrs)**

Need for Tourism Planning Process of Tourism Planning - Policies and Perspectives Lesson 4.2: Tourism Master Plans-National Plans-State Plans

## Unit V - Tourism Planning

(9 hrs)

Tourist Traffic- Tourism Product-Tourism MarketLesson . Tourist Information-Public Relations-Publicity Event Management.

### TEXTBOOKS

1. Foster, D.L. *The Business of Travel Agency Operations and Administration*. Singapore: McGraw Hill, 2010 .UNITS (UNITS I,II & III)
2. Vishal Agni hotri. *Tourism and Travel Management*. Cyber Tech NewDelhi:2007. (UNITS III ,IV&V)

### REFERENCES

#### Books

1. Chris Cooper (et al). *Tourism-Principles and Practice*, Pitman Publishing. London, 1993Bhatia A.K. *Tourism Development-Principles and Practices*, Sterling Publishers, New Delhi,1982
2. Percy K.Singh, *Fifty Years of Indian Tourism*, Kanishka Publishers, New Delhi, 1998.Mathieson A., and Wall G., *Tourism: Economic, Physical and Social Impacts*, Longman.Harlow, 1982
3. Menon K.M. *Tourism Management in India*, Print well Publishers, Jaipur. 1999. MukeshRanga, Devesh Nigam (Ed). *New Approaches in Tourism Management*. Abhijeet Publications, Delhi, 2003,

#### Web Sources

1. <https://ecotourism.org/whatecotourism/https://climateandcapitalism.com/2012/04/02/>
2. <https://www.greenleft.org.au/content/barry-commoner-scientist-activist-radical-ecologist>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - IV**  
**SKILL ENHANCEMENT COURSE- VII: PRACTICAL II: ACCOMODATION**  
**OPERATION (23UHMS4P)**  
**(From 2023-2024 Batch onwards)**

|                   |                 |                   |              |
|-------------------|-----------------|-------------------|--------------|
| <b>HOURS/WEEK</b> | <b>: 3</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>    | <b>: 3</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>   | <b>: 45 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

**Course objectives**

- To enable them labour cost and staff requirement
- To gain knowledge on the cleaning equipments
- To understand the budget for renovation and refurnishing

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** list out the labor cost and staff requirement

**CO2[K2]:** explain about the cleaning equipments and cleaning agents budgeting.

**CO3[K3]:** use of monthly indent and budget for housekeeping department.

**CO4[K4]:** differentiate the budget for renovation and furnishing.

**CO5[K5]:** evaluate the budget for monthly consumption of the department

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>PO1</b>  | <b>PO2</b>  | <b>PO3</b>  | <b>PO4</b>  | <b>PO5</b>  | <b>PO6</b>  | <b>PO7</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|------------|
| <b>CO1 [K1]</b>  | 3           | 2           | 1           | 1           | 1           | 1           | 1          |
| <b>CO2 [K2]</b>  | 3           | 2           | 1           | 1           | 1           | 1           | 1          |
| <b>CO3 [K3]</b>  | 2           | 2           | 1           | 1           | 1           | 1           | 1          |
| <b>CO4 [K4]</b>  | 1           | 1           | 1           | 1           | 1           | 1           | -          |
| <b>CO5 [K5]</b>  | 1           | 1           | 1           | -           | 1           | 1           | -          |
| <b>Weightage of the course</b>                           | 10          | 08          | 05          | 04          | 05          | 05          | 03         |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.14</b> | <b>2.03</b> | <b>1.63</b> | <b>1.57</b> | <b>3.01</b> | <b>2.96</b> | <b>1.5</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation

**EXERCISES**

- Laundry
- Laundry Equipment
- Laundry Agents
- Guest Laundry
- Preparation of Hot and cold face Towel
- Stain Removal
- Types of Fiber
- Identification of Fabric.
- Types of Weaving
- Basic hand stitches.
- Lost and Found
- Pest Control
- First aid Procedures.
- Key control procedures.

**TEXTBOOKS**

1. John C. Branson, Margaret Lennox. Hotel, Hostel and Hospital

- Housekeeping: London. ELST publications. 5<sup>th</sup> edition. 1996.
2. Madelin Schneider, Georgina Tucker, Maryscoviac.  
The professional housekeeper: New York .John Wiley and sons, Inc. 4<sup>th</sup> edition. 1999.

## REFERENCES

### BOOKS

1. David M. Allen .Accommodation and cleaning services: Cheltenham. Stanleythrones publishers. 8<sup>th</sup> edition. 1995.
2. Youvonne Johns. Hospitality and catering GNVQ: New York. Butter worth and heinmann publishers. 2<sup>nd</sup> edition. 1995.
3. Amrit Singh Sudan . Housekeeping management : New Delhi .Anmol publication Pvt. Ltd. 1<sup>st</sup> edition. 2002

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**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - IV**

**SKILL ENHANCEMENT COURSE- VIII: ADVANCE FRONT OFFICE (23UHMS41)**  
**(From 2023-2024 Batch onwards)**

|                          |                         |
|--------------------------|-------------------------|
| <b>HOURS/WEEK : 2</b>    | <b>INT. MARKS : 25</b>  |
| <b>CREDITS : 2</b>       | <b>EXT. MARKS : 75</b>  |
| <b>DURATION : 30 hrs</b> | <b>MAX. MARKS : 100</b> |

### Course objectives

- To familiarizes the advance learners in front office operation - low to higher level
- To enable them procedures and practices adopted guest
- To gain knowledge on sales promotion and activities

### Course outcome (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the educate on the procedures and practices adopted guest

**CO2[K2]:** explain he the co-ordination between guests and hotel services

**CO3[K3]:** articulate impart knowledge on sales promotion activities

**CO4[K4]:** classify the and credit control measures adopted in hotels

**CO5[K5]:** assess the Front Office responsibility

### CO-PO Mapping table (Course Articulation Matrix)

| <b>PO<br/>CO</b>   | <b>P01</b>  | <b>P02</b>  | <b>P03</b>  | <b>P04</b>  | <b>P05</b>  | <b>P06</b>  | <b>P07</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|------------|
| <b>C01 [K1]</b>  | 3           | 3           | 2           | 2           | 2           | 1           | 2          |
| <b>C02 [K2]</b>  | 3           | 2           | 2           | 1           | 1           | 1           | 1          |
| <b>C03 [K3]</b>  | 3           | 2           | 2           | 1           | 1           | 1           | 1          |
| <b>C04 [K4]</b>  | 2           | 2           | 1           | 1           | -           | 1           | 1          |
| <b>C05 [K5]</b>  | 2           | 2           | 1           | 1           | 1           | 1           | 1          |
| <b>Weightage<br/>of the course</b>                                   | 13          | 11          | 08          | 06          | 05          | 05          | 06         |
| <b>Weighted<br/>percentage of<br/>Course contribution<br/>to POs</b> | <b>2.78</b> | <b>2.78</b> | <b>2.61</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b>   |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlatio

#### **UNIT- I (6 hrs)**

Tariff Structures - Tariff, Basis of Charging Tariff, Tariff Fixation Card Rates; Group Rate, Volume Rate, Rack Rate, Executive Business Service Rate, Tour Group Wholesale Rate, Government Rates, FIT Wholesale Rate, Discount Rates, Crew Rate, Seasonal Rates, Crib Rates,

#### **UNIT-II (6 hrs)**

Front Office Operation - The Guest Cycle - Pre-Arrival, Arrival, Occupancy, Departure; Front Office System- Non-Automated, Semi- Automated ,Fully Automated; Front Office Forms - Pre-Arrival, Arrival, Occupancy, Departure; The Front Desk - Function Organization, Design Alternatives; Front Office Equipment - Function Rack, Mail, Message and Key Rack, Reservation Racks, Information Rack, Folio Trays, Account Posting Machine, Voucher Rack, Cash Register

#### **UNIT-III (6 hrs)**

Reservations and Sales - Types of Reservation - Guaranteed Reservation, Non-Guaranteed Reservation; Reservation Inquiry - Central Reservation Systems, Global Distribution Systems, Inter Sell Agencies, Reservation through the Internet; Group Reservation; Reservation Availability- Control Book, Computerized Systems; The Reservation Record - Reservation Confirmation/cancellation Numbers; Reservation Maintenance - Modifying Non-Guaranteed Reservation Cancellation; Reservation Reports-Expected Arrival and Departure Lists, Processing Deposits, Reservation Histories; Reservation Consideration-Legal Implications, Waiting lists, Packages, Potential Reservation

Problems.

#### **UNIT-IV**

**(6 hrs)**

Registration – Pre-registration Activity, Registration Record; Room and Rate Assignment-Room Status, Room Rates, Room Location, Future Blocks; Method of Payment - Cash, Personal Cheques, Credit Cards, Direct Billing, Special Programs and groups, Denying a Credit Request, Issuing the Room Key, Fulfilling Special Requests, Creative options, Self- Registration, Walk in Guests, Guest with Non-Guaranteed Reservation, Guests with Guaranteed Reservations.

#### **UNIT-V**

**(6 hrs)**

Front Office Responsibility-Front office Communications, Log Book, Information Directory, Mail and Package Handling, Telephone Service Interdepartmental Communications-Housekeeping, Engineering and Maintenance, Revenue Centers, Marketing and Public Relations; Guest Relations - Complaints, Identifying Complaints, Handling Complaints, Follow up Procedures; Front Office Security Function - The Role of the Front Office, Key control, Surveillance and Access Control, Safe Deposits Boxes, Lost and Found, Emergency Procedure

#### **TEXTBOOKS**

1. Sudhir Andrews. Hotel Front Office Training Manual: New Delhi. Tata Mcgraw Hill Publishing Company Ltd., 32<sup>nd</sup> Reprint. 2004.
2. Sue Baker, Pam Bradley And Jeremy Huyton Principles Of Hotel Front Office Operations: London. Cassell Publishers. 2<sup>nd</sup> Edition 2004.

#### **REFERENCES**

##### **Books**

1. Ahmed Ismail. Front Office Operations And Management: Delmar. Thomson Publisher. 1<sup>st</sup> Reprint. 2002.
2. James A. Bardi. Hotel Front Office Management: New York. Thomson Publishing Inc., 2<sup>nd</sup> Edition. 1996.
3. S.K .Bhatnagar .Front Office Management: New Delhi. Frank Bros. And Co-Publishers Ltd., 1<sup>st</sup> Edition. 2002.

#### **WEB SOURCES**

1. <https://www.coursehero.com/file/10525120/Introduction-to-HOSPITALITY-MANAGEMENT-Notes/>
2. <https://www.slideshare.net/mobile/SunilKumar148/all-fb-1-yr-basics>
3. <https://kullabs.com/class-11/hotel-management-1/introduction-to-hotel/various-departments-of-hotel>



**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG PROGRAMME SEMESTER- IV**  
**ENVIRONMENTAL STUDIES (23UESR41)**  
**(From 2023 - 2024 Batch onwards)**

**HOURS/WEEK : 1 (IV SEM-1)**  
**CREDITS : 2**  
**DURATION : 30 hrs**

**INT. MARKS : 25**  
**EXT. MARKS : 75**  
**MAX. MARKS : 100**

**Course Objectives**

- To provide a comprehensive understanding of various environmental issues, including pollution, deforestation, climate change, loss of biodiversity, water scarcity, and resource depletion
- To encourage sustainable practices in various sectors, such as energy, transportation, agriculture, and waste management.
- To promote the conservation and preservation of natural resources, habitats, and ecosystems
- To foster a sense of environmental ethics and values.
- To encourage individuals to, participate in community initiatives, and contribute to sustainable development at local, national, and global levels

**Course Outcomes (CO)**

On successful completion of the course, the learners should be able to

**CO1[K1]:** recognize the importance of environment and role of Individuals in its protection.

**CO2[K2]:** explain the key concepts of Ecosystem, biodiversity and climatic change

**CO3[K3]:** apply the right measures for the sustainable use of natural resources.

**CO4[K4]:** analyse the ethical, cross-cultural, and historical context of environmental issues and the links between Human and Natural Systems.

**CO5[K5]:** evaluate the impact of human action on the biological environment

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO   | P01  | P02  | P03  | P04  | P05  | P06  | P07 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 2    | 1    | -    | 2    | 2    | 1    | 1   |
| <b>CO2 [K2]</b>  | 2    | 1    | -    | 2    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 2    | 1    | -    | 1    | 1    | 1    | 1   |
| <b>CO4 [K4]</b>  | 1    | 1    | 1    | 1    | 2    | 1    | 1   |
| <b>CO5 [K5]</b>  | 1    | 1    | -    | 1    | 2    | 1    | 1   |
| <b>Weightage of the course</b>                           | 08   | 5    | 1    | 7    | 8    | 5    | 5   |
| <b>Weighted percentage of Course contribution to Pos</b> | 1.71 | 1.27 | 0.33 | 2.75 | 4.82 | 2.96 | 2.5 |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT I – NATURAL RESOURCES (6 hrs)

**Natural resources:** Definition of resource; Classification of natural resources- biotic and abiotic, renewable and non-renewable. **Biotic resources:** Major type of biotic resources- forests, grasslands, wetlands, wildlife and aquatic (fresh water and marine); Microbes as a resource; Status and challenges. **Water resources:** Types of water resources- fresh water and marine resources; Availability and use of water resources; Environmental impact of over-exploitation, issues and challenges; Water scarcity and stress; Conflicts over water.

### UNIT II –SUSTAINABLE DEVELOPMENT (6 hrs)

Soil as a resource and its degradation. **Energy resources:** Sources of energy and their classification, renewable and non-renewable sources of energy; Conventional energy sources- coal, oil, natural gas, nuclear energy; Non-conventional energy sources- solar, wind, tidal, hydro, wave, ocean thermal, geothermal, biomass, hydrogen and fuel cells; Implications of energy use on the environment. **Introduction to sustainable development:** Sustainable Development Goals (SDGs) - targets and indicators, challenges and strategies for SDGs.

### UNIT III – ENVIRONMENTAL ISSUES LOCAL, REGIONAL AND GLOBAL (6 hrs)

Industrial revolution and its impact on the environment; Population growth and natural resource exploitation; Global environmental change. **Pollution:** Impact of sectoral processes on Environment, Types of Pollution- air, noise, water, soil, municipal solid waste, hazardous waste; Trans boundary air pollution; Acid rain; Smog. Land use and Land cover change: land degradation, deforestation, desertification, urbanization. **Biodiversity loss:** past and current trends, impact. Global change: Ozone layer depletion; Climate change.

### UNIT IV – CONSERVATION OF BIODIVERSITY AND ECOSYSTEM (6 hrs)

**Biodiversity and its distribution:** Biodiversity as a natural resource;

Levels and types of biodiversity; Biodiversity in India and the world; Biodiversity hotspots; Species and ecosystem threat categories. **Ecosystems and ecosystem services:** Major ecosystem types in India and their basic characteristics- forests, wetlands, grasslands, agriculture, coastal and marine; Threats to biodiversity and ecosystems. Major conservation policies: in-situ and ex-situ conservation approaches; Major protected areas.

#### **UNIT V – CLIMATE CHANGE IMPACTS, ADAPTATION AND MITIGATION (6 hrs)**

**Climate change:** Natural variations in climate; Structure of atmosphere; Anthropogenic climate change from greenhouse gas emissions– past, present and future; Projections of global climate change with special reference to temperature, rainfall, climate variability and extreme events; Importance of 1.5 °C and 2.0 °C limits to global warming; Impacts of climate change on ocean and land systems; Sea level rise, changes in marine and coastal ecosystems; Impacts on forests and natural ecosystems; **Mitigation of climate change** - Renewable energy sources; Carbon capture and storage, National climate action plan and Intended Nationally Determined Contributions (INDCs)

#### **TEXT BOOKS**

1. Chiras D. D and Reganold J. P, Natural Resource Conservation: Management for a Sustainable Future, 10<sup>th</sup> Edition, Pearson, 2010
2. Harris, Frances, Global Environmental Issues, 2<sup>nd</sup> Edition, Wiley-Blackwell

#### **REFERENCES**

##### **Books**

1. Krishnamurthy K. V, *Textbook of Biodiversity*, Science Publishers, Plymouth, UK.
2. Pittock, Barrie, *Climate Change: The Science, Impacts and Solutions*, 2<sup>nd</sup> Edition, Routledge.

##### **Web Sources**

1. <https://www.youtube.com/watch?v=QewEi2U1jLs>
2. <https://www.unep.org/news-and-stories/story/marine-biodiversity-gets-lifeline-high-seas-treaty>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - V**  
**CORE COURSE- XIII: PROFESSIONAL FOOD PRODUCTION (23UHCM51)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 4**

**CREDITS : 4**

**DURATION : 60 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the learners with the international cooking methods
- To gain knowledge about food and nutrition of different regions of World
- To understand the various types of stocks, soups and sauces

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

**CO1 [K1]:** state all aspects of kitchen organization layouts, grade manager and butchery

**CO2 [K2]:** explain the factors affecting the various cuisines

**CO3 [K3]:** articulate the food and nutrition of different regions of World

**CO4 [K4]:** examine the various culinary techniques involved in the cooking of seafood

**CO5 [K6]:** prepare various types of stocks, soups and sauces

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO                       | PO1 | PO2 | PO3 | PO4 | PO5 | PO6 | PO7 |
|--------------------------------|-----|-----|-----|-----|-----|-----|-----|
| <b>CO1[K1]</b>                 | 3   | 3   | 3   | 2   | 1   | 2   | 1   |
| <b>CO2[K2]</b>                 | 3   | 3   | 3   | 1   | 1   | 1   | 1   |
| <b>CO3[K3]</b>                 | 3   | 3   | 3   | 1   | 1   | 1   | 1   |
| <b>CO4[K4]</b>                 | 2   | 2   | 2   | 1   | 1   | 1   | 1   |
| <b>CO5[K6]</b>                 | 2   | 1   | 1   | 1   | 1   | 1   | 1   |
| <b>Weightage of the course</b> | 13  | 12  | 12  | 06  | 05  | 05  | 06  |

|  |             |             |             |             |             |             |            |
|--|-------------|-------------|-------------|-------------|-------------|-------------|------------|
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.04</b> | <b>2.91</b> | <b>2.35</b> | <b>3.01</b> | <b>3.55</b> | <b>2.5</b> |
|--|-------------|-------------|-------------|-------------|-------------|-------------|------------|

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**UNIT-I (12 hrs)**

Larder–Importance And Functions Of Larder In Main Kitchen Relationship Of Larder With Other Sections Of Main Kitchen: Duties And Responsibilities Of Larder Chef; Equipment And Tools Used In Larder; Layout Of Larder Room. Forcemeat-Meaning , Uses, Types, Recipes; Panada- Meaning, Uses, Recipes, Marinades – Types, Uses Brine-Types, Uses; Pickles – Vinegar And Salt Pickles, Sweet– Sour Pickles, Sweet-Raw Pickles.

**UNIT-II (12 hrs)**

Compound Butter– Meaning, Uses, Types, Recipes, Examples; Cold Preparation Galantine, Ballotine, Terrine, Pate, Quenelles, Mousse, Mousseline, Soufflé Seasonings – Spices, Herbs, Condiments And Sauces. Canapés And Sandwiches Meaning and Types.

**UNIT-III (12 hrs)**

Aspic Jelly– Uses, Preparation; Chaud-Froid– Uses, Preparation; Cold Buffet Decoration Aids And Designs, Decoration Techniques And Method, Assembling A Cold Buffet, Scandinavian Cold Buffet Kitchen Record And Formats, Kitchen Consumption Registration, Spoilage Register, Goods Received Voucher, Request For Credit Memo, Meat Tags, Formats Used In Hotel Kitchen.

**UNIT-IV (12 hrs)**

Introduction, Characteristics, Preparation And Cooking Techniques, Utensils And Ingredients Used - Regional Styles Of Chinese, Thai, Italian, Mexican, Middle Eastern, Indonesian, Srilankan cuisines – Recipes and Preparations.

**UNIT-V (12 hrs)**

Icings and Toppings – Cookies – Chocolate works – Tempering of chocolates-Decorating works and Display works.

**TEXTBOOKS**

1. Aravind Saraswat. Professional Chef; New Delhi. USB Publishersand Distributors. 2<sup>nd</sup>Edition.2004.

2. Wayne Gisslen. Professional Cooking; New Jersey. John Wiley and Son Publishers.5<sup>th</sup> Edition.2005.

## **REFERENCES**

### **BOOKS**

1. Leto , Bode. The Chef; Butterworth.Heinemann Publishers.3rdEdition.2000.
2. Ronald Kinton, Victor Caserani and David Fosket.Practical Cooker London.
3. Hodder And Staught on ELST Publishers .9<sup>th</sup> Edition.2000.
4. Krishna Arora. Theory of Cookery; New Delhi. Frank Bros .And Co Publishers.2<sup>nd</sup> Edition.2001.

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**

**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - V**  
**CORE COURSE- XIV: PRACTICAL III: PROFESSIONAL FOOD PRODUCTION**  
**(23UHMC5P)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 5**

**CREDITS : 5**

**DURATION : 75 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiar the students on basic cold kitchen, method, step
- To enable them Salads and salad dressings

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[ K1]:** identify the Salads and salad dressings

**CO2[ K2]:** explain the Sandwiches

**CO3[ K3]:** articulate the Compound butters

**CO4[ K4]:** classify the methods of cooking, Garnishes

**CO5[ K5]:** assess the Marinades and brine

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO   | P01  | P02  | P03  | P04  | P05  | P06  | P07 |
|--|------|------|------|------|------|------|-----|
| <b>CO1 [K1]</b>  | 3    | 3    | 3    | 2    | 1    | 1    | 2   |
| <b>CO2 [K2]</b>  | 3    | 3    | 3    | 1    | 1    | 1    | 1   |
| <b>CO3 [K3]</b>  | 3    | 3    | 3    | 1    | 1    | 1    | 1   |
| <b>CO4 [K4]</b>  | 2    | 2    | 2    | 1    | 1    | 1    | 1   |
| <b>CO5 [K5]</b>  | 2    | 1    | 1    | 1    | 1    | 1    | 1   |
| <b>Weightage of the course</b>                           | 13   | 12   | 12   | 06   | 05   | 05   | 06  |
| <b>Weighted percentage of Course contribution to POs</b> | 2.78 | 3.04 | 3.91 | 2.35 | 3.01 | 2.96 | 3   |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**Demonstration**

1. Salads and salad dressings
2. Sandwiches

3. Compound butters
  4. Garnishes
  5. Marinades and brine
  6. A spic jelly and cold sauces
  7. Carving
- Continental cuisine (5coursemenu)

1. Consommé/cream soup
2. Pasta/ fish
3. Chicken/meat/beef
4. Potato
5. Pudding/ soufflé/mousse

### **International cuisine (5course menu from the following countries)**

1. China
2. Thailand
3. Mexico
4. Italy
5. Middle east
6. Indonesia
7. Srilanka

### **Icings**

1. Icing work
2. Cake decoration
3. Chocolate preparation
4. Preparation of syrups

### **TEXTBOOKS**

1. Ronald Kinton And Victor Ceserani And David Fosket. Practical Cookery: London.Hodder And Staughton ELST Publishers. 9<sup>th</sup> Edition.2000.
2. Thangam .E. Philip. ModernCookery for Teaching and Trade (Volume II) : New Delhi. Orient Longman Publishers.5<sup>th</sup>Edition.2003

### **REFERENCES**

#### **Books**

1. Aravind Saraswat. Professional Chef:NewDelhi.USBPublishers AndDistributors. 2<sup>nd</sup> Edition.2004
2. RoseMaryMoon. ClassicFrenchCuisine;London.TigerBooks International Publishers.1<sup>st</sup>Edition.1999.

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UG Programme – B.Sc. Tourism and Hotel Administration  
SEMESTER - V**

**CORE COURSE- XV: PRACTICAL III: PROFESSIONAL FOOD AND BEVERAGE**



**SERVICE (23UHMC5Q)**  
**(From 2023-2024 Batch onwards)**

|                          |                         |
|--------------------------|-------------------------|
| <b>HOURS/WEEK : 4</b>    | <b>INT. MARKS : 25</b>  |
| <b>CREDITS : 4</b>       | <b>EXT. MARKS : 75</b>  |
| <b>DURATION : 60 hrs</b> | <b>MAX. MARKS : 100</b> |

**Course objectives**

- To familiarizes the learners with the history and knowledge of banquet.
- To gain knowledge on banquet and buffet service
- To understand various types of services

**Course outcome (CO)**

On successful completion of the course, the learners will be able to

**CO1[ K1]:** state knowledge on banquet and buffet service

**CO2[K2] :** explain what is gueridon service

**CO3[ K3]:** calculate and analyse the buffets

**CO4[ K4]:** analyse various types of services

**CO5[ K5]:** assess the setting up of various types of bar.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7      |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>CO1 [K1]</b>  | 3           | 3           | 3           | 3           | 1           | 1           | 2        |
| <b>CO2 [K2]</b>  | 3           | 3           | 3           | 1           | 1           | 1           | 1        |
| <b>CO3 [K3]</b>  | 3           | 3           | 3           | -           | 1           | 1           | 1        |
| <b>CO4 [K4]</b>  | 2           | 2           | 2           | 1           | 1           | 1           | 1        |
| <b>CO5 [K5]</b>  | 2           | 1           | 1           | 1           | 1           | 1           | 1        |
| <b>Weightage of the course</b>                           | 13          | 12          | 12          | 06          | 05          | 05          | 06       |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.04</b> | <b>3.91</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

**Banquets**

1. Booking procedure
2. Preparation of banquet menus

3. Seating arrangements
4. Informal banquet–reception, cocktail party, seminar, exhibitions, festivals show, trade fair, wedding, outdoor catering

### **Buffet**

1. Planning and organization of buffets
2. Area requirements
3. Sequence of food– Indian & continental
4. Types of buffet display
5. Equipment supplies

### **Guéridon service**

1. Guéridon trolley
2. Special equipment used in Guéridon service
3. Guéridon trolley setup
4. Service of various dishes from Guéridon

### **Bar Service**

1. Setting up of various types of Bar – Cocktail, Floating, Dispense

### **TEXTBOOKS**

1. Dennis.R.LillicrapandJohn.A.Cousins.Food&Beverageservice: Great Britain. ELBS publishers. 6<sup>th</sup>edition. 2002.

### **REFERENCES**

#### **BOOKS**

1. John Fuller. Modern restaurant service, manual for students and practitioners : Cheltenham. Standl'y Thrones publishers.1<sup>st</sup> edition. 1992.
2. GeorgeEllis.Barattendants hand book:NewDelhi. Global books and subscription service. 2<sup>nd</sup>edition. 2002

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI  
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UG Programme – B.Sc. Tourism and Hotel Administration  
SEMESTER - V  
CORE COURSE- XVI: PROJECT WITH VIVA VOCE (23UHMJ51)  
(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 4**

**CREDITS : 4**

**DURATION : 60 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

### Course objectives

- To gain knowledge the learners with the research skill to become specialized .
- To understand them project data and make logical decision

### Course Outcomes (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** describe the knowledge and skills acquired in many facets of tourism

**CO2[K2]:** explain the project data and make logical decision.

**CO3[K3]:** develop in-depth knowledge in the particular topic selected

**CO4[K4]:** compare with each other brings confidence with them

**CO5[K5]:** decide to develop knowledge in the area of research

### CO-PO Mapping table (Course Articulation Matrix)

| PO<br>CO   | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7        |
|--|-------------|-------------|-------------|-------------|-------------|-------------|------------|
| <b>CO1[K1]</b>   | 3           | 3           | 3           | 2           | 2           | 1           | 2          |
| <b>CO2[K2]</b>   | 3           | 3           | 3           | 1           | 1           | 1           | 2          |
| <b>CO3[K3]</b>   | 3           | 3           | 3           | 1           | 1           | 1           | 1          |
| <b>CO4[K4]</b>   | 2           | 2           | 2           | 1           | 1           | 1           | 1          |
| <b>CO5[K5]</b>   | 2           | 1           | 1           | 1           | 1           | 1           | 1          |
| <b>Weightage of the course</b>                           | 13          | 12          | 12          | 06          | 06          | 05          | 07         |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>3.04</b> | <b>3.91</b> | <b>2.35</b> | <b>3.61</b> | <b>2.96</b> | <b>3.5</b> |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

The student will have to undertake a research project on any topics from Hotel Management and Catering Science / tourism related branches in the curriculum. The research project is intended to serve the student develop ability to apply multidisciplinary concepts, tools and techniques to deal with any subject related to hospitality industry. The Project/Dissertation work can be done either individually or by a group not exceeding five students under the supervision and guidance of the teachers of the Department. The topics shall either be allotted by the supervising teacher or be selected by the students in consultation with the supervising teacher .The report shall be printed and spiral bound with around 50 A4 size pages. The layout is: Font: Times New Roman – Size: 12 - Line Spacing1.5 – Margin Left -1.5; The project

report should be submitted to the Department at least 15 days before the last working day of the sixth semester. The candidate shall prepare TWO copies of the report: ONE copy for submission to the department and one copy for the student to bring at the time of viva-voce.

### **STRUCTURE OF THE REPORT**

1. Title Pages.
2. Certificate of the supervising Teacher with signature.
3. Contents.
4. List of Tables, Figures, Charts etc.
5. Chapter 1-Introduction, Review of literature, Statement of the problem, Need and Significance of the study Objectives of the study, Research Methodology, Chapterisation scheme etc.
6. Chapter II - Theoretical Back ground.
7. Chapter III -Data Analysis and Interpretation.
8. Chapter IV Summary, Findings and Recommendations.
9. Appendix Questionnaire, Specimen copies of forms, other exhibits.
10. Bibliography :( Books, journal articles, website etc. used for the project work).

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
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**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - V**  
**ELECTIVE COURSE GENERIC/DISCIPLINE SPECIFIC – V: TOURISM BUSINESS**  
**(23UHMO51)**  
**(From 2023-2024 Batch onwards)**

|                   |                 |                   |              |
|-------------------|-----------------|-------------------|--------------|
| <b>HOURS/WEEK</b> | <b>: 4</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>    | <b>: 3</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>   | <b>: 60 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

### **Course objectives**

- To provide the learners, a deep insight on the functions of Travel Agency.
- To enable them functions of travel agency
- To gain knowledge about different types of tour packages

### Course Outcomes (CO)

On successful completion of the course, the learners will be able to

**CO1[K1]:** identify the role and functions of travel agency

**CO2[K2]:** explain the diverse nature of tourism

**CO3[K3]:** apply relevant technology for the management of tourism

**CO4[K4]:** examine the different types of tour packages

**CO5[K5]:** evaluate future job opportunities in the tourism field.

### CO-PO Mapping table (Course Articulation Matrix)

| CO \ PO  | PO1  | PO2  | PO3 | PO4  | PO5 | PO6  | PO7 |
|--|------|------|-----|------|-----|------|-----|
| CO1 [K1]   | 3    | 1    | -   | 2    | -   | 1    | 1   |
| CO2 [K2]   | 2    | 1    | -   | 2    | -   | 1    | 1   |
| CO3 [K3]   | 2    | 1    | -   | 2    | -   | 1    | 1   |
| CO4 [K4]   | 1    | 1    | -   | 1    | -   | 1    | 1   |
| CO5 [K5]   | 1    | 1    | -   | 1    | -   | 1    | 1   |
| Weightage of the course                          | 09   | 05   | -   | 08   | -   | 05   | 05  |
| Weighted percentage of Cours contribution to POs | 1.92 | 1.27 | 0   | 3.14 | 0   | 2.96 | 2.5 |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### UNIT I - Travel Agents (12 hrs)

Travel Agency Management: Definition, Main Function, Different Types of Travel Agents, Procedure of Becoming a Travel Agent in India.

### UNIT II - Tour Operation (12 hrs)

Tour Operations Management: Definition, Difference with Travel Agency, Define Tour Operator, Tour Organizer, Wholesaler, Retailer, Procedure for Becoming a Tour Operator in India.

### UNIT III - Travel Documents and Tour Packaging (12 hrs)

Travel Documents: Passport, Visa, Health Certificates, Customs, Tax, Insurance, Foreign Registration. Tour Packaging: Definition, Types, Forms and Components of Package Tour, Advantages and Disadvantages of Package Tour.

**UNIT IV - Reservation Procedures (12 hrs)**

Reservation and Cancellation Procedures for Tour Related Services, Hotels, Airlines, Cruise Liners, Car Rentals and Rail Travel, Commission Structures from Suppliers of Service.

**UNIT V - Package Tours (12 hrs)**

Product Oriented Package Tour: Health Tourism, Yoga, Meditation and Nature Cure, Beach holidays, Rail journey in India, Pilgrim Tours. Adventure Package: Soft and Hard Adventure, Golf Tours, Theme Tours and Cruise

**TEXTBOOKS**

1. J. Christopher Holloway(2008),The Business of Tourism, 6th edition, Prentice Hall Reference Book:(UNITS I&II)
2. Charles R. Goeldner & J.R. Brent Ritchie,(2007),Tourism Principles, practices& Philosophies, 10 th Edition, Wiley publications(UNITS I &II)
3. Pran Nath Seth,2004, Successful Tourism Management Sterling Publishers Private Limited,(UNITS III&IV)

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**BOOKS**

1. A.K. Bhati,(2005), Tourism Development Principles and Practices – SterlingPublishers, New Delhi,
2. Vishal Agnihotri,(2007), Tourism and Travel Management, Cyber Tech Publications, New Delhi,
3. B.S. Badan & Harish Bhatt,(2006),Tourism Marketing & Operations, Crescent Publishing House, New Delhi
4. Pond K.L. Tour Operators Guide, (2003),Van Nostrand Reinhold, New York

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**SEMESTER - V**  
**ELECTIVE COURSE GENERIC/DISCIPLINE SPECIFIC - VI: INTERIOR**  
**DESIGNING (23UHM052)**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : 4**

**CREDITS : 3**

**DURATION : 60 hrs**

**INT. MARKS : 25**

**EXT. MARKS : 75**

**MAX. MARKS : 100**

**Course objectives**

- To familiarizes the history of interior decoration and its concept, global level .
- To enable them developments in interior decoration
- To gain knowledge of the history and developments in interior

**Course outcome (CO)**

**On successful completion of the course, the learners will be able to**

**CO1 [ K1]:** demonstrate knowledge of the history and developments in interior

**CO2 [ K2]:** explain about Non-European Traditions

**CO3 [ K3]:** articulate the interior design and lighting

**CO4 [K4]:** classify the basic principles and concepts of interior decoration

**CO5 [ K5]:** assess the designing and decoration.

**CO-PO Mapping table (Course Articulation Matrix)**

| CO \ PO  | PO1         | PO2         | PO3         | PO4         | PO5         | PO6         | PO7      |
|--|-------------|-------------|-------------|-------------|-------------|-------------|----------|
| <b>CO1 [K1]</b>  | 3           | 3           | 2           | 2           | 1           | 2           | 2        |
| <b>CO2 [K2]</b>  | 3           | 2           | 2           | 1           | 1           | -           | 1        |
| <b>CO3 [K3]</b>  | 3           | 2           | 2           | 1           | 1           | 1           | 1        |
| <b>CO4 [K4]</b>  | 2           | 2           | 1           | 1           | 1           | 1           | 1        |
| <b>CO5 [K5]</b>  | 2           | 2           | 1           | 1           | 1           | 1           | 1        |
| <b>Weightage of the course</b>                           | 13          | 11          | 08          | 06          | 05          | 05          | 06       |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>2.78</b> | <b>2.61</b> | <b>2.35</b> | <b>3.01</b> | <b>2.96</b> | <b>3</b> |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

**UNIT - I HISTORY OF INTERIOR DESIGN (12 hrs)**

Early Classical Period Prehistoric Cave paintings – Primitive Designs- Interiors during Egyptian, Greek, Roman, Gothic, Early Christian & Renaissance Periods - Middle Ages Interiors in Romanesque, Gothic, and renaissance periods Colonial to the Beginning of the 20th Century: Colonial, Victorian designs, Arts & Crafts movement, Art Nouveau, Frank Lloyd Wright.

**UNIT - II GLOBAL TRADITIONS IN INTERIOR DESIGN (12 hrs)**

Non-European Traditions - Interiors in China, Japan & the Islamic World – Influences of Pre Columbian American art & culture, African influences in interiors Indian Traditional Designs - Traditional Styles of design & decorations of homes & accessories across the states in India including Rajasthan, Gujarat, Andhra, BA Nadu, Madhya Pradesh etc.



**UNIT -III PRINCIPLES AND FUNDAMENTALS (12 hrs)**

Fundamentals of interior design - interior styles from 17<sup>th</sup> to 20<sup>th</sup> century- Indian interior design Elements of design-types of design - characteristics of good design-principles of design function of color – texture-pattern-types of colors -color wheels

**UNIT- IV LIGHTING AND FLOORING (12 hrs)**

Interior and lighting - fitting and shades - types of furniture - Requirements and designing of furniture – floors - Classification of floors – suitability, cost and maintenance – carpets – wall covering (Paints and wall paper).

**UNIT - V ANTHRO POMETRICS (12 hrs)**

Definition, theory of standard dimension based on human figures for activities, functions, circulation, furniture design, spatial requirements etc. Study of Economics Design of Furniture for Living, Dining, Kitchen, Office etc.

**TEXTBOOKS**

1. Dennis.R.LillicrapandJohn.A.Cousins.Food&Beverageservice: GreatBritain. ELBS publishers. 6<sup>th</sup>edition. 2002.

**REFERENCES**

**Books**

1. Interior Design Course, Mary Gilliat Coyran, Octopus Ltd., London
2. Interior Design & Decoration, Sherril Whiton, Prentice Hall
3. Interior Design, Francis D.K. Ching, John Wiley & Sons, New York
4. History of Architecture, Sir Banister Fletcher, CBS Publishers & distributors, New Delhi.

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**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - V**  
**SKILL ENHANCEMENT COURSE- IX: AIRPORT MANAGEMENT (23UHMS51)**  
**(From 2023-2024 Batch onwards)**

|                   |                 |                   |              |
|-------------------|-----------------|-------------------|--------------|
| <b>HOURS/WEEK</b> | <b>: 3</b>      | <b>INT. MARKS</b> | <b>: 25</b>  |
| <b>CREDITS</b>    | <b>: 2</b>      | <b>EXT. MARKS</b> | <b>: 75</b>  |
| <b>DURATION</b>   | <b>: 45 hrs</b> | <b>MAX. MARKS</b> | <b>: 100</b> |

**Course objectives**

- To provide them introduce the airline aviation administration,
- To enable them the structural pattern and civil aviation
- To gain knowledge the roles performed by the aviation

**Course outcome (CO)**

**On successful completion of the course, the learners will be able to**

**CO1[K1]:** identify the formalities and irregularities involved in air travel.

**CO2[K2]:** classify the different roles performed by the aviation

**CO3[K3]:** articulate the Ministry of Civil Aviation.

**CO4[K4]:** analyze the airport check-in formalities as well as airport management

**CO5[K5]:** predict the aviation as a fastest growing industry with importance

**CO-PO Mapping table (Course Articulation Matrix)**

| PO<br>CO   | P01         | P02         | P03        | P04         | P05         | P06         | P07         |
|--|-------------|-------------|------------|-------------|-------------|-------------|-------------|
| CO1 [K1]   | 3           | 2           | 2          | 1           | 2           | 2           | 2           |
| CO2 [K2]   | 3           | 2           | 2          | 1           | 1           | 1           | 1           |
| CO3 [K3]   | 3           | 2           | 1          | 1           | 1           | 1           | 1           |
| CO4 [K4]   | 2           | 1           | 1          | 1           | 1           | 1           | 1           |
| CO5 [K5]   | 2           | 1           | 1          | 1           | 1           | 1           | 1           |
| <b>Weightage of the course</b>                           | 13          | 08          | 07         | 05          | 06          | 06          | 06          |
| <b>Weighted percentage of Course contribution to POs</b> | <b>2.78</b> | <b>1.71</b> | <b>1.5</b> | <b>1.01</b> | <b>1.07</b> | <b>1.28</b> | <b>1.28</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' NoCorrelation)

### **UNIT I - Major International Airlines (9 hrs)**

History of International Aviation - History of Indian Aviation-Major Airlines USA- South West-Airlines – UK- British Airways – Germany - Lufthansa – France – Air France-Major Airlines - Middle East- Emirates - Ethihad – Qatar SaudiArabian Airlines – South East Asia – Biman-Bangladesh Airlines – Thai Airlines – Singapore Airlines – Cathay Pacific - Bangkok Airways.

### **UNIT II - Aviation Administration (9 hrs)**

Federal Aviation Administration (FAA), Aviation Laws-Aviation Safety and Security - Aviation Training and advancement-Career opportunities in Aviation -Airport ground crew – Flight attendant - Air Hostess - Pilot – Meteorologist.

### **UNIT III - Civil Aviation Organizations (9 hrs)**

Ministry of Civil Aviation - Director General of Civil Aviation-Bureau of Civil Aviation Security (BCAS)Airport Authority of India (AAI) - Air India- Indian Airlines - Pawan Hans Helicopters Ltd., (PHHL) - Hindustan Aeronautics Limited –Private Airlines in India – Destination Learning – Airport Visit.

### **UNIT IV - Passengers and Airport (9 hrs)**

Airport Check-in formalities – special charges - prohibited items – Customs Clearance-Passenger Irregularities - Handling delay - Transit – cancellation Categories of Passengers- VIP's- Commercially important Passengers- frequentfliers- No show - Go show.

## **UNIT V - Airport Structure**

**(9 hrs)**

Airport Management structure-Airport Facilities – Lounge - Foreign Exchange – Restaurants – Duty Free Shops– Nursing Rooms – Prayer Hall – BookShops – First Aid – Wheel chair service – Shuttle Service – Battery cars - Air Traffic control - Airport Security-Cargo - Freight service.

### **TEXT BOOKS**

1. Jag mohan Negi, AirTravel, Ticketing and Fare Construction, New Delhi, 2004. (UNITS I&II)
2. K.P.Jha,InternationaltourismManagement,NewDelhi,2011.(UNITS III&IV)
3. IATAManual,2008(UNIT V)

### **REFERENCES**

#### **Books**

1. Travel Information Manual and Official Air lines Guide
2. Jitendra K.Sharma, Flight ReservationandAirlineTicketing,NewDelhi,2009.
3. Baba P. George, Alexander Nedelae, International Tourism, World GeographyAnd Development Perspectives, NewDelhi, 2004.
4. ShilendraSengar, Aviation and Hospitality,NewDelhi,2008.
5. Ratandeep Singh, Handbook of global aviation industry and Hospitality Services NewDelhi, 2009.

#### **Web Sources**

1. [https://cbseacademic.nic.in/web\\_material/publication/cbse/8air transportIV-XII.pdf](https://cbseacademic.nic.in/web_material/publication/cbse/8air transportIV-XII.pdf)
2. <https://youtu.be/air transport business Uz-b7mCPyfl>

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**UG PROGRAMME**  
**SEMESTER -V**  
**VALUE EDUCATION (23UVED61)**  
**(From 2023 - 2024 Batch onwards)**

**HOURS/WEEK :2 (T-2, L-)**  
**CREDIT :2**  
**DURATION : 30 hrs**

**INT. MARKS : 25**  
**EXT. MARKS : 75**  
**MAX. MARKS : 100**

**Course Objectives**

- To inculcate the values towards personal development
- To know the social values for the global development
- To ensure the modern challenges of Adolescent
- To be aware of human right
- To enrich the knowledge to control the mind

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

- CO1[K1]:** identify the basic human values and ethics necessary for harmonious human relationship
- CO2 [K2]:** explain the significance of social values and religious tolerance to live in peace
- CO3[K3]:** articulate the life-changing principles of brotherhood, honesty, loyalty and community solidarity
- CO4[K4]:** analyse emotional, social, spiritual attribute to acquire well balanced personality
- CO5[K5]:** assess the importance of harmonious living in the multi-cultural pluralistic society

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>PO1</b> | <b>PO2</b> | <b>PO3</b> | <b>PO4</b> | <b>PO5</b> | <b>PO6</b> | <b>PO7</b> |
|--|------------|------------|------------|------------|------------|------------|------------|
| <b>CO1 [K1]</b>  | 2          | 1          | -          | 1          | 1          | -          | 2          |
| <b>CO2 [K2]</b>  | 2          | 1          | -          | 1          | 2          | 1          | 2          |
| <b>CO3 [K3]</b>  | 2          | 1          | -          | 1          | 2          | 1          | 1          |
| <b>CO4 [K4]</b>  | 1          | 1          | 1          | 1          | 2          | 1          | 1          |
| <b>CO5 [K5]</b>  | 1          | 1          | -          | 1          | 2          | 1          | 1          |
| <b>Weightage of the course</b>                           | 08         | 05         | 01         | 05         | 09         | 04         | 07         |
| <b>Weighted percentage of Course contribution to POs</b> | 1.71       | 1.07       | 0.21       | 1.07       | 1.92       | 0.85       | 1.5        |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

### **UNIT I – CONCEPT OF HUMAN VALUES, VALUE EDUCATION TOWARDS PERSONAL DEVELOPMENT (6 hrs)**

Aim of Education and Value Education; Evolution of Value Oriented Education; Concept of Human Values; Types of Values; Components of Value Education. **Personal Development:** Self Analysis and Introspection; Sensitization Towards Gender Equality, Physically Challenged, Intellectually Challenged. Respect to - Age, Experience, Maturity, Family Members, Neighbours, Co-Workers. **Character Formation towards Positive Personality:** Truthfulness, Constructivity, Sacrifice, Sincerity, Self-Control, Altruism, Tolerance, Scientific Vision.

### **UNIT II – VALUE EDUCATION TOWARDS NATIONAL AND GLOBAL DEVELOPMENT (6 hrs)**

**National and International Values:** Constitutional or national values - Democracy, socialism, secularism, equality, justice, liberty, freedom and fraternity. Social Values - Pity and probity, self-control, universal brotherhood. Professional Values - Knowledge thirst, sincerity in profession, regularity, punctuality and faith. Religious Values - Tolerance, wisdom, character. Aesthetic values - Love and appreciation of literature and fine arts and respect for the same. National Integration and international understanding.

### **UNIT III–IMPACT OF GLOBAL DEVELOPMENT ON ETHICS AND VALUES (6 hrs)**

Conflict of cross-cultural influences, mass media, cross-border education, materialistic values, professional challenges and compromise. Modern Challenges of Adolescent Emotions and behavior; Sex and spirituality:

Comparison and competition; positive and negative thoughts. Adolescent Emotions, arrogance, anger, sexual instability, selfishness, defiance

#### **UNIT IV – THERAUPATIC MEASURES**

**(6 hrs)**

Control of the mind through

1. Simplified physical exercise
2. Meditation – Objectives, types, effect on body, mind and soul
3. Yoga – Objectives, Types, Asanas
4. Activities: (i) Moralisation of Desires (ii) Neutralisation of Anger (iii) Eradication of Worries (iv) Benefits of Blessings

#### **UNIT V – HUMAN RIGHTS**

**(6 hrs)**

Concept of Human Rights – Indian and International Perspectives - Evolution of Human Rights - Definitions under Indian and International documents - **Broad classification of Human Rights and Relevant Constitutional Provisions** - Right to Life, Liberty and Dignity - Right to Equality - Right against Exploitation - Cultural and Educational Rights - Economic Rights - Political Rights - Social Rights - **Human Rights of Women and Children** - Social Practice and Constitutional Safeguards - Female Foeticide and Infanticide - Physical assault and harassment - Domestic violence - Conditions of Working Women - **Institutions for Implementation** - Human Rights Commission – Judiciary - Violations and Redressal - Violation by State - Violation by Individuals - Nuclear Weapons and terrorism - Safeguards.

#### **REFERENCES**

##### **Books**

1. Pitchaikani Prabhakaran, A. Babu Franklin, M.Archana Devi, *Value education*, Sri Kaliswari College (Autonomous), Sivakasi, 2017.
2. Subramanyam, K. *Values in Education*, Ramana Publications, 1995
3. Swamy Chidbhavananda, *Indian National Education*, Publication by Ramakrishna Tapovanam.

##### **Web Sources**

1. <https://www.youtube.com/watch?v=ruKY3GqBvYQ>.
2. <https://www.republicworld.com/technology-news/science/15-famous-indian-scientists-list-know-what-were-their-innovations.html>.

**SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI**  
**DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION**  
**UG Programme – B.Sc. Tourism and Hotel Administration**  
**SEMESTER - VI**  
**CORE COURSE- XVII: INDUSTRIAL EXPOSURE TRAINING (23UHMJ61)**  
**(From 2023-2024 Batch onwards)**

|                            |                         |
|----------------------------|-------------------------|
| <b>HOURS/WEEK :</b>        | <b>INT. MARKS : 25</b>  |
| <b>CREDITS : 20</b>        | <b>EXT. MARKS : 75</b>  |
| <b>DURATION : 180 Days</b> | <b>MAX. MARKS : 100</b> |

**Course objectives**

- To enables the learners to the actual working environment
- To gain knowledge importance of safety at work
- To understand menu styles and designs

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** describe the importance of safety at work and in the preparation of food

**CO2[K2]:** explain food safety procedures

**CO3[K3]:** compute menu styles and designs

**CO4[K4]:** classify the methods of maintaining a healthy and safe workplace

**CO5[K5]:** choose the method of providing guest arrival and departure services

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>PO</b>      | <b>PO1</b> | <b>PO2</b> | <b>PO3</b> | <b>PO4</b> | <b>PO5</b> | <b>PO6</b> | <b>PO7</b> |
|----------------|------------|------------|------------|------------|------------|------------|------------|
| <b>CO(K1)</b>  | 3          | 2          | 2          | 1          | 2          | 1          | 2          |
| <b>CO2(K2)</b> | 3          | 2          | 2          | 1          | 1          | 1          | 1          |
| <b>CO3(K3)</b> | 3          | 2          | 2          | 1          | 1          | 1          | 1          |



|                                |             |             |             |             |             |             |             |
|--------------------------------|-------------|-------------|-------------|-------------|-------------|-------------|-------------|
| <b>CO4(K4)</b>                 | 2           | 2           | 1           | 1           | 1           | 1           | 1           |
| <b>CO5(K5)</b>                 | 2           | 1           | 1           | 1           | 1           | 1           | 1           |
| <b>WEIGHTAGE OF THE COURSE</b> | 13          | 09          | 08          | 05          | 06          | 05          | 06          |
| <b>WEIGHTAGE OF THE COURSE</b> | <b>2.78</b> | <b>1.92</b> | <b>1.71</b> | <b>1.07</b> | <b>1.28</b> | <b>1.07</b> | <b>1.28</b> |

**Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)**

### **1. RESPONSIBILITIES OF THE TRAINEE**

1. Should be punctual.
2. Should maintain the training logbook up-to-date.
3. Should be attentive and careful while doing work.
4. Should be keen to learn and maintain high standards and quality of work.
5. Should interact positively with the hotel staff.
6. Should be honest and loyal to the hotel and towards their training.
7. Should get their appraisals signed regularly from the HOD's or training manager.
8. Gain maximum from the exposure given, to get maximum practical knowledge and skills.
9. Should attend the training review sessions / classes regularly.
10. Should be prepared for the arduous working condition and should face them positively.
11. Should adhere to the prescribed training schedule.
12. Should take the initiative to do the work as training is the only time where you can get maximum exposure.
13. Should, on completion of Industrial Training, handover all the reports, appraisals, logbook and completion certificate to the institute.

### **2. RESPONSIBILITIES OF THE INSTITUTE**

1. Should give proper briefing to students prior to the industrial training
2. Should make the students aware of the industry environment and expectations.
3. Should notify the details of training schedule to all the students.
4. Should coordinate regularly with the hotel especially with the training manager.
5. Should visit the hotel, wherever possible, to check on the trainees .
6. Should sort out any problem between the trainees and the hotel.
7. Should take proper feedback from the students after the training.
8. Should brief the students about the appraisals , attendance, marks, Log book and training report.
9. Should ensure that change of I.T. hotel is not permitted once the student

has been interviewed, selected and has accepted the offer.

10. Should ensure that change of I.T. batch is not permitted.

11. Should ensure trainees procure training completion certificate from the hotel before joining institute.

### **3. RESPONSIBILITIES OF THE HOTEL**

1. Should give proper briefing session/orientation/induction prior to commencement of training.

2. Should make a standardized training module for all trainees.

3. Should strictly follow the structured training schedule.

4. Should ensure cordial working conditions for the trainee.

5. Should co-ordinate with the institute regarding training programme.

6. Should be strict with the trainees regarding attendance during training.

7. Should check with trainees regarding appraisals, training report, log book etc.

8. Should inform the institute about truant trainees.

9. Should allow the students to interact with the guest.

10. Should specify industrial training's "Dos and Don'ts" for the trainee.

11. Should ensure issue of completion certificate to trainees on the last day of training.

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**SEMESTER - VI**  
**PART V – EXTENSION ACTIVITY**  
**(From 2023-2024 Batch onwards)**

**HOURS/WEEK : -**

**CREDIT : 1**

**DURATION :**

**INT MARKS: 100**

**Course Objectives**

- To promote community involvement, encourage civic participation, and foster a sense of ownership and responsibility.
- To involve the learners in organizing campaigns, seminars, or public events to educate the public, promote understanding, and advocate for positive change.
- To create platforms for knowledge sharing, partnership development, and collective action.

**Course Outcomes (CO)**

On successful completion of the course, the learners will be able to

**CO1[K1]:** recognize the importance of community service through training and education

**CO2[K2]:** interpret ecological concerns, consumer rights, gender issues & legal protection

**CO3[K3]:** develop team spirit, verbal/nonverbal communication and organizational ethics by participating in community service

**CO4[K4]:** examine the necessity of professional skills & community-oriented services for a holistic development

**CO5[K6]:** create awareness on human rights, legal rights, First Aid, Physical fitness and wellbeing

**CO-PO Mapping table (Course Articulation Matrix)**

| <b>CO \ PO</b>   | <b>P01</b>  | <b>P02</b>  | <b>P03</b>  | <b>P04</b> | <b>P05</b>  | <b>P06</b>  | <b>P07</b>  |
|--|-------------|-------------|-------------|------------|-------------|-------------|-------------|
| <b>CO1 [K1]</b>  | 2           | -           | -           | 2          | 2           | 1           | 1           |
| <b>CO2 [K2]</b>  | 2           | 1           | -           | 2          | 1           | 1           | 1           |
| <b>CO3 [K3]</b>  | 2           | -           | -           | 1          | 2           | 2           | 1           |
| <b>CO4 [K4]</b>  | 1           | 1           | 1           | 1          | 2           | 2           | 1           |
| <b>CO5 [K6]</b>  | 1           | -           | -           | 1          | 2           | 2           | 1           |
| <b>Weightage of the course</b>                           | 8           | 2           | 1           | 7          | 9           | 8           | 5           |
| <b>Weighted percentage of Course contribution to Pos</b> | <b>1.71</b> | <b>0.43</b> | <b>0.21</b> | <b>1.5</b> | <b>1.92</b> | <b>1.71</b> | <b>1.07</b> |

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' No Correlation)

#### **Details of the Courses**

- 1 National Cadet Corps (NCC) – 190 hrs
- 2 National Service Scheme (NSS) – 240 hrs
- 3 Physical Education
- 4 Red Ribbon Club (RRC)
- 5 Youth Red Cross (YRC)
- 6 Fine Arts Club
- 7 Library and Information Service Club
- 8 Yoga Club
- 9 ECO Club
- 10 Consumer Club
- 11 Human Rights Club
- 12 Women Empowerment Cell
- 13 Legal Awareness League