

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 2021-2022 Batch onwards)

DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION

UG Programme

Approved in the Academic Council - XIII held on 11/08/2021

Curriculum Design and Development Cell
Annexure N

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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

S.No.	Board Members	Name and Designation
1.	Chairman of the Board	Mr.G. Kannan Head & Assistant Professor of Hotel Management And catering Science Sri Kaliswari College (Autonomous), Sivakasi.
2.	University Nominee	Dr. R. Kannan Professor and Director Center For Tourism And Hotel Management Madurai Kamaraj University, Madurai -625021
3.	Academic Expert 1.	Dr.S.Deena, Director-CS& HM Sri Ramakrishna College of Arts & Science Coimbatore-6
4.	Academic Expert 2.	Dr.V.Anu Rangjani, Associate Professor of Tourism and Hotel Administration Bharath Institute of Higher Education and Research Chennai-73
5.	Industrialist	Mr. S.Guneshwaran, Tourism Officer, Tamil Nadu Tourism Development Corporation, Madurai.
6.	Alumna	Mr. J.Pandiyaraja, Food and Beverage Service Manager, Sathyam Grand Hotel, Chennai.
Members		
7.	Mr.Balamurugan	Assistant Professor of HMCS
8.	Mr.Vijay Prakash	Assistant Professor of HMCS
9.	Mr.vasanth	Assistant Professor of HMCS

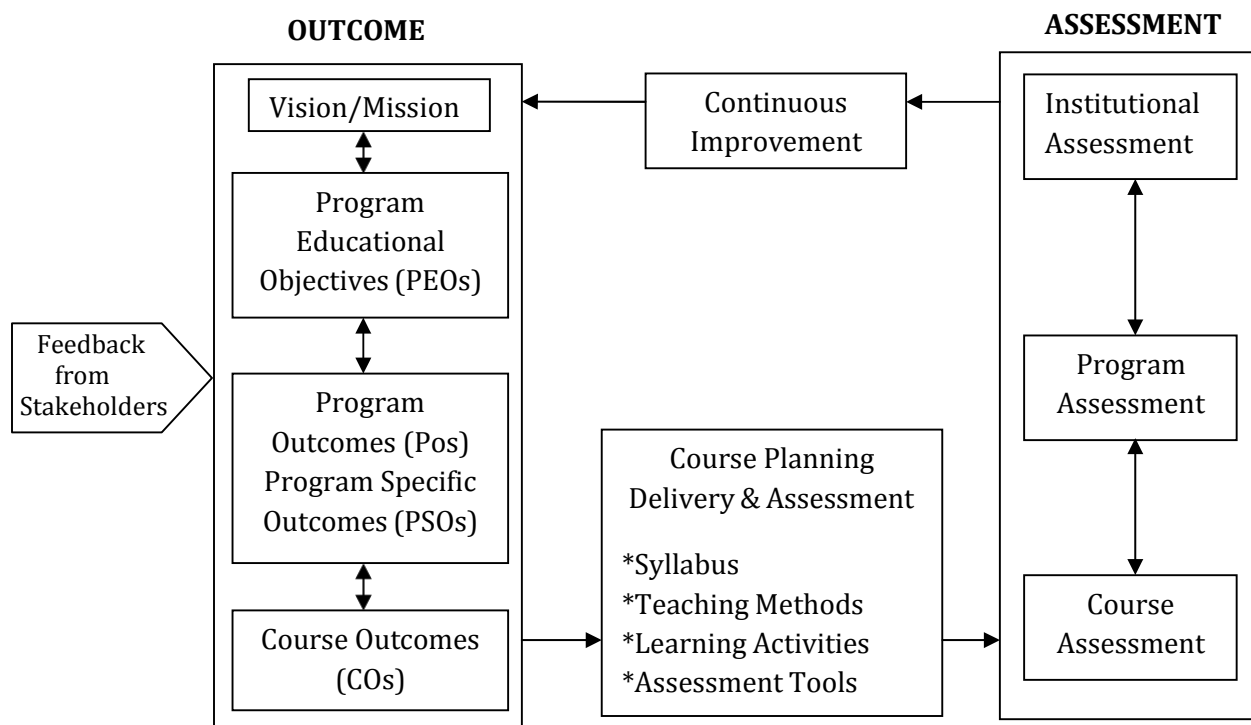
SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
(The institution in its success of imparting quality education has been Re-accredited with A
Grade (CGPA 3.11) in its third cycle of accreditation by NAAC)
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
GUIDELINES FOR OUTCOME-BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM
(From 2021-2022 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 Re-Accredited with A grade with 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 instill 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 moulding 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.

VI. 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.

VII. 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.

VIII. Programme Specific Outcomes – BSc (TOURISM AND HOTEL ADMINISTRATION)

On the successful completion of BSc (THM), 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.

IX. PO-PSO Mapping Matrix - B.Sc. Tourism and Hotel Administration

PO \ PSO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PSO7
P01	✓						
P02		✓					
P03			✓				
P04				✓			
P05					✓		
P06						✓	
P07							✓

X. PO-PEO Mapping Matrix - B.Sc.

PO \ PEO	PEO1	PEO2	PEO3	PEO4	PEO5
P01	✓	✓			
P02	✓	✓			
P03	✓	✓			
P04	✓	✓	✓		
P05			✓	✓	
P06			✓		✓
P07					✓

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
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DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - 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.

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 2021 - 2024 may be permitted to write their examinations in this pattern up to April 2029.

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

For both UG and PG Programmes, the internal and external marks are distributed as follows:
 For all Theory Courses : Internal Marks: 40; External Marks: 60
 For all Practical Courses, Project and Internship : Internal Marks: 50; External Marks: 50

Internal Mark Distribution for Theory Courses

Assessment Type	Marks	Scheme of Assessment
Internal Test	15 marks	Two Internal Tests and 1 Model Exam will be conducted and average of the best two will be considered
Written Assignment	5 marks	One Written Assignment will be given
E-Assignment/ Case Studies/ Reviews/ Field Assignments/ Poster Presentations/ Portfolios	5 marks	Any one of the Assignments will be given
Quiz	5 marks	One Quiz Test will be conducted
Viva/ Oral Exam/ Group Discussion/ Role Play	10 marks	Test will be conducted in any one of the Oral Mode

Internal Mark Distribution for Practical Courses

Assessment Type	Marks	Scheme of Assessment
Lab work /Program Execution	40 marks	Two Internal Tests will be conducted and the average of the two will be considered
Observation/Record Notebook	5 marks	Assessment will be done during every practical class
Viva -Voce / Lab Quiz	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

Assessment Type	Marks	Scheme of Assessment
Lab work/Program Execution	40 marks	End result of the Practical
Viva -Voce	10 marks	Oral Mode Test

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
QUESTION PAPER PATTERN

Internal Test - 30 Marks - 1 hr Duration

S.No	Type of Questions	Marks
1.	Objectives type Questions: Multiple Choice - 4 questions Answer in a Word/Sentence - 4 questions	04 04
2.	Short Answer-3 questions -either or type	3x4=12
3.	Long Answer-1 question - either or type	1x10=10

Summative Examinations - 60 Marks -3 hrs Duration

S.No	Type of Questions	Marks
1.	Objective type Questions: Multiple Choice - 5 questions Answer in a Word/Sentence - 5 questions	05 05
2.	Short Answer 5 questions - either or type	5x4=20
3.	Long Answer 3 questions - either or type	3x10=30

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

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,

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

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

For Summative Examinations,

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

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

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

Percentage Attainment of CO of a course = 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

CO	Level of Attainment
Above 70%	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.

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

Expected Level of Attainment for each of the Programme Outcomes

PO	Level of Attainment
Above 70%	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

PEO	Level of Attainment
Above 70%	Excellent
60 -70 %	Very good
50-60 %	Good
40 - 50 %	Satisfactory
Below 40%	Not Satisfactory

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DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG PROGRAMME - B.Sc. (TOURISM AND HOTEL ADMINISTRATION)
CURRICULAM STRUCTURE
OUTCOME BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM
(From 2021-2022 Batch onwards)

S. No	Subject	Sem I	Sem II	Sem III	Sem IV	Sem V	Sem VI	Credits
I	Tamil / Hindi / French	6(3)	6(3)					06
II	English	6(3)	6(3)					06
III	Core Courses	5(5) 5P(4)	6(6) 4P(3)	5(5) 4(3) 5P(4) 4P(3)	6(6) 5(5) 6P(5) 3P(2)	5(4) 6P(4) 5P(3) 4(3)	90(DAYS)(28)	93
	Allied Courses	2(2) 2P(1)	2(2) 2P(1)	2(2) 2(2)	2P(1)			11
	Major Elective			4(3)	4(3)	4(3) 4(3)		12
	Self paced Learning(Partial Online Learning)					MOOC (1)		01
IV	Internship							
	Ability Enhancement Compulsory Course AECC	2(1)						01
	1. Environmental Studies		1(1)					01
	2. Value Education			2(1)	2(1)			02
	Skill Enhancement Courses	2P(1)	2P(1)	2P(1)	2P(1)	2(1)		05
	Disaster Management		1(1)					01
V	Extension				(1)			01
Total Hours (Per Week)		30	30	30	30	30		140

Semester	I	II	III	IV	V	VI	Total
Credits	20	21	24	25	22	28	140

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DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG PROGRAMME - B.Sc. (TOURISM AND HOTEL ADMINISTRATION)
CURRICULAM PATTERN
OUTCOME BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM
(From 2021-2022 Batch onwards)
PROGRAMME CODE - UHM

Semester	Part	Course Code	Course Name	Hours	Credits
I	I	21UFRC11	Hotel French – I	6	3
	II	21UENL11	Communicative English - I	6	3
	III	21UHMC11	CORE COURSE –I Fundamentals of Food Production	3	3
		21UHMC12	Core Course –II : Principles of Tourism	2	2
		21UHMC1P	CORE COURSE –III: Practical: Fundamentals of Food Production	5	4
	21UHMA11	Allied Course – I : Fundamentals of Food and Beverage service	2	2	
	21UHMA1P	Allied Course – I : Practical: Fundamentals of Food and Beverage service	2	1	
	IV	21UESR11	Ability Enhancement Compulsory Course –I: Environmental Studies	2	1
		21UHMS1P	Skill Enhancement Course I : Practical: Fundamentals of Bakery	2	1
Total				30	20
II	I	21UFRC21	Hotel French– II	6	3
	II	21UENL21	Communicative English – II	6	3
	III	21UHMC21	Core Course IV : Fundamentals of Front Office Operation	3	3
		21UHMC22	Core Course V : Tourism Products of India	3	3
		21UHMC2P	Core Course VI : Practical: Fundamentals of Front Office Operation	4	3
	21UHMA21	Allied Course – II : Fundamentals of Housekeeping Operation	2	2	
	21UHMA2P	Allied Course – II: Practical: Fundamentals of Housekeeping Operation	2	1	
	IV	21UVED21	Ability Enhancement Compulsory Course – II : Value Education	1	1
		21UDMG21	Disaster Management	1	1
		21UHMS21	Skill Enhancement Course– II: Fundamentals of Bakery	2	1
Total				30	21

III	21UHMC31	Core Course VII – Quantity Food Production	3	3
	21UHMC32	Core Course – VIII: Airport Management.	2	2
	21UHMC3P	Core Course – IX: Practical: Quantity FoodProduction	5	4
	21UHMC33	Core Course – X: Avance Food and Beverage Service	4	3
	21UHMC3Q	Core Course – XI: Practical: Advance Food and Beverage Service	4	3
	21UHMA31	Allied Course –III : Principles of Management	2	2
	21UHMA32	Allied Course –IV : Hotel Law	2	2
	21UHMO31 21UHMO32 21UHMO33	Major Elective Course – I : 1. Food Safety and HACCP 2. Nutrition and Food Science 3.Transport Management	4	3
IV	21UHMN31	Non Major Elective Course –I : Fundamentals of Bakery and Confectionary	2	1
	21UHMS31	Skill Enhancement Course – III: Property Management System	2	1
Total			30	24
III	21UHMC41	Core Course –XII : Advance Front Office Operation	6	6
	21UHMC4P	Core Course – XIII : Practical: Advance Front Office Operation	3	2
	21UHMC42	Core Course – XIV: Advance Food Production Operation	5	5
	21UHMC4Q	Core Course – XV: Practical: Advance Food Production Operation	6	5
	21UHMA4P	Allied Course – V: Practical: Bar & Beverage Operation	2	1
	21UHMO41 21UHMO42 21UHMO43	Major Elective Course – II : 1.Human Resource Management 2.Hotel Maintenance and Engineering 3.Personality Development	4	3
IV	21UHMN41	Non Major Elective Course –II: Tourism Business	2	1
	21UHMS4P	Skill Enhancement Course– IV: Practical: Advance Accommodation Operation	2	1
V		Extension		1
Total			30	25

V	III	21UHMC51	Core Course – XVI : Professional Food Production and Patisserie Management	3	2	
		21UHMC5P	Core Course – XVII : Practical: Professional Food Production and Patisserie Management	6	4	
		21UHMC52	Core Course – XVIII : Professional Food and Beverage Service	2	2	
		21UHMC5Q	Core Course – XIX : Practical: Professional Food and Beverage Service	5	3	
		21UHMC53	Core Course – XX : Air ticketing and Fare Construction.	4	3	
		21UHMO51 21UHMO52 21UHMO53	Major Elective Course – III: 1. Eco Tourism. 2. Hotel Accounts 3. Facility Planning	4	3	
		21UHMO54 21UHMO55 21UHMO56	Major Elective Course – IV : 1. Itinerary Planning and Costing 2. Hotel Financial Management 3. Event Management.	4	3	
		IV	21UHMS51	Skill Enhancement Course –V: Vegetable and Fruit Carving	2	1
			21UHMM351 21UHMM352	Self Paced Learning (SWAYM COURSE) 1. Soft Skill 2. Food Safety and Quality Control		1
		Total				30
VI	III	21UHMJ61	Core Course – XXI : Industrial Exposure Training(90Days)		18	
		21UHMJ62	Core Course – XXII : Project		10	
		Total				

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UG Programme - B.Sc. Tourism and Hotel Administration
OUTCOME-BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM
(From 2021-2022 Batch onwards)

PROGRAMME ARTICULATION MATRIX (PAM)

Semester	Course Code	Course Name	PO1	PO2	PO3	PO4	PO5	PO6	PO7
I	21UFRC11	Hotel French – I	10	8	5	4	3	4	3
	21UENL11	Communicative English – I	10	7	2	8	2	2	3
	21UHMC11	CORE COURSE –I Fundamentals of Food Production	13	11	8	6	5	5	6
	21UHMC12	Core Course –II : Principles of Tourism	13	8	8	6	5	5	5
	21UHMC1P	CORE COURSE –III: Practical: Fundamentals of Food Production	13	10	7	5	5	7	7
	21UHMA11	Allied Course – I : Fundamentals of Food and Beverage service	13	7	7	5	3	3	7
	21UHMA1P	Allied Course – I : Practical: Fundamentals of Food and Beverage service	13	9	5	5	3	3	5
	21UESR11	Ability Enhancement Compulsory Course – I: Environmental Studies	8	5	1	7	8	5	5
	21UHMS1P	Skill Enhancement Course - I: Practical: Fundamentals of Bakery	12	6	3	5	1	4	3
	II	21UFRC21	Hotel French- II	10	6	5	3	3	4
21UENL21		Communicative English – II	10	8	2	8	2	2	3
21UHMC21		Core Course IV : Fundamentals of Front Office Operation	13	10	5	6	3	4	5
21UHMC22		Core Course V : Tourism Products of India	13	8	5	9	4	3	4
21UHMC2P		Core Course VI : Practical: Fundamentals of Front Office Operation	13	8	5	8	4	5	6
21UHMA21		Allied Course – II : Fundamentals of Housekeeping Operation	13	8	5	10	5	3	6
21UHMA2P		Allied Course – II: Practical: Fundamentals of Housekeeping Operation	13	9	8	6	4	5	6
21UVED21		Ability Enhancement Compulsory Course – II : Value Education	8	5	1	5	9	4	7
21UDMG21		Disaster Management	7	8	2	5	2	4	8
21UHMS21		Skill Enhancement Course– II: Fundamentals of Bakery	10	8	5	5	4	4	3

III	21UHMC31	Core Course VII – Quantity Food Production	13	11	8	6	5	5	6
	21UHMC32	Core Course – VIII: Airport Management.	13	8	7	5	6	6	6
	21UHMC3P	Core Course – IX: Practical: Quantity Food Production	13	8	7	7	4	7	8
	21UHMC33	Core Course – X: Avance Food and Beverage Service	12	8	7	7	7	5	5
	21UHMC3Q	Core Course – XI: Practical: Advance Food and Beverage Service	14	10	7	5	6	5	5
	21UHMA31	Allied Course –III : Principles of Management	13	8	8	5	6	5	5
	21UHMA32	Allied Course –IV : Hotel Law	13	8	8	8	5	4	4
	21UHMO31 21UHMO32 21UHMO33	Major Elective Course – I : 1. Food Safety and HACCP 2. Nutrition and Food Science 3.Transport Management	11	9	7	7	5	5	6
	21UHMN31	Non Major Elective Course –I : Fundamentals of Bakery and Confectionary	9	5	0	8	0	5	5
	21UHMS31	Skill Enhancement Course – III: Property Management System	10	8	5	3	5	5	2
IV	21UHMC41	Core Course –XII : Advance Front Office Operation	13	10	7	5	7	5	5
	21UHMC4P	Core Course – XIII : Practical: Advance Front Office Operation	13	9	8	6	5	6	6
	21UHMC42	Core Course – XIV: Advance Food Production Operation	13	9	8	6	5	6	5
	21UHMC4Q	Core Course – XV: Practical: Advance Food Production Operation	13	9	8	6	5	6	7
	21UHMA4P	Allied Course – V: Practical: Bar& Beverage Operation	13	12	7	6	7	5	5
	21UHMO41 21UHMO42 21UHMO43	Major Elective Course – II : 1. Human Resource Management 2. Hotel Maintenance and Engineering 3. Personality Development	12	9	8	6	5	5	5
	21UHMN41	Non Major Elective Course –II: Tourism Business	9	5	0	8	0	5	5
	21UHMS4P	Skill Enhancement Course– IV: Practical: Advance Accommodation Operation	10	8	5	4	5	5	3

		Extension	8	2	1	7	9	8	5
V	21UHMC51	Core Course – XVI : Professional Food Production and Patisserie Management	13	9	8	6	5	5	6
	21UHMC5P	Core Course – XVII : Practical: Professional Food Production and Patisserie Management	13	9	8	6	5	7	6
	21UHMC52	Core Course – XVIII : Professional Food and Beverage Service	13	9	8	7	5	5	6
	21UHMC5Q	Core Course – XIX : Practical: Professional Food and Beverage Service	13	9	8	6	5	6	7
	21UHMC53	Core Course – XX : Air ticketing and Fare Construction.	13	9	8	6	5	5	7
	21UHM051 21UHM052 21UHM053	Major Elective Course – III: 1. Eco Tourism. 2. Hotel Accounts 3. Facility Planning	13	9	8	6	5	5	6
	21UHM054 21UHM055 21UHM056	Major Elective Course – IV : 1. Itinerary Planning and Costing 2. Hotel Financial Management 3. Event Management.	13	9	8	5	5	5	6
	21UHMS51	Skill Enhancement Course –V: Vegetable and Fruit Carving	12	9	8	5	6	5	6
	21UHMM351 21UHMM352	Self Paced Learning (SWAYM COURSE) 1. Soft Skill 2. Food Safety and Quality Control	10	5	3	10	1	1	10
	VI	21UHMJ61	Core Course – XXI : Industrial Exposure Training(90Days)	13	9	8	5	6	5
21UHMJ62		Core Course – XXII : Project	13	9	8	6	6	5	7
Total Weightage of all Courses Contributing to PO			579	400	288	299	226	233	266

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
OUTCOME-BASED EDUCATION WITH CHOICE BASED CREDIT SYSTEM
(From 2021-2022 Batch onwards)

**PROGRAMME ARTICULATION MATRIX – WEIGHTED
PERCENTAGE**

Semester	Course Code	Course Name	PO1	PO2	PO3	PO4	PO5	PO6	sPO7
I	21UFRC11	Hotel French – I	1.73	2	1.74	1.34	1.33	1.72	1.13
	21UENL11	Communicative English – I	1.73	1.75	0.69	2.68	0.88	0.86	1.13
	21UHMC11	CORE COURSE –I Fundamentals of Food Production	2.25	2.75	2.78	2.01	2.21	2.15	2.26
	21UHMC12	Core Course –II : Principles of Tourism	2.25	2	2.78	2.01	2.21	2.15	1.88
	21UHMC1P	CORE COURSE –III: Practical: Fundamentals of Food Production	2.25	2.5	2.43	1.67	2.21	3	2.63
	21UHMA11	Allied Course – I : Fundamentals of Food and Beverage service	2.25	1.75	2.43	1.67	1.33	1.29	2.63
	21UHMA1P	Allied Course – I : Practical: Fundamentals of Food and Beverage service	2.25	2.25	1.74	1.67	1.33	1.29	1.88
	21UESR11	Ability Enhancement Compulsory Course – I: Environmental Studies	1.38	1.25	0.35	2.34	3.54	2.15	1.88
	21UHMS1P	Skill Enhancement Course - I: Practical: Fundamentals of Bakery	2.07	1.5	1.04	1.67	0.44	1.72	1.13
II	21UFRC21	Hotel French– II	1.73	1.5	1.74	1	1.33	1.72	1.13
	21UENL21	Communicative English – II	1.73	2	0.69	2.68	0.88	0.86	1.13
	21UHMC21	Core Course IV : Fundamentals of Front Office Operation	2.25	2.5	1.74	2.01	1.33	1.72	1.88
	21UHMC22	Core Course V : Tourism Products of India	2.25	2	1.74	3.01	1.77	1.29	1.5
	21UHMC2P	Core Course VI : Practical: Fundamentals of Front Office Operation	2.25	2	1.74	2.68	1.77	2.15	2.26
	21UHMA21	Allied Course – II : Fundamentals of Housekeeping Operation	2.25	2	1.74	3.34	2.21	1.29	2.26
	21UHMA2P	Allied Course – II: Practical: Fundamentals of Housekeeping Operation	2.25	2.25	2.78	2.01	1.77	2.15	2.26
	21UVED21	Ability Enhancement Compulsory Course – II : Value Education	1.38	1.25	0.35	1.67	3.98	1.72	2.63
	21UDMG21	Disaster Management	1.21	2	0.69	1.67	0.88	1.72	3.01
21UHMS21	Skill Enhancement Course– II: Fundamentals of Bakery	1.73	2	1.74	1.67	1.77	1.72	1.13	

III	21UHMC31	Core Course VII – Quantity Food Production	2.25	2.75	2.78	2.01	2.21	2.15	2.26
	21UHMC32	Core Course – VIII: Airport Management.	2.25	2	2.43	1.67	2.65	2.58	2.26
	21UHMC3P	Core Course – IX: Practical: Quantity Food Production	2.25	2	2.43	2.34	1.77	3	3.01
	21UHMC33	Core Course – X:Avance Food and Beverage Service	2.07	2	2.43	2.34	3.1	2.15	1.88
	21UHMC3Q	Core Course – XI: Practical: Advance Food and Beverage Service	2.42	2.5	2.43	1.67	2.65	2.15	1.88
	21UHMA31	Allied Course –III : Principles of Management	2.25	2	2.78	1.67	2.65	2.15	1.88
	21UHMA32	Allied Course –IV : Hotel Law	2.25	2	2.78	2.68	2.21	1.72	1.5
	21UHMO31 21UHMO32 21UHMO33	Major Elective Course – I : 1. Food Safety and HACCP 2. Nutrition and Food Science 3.Transport Management	1.9	2.25	2.43	2.34	2.21	2.15	2.26
21UHMN31		Non Major Elective Course –I :Fundamentals of Bakery and Confectionary	1.55	1.25	0	2.68	0	2.15	1.88
21UHMS31		Skill Enhancement Course – III: Property Management System	1.73	2	1.74	1	2.21	2.15	0.75
IV	21UHMC41	Core Course –XII : Advance Front Office Operation	2.25	2.5	2.43	1.67	3.1	2.15	1.88
	21UHMC4P	Core Course – XIII : Practical: Advance Front Office Operation	2.25	2.25	2.78	2.01	2.21	2.58	2.26
	21UHMC42	Core Course – XIV: Advance Food Production Operation	2.25	2.25	2.78	2.01	2.21	2.58	1.88
	21UHMC4Q	Core Course – XV: Practical: Advance Food Production Operation	2.25	2.25	2.78	2.01	2.21	2.58	2.63
	21UHMA4P	Allied Course – V: Practical: Bar& Beverage Operation	2.25	3	2.43	2.01	3.1	2.15	1.88
	21UHMO41 21UHMO42 21UHMO43	Major Elective Course – II : 1.Human Resource Management 2.Hotel Maintenance and Engineering 3.Personality Development	2.07	2.25	2.78	2.01	2.21	2.15	1.88
	21UHMN41	Non Major Elective Course –II: Tourism Business	1.55	1.25	0	2.68	0	2.15	1.88
	21UHMS4P	Skill Enhancement Course– IV: Practical: Advance Accommodation	1.73	2	1.74	1.34	2.21	2.15	1.13

		Operation							
		Extension	1.38	0.5	0.35	2.34	3.98	3.43	1.88
V	21UHMC51	Core Course – XVI : Professional Food Production and Patisserie Management	2.25	2.25	2.78	2.01	2.21	2.15	2.26
	21UHMC5P	Core Course – XVII : Practical: Professional Food Production and Patisserie Management	2.25	2.25	2.78	2.01	2.21	3	2.26
	21UHMC52	Core Course – XVIII : Professional Food and Beverage Service	2.25	2.25	2.78	2.34	2.21	2.15	2.26
	21UHMC5Q	Core Course – XIX : Practical: Professional Food and Beverage Service	2.25	2.25	2.78	2.01	2.21	2.58	2.63
	21UHMC53	Core Course – XX : Air ticketing and Fare Construction.	2.25	2.25	2.78	2.01	2.21	2.15	2.63
	21UHM051 21UHM052 21UHM053	Major Elective Course – III: 1. Eco Tourism. 2. Hotel Accounts 3. Facility Planning	2.25	2.25	2.78	2.01	2.21	2.15	2.26
	21UHM054 21UHM055 21UHM056	Major Elective Course – IV : 1. Itinerary Planning and Costing 2. Hotel Financial Management 3. Event Management.	2.25	2.25	2.78	1.67	2.21	2.15	2.26
	21UHMS51	Skill Enhancement Course –V: Vegetable and Fruit Carving	2.07	2.25	2.78	1.67	2.65	2.15	2.26
	21UHMM351 21UHMM352	Self Paced Learning (SWAYM COURSE) 1. Soft Skill 2. Food Safety and Quality Control	1.73	1.25	1.04	3.34	0.44	0.43	3.76
	VI	21UHMJ61	Core Course – XXI : Industrial Exposure Training(90Days)	2.25	2.25	2.78	1.67	2.65	2.15
21UHMJ62		Core Course – XXII : Project	2.25	2.25	2.78	2.01	2.65	2.15	2.63
Total Weight age of all Courses Contributing to PO			100	100	100	100	100	100	100

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - I
HOTEL FRENCH (21UFRC11)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 6
CREDITS : 3
DURATION : 75 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with hotel and catering terminology in French through simple speaking and writing exercises and develops knowledge in 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 construct simple sentence in French

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

CO4 [K4]: classify formal and informal dialogue used in reception desk of a hotel/restaurant in French

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

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	1	1	1	1	1
CO2 [K2]	3	2	1	1	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	1	1	1	1	-	1	-
CO5 [K6]	1	1	1	-	-	-	-
Weightage of the course	10	08	05	04	03	04	03
Weighted percentage of Course contribution to POs	1.73	2	1.74	1.34	1.33	1.72	1.13

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

UNIT - I (15 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 (15 hrs)

Dialoge: reception desk of a hotelrestaurant dialogue.

UNIT – III (15 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 (15 hrs)

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

UNIT – V (15 hrs)

Grammar – Grammar, Conjugations - Personal Pronouns.

TEXTBOOK

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

REFERENCES

Book

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 ENGLISH
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER- I
COMMUNICATIVE ENGLISH - I (21UENL11)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 6
CREDITS : 3
DURATION : 90 hrs

INT. MARKS : 40
EXT. MARKS: 60
MAX. MARKS: 100

Preamble

This course helps the learners to develop their communication skills in English through listening, speaking, reading, and writing practices.

Course Outcomes (CO)

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

CO1[K1]: relate and state ideas by reading and listening to simple recorded conversations and fables

CO2[K2]: demonstrate communicative skills through simple Descriptions, Requests and Instructions

CO3[K3]: apply knowledge of word power and grammar rules in Formal and Informal letter writings

CO4[K4]: analyze fairy tales and folk tales to develop language skills through literature

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

CO-PO Mapping table (Course Articulation Matrix)

PO CO	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[K6]	2	1	1	1	-	1	1
Weightage of the course	10	7	2	8	2	2	3
Weighted percentage of Course contribution to Pos	1.73	1.75	0.69	2.68	0.88	0.86	1.13

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

UNIT I - LISTENING AND SPEAKING (18 hrs)

A. Listening

Listening to simple conversations in everyday contexts

Listening to fables

Listening to News Bulletin

B. Speaking

Introducing oneself and others

Describing persons, places, things, daily routines, health and symptoms

Asking for time and date

Asking for directions and giving directions

Giving instructions and seeking clarifications

Making requests and responding to requests

Thanking someone and responding to thanks

UNIT II - READING AND WRITING (18 hrs)

A. Reading

Interpreting pictures/maps/pie-charts/tables/flow charts /diagrams

Skimming or scanning through the texts

B. Writing

Hints Developing

Story Completion/ completing the story based on given outline.

Letter Writing: Informal letters- Family, Friends and Relatives

Formal letters: Leave letters and Apology Letter

UNIT III - WORD POWER (18 hrs)

Prefixes and Suffixes

Homophones and Homonyms

Words related to Parts of the Body & their functions, Cries of Animals, Young Ones of Animals

Connotative and Denotative words

Contextual Usage of words

Puzzles and Anagrams

UNIT IV - GRAMMAR (18 hrs)

Nouns-Kinds, Number and Gender

Pronouns-Kinds

Adjectives- Kinds

Verbs-Regular and Irregular verbs, Transitive and Intransitive Verbs

Adverbs- Kinds and Position of Adverbs

UNIT V - LANGUAGE THROUGH LITERATURE

(18 hrs)

Fairy Tales, Folk Tales and Legendary Heroes

Fairy Tales

The Pied Piper of Hamelin

The Ugly Duckling

Hansel and Gretel

Folk Tales

Alibaba and the Forty Thieves

Aladdin and the Magic Lamp

The Town Mouse and the Country Mouse

Legendary Heroes

Chhatrapati Shivaji Maharaj- Shivaji's great escape

Mahatma Gandhi- Mohandas takes a spelling test

Tenali Raman- The Stolen Brinjal

Akbar and Birbal- Re-Union

TEXTBOOKS

1. Carthy Mc., and Felicity O'Dell. *English Vocabulary in Use (Upper intermediate)*. UK: Cambridge University Press, 2005.
2. Pillai, Radhakrishna, and K.Rajeevan. *Spoken English for You (Level One)*. Chennai: Emerald Publishers, 2009.
3. Sreelekshmi. *Folk Tales- A WonderWorld of 150 Stories for Children*. Kerala: SL Publishers, 2004.

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1. Babu, Sundara. *Leo's Tenali Raman Stories*. Chennai: Leo Book Publishers, 2015.
2. Kalyani V. *Fairy Tales 1*. Kerala: Sisco Publishers, 2004.
3. *Life Skills* (Jeevan Kaushal) *Facilitators' Guidelines*. New Delhi: University Grants Commission, 2021.
4. Sadanand, Kamalesh and Susheela Punitha. *Spoken English- A Foundation Course for Speakers of Tamil*. Mumbai: Orient Blackswan, 2009.
5. Taylor, Grant. *English Conversation Practice*. New Delhi: Tata McGraw Hill Publishers, 2001.

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1. <https://kathakids.com/great-personalities/history-and-legends/shivajis-great-escape/>
2. <https://kathakids.com/great-personalities/stories-of-mahatma-gandhi/>
3. <https://www.infoplease.com/dictionary/brewers/animals-cries>
4. <https://www.zooborns.com/zooborns/baby-animal-names.html>
5. <https://learnenglish.britishcouncil.org/general-english/stories>
6. <https://www.talkenglish.com/lessonindex.aspx>
7. <https://www.englishhelper.com/>
8. <https://www.englishpage.com/>

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 (21UHM11)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 3
CREDITS : 3
DURATION : 45 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the history of cooking, fundamentals of cooking, requirements of kitchen personnel, importance and maintenance of hygiene and to have insight of kitchen organization, 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]: articulate the fundamentals in food preparation, production and service

CO4[K4]: classify the methods of cooking, knowledge of raw materials and Basic Bakery

CO5[K5]: assess the duties and responsibilities of various chefs in food production

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	3	2	2	1	1	2
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	2	2	1	1	1	1	1
Weightage of the course	13	11	08	06	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.75	2.78	2.01	2.21	2.15	2.26

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

UNIT – I (9 hrs)

Introduction to Cookery: Origin of modern cookery - Classical and modern kitchen brigade, duties and responsibilities of various chefs - Kitchen layout and work flow, co-operation and co-ordination with other departments. - The attributes of a culinary professional, importance of personal hygiene, uniform and protective clothing, food and kitchen safety.

UNIT – II (9 hrs)

Basic Cookery Fundamentals: Identification of tools and Equipments used in kitchen - Identification of commonly used ingredients - Various textures and consistencies - Techniques used in pre-preparation and preparation. - Effect of heat on flour, protein and color pigments. - Principles of heat transfer-conduction, convection and radiation - Dry, moist and special methods of cooking, principles, advantages and disadvantages of each - Care and precautions to be taken in Kitchen

UNIT – III (9 hrs)

Stocks and Sauces - Stocks- definition, types, recipes, storage, uses, care and precautions - Sauces- introduction, classification of mother sauces, recipes, derivatives, uses, care and precautions.

UNIT – IV (9 hrs)

Basic Bakery Fundamentals - Identification of tools and equipments used in bakery - Identification, selection and use of commonly used ingredients- flour, sugar, salt, raising agents, shortening agents, egg etc. - Baking food at various temperatures- importance and understanding of temperature.

UNIT – V (9 hrs)

BREAD: Bread- ingredients used and their role in bread making – Definition - Steps in bread making- Different methods of bread making - Faults in bread and measures to remove/ avoid them - Bread improvers and various other flours used for bread making- ray flour, multi grain flour, potato flour, their characteristic and uses.

TEXTBOOKS

1. Yogesh Singh. *Principles of Food Production Operations*. I.K.International publishing house.Pvt.Ltd. 2017 **(UNITS I&II)**.
2. Parvinder s.bali. *Food production operations 3ed edition*. Oxford Higher education.**(UNITS III&IV)**.
3. Krisha arora. *Theory of cookery*. Frank Brothers Published limited. **(UNIT V)**.

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Book

1. Kinton and Cessarani. *Theory of Catering 9th edition*. A Division of Hodder and Head line PLC. Parvinder S.bali. *Food production operations 2ed edition author*. Publishing Oxford Higher education.

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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>
3. <https://byjus.com/biology/food-production/#:~:text=Food%20production%20has%20many%20sections,in%20the%20production%20of%20food.>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – I
CORE COURSE -II: PRINCIPLES OF TOURISM (21UHCM12)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDITS : 2
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the principles of Tourism business and Tourism organization in the National and International context.

Course outcome (CO)

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

CO1 [K1]: identify the key terms and important concepts of tourism

CO2 [K2]: explain the organization hierarchy, authority and responsibility in tourism management

CO3 [K3]: articulate the inter Professional challenges that managers face in various organization

CO4 [K4]: examine the emerging principles and practices in the field of tourism.

CO5 [K5]: appraise the major global forces that are shaping future tourism

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	1	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	1	1	1	1	1	1
CO5 [K5]	2	1	1	1	1	1	1
Weightage of the course	13	08	08	06	05	05	05
Weighted percentage of Course contribution to POs	2.25	2	2.78	2.01	2.21	2.15	1.88

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

UNIT - I TOURISM IN PERSPECTIVE

(6 hrs)

What is Tourism, Meaning and Definition, Basic Components of Tourism, Typology of Tourists Economic importance of Tourism, Costs and Benefits of Tourism, Early Beginning, Early Tourist Attractions, Historic Transportation, Accommodation, Chronology of Travel. - Early period of Travel, Travel during the

medieval Period, Renaissance and Its effect on Tourism.

UNIT - II TRAVEL BEHAVIOR AND MOTIVATION (6 hrs)

Introduction, Evolution of Travel Motivation, Meaning of Motivation and Behaviour, Different motives to Travel, Tourist Centric Approach, Leisure Travel Motivation, Tourist Decision Process, Travel Motivators and Facilitators, Push and Pull Theory, Tourism System, Mathieson and Wall Model & Leiper's Model.

UNIT - III TOURISM PLANNING DEVELOPMENT (6 hrs)

The nature of Tourism Planning, Relating Tourism Planning to Tourism Policy, The planning Process, Goals of Tourism Development, Political Aspects of Tourism Development, Development of Tourist Potential.

UNIT - IV TOURISM DISTRIBUTION PROCESS (6 hrs)

Suppliers, Tour Wholesalers, Travel Agents, Specialty Channels, - Present trends in Domestic and Global Tourism MNC are in Tourism Industry.

UNIT - V TOURISM ORGANIZATIONS AND STRUCTURE (6 hrs)

International Organizations, National Organization, Regional Organizations, - State and Community Organizations Nature of Tourism Planning, - Relating Tourism Planning to Tourism Policy, Planning Process, Goals of Tourism development, - Political Aspects of Tourism Development, Development of Tourist potential.

TEXTBOOKS

- 1 Charles R. Goeldner & J.R. Brent Ritchie. *Tourism Principles, Practices & Philosophies, 10th Edition*, Wiley publications 2007. **(UNITS I,II&III).**
- 2 Pran Seth. *Successful Tourism Management: Fundamental of Tourism, Volume 1*, Sterling Publishers Pvt. Ltd 2004. **(UNITS IV&V).**

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1. J. Christopher Holloway. *The Business Tourism*, Prentice Hall, 6th edition. 2002
2. John Swarbrooke and Susan Horner. *Business Travel and Tourism*, ButterworthHeinemann Publications 2001.

Web Sources

1. <https://www.slideshare.net/mobile/JohnEdwardEstayo/principles-of-tourism-1>
2. <https://tourismnotes.com/sustainable-tourism>
3. <https://tourism.iisuniv.ac.in/courses/subjects/tourism-concepts-and-principles>

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
(21UHMC1P)

(From 2021-2022 Batch onwards)

HOURS/WEEK : 5
CREDITS : 4
DURATION : 75 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with using knives and kitchen equipment safely to cut meat, vegetables, other ingredients & cooking terms accurately and display knowledge to convert recipes to prepare a variety of protein, vegetable, starch, and dessert items in a professional kitchen.

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 procedures.

CO2[K2]: interpret the different types of equipment and their safety operating procedures.

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

CO4[K4]: classify the various cooking methods with regard to taste and texture.

CO5[K6]: make use of knives and kitchen equipment safely to cut meat, vegetables, other ingredients

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	3	2	1	1	2	2
CO2 [K2]	3	2	2	1	1	2	2
CO3 [K3]	3	2	1	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K6]	2	1	1	1	1	1	1
Weightage of the course	13	10	07	05	05	07	07
Weighted percentage of Course contribution to Pos	2.25	2.5	2.43	1.67	2.21	3	2.63

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

EXERSISE

1. Equipments - Identification, Description, Uses & handling - Hygiene – Kitchen etiquettes, Practices & knife handling - Safety and security in kitchen.
2. Vegetables – classification - Cuts - julienne, jardinière, macedoines, brunoise, payssane, mignonnete, dices, cubes, shred, mirepoix - Preparation of salad dressings.
3. Identification and Selection of Ingredients - Qualitative and quantitative measures.
4. Basic Cooking methods and pre-preparations - Blanching of Tomatoes and Capsicum - Preparation of concasse - Boiling (potatoes, Beans, Cauliflower, etc). Frying - (deep frying, shallow frying, sautéing) Aubergines, Potatoes, etc. Braising - Onions, Leeks, Cabbage - Starch cooking (Rice, Pasta, Potatoes).
5. Stocks - Types of stocks (White and Brown stock) - Fish stock - Emergency stock - Fungi stock.
6. Sauces - Basic mother sauces – Béchamel – Espagnole – Veloute – Hollandaise – Mayonnaise – Tomato.
7. Egg cookery - Preparation of variety of egg dishes - Boiled (Soft & Hard) - Fried (Sunny side up, Single fried, Bull’s Eye, Double fried) – Poches – Scrambled - Omelette (Plain, Stuffed, Spanish) - En cocotte (eggs Benedict)
8. Demonstration & Preparation of simple menu.
9. Simple Salads & Soups: Cole slaw, - Potato salad, - Beet root salad, - Green salad.

TEXTBOOKS

1. Bali, P. S. *Food Production Operations*. New Delhi: Oxford University Press 2009.
2. Kinton, R., & Ceserani, V. *The Theory of Catering*. London: E. Arnold 2005.

REFERENCES

Books

1. Escoffier, A. (1979). *The Art Of Modern Cookery*. London: Heinemann 1979.
2. Larousse, L. *The World's Greatest Cookery*. Gastronomique: Encyclopedia 2001.

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1. <https://youtu.be/HyUBsva-e9g>
2. <https://youtu.be/2QzYcyurEjw>
3. <https://youtu.be/nf3ny9W0M8A>
4. <https://youtu.be/-av6cz9up00>
5. <https://youtu.be/GSWro3ZHJos>

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

ALLIED COURSE – I: FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE
(21UHMA11)

(From 2021-2022 Batch onwards)

HOURS/WEEK : 2

CREDITS : 2

DURATION : 30 hrs

INT. MARKS : 40

EXT. MARKS : 60

MAX. MARKS: 100

Preamble

This course familiarizes the learners with the food and beverage service Department of the hotel and catering industry and facilitates aspirants to acquire comprehensive knowledge and skills pertaining to restaurant operations.

Course outcome (CO)

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

CO1[K1]: state the role of F & B Department, its functions and staffing

CO2[K2]: explain the different types of restaurant equipment

CO3[K3]: apply the Professional attributes of F& B service

CO4[K4]: analyze the various methods of Food and Beverage Service

CO5[K5]: appraise the duties and responsibilities of food and beverage service personnel

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	1	2	1	-	-	2
CO2 [K2]	3	1	2	1	-	-	2
CO3 [K3]	3	2	1	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	2	1	1	1	1	1	1
Weightage of the course	13	07	07	05	03	03	07
Weighted percentage of Course contribution to POs	2.25	1.75	2.43	1.67	1.33	1.29	2.63

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

UNIT – I

(6 hrs)

The Hotel & Catering Industry: Introduction & growth of hotel industry. -
 Role of catering establishment in tourism industry. - Classification of food &

beverage operations. - Commercial: residential/ non residential. - Welfare: industrial/ institutional transport (air, rail, road & sea).

UNIT – II (6 hrs)

Organization Of Food & Beverage Service Department: Principle staff of various types of food and beverage operations. - Duties and responsibilities of food and beverage service personnel. - Attributes of food and beverage service personnel. - Interdepartmental relationship between food and beverage and other department.

UNIT – III (6 hrs)

Food & Beverage Service Equipment; Criteria for selection for equipment. - Usage of various service equipment major and minor (electrical and non electrical) - Tableware (flatware, cutlery, hollowware) - Chinaware, glassware and disposable - Furniture & linen - Specialized service equipment. - Care and cleaning.

UNIT – IV (6 hrs)

Food And Beverage Service Methods; Factors dividing the types of service of food. - Categorization of service methods: table service, self service, Assisted service, single point service, specialized service or service In situ, gueridon service.

UNIT – V (6 hrs)

Food & Beverage Terminology Related To The Inputs Of The Semester.

TEXTBOOKS

1. Singaravelavan, R. *Food and beverage service*. New Delhi, India: Oxford Univerity Press 2014. **(UNITS I&II)**.
2. Cousins, J., Lillicrap, D., & Weekes, S. *Food and Beverage Service (9th ed.)*. Hodder Education 2014. **(UNITS III&IV)**.
3. Andrews, S. *Textbook of food and beverage management (7th ed.)*. New Delhi: Tata McGraw-Hill 2013. **(UNIT V)**.

REFERENCES

Books

1. Thomas, C., & Hansen, B. *Off-Premise catering management (3rd ed.)*. New Jersey: John Wiley & Sons 2013.
2. McVety, P., Ware, B., & Ware, C. *Fundamentals of menu planning (3rd ed.)*. New Jersey: John Wiley & Sons 2009.
3. Davis, B., & Lockwood, A. *Food and beverage management (3rd ed.)*. Oxford [England: Butterworth-Heinemann 1998.
4. Dias, P. *The steward*. New Delhi: Orient Longman Limited 1996.

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

3. <http://f-bservice.blogspot.com/2010/03/short-notes-on-basics-of-f-service.html?m=1>
4. <https://kullabs.com/class-12/hotel-management/food-and-beverage-service-deparment/food-and-beverage-service>
5. <https://rkiftmu.blogspot.com/2017/09/course-bhmct-subject-food.html?m=1>

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

**ALLIED COURSE – I: PRACTICAL: FUNDAMENTALS OF FOOD AND
 BEVERAGE SERVICE (21UHMA1P)**
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to learn how a room service operation is organized and executed and the students will be able to categorize various types of banquets and procedures to organize a function and classify non alcoholic and alcoholic beverages.

Course outcome (CO)

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

CO1[K1]: identify the different equipment used in food and beverage service

CO2[K2]: demonstrate different napkin folds, table cover for a la carte and table d’hote

CO3[K3]: apply the various room service management techniques in a hotel

CO4[K5]: select appropriate tools and methods to serve water, Tea, Coffee, Juices , Soft Drinks and other beverages

CO5[K6]: prepare Tea, Coffee, Juices , Soft Drinks Cocoa , Malted Beverages

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	1	1	-	-	1
CO2 [K2]	3	2	1	1	1	-	1
CO3 [K3]	3	2	1	1	1	1	1
CO4 [K5]	2	2	1	1	1	1	1
CO5 [K6]	2	1	1	1	-	1	1
Weightage of the course	13	9	05	05	03	03	05
Weighted percentage of Course contribution to POs	2.25	2.25	1.74	1.67	1.33	1.29	1.88

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

EXERSISE

1. Food Service areas – Induction & Profile of the areas.
2. Ancillary F&B Service areas – Induction & Profile of the areas.
3. Familiarization of F&B Service equipment, Care & Maintenance of F&B Service equipment.
4. Cleaning / polishing of EPNS items by: Plate Powder method - Polivit method - Silver Dip method - Burnishing Machine.
5. Basic Technical Skills; - Holding Service Spoon & Fork - Carrying a Tray / Salver - Laying a Table Cloth - Changing a Table Cloth during service - Placing meal plates & Clearing soiled plates - Stocking Sideboard - Service of Water - Using Service Plate & Crumbing Down - Napkin Folds - Changing dirty ashtray - Cleaning & polishing glassware.
6. Tea – Preparation & Service.
7. Coffee - Preparation & Service.
8. Juices & Soft Drinks - Preparation & Service - Mock tails - Juices, Soft drinks, Mineral water, Tonic water.
9. Cocoa & Malted Beverages – Preparation & Service.

TEXTBOOKS

1. Singaravelavan, R. *Food and beverage service*. New Delhi, India: Oxford Univerity Press 2014.
2. Cousins, J., Lillicrap, D., & Weekes, S. *Food and Beverage Service (9th ed.)*. Hodder Education 2014.
3. Andrews, S. *Textbook of food and beverage management (7th ed.)*. New Delhi: Tata McGraw-Hill 2013.

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1. Thomas, C., & Hansen, B. *Off-Premise catering management (3rd ed.)*. New Jersey: John Wiley & Sons 2013.
2. McVety, P., Ware, B., & Ware, C. *Fundamentals of menu planning (3rd ed.)*. New Jersey: John Wiley & Sons 2009.
3. Davis, B., & Lockwood, A. *Food and beverage management (3rd ed.)*. Oxford [England: Butterworth-Heinemann 1998.
4. Dias, P. *The steward*. New Delhi: Orient Longman Limited 1996.

Web Sources

1. <https://youtu.be/st3gKIYs-tg>
2. <https://youtu.be/HTNZ3joCF-c>
3. <https://youtu.be/p1GosEkkYpI>
4. <https://youtu.be/h1dBhP4HphU>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
UG PROGRAMME
SEMESTER- I
ABILITY ENHANCEMENT COMPULSORY COURSE - I: ENVIRONMENTAL STUDIES
(21UESR11)
(From 2021 - 2022 Batch onwards)

HOURS/WEEK :2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS: 40
EXT. MARKS: 60
MAX. MARKS :100

Preamble

This course familiarizes the learners with the essentials of Environmental Studies by focusing on variety of environmental issues and factors affecting environment.

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, Food Web and Bio geochemical.

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[K4]: examine the impact of human action on the biological environment

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	2	1	-	2	2	1	1
CO2 [K2]	2	1	-	2	1	1	1
CO3 [K3]	2	1	-	1	1	1	1
CO4 [K4]	1	1	1	1	2	1	1
CO5 [K4]	1	1	-	1	2	1	1
Weightage of the course	8	5	1	7	8	5	5
Weighted percentage of Course contribution to Pos	1.38	1.25	0.35	2.34	3.54	2.15	1.88

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

UNIT I

(6 hrs)

Structure of earth and its components: Atmosphere – Lithosphere – Hydrosphere – Biosphere. Renewable and non-renewable resources – Forest, water and energy resources.

UNIT II

(6 hrs)

Ecosystem: Concept of ecosystem – Terrestrial and aquatic. Structure and function – Energy flow in the ecosystem – Food chain and food web – Ecological pyramids – Bio-geo chemical cycle – carbon and nitrogen cycle.

UNIT III

(6 hrs)

Biodiversity: Introduction – Definition: genetic, species and ecosystem diversity. Indian Biodiversity Hotspots. Threats to biodiversity – Conservation of Biodiversity – In-situ and Ex-situ conservation strategies. IUCN Red list Categories.

UNIT IV

(6 hrs)

Pollution: Definition – causes – effects and control measures of Air – Water – Noise – soil – nuclear pollution. Global issues – Global warming – acid rain – Ozone layer depletion. Water conservation – rain water harvesting and water recycling – solid waste management.

UNIT V

(6 hrs)

Human Population and Environment: Population growth, variation among nations. Road safety awareness. Environment and human health. Human Rights. HIV/AIDS. Women and Child Welfare. Role of Information Technology in Environment and human health. Contribution of students and teachers in adoption of villages and steps to be taken for green villages.

TEXTBOOKS

1. Dharmaraj, J. *Text book of Environmental studies*, S. Chand and Co. New Delhi, 1995.
2. Susila Appadurai. *Environmental Studies*, New Century Book House, 2012.

REFERENCES

Books

1. Agarwal, K.C. *Environmental Biology*, Nidi publication Ltd, Bikaner, 2001.
2. Odum, E.P. *Fundamentals of Ecology*, W.B. Saunders Co. USA, 1971.
3. Miller, T.G. *Environmental sciences*, Wadsworth Publishing Co, New Delhi. 2004.

Web Sources

1. https://www.adcidl.com/pdf/India-Road_Traffic-Signs.pdf
2. <https://www.youtube.com/watch?v=QewEi2U1jLs>
3. <https://byjus.com/biology/endemic-species/>

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: PRACTICAL: FUNDAMENTALS OF BAKERY
(21UHMS1P)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course introduces the learners to the history of baking, its modern developments and various bakery products and enables them to understand the professional requirements of bakery personnel, the importance of maintenance of hygiene, having insight of bakery organization, knowledge of raw materials, workflow and responsibilities of bakery staff.

Course outcome (CO)

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

CO1[K1]: identify the various Baking Equipments

CO2[K2]: explain the methods to prepare breads, pastries, cakes and cookies

CO3[K3]: articulate qualitative and quantitative measures of ingredients for making cakes, bread and cookies

CO4[K4]: analyze the mixing process of all bakery items

CO5[K6]: prepare breads, pastries, cakes, cookies and hot and cold desserts

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	1	-	1	-	-	1
CO2 [K2]	3	1	-	1	-	1	1
CO3 [K3]	2	2	1	1	-	1	1
CO4 [K4]	1	1	1	1	1	1	-
CO5 [K6]	3	1	1	1	-	1	-
Weightage of the course	12	06	03	05	01	04	03
Weighted percentage of Course contribution to POs	2.07	1.5	1.04	1.67	0.44	1.72	1.13

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

EXERSISE

1. Equipments Identification Uses and handling - Ingredients Qualitative and quantitative measures.
2. BREAD MAKING: Demonstration & Preparation of Simple and enriched bread recipes - Bread Loaf (White and Brown) - Bread Rolls (Various shapes) - French Bread – Brioche.
3. SIMPLE CAKES: Demonstration & Preparation of Simple and enriched Cakes, recipes - Sponge, Genoise, Fatless, Swiss roll - Fruit Cake - Rich Cakes – Dundee – Madeira.
4. SIMPLE COOKIES: Demonstration and Preparation of simple cookies like - Nan Khatai - Golden Goodies - Melting moments - Swiss tart - Tri colour biscuits - Chocolate chip – Cookies - Chocolate Cream Fingers - Bachelor Buttons.
5. HOT / COLD DESSERTS: Caramel Custard, - Bread and Butter Pudding - Queen of Pudding - Soufflé – Lemon / Pineapple - Mousse (Chocolate Coffee) – Bavaroise - Diplomat Pudding - Apricot Pudding - Steamed Pudding - Albert Pudding, Cabinet Pudding.

TEXTBOOKS

1. Kamal Metha. *Baking Cakes And Biscuits*. Hind Poc Delhi.
2. Jerme Hardy . *Bread Baking Basics*. Fundamental For Home Bakery Delhi: 2nd Edition.

REFERENCES

Books

1. Mary Berry. *Simple Cakes*. France :August 28th 2007 By Bbc Books.
2. Niir Board Of Consultants & Engineers. *The Complete Technology Book On Bakery Product Baking Science With Formulation & Production*.4th Edition:Niir Project Consultancy Services.
3. Beate Forster, Peter Howard And Reinhold Forster . *Pastry, Cakes And Yeast Goods And Hot And Cold Desserts*. Lambton, Nsw ,Australia: 01 Dec 2007.

Web Sources

1. <https://www.slideshare.net/jreynolds369/science-biomes-hot-and-cold-deserts>
2. https://www.masterbooks.co.za/Gr12/English_Gr12_learner_sample.pdf : PDF file
3. <https://www.goodreads.com/book/show/6061261-simple-cakes>
4. https://www.leeandlow.com/books/cold-and-hot/teachers_guide

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – II
HOTEL FRENCH- II (21UFRC21)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 6
CREDIT : 3
DURATION : 90 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to build up confidence to communicate in French and understand what a guest might need when attending to French guests.

Course outcome (CO)

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

CO1 [K1]: identify the keywords necessary for everyday conversation in French

CO2 [K2]: develop to take food and beverage orders in French

CO3 [K3]: articulate simple words and sentences related to hotel in French

CO4 [K4]: analyze Lexical Contents: Related to Restaurant and Front desk.

CO5 [K6]: construct simple sentences in French

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	1	1	1	1	1	1
CO2 [K2]	3	1	1	1	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	1	1	1	-	-	1	-
CO5 [K6]	1	1	1	-	-	-	-
Weightage of the course	10	06	05	03	03	04	03
Weighted percentage of Course contribution to POs	1.73	1.5	1.74	1	1.33	1.72	1.13

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

UNIT – I

(18 hrs)

Objective of Communication: To ask for a product & Information about a product, to ask / suggest, to do, to accept / to refuse, to do. - Grammatical Contents: Conjugation: Present Indicative (to buy, sell, pay) more- no more at. - Lexical Contents: The Money, Commerce Articles buy sell.

UNIT – II (18 hrs)

Objective of Communication: To ask for / propose - A product to accept / refuse to invite and reply to an invitation - Grammatical Contents: Partitive article - Negation & Partitive article - structure with partitive because of / as / in my opinion. (Revised in detail fashion all the adjectives already seen in first year) - Lexical Contents: The meals.

UNIT – III (18 hrs)

Objective of Communication: To suggest / giving counsel location - Lexical Contents: The imperative Sentences.

UNIT – IV (18 hrs)

Objective of Communication: Dialogue - Lexical Contents: Related to Restaurant, - Front desk.

UNIT – V (18 hrs)

Objective of Communication: Glossary of Terms in Hotel French, Kitchen Procedure - Lexical Contents: Compilation of Six Course French Menu.

TEXTBOOK

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

REFERENCES

Books

1. Rajeswari Chandrasekar, Rekha Hangal, Chitra Krishnan, book . *Votre Service 1 - Livre De l'etudiant*. GOYAL distributor.Pvt.Ltd.
2. *Bonsoir Lune* by Margaret Wise Brown.

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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 ENGLISH
UG Programme - Tourism and Hotel Administration
SEMESTER- II
COMMUNICATIVE ENGLISH - II (21UENL21)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 6
CREDITS : 3
DURATION : 90 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course helps the learners to develop their communication skills in English through listening, reading, speaking and writing practices.

Course Outcomes (CO)

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

- CO1[K1]:** relate and state ideas by reading and listening to recorded interviews and news
- CO2[K2]:** demonstrate effective speaking skills by offering suggestions, seeking permission and reporting ongoing activities
- CO3[K3]:** apply knowledge of word power and grammar rules through proverb expansion and paragraph writings
- CO4[K4]:** analyze simple poems and short stories to develop language skills through literature
- CO5[K6]:** construct grammatically correct and logically coherent paragraphs

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	8	2	8	2	2	3
Weighted percentage of Course contribution to POs	1.73	2	0.69	2.68	0.88	0.86	1.13

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

UNIT I - LISTENING AND SPEAKING**(18 hrs)****A. Listening**

Listening to interviews

Listening to news reading

Listening to instructions-download apps in mobile handsets, cooking, sending e-mail

B. Speaking

Inviting person, offering suggestion and seeking permission

Making complaints and asking apology

Expressing likes, dislikes, hopes, wishes, regrets, sympathy, offering condolences, compliments and praising

Reporting conversations, facts, meetings/interviews, ongoing activities and future plans

Talking about the weather, past & future events, interesting plans and arrangements

UNIT II - READING AND WRITING**(18 hrs)****A. Reading**

Reading advertisements

Reading notices

Reading short passages

B. Writing

Proverb Expansion

Paragraph Writing

Essay writing

UNIT III - WORD POWER**(18 hrs)**

Synonyms & Antonyms

Misspelt words

Words related to- House, Clothing, Food, Education, Speaking, Holidays and Sports

UNIT IV - GRAMMAR**(18 hrs)**

Preposition and its kinds

Conjunction and its kinds

Articles

Tenses

UNIT V - LANGUAGE THROUGH LITERATURE**(18 hrs)****A. Poetry**

Sarojini Naidu - The Queen's Rival

John Masefield - Laugh and be Merry

Alfred Noyes - The Highwayman

B. Short Story

Somerset Maugham - The Ant and the Grasshopper

Katherine Mansfield - A Cup of Tea

TEXTBOOKS

1. Carthy Mc., and Felicity O'Dell. *English Vocabulary in Use (Upper intermediate)*. UK: Cambridge University Press, 2005.
2. Pillai, Radhakrishna and K.Rajeevan. *Spoken English for You (Level One)*. Chennai: Emerald Publishers, 2009.

3. Pillai, Radhakrishna. *Emerald English Grammar and Composition*. Chennai: Emerald Publishers, 2016.

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1. *Life Skills (Jeevan Kaushal) Facilitators' Guidelines*. New Delhi: University Grants Commission, 2021.
2. Radha, Alamelu et.al. *Situational Grammar and Composition*. Chennai: New Century Book House Pvt. Ltd, 2008.
3. Sadanand, Kamalesh and Susheela Punitha. *Spoken English- A Foundation Course for speakers of Tamil*. Mumbai: Orient Blackswan, 2009.
4. Subramanian A.E. *Gifts to Posterity*. Chennai: Anu Chitra Publications, 2003.
5. Taylor, Grant. *English Conversation Practice*. New Delhi: Tata McGraw Hill Publishers, 2001.
6. Tilak, Raghukul. *Sarojini Naidu Selected Poems*. New Delhi: Educational Publishers, 2009.

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1. <https://allpoetry.com/Laugh-and-be-Merry>
2. <https://lincolnprep.wildapricot.org/resources/Reading%20Selections%20for%20Reading%20Competition/The%20Highwayman.pdf>
3. <https://learnenglish.britishcouncil.org/general-english/stories>
4. <https://www.talkenglish.com/lessonindex.aspx>
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6. <https://www.englishpage.com/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – II
CORE COURSE IV: FUNDAMENTALS OF FRONT OFFICE OPERATION
(21UHMC21)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 3
CREDITS : 3
DURATION : 45 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course aims at providing learners with an overview of the front office in Hotel Industry by focusing the basic concepts and operations of the front office in hotels and the 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]: state the evolution and the development of Hospitality Industry

CO2[K2]: interpret the different sections in the front office and the layouts of Front Office in the hotels.

CO3[K3]: articulate the functions of the front office in the hotel industry and their roles and responsibilities.

CO4[K4]: classify the hotels and types of guest ,Importance of Guest profile

CO5[K5]: assess the functions of Front Office Department with an understanding of their Operational processes

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	-	2	-	-	1
CO2 [K2]	3	2	1	1	-	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	2	2	1	1	1	1	1
Weightage of the course	13	10	05	06	03	04	05
Weighted percentage of Course contribution to POs	2.25	2.5	1.74	2.01	1.33	1.72	1.88

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

UNIT – I **(09 hrs)**
Hospitality Industry: Introduction (definition, evolution and development) - Hotels: definition, history, development, growth in India - Hotel chains (domestic/International).

UNIT – II **(09 hrs)**
Hotel Organization: Importance, mission, goals, - Strategies and tactics - Organization chart, - Classifying functional areas.

UNIT – III **(09 hrs)**
Hotel Guest: Importance of Guest profile - Types of guests(FIT, business travelers, GIT), - Classification of guests - Guest expectations - Guest satisfaction/dissatisfaction - Guest relations.

UNIT – IV **(09 hrs)**
Classification of Hotels: Location, size, clientele, length of stay - Ownership and affiliation - Levels of service - Reason of travelling.

UNIT – V **(09 hrs)**
Front Office Organization: Front office department - Organization charts, sub- departments - Front office personnel's - Uniformed Staff -Work shifts.

TEXTBOOKS

1. Sue Baker, Pam Bradley, Jeremy Huyton. *Principles of Hotel Front Office Operations*. Publisher Cengage Learning 2001. **(UNITS I&II)**.
2. Sue Baker; Pam Bradley; Jeremy Huyton. *Principles of hotel front office operations*. London : Thomson Learning, 2003. **(UNITS III,IV&V)**.

REFERENCES

Books

1. Sue Baker. *Principles of Hotel Front Office Operation*.
2. Michael L. Kasvana-AH and MA. *Managing Front Office Operation*.
3. Sudhir Andrews. *Front Office Manual*.

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

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – II
CORE COURSE V: TOURISM PRODUCTS OF INDIA (21UHMC22)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 3
CREDITS : 3
DURATION : 45 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the basic concepts and practices of Travel Agency and enables them to understand the various activities of tour operation business.

Course outcome (CO)

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

CO1[K1]: define the main functions of Tourism Products

CO2[K2]: interpret the Tourism Products

CO3[K3]: articulate the types of the Tourism Products.

CO4[K4]: analyse the various products related to Tourism

CO5[K5]: assess the Package Tours related to North and South India.

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	P01	P02	P03	P04	P05	P06	P07
CO1 [K1]	3	1	1	2	-	-	1
CO2 [K2]	3	1	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	2	1	1	1	1	-
Weightage of the course	13	08	05	09	04	03	04
Weighted percentage of Course contribution to POs	2.25	2	1.74	3.01	1.77	1.29	1.5

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' NoCorrelation)

UNIT - I

(09 hrs)

Definition, Concept & Classifications, Nature & Characteristic of India's Tourism Products: Seasonality & Diversities. Heritage - Indigenous, Colonial, Handicrafts of India. Craft Meals. Fairs & Festivals of Social & Religious importance.

UNIT – II

(09 hrs)

Performing Arts of India: Forms & Types, Classical Dances. Folk Dances of different Regions & Folk Culture. Indian Music: Different Schools, Status of Indian Vocal & Instrumental Music, Indian Music abroad. Indian Museums. Art Galleries. Libraries & their Location, assets & characteristic. Indian cuisine: Regional variations.

UNIT – III

(09 hrs)

National Parks & Wildlife Sanctuaries: Locations, Accessibility, Facilities, Amenities, Unique Selling Propositions (USP), Dachigam National Park, Corbett National Park, Ranthambore National Park, Hazaribag National Park, Simlipal National Park, Bhitarkanika National Park, Bandhavgarh & Kanha National Park, Bandhavgarh National Park, Mudumalli National Park, Periyar National Park, Nilgiri Biosphere Reserve,

UNIT – IV

(09 hrs)

Hill Stations: Locations, Accessibility, Facilities, Amenities, Unique Selling Propositions (USP), Gulmarg, Kullu & Manali, Shimla, Mussorie, Nainital, Panchmarahi, Mahabaleswar, Chikmangulaur, Coorg, Waynad, Munnar, Ooty, Kodiakanal, Arakku, Horsley Hills, Darjeeling, Gangtok, Shillong,

UNIT – V

(09 hrs)

Beach Resorts of India. Locations, Accessibility, Facilities, Amenities, Unique Selling Propositions (USP), Important Beaches in Gujarat, Maharashtra, Goa, Karnataka, Kerala, Tamil Nadu, Puducherry, Andhra Pradesh, Odisha, West Bengal, Lakshadweep, Andaman & Nicobar Islands. Major Hill Stations. Tourist potential of Himalayas:

Tour (North/South India)

TEXTBOOKS

1. Robinet Jacob, Indian Tourism Products, Abhijeet Publications, Delhi. **(UNIT I).**
2. Basham, A.L., A Cultural History of India. Oxford University Press, USA **(UNITS II&III).**
3. Stephen Ball, Encyclopedia of Tourism Resources in India, Butterworth –Heinemann. **(UNITS II&III).**
4. Pran Nath Seth. *Successful Tourism Management* Sterling Publishers Private Limited 2004. **(UNIT IV).**
5. Sinha.P.C, Engle Wood Clifs. *Travel and Tourism- Managing Service* PrenticeHall, New Jersey 2006. **(UNIT V).**

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1. Manoj Dixit , Tourism products. New Royal Book Co., Lucknow.
2. Norman Douglas. Ed., Special Interest Tourism, John Wiley & Sons, Australia. 6. Robinet Jacob, Indian Tourism Products, Abhijeet Publications, Delhi.
3. J.K Sharma. *New Dimensions Of Tourism And Hotel Industry*. Kanishka Publishers, New Delhi 2006.
4. A.K. Bhati. *Tourism Development Principles and Practices*. Sterling Publishers, New Delhi 2005.
5. Vishal Agnihotri. *Tourism and Travel Management*. Cyber Tech Publications, New Delhi 2007.
6. B.S. Badan & Harish Bhatt. *Tourism Marketing & Operations*. Crescent Publishing House, New Delhi 2006.

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1. <https://tourismnotes.com/travel-tourism/>
2. <https://www.slideshare.net/mobile/workhelpaccount/introduction-to-tourism-business>
3. <https://www.flexiprep.com/NIOS-Notes/Senior-Secondary/Tourism/NIOS-Class-12-Basics-Tourism-Chapter-2-Tourism-Industry-and-its-Organization-Part-1.amp.html#aoh=16186486099660&csi=1&referrer=https%3A%2F%2Fwww.google.com&tf=From%20%251%24s>
4. <https://opentextbc.ca/introtourism/chapter/chapter-1-history-and-overview/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – II
CORE COURSE VI: PRACTICAL: FUNDAMENTALS OF FRONT OFFICE
OPERATION (21UHMC2P)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the hotel front office positions and the procedures involved in reservation, registration, accounting for and checking out guests, and principles and practices of night auditing.

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, equipment, and computer applications found in the front office.
- CO2 [K2]:** explain the reservation system that records crucial information while avoiding problems in processing various types of reservations
- CO3 [K3]:** develop an efficient communication system to operate within the front office and other departments such as housekeeping and maintenance.
- CO4 [K4]:** analyse the major function of Front office management towards reservation and hospitality in national and International airlines
- CO5 [K6]:** make a registration system that helps to ensure a hotel's profitability while meeting the needs of guests.

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	1	1	2	1	1	1
CO3 [K3]	3	2	1	2	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K6]	2	2	1	1	1	1	1
Weightage of the course	13	08	05	08	04	05	06
Weighted percentage of Course contribution to POs	2.25	2	1.74	2.68	1.77	2.15	2.26

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

EXERSISE

1. Use of front office stationery.
2. Carry out standard front office operating procedures.
3. Take reservations; make amendments in Reservations, cancellation.
4. Prepare room availability charts.
5. Use telephonic Conversations with standard phrases, manners, do's & don'ts.
6. Man the reception and reservation counter.
7. Communicate with concierge for guest requests.
8. Major tourist attractions in India.
9. Major airports in India.
10. International airlines.
11. International hotel chains.
12. World - countries, capitals and currencies.

TEXTBOOKS

1. Sue Baker, Pam Bradley, Jeremy Huyton. *Principles of Hotel Front Office Operations* . Publisher Cengage Learning 2001.
2. Sue Baker; Pam Bradley; Jeremy Huyton. *Principles of hotel front office operations*. London : Thomson Learning, 2003.

REFERENCES

Books

1. Sue Baker. *Principles of Hotel Front Office Operation*.
2. Michael L. Kasvana-AH and MA. *Managing Front Office Operation*.
3. Sudhir Andrews. *Front Office Manual*.

Web Sources

1. <https://youtu.be/cr2Rrl3vz9I>
2. <https://youtu.be/L5Pkoi2XrH4>
3. <https://youtu.be/H5-En-txLZY>
4. https://youtu.be/r-LxOX0x_a4

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

ALLIED COURSE – II: FUNDAMENTALS OF HOUSEKEEPING OPERATION
(21UHMA21)

(From 2021-2022 Batch onwards)

HOURS/WEEK : 2

CREDIT : 1

DURATION : 30 hrs

INT. MARKS : 40

EXT. MARKS : 60

MAX. MARKS: 100

Preamble

This course aims to provide an insight on the importance of the Housekeeping Department to the learners and familiarizes them with the duties and responsibilities of the Housekeeping Department in hospitality management

Course outcome (CO)

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

CO1[K1]: define what is housekeeping and the role of key personnel in housekeeping

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

CO3[K3]: articulate the use of good quality, safe cleaning equipment and chemicals to maintain overall cleanliness in hotels & public areas

CO4[K4]: examine the role of House Keeping Control Desk

CO5[K5]: assess the overall functions of the Housekeeping Department in hospitality industry

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	2.25	2	1.74	3.34	2.21	1.29	2.26

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

UNIT – I (6 hrs)

Introduction To House Keeping Department; Meaning and definition - Importance of housekeeping - Responsibilities of the housekeeping department - The role of housekeeping in hospitality.

UNIT – II (6 hrs)

Organization Of The Housekeeping Department - Layout of the house keeping department - Organizational framework of the department (large/medium/small hotel) - - Job description and job specification of staff in the department - Duties and responsibilities of housekeeping staff - Attributes and qualities of the housekeeping staff –skills of a good housekeeper.

UNIT – III (6 hrs)

House Keeping Control Desk; Role of control desk - Housekeeping control desk - Importance, role, check list, handling lost and found articles - Forms, formats and registers used in the control desk - General operations of control desk, briefing, debriefing, gate pass - Inter departmental relationship, Handling Telephone Calls - Types of keys, Key Control

UNIT – IV (6 hrs)

Cleaning Equipment; Types of equipments - Operating principles of equipment - Characteristics of good equipment (mechanical/manual) - Cleaning products (domestic and industrial) - Care and maintenance.

UNIT – V (6 hrs)

Cleaning Of Public Area; Cleaning process - Cleaning and upkeep of public area, lobby, cloak room/ restaurant/ bar/ banquet hall/ administration office/ lifts and elevators/ staircase/ back area/ front area/ corridor.

TEXTBOOKS

1. O'Fallon, M. and Rutherford, D. *Hotel Management and Operations*. Hoboken, New Jersey 2013. **(UNITS I&II)**.
2. John Wiley & Sons, Inc. Matt, A. *Housekeeping Management*. John Wiley & Sons, Inc 2011. **(UNIT III)**.
3. Thomas J. A. *Professional Management of Housekeeping Operations*. John Wiley & Sons, Inc 2007. **(UNITS IV&V)**.

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Books

1. Raghubalan- G.-&Raghubalan- S. *Hotel housekeeping operations and management*. New Delhi: Oxford university press 2011.

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1. https://www.tutorialspoint.com/hotel_housekeeping/hotel_housekeeping_quick_guide.htm
2. <https://www.slideshare.net/mobile/KapilKrishna2/house-keeping-notes>
3. <https://rkiftmu.blogspot.com/2017/09/course-bhmct-subject-housekeeping.html?m=1>

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

ALLIED COURSE – II: PRACTICAL: FUNDAMENTALS OF HOUSEKEEPING
OPERATION (21UHMA2P)

(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to understand different types of equipments in housekeeping operation and Procedures to be followed in Daily Room Cleaning and learn chamber Maid trolley setup with bed Making Procedures.

Course outcome (CO)

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

CO1[K1]: draw the Layout of Guest Rooms.

CO2[K2]: explain the use and care of various cleaning agents and equipment's for various surfaces

CO3[K3]: articulate the various equipments and machines used in housekeeping operation

CO4[K4]: classify different types of equipments in housekeeping operation

CO5[K4]: examine the steps in setting a Maids Cart

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	1	2	2	-	1	2
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K4]	2	2	1	1	1	1	1
Weightage of the course	13	09	08	06	04	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	1.77	2.15	2.26

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

EXERSISE

1. Sample Layout of Guest Rooms - Single room, Double room, Twin room, Suite.
2. Guest Room Supplies and Position - Standard room, Suite, VIP room special amenities.
3. Cleaning Equipment-(manual and mechanical) – Familiarization - Different parts- Function - Care and maintenance.
4. Cleaning Agent - Familiarization according to classification, Function.
5. Public Area Cleaning (Cleaning Different Surface)
WOOD; Polished, Painted, Laminated
SILVER/ EPNS; Plate powder method - Polivit method - Proprietary solution (Silvo)
BRASS; Traditional/ domestic 1 Method - Proprietary solution 1 (brasso)
GLASS; Glass cleanser - Economical method(newspaper)
FLOOR; Cleaning and polishing of different types – Wooden – Marble - **Terrazzo**/ mosaic etc. **WALL**; care and maintenance of different types and parts – Skirting –Dado -Different types of paints(distemper Emulsion, oil paint etc).
6. Maid's trolley – Content - Trolley setup.
7. Familiarizing with different types of Rooms, facilities and surfaces - Twin/ double ,Suite - Conference etc

TEXTBOOKS

1. O'Fallon, M. and Rutherford, D. *Hotel Management and Operations*. Hoboken, New Jersey 2013.
2. John Wiley & Sons, Inc. Matt, A. *Housekeeping Management*. John Wiley & Sons, Inc 2011.
3. Thomas J. A. *Professional Management of Housekeeping Operations*. John Wiley & Sons, Inc 2007.

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1. Raghubalan- G.-&Raghubalan- S. *Hotel housekeeping operations and management*. New Delhi: Oxford university press 2011.

Web Sources

1. <https://youtu.be/SvFaodtAdjo>
2. <https://youtu.be/MdO19KUmbqo>
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SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
UG PROGRAMME
SEMESTER -II
ABILITY ENHANCEMENT COMPULSORY COURSE - II: VALUE EDUCATION (21UVED21)
(From 2021 - 2022 Batch onwards)

HOURS/WEEK: 1
CREDIT : 1
DURATION : 15 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course aims to promote the values of peace, non-violence, religious tolerance and secular thinking among the learners and equip the learners for a harmonious living in the multi-cultural pluralistic society.

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 inPeace

CO3[K3]: articulate the life-changing principles of brotherhood, honesty, loyalty and community solidarity

CO4[K4]: analyse emotional, social, spiritual attribute to acquire well balancedPersonality

CO5[K4]: examine the importance of harmonious living in the multi-culturalPluralistic society.

CO-PO Mapping table (Course Articulation Matrix)

PO CO	P01	P02	P03	P04	P05	P06	P07
CO1 [K1]	2	1	-	1	1	-	2
CO2 [K2]	2	1	-	1	2	1	2
CO3 [K3]	2	1	-	1	2	1	1
CO4 [K4]	1	1	1	1	2	1	1
CO5 [K4]	1	1	-	1	2	1	1
Weightage of the course	8	5	1	5	9	4	7
Weighted percentage of Course contribution to POs	1.38	1.25	0.35	1.67	3.98	1.72	2.63

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

UNIT I – VALUES AND INDIVIDUAL**(3 hrs)**

Meaning of values – classification of values – Need for value education – Personal values like adaptability, courage, cheerfulness, dignity of labour and self control – Self discipline - Self Confidence - Self initiative - Social values like sacrifice, forgiveness, Honesty, good manners, tolerance, friendship, hospitality, cooperation and civic sense – Moral values like purity, dedication, punctuality, loyalty, truthfulness and sense of duty.

UNIT II – VALUES AND SOCIETY**(3 hrs)**

Definition of society – democracy – secularism – socialism – Human rights – social integration – Social Justice – Role models: Akbar, Balgangadhar Tilak, Abdul Kalam, Mother Teresa.

UNIT III – VALUES AND RELIGIONS**(3 hrs)**

Values in Hinduism, Christianity, Islam and Buddhism – Need for religious harmony inter faith dialogue – Role Models: Vivekananda, Narayana Guru, Aravindar, Tagore, Vallalar Ramalingar, Gandhi.

UNIT IV – VALUES AND NATIONAL INTEGRATION**(3 hrs)**

Secularism and National Integration – Message from the life of Gandhiji, Nehru, Bharathi, Subash Chandra Bose, Sarojini Naidu etc.

UNIT V – VALUES AND SCIENCE**(3 hrs)**

Indian Gurus – Indian Scientists – Indian Universities – Indian Mathematicians and World Scientists – Science and Religion – Science, Technology development and values – Science and Human values.

TEXTBOOKS

1. Pitchaikani Prabhakaran, A. Babu Franklin, M.Archanadevi, *Value education*, Sri Kaliswari college (Autonomous), Sivakasi, 2017.

REFERENCES**Books**

1. Subramanyam, K. *Values in Education*, Ramana Publications, 1995
2. Swamy Chidbhananda, *Indian National Education*, Publication by Ramakirshna Tapovanam.
3. அறிஞர் குழு (தொகுப்பு). *வாழ்வியல் விழுமியங்கள்*, உலக சமுதாய சேவா சங்கம், ஆழியாறு.

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2. <https://www.republicworld.com/technology-news/science/15-famous-indian-scientists-list-know-what-were-their-innovations.html>.
3. https://www.youtube.com/watch?v=M9_I9DDvEsw

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
UG PROGRAMME
SEMESTER – II
DISASTER MANAGEMENT (21UDMG21)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 1
CREDIT : 1
DURATION : 15 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course introduces the learners to know the causes and impact of disasters and the agencies for disaster management in India.

Course Outcomes (CO)

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

CO1[K1]: outline the causes and impact of disasters.

CO2[K2]: explain the features of national policy on disaster management.

CO3[K3]: present the issues in rehabilitation.

CO4[K4]: classify the mitigation measures.

CO5[K5]: assess the role of the agencies for disaster management.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	2	1	1	1	-	2	2
CO2[K2]	2	1	-	1	-	-	1
CO3[K3]	1	2	1	1	-	-	2
CO4[K4]	1	2	-	1	1	2	2
CO5[K5]	1	2	-	1	1	-	1
Weightage of the course	7	8	2	5	2	4	8
Weighted percentage of Course contribution to POs	1.21	2	0.69	1.67	0.88	1.72	3.01

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

UNIT I

(3 hrs)

Introduction – Disaster – Hazards – Causes and Impact of Disasters – Levels of Disaster – Casual Factors of Disaster – Phases of a Disaster.

UNIT II

(3 hrs)

Disaster Mitigation – Risk Reduction Measures – Mitigation Actions – Disaster Management Cycle – Classification of Mitigation Measures.

UNIT III**(3 hrs)**

Disaster Preparedness and Planning – Objectives – Strategies – Elements of Disaster Preparedness – Principles of Disaster Planning.

UNIT IV**(3 hrs)**

Disaster Rehabilitation – Issues in Rehabilitation – Objectives – Approaches – Elements of a Rehabilitation Programme.

UNIT V**(3 hrs)**

Framework Disaster Management in India – Features of National Policy on Disaster Management – Primary and Secondary Relief Functions of Central Government – Disaster Management Act 2005 – Agencies for Disaster Management: India Red Cross Society, NIDM – Bharat Scouts and Guides, India Paramilitary Forces.

TEXTBOOK

1. Satish Modh. *Introduction to Disaster Management*. New Delhi: Macmillan Publishers India Limited, 1st Edition, 2015.

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1. Balamurugan P K and Ajith Kumar S. *Disaster Management*. Chennai: New Century Book House Private Limited, 1st Edition, 2020.
2. Dasgupta R. *Disaster Management and Rehabilitation*. New Delhi: Mittal Publications, 1st Edition, 2010.
3. Narayanan B. *Disaster Management*. New Delhi: A.P.H. Publishing Corporation, 1st Edition, 2009.

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1. <https://nptel.ac.in/courses/105/104/105104183/>
2. <https://nidm.gov.in/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – II
SKILL ENHANCEMENT COURSE– II: FUNDAMENTALS OF BAKERY
(21UHMS21)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with quantity bakery Production of regional, national and International pastry, royal icing, bread rolls, jelly sweets and hot & cold sweets.

Course outcome (CO)

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

CO1[K1]: state the preparation of various bakery foods in bulk quantities.

CO2[K2]: demonstrate the techniques in preparing bakery dishes

CO3[K3]: articulate the spices and condiments that are unique to each province

CO4[K4]: analyze the mixing process in making pastry ,royal icing ,bread rolls, sweets

CO5[K5]:evaluate the importance of appropriate measurement of ingredients in making bakery items.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	1	1	1	-	1
CO2 [K2]	3	2	1	1	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	1	1	1	1	1	1	-
CO5 [K5]	1	1	1	1	-	1	-
Weightage of the course	10	08	05	05	04	04	03
Weighted percentage of Course contribution to POs	1.73	2	1.74	1.67	1.77	1.72	1.13

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

UNIT – I

(6 hrs)

PASTRY: Demonstration and Preparation of dishes using varieties of Pastry - Short Crust – Jam tarts, Turnovers - Laminated – Palmiers, Khara

Biscuits, Danish Pastry, Cream Horns - Choux Paste – Eclairs, Profiteroles

UNIT – II (6 hrs)

COLD SWEET: Honeycomb mould - Butterscotch sponge - Coffee mousse - Lemon sponge – Trifle – Blancmange - Chocolate mousse - Lemon soufflé.

UNIT – III (6 hrs)

HOT SWEET: Bread & butter pudding - Caramel custard - Albert pudding - Christmas pudding

UNIT – IV (6 hrs)

JELLYSWEETS: Introduction to jelly – Marshmallow – Agar agar, Gelatine, Pectine. Pull sugar, Cast sugar, Blown sugar.

UNIT – V (6 hrs)

ROYAL ICING: Forms, Types and uses in various stages – Role of Glycerin in making royal icing.

TEXTBOOKS

1. Bo Friberg. *Fundamentals of Baking and Pastry*. Wiley :12 November 2002. **(UNITS I,II&III)**
2. Jerme Hardy . *Bread Baking Basics*. Fundamental For Home Bakery Delhi: 2nd Edition.**(UNITS IV&V)**

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Books

1. Mary Berry. *Simple Cakes*. France :August 28th 2007 By Bbc Books.
2. Niir Board Of Consultants & Engineers. *The Complete Technology Book On Bakery Products Baking Science With Formulation & Production*.4th Edition: Niir Project.
3. Beate Forster, Peter Howard And Reinhold Forster . *Pastry, Cakes And Yeast Goods And Hot And Cold Desserts*. Lambton, Nsw ,Australia: 01 Dec 2007.

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2. https://www.masterbooks.co.za/Gr12/English_Gr12_learner_sample.pdf : PDF file
3. <https://www.goodreads.com/book/show/6061261-simple-cakes>
4. https://www.leeandlow.com/books/cold-and-hot/teachers_guide

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
CORE COURSE VII – QUANTITY FOOD PRODUCTION (21UHCM31)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 3
CREDITS : 3
DURATION : 45 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarizes the learners with the procedure of quantity food production and delivery systems.

Course Outcomes (CO)

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

CO1 [K1]: identify and use quantity food production equipments

CO2 [K2]: explain the components of a quantity foodservice operation

CO3 [K3]: apply basic cooking principles and techniques of quantity food production

CO4[K4]: analyze principles of menu planning as they apply to a specific food service Operation

CO5[K5]: evaluate customer reaction to food

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	3	2	2	1	1	2
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	2	2	1	1	1	1	1
Weightage of the course	13	11	08	06	05	05	06
Weighted percentage of Cours contribution to POs	2.25	2.75	2.78	2.01	2.21	2.15	2.26

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

UNIT I - QUANTITY FOOD PRODUCTIONEQUIPMENT (09hrs)

Equipment required for mass/volume feeding - Heat and cold generating equipment - Care and maintenance of this equipment - Modern developments in equipment manufacture MENU PLANNING-Basic principles of menu planning – recapitulation - Points to consider in menu planning for various volume feeding outlets such as Industrial, Institutional, Mobile Catering Units - Planning menus for

- School/college students-Industrial workers-Hospitals-Outdoor parties-Theme dinners-Transport facilities, cruise lines, airlines, railway-Nutritional factors for the above.

UNIT II – INDENTING (09hrs)

Principles of Indenting for volume feeding-Portion sizes of various items for different types of volume feeding-Modifying recipes for indenting for large scale catering-Practical difficulties while indenting for volume feeding-Principles of planning for quantity food production with regard to-Space allocation-Equipment selection-Staffing.

UNIT III - VOLUME FEEDING (09hrs)

Institutional and Industrial Catering-Types of Institutional & Industrial Catering-Problems associated with this type of catering-Scope for development and growth-Hospital Catering-Highlights of Hospital Catering for patients, staff, visitors-Diet menus and nutritional requirements-C. Off Premises Catering-Reasons for growth and development-Menu Planning and Theme Parties-Concept of a Central Production Unit-Problems associated with off-premises catering D. Mobile Catering-Characteristics of Rail, Airline (Flight Kitchens and Sea Catering)-Branches of Mobile Catering E. Quantity Purchase & Storage-Introduction to purchasing-Purchasing system-Purchase specifications-Purchasing techniques-Storage.

UNIT IV - REGIONAL INDIAN CUISINE (09hrs)

Introduction to Regional Indian Cuisine-Heritage of Indian Cuisine-Factors that affect eating habits in different parts of the country-Cuisine and its highlights of different states/regions/communities to be discussed under-Geographic location-Historical background-Seasonal availability-Special equipment-Staple diets-Specialty cuisine for festivals and special occasions.

UNIT V - STATES (09hrs)

Andhra Pradesh- Bengal, Goa, Gujarat, Karnataka, Kashmir-Kerala, Madhya Pradesh, Maharashtra, -North Eastern States-Punjab, Rajasthan, Tamil Nadu and Uttar Pradesh/Uttaranchal-COMMUNITIE-Parsee, Chettinad, Hyderabad, Lucknowi - Avadhi, Malbari-Syrian Christian and Bohri- DISCUSSIONS-Indian Breads, Indian Sweets, Indian Snacks

TEXTBOOK

1. Gisslen Wayne – *professional cookery* (john wiley and sons) Montage – Larousse gastronomique (Himalaya publishing group)

REFERENCES

Books

1. John B Knight, *Quantity food production, planning & management*, third edition publisher wiley&sons
2. Kt Achaya, *A Historical companion Indian food* published by oxford press Madhur Jafery –Taste of India
3. Parasad, *cooking with Indian master*, allied Publishers pvt limited, 751, annasai Chennai-600002.

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2. <https://www.egyankosh.ac.in/bitstream/123456789/33532/1/Unit-8.pdf>
3. https://epgp.inflibnet.ac.in/epgpdata/uploads/epgp_content/S000827HE/P001395/M011354/ET/1458124730et24.pdf
4. <https://www.selfstudys.com/uploads/pdf/T2yL3FjVohojBuF4EvfW.pdf>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
CORE COURSE – VIII: AIRPORT MANAGEMENT (21UHMC32)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDITS : 2
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course aims to introduce the airline aviation administration, the structural pattern of the airline industry, the major international airlines and its operations, outline the importance of civil aviation organization in managing airports and the dynamics in airline industry.

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 administrative organizations.

CO3[K3]: articulate the Ministry of Civil Aviation.

CO4[K4]: analyze the airport check-in formalities as well as airport management structure.

CO5[K5]: predict the aviation as a fastest growing industry with importance to major airlines.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
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
Weightage of the course	13	08	07	05	06	06	06
Weighted percentage of Cours contribution to POs	2.25	2	2.43	1.67	2.65	2.58	2.26

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

UNIT I- Major International Airlines

(6hrs)

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 - Saudi Arabian Airlines – South East Asia – Biman-Bangladesh Airlines – Thai Airlines – Singapore Airlines – Cathay Pacific - Bangkok Airways.

UNIT II - Aviation Administration (6hrs)

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 (6hrs)

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 (6hrs)

Airport Check-in formalities – special charges- prohibited items – Customs Clearance-Passenger Irregularities - Handling delay - Transit – cancellation- Categories of Passengers- VIP’s- Commercially important Passengers- frequent fliers- No show - Go show.

UNIT V - Airport Structure (6hrs)

Airport Management structure-Airport Facilities – Lounge - Foreign Exchange – Restaurants – Duty Free Shops– Nursing Rooms – Prayer Hall – Book Shops – First Aid – Wheelchair service – Shuttle Service – Battery cars - Air Traffic control - Airport Security-Cargo - Freight service.

TEXTBOOKS

1. JagmohanNegi, *AirTravel, Ticketing and Fare Construction*, New Delhi, 2004. (UNITS I&II)
2. K.P.]ha, *InternationaltourismManagement*, NewDelhi, 2011. (UNITS III&IV)
3. *IATAMannual*, 2008 (UNIT V)

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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 Geography andDevelopment Perspectives*, NewDelhi, 2004.
4. ShilendraSengar, *Aviation and Hospitality*, NewDelhi, 2008.
5. Ratandeeep Singh, *Handbook of global aviation industry and Hospitality Services*, NewDelhi, 2009.
6. JagmohanNegi, *International Tourism and Travel*, NewDelhi, 2004.
7. JagmohanNegi, *Travel Agency and Tour Operations*, NewDelhi, 2004.
8. A.K.Bhatia, *TheBusinessof Travel Agency Operations and administration*, NewDelhi, 2012.
9. Dennis L. Foster, *The Business of Travel Agency, Operations and Administrations*, California, 1991.

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2. [https://www.google.co.in/search?q=air transport &client=safari&hl=en-in&biw=414&bih=622&tbm=vid&ei=NDpxYK -](https://www.google.co.in/search?q=air%20transport&client=safari&hl=en-in&biw=414&bih=622&tbm=vid&ei=NDpxYK-)
3. [https://youtu.be/air transport 3AG1Vc1JmQg](https://youtu.be/air%20transport%203AG1Vc1JmQg)
4. <https://youtu.be/95BCU1n268w>
5. [https://youtu.be/air transport business Uz-b7mCPyfl](https://youtu.be/air%20transport%20business%20Uz-b7mCPyfl)

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: QUANTITY FOOD PRODUCTION (21UHMC3P)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 5
CREDITS : 4
DURATION : 75hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course introduces the learners to quantity Food Production emphasizing regional Indian dishes, Indian breads and sweets.

Course Outcome (CO)

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

CO1[K1]: identify the spices and condiments that are unique to each province

CO2[K2]: demonstrate the techniques of preparation of dishes from different states of India

CO3[K3]: apply the knowledge of texture and consistency in making desserts

CO4[K6]: prepare Indian bread and their variations

CO5[K6]: make assorted Indian foods in bulk quantities

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	2	2
CO2 [K2]	3	2	2	2	1	2	2
CO3 [K3]	3	2	1	1	-	1	1
CO4 [K6]	2	1	1	1	1	1	1
CO5 [K6]	2	1	1	1	1	1	2
Weightage of the course	13	08	07	07	04	07	08
Weighted percentage of Course contribution to POs	2.25	2	2.43	2.34	1.77	3	3.01

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

EXERCISE:

MENU – I

Plain Rice - Avial –Sambar-
 MeenVarathathu-Nenthra Kai Chips-Inji
 Puli Kari-ParippuVadai – Prathamam

MENU-II

AttukalSoup-Plain Rice-VeechchuParotta-
 ChettinaduChicken Curry-
 MoolaiMuttaVaruval UrundaiKuzhambu-
 BeetrootKaraporiyal-Curd Rice-Kesari

MENU – III

Tomato Bath-Kholapuri Mutton Masala-
Potato Vadai-Chappathis-Jallebi

MENU – IV

Kitchidi-Tomato Baingan Ambal-Dal
Philani-Macher Jal-Loochi-GulabJamun

MENU – V

BisbellaHullianna-Baesserattu-Mysore
Bonda-Manglore Fish Fry-Potato Fry-
Appalam Mysore Pak

MENU – VI

Chicken Biryani-Vegetable Biryani-
Baghara Baingan-Onion Raitha-
SemiyaPayasam

MENU – VII

Jeera Pulao-Dhal Makhani -Aloo
Capsicum-Fish Amritsari-Phulka-
Beetroot Halwa

MENU – VIII

Coconut Rice-Ven Pongal-Meat ball curry-
Cabbage and Carrot foogath-Curd rice-
Rose cookies

MENU IX

Plain Rice
Mutton Vindaloo-Ambiachi Dhal-Mix
Vegetable Chilly Fry-Curd Rice-Bean,
Kajoo& Coconut - Burfi

MENU – X

ChettinaduMuttonBiryani-Cheruva-Kallu
Dosa-Vadai Curry-Curd Rice
KuzhiPaniyaram

MENU – XI

Mutter Pulao-Bhaturas-Peshawari
Chole-Palak Ghost-Aloo Gobi-
GajarkaHalwa

MENU – XII

Kachchi Biryani-MirchiKaSalan-Nellore
Mutton Curry-Kulcha-Double KaMeetha

MENU – XIII

Yakhni Pulao-Aloo Paratha-Mutton Do
Piazza-Dal Palak-Phirnee-

MENU – XIV

Ghee Bhat –Kachori-Doi Mach-Aloo Pos
to-BaigunBhaja-Rasogulla-

MENU – XV

Tandoori Naan-Tandoori Murg-Sheek
Kabab-Paneer Tikka-Tandoori Pomfret

TEXTBOOK

1. Gisslen Wayne – professional cookery (john wiley and sons) Montage – Larousse gasrtronomique (Himalaya publishing group)

REFERENCES**Books**

1. JOHN B KNIGHT, quantity food production, planning&management, third edition publisher woley & sons
2. Food Production Operation author pavanthir s. pali oxford higher education
3. Quantity Production Operation author pavanthir s. pali oxford higher education
4. PARASAD, cooking with Indian master, allied Publishers pvt limited, 751, annasalai Chennai-600002.

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2. https://www.google.co.in/search?q=tamil+nadu+food+recipes&client=safari&hl=en-in&biw=414&bih=622&tbm=vid&ei=NDpxYK - O9q5rQGgg6Eg&oq=tamil+nadu+food+rec&gs_lcp=ChBtb2JpbGUtZ3dzLXZpZGVvEAEYADICCAAYBggAEBYQHjIGCAAQFhAeMgYIABAWEB4yBggAEBYQHjoCCk6BQghEKABOggIABCxAxCDAToFCAAQsQM6BQgAEJECogQIABAKOgQIABANUOZSWIWeAWCLowFoAnAAeACAAaoLiAGcLJIBCjAuMTMuOC43LTGYAQCGAQGqARBtb2JpbGUtZ3dzLXZpZGVvAEB&sclient=mobile-gws-video
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SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III

CORE COURSE – X: ADVANCE FOOD AND BEVERAGE SERVICE (21UHMC33)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarizes the learners with food and beverage service and the exciting world of wine with food and wine pairing techniques

Course Outcomes (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 producing countries

CO2 [K2]: demonstrate knowledge of the alcoholic and non-alcoholic beverages

CO3 [K3]: articulate the wine service, preparation of wine list and handling of wine

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 of classic of spirits

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	2	1	1
CO2 [K2]	3	2	2	2	2	1	1
CO3 [K3]	3	2	1	1	1	1	1
CO4 [K4]	2	1	1	1	1	1	1
CO5 [K5]	1	1	1	1	1	1	1
Weightage of the course	12	8	07	07	07	05	05
Weighted percentage of Course contribution to POs	2.07	2	2.43	2.34	3.1	2.15	1.88

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

UNIT I - Introduction to Alcoholic Beverages

(12hrs)

Classification & Definition of each Alcoholic Beverage.

UNIT II - Wines**(12hrs)**

Introduction of wines - Classification of wines - Wine producing countries - Producing regions of France, Italy, and Spain etc. - Production of wines with description of Principal Grape Varieties - Factors affecting production of wines - Matching wines with food - Reading wine labels - Storage & Service of wines - Glossary of wine trade terms - Production of famous wines - sparkling (Champagne) and fortified (sherry, port & Madeira) in detail.

UNIT III - Beer**(12hrs)**

History & Definition - Classification of Beer - Production of Beer, Top & Bottom Fermentation - Beer producing Countries- Service & storage of beer, faults in beer - Draught beer and its service - Brands National & International.

UNIT IV - Aperitifs**(12hrs)**

Introduction & Definition - Types of aperitifs - Manufacturing of aperitif (vermouth) - Brand names.

UNIT V - Other Alcoholic Beverages**(12hrs)**

Sake, Cider, Medira, Silvovitz, Arrack, Feni, Grappa, Calvados etc. - Glossary of terms related to alcoholic beverages

TEXTBOOK

1. Gisslen Wayne – *professional food and service*. (john Wiley and sons)
Montage – Larousse gastronomique (Himalaya publishing group)

REFERENCES**Books**

1. JOHN B KNIGHT, quality food service, planning & management, third edition publisher woley & sons
2. Food service Operation author pavanthir s. pali oxford higher education
3. Food service Operation author pavanthir s. pali oxford higher education
4. PARASAD, sevice with Indian master, allied Publishers pvt limited, 751, annasalai Chennai-

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

CORE COURSE – XI: PRACTICAL: ADVANCE FOOD AND BEVERAGE SERVICE
(21UHM3Q)

(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course provides the learners with practical skills and knowledge for effective management of beverage service operations.

Course Outcomes (CO)

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

CO1 [K1]: identify the various licenses and approvals required to run a beverages establishments

CO2 [K2]: demonstrate skills to handle various issues associated with running establishments serving alcoholic beverages

CO3 [K3]: apply the skills and knowledge of mixology

CO4 [K4]: examine various beverage services like services of wine, beer, aperitifs, spirit and liqueurs

CO5 [K6]: create a bar operations plan and bar checklist

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	1	2	1	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	1	1	1	1	1
CO4 [K4]	3	2	1	1	1	1	1
CO5 [K6]	2	2	1	1	1	1	1
Weightage of the course	14	10	07	05	06	05	05
Weighted percentage of Course contribution to POs	2.42	2.5	2.43	1.67	2.65	2.15	1.88

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

EXERSISE

I - Dispense Bar – Organizing Mise-en-place

1. Wine service equipment
2. Beer service equipment

3. Cocktail bar equipment
4. Liqueur /Wine Trolley
5. Bar stock - alcoholic & non-alcoholic beverages
6. Bar accompaniments & garnishes
7. Bar accessories & disposables

II - Service of Wines

1. Service of Red Wine
2. Service of White/Rose Wine
3. Service of Sparkling Wines
4. Service of Fortified Wines
5. Service of Aromatized Wines
6. Service of Cider, Perry & Sake

III - Service of Aperitifs

1. Service of Bitters
2. Service of Vermouths

IV - Service of Beer

1. Service of Bottled & canned Beers
2. Service of Draught Beers

V - Service of Spirits

1. Service styles – neat/on-the-rocks/with appropriate mixers
2. Service of Whisky
3. Service of Vodka
4. Service of Rum
5. Service of Gin
6. Service of Brandy
7. Service of Tequila

VI - Service of Liqueurs

1. Service styles – neat/on-the-rocks/with cream/enfrape
2. Service from the Bar
3. Service from Liqueur Trolley

VII - Wine & Drinks List

1. Wine Bar, Beer Bar, Cocktail Bar

VIII - Matching Wines with Food

1. Menu Planning with accompanying Wines
 - Continental Cuisine
 - Indian Regional Cuisine
2. Table laying & Service of menu with accompanying Wines
 - Continental Cuisine
 - Indian Regional Cuisine

TEXTBOOK

1. Gisslen Wayne – *professional food and service*. (John Wiley and Sons) Montage – Larousse gastronomique (Himalaya publishing group)

REFERENCE**Books**

1. Food & Beverage Service Training Manual- Sudhir Andrews
2. Food & Beverage Service – Lillicrap & Cousins
3. Professional Guide To Alcoholic Beverages- Lipinski
4. Alcoholic Beverages- Lipinski & Lipinski

Web sources

1. <https://www.tutorialspoint.com/food-and-beverage-services/food-and-beverage-services-tutorial.pdf>
2. <https://www.ihmnotes.in/assets/Docs/Books/9780199464685.pdf>
3. <https://catedraalimentacioninstitucional.files.wordpress.com/2014/09/4-l-ebookscluborg-improving-food-and-beverage-performance-hospitality-managers-039-pocket-books.pdf>
4. <https://traininghotels.org/training/food-and-beverage-service-skills/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
ALLIED COURSE –III: PRINCIPLES OF MANAGEMENT (21UHMA31)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDITS : 2
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarizes the learners with the principles of management, guidelines for making managerial decision, and behavior of employees towards organization.

Course Outcomes (CO)

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

CO1 [K1]: identify the nature and significance of management

CO2 [K2]: explain the various concepts of management

CO3 [K3]: articulate the importance of organization hierarchy, authority and responsibility associated with different level of management

CO4 [K4]: analyze professional challenges faced by managers in various organizations

CO5 [K5]: evaluate the need for planning, organizing, staffing, leadership and communication in Principles of Management

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	1	2	1	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	1	1	1	1	1	1
CO5 [K5]	2	1	1	1	1	1	1
Weight age of the course	13	08	08	05	06	05	05
Weighted percentage of Course contribution to POs	2.25	2	2.78	1.67	2.65	2.15	1.88

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

UNIT – I Nature and Significance of Management

(6hrs)

Definition - Meaning - Characteristics -Function - Importance of Management – Henry - Fayol’s Principles of Management - F.W. Taylor’s Scientific Management.

UNIT – II Need for Planning (6hrs)

Meaning – Features – Importance - Process of planning - Merits and Limitations - Types of Plans.

UNIT - III Organizing and Staffing (6hrs)

Organizing - Importance - Types – Components -Delegation of Authority- Decentralization - Staffing - need and importance.

UNIT – IV Communication (6hrs)

Communication - Features – Importance - Types of Communication – Formal – Informal – Consensus - Upward –Downward – Paraphrasing.

UNIT – V Controls and Coordination (6hrs)

Leadership – control – process – importance – coordination – techniques of effective co- ordination directing principles – importance of supervision.

TEXTBOOKS

1. Upendra Kaushik Smita Bhatnagar, *Principles and practice of Management* Jaipur,2008. **(UNITS I&II)**
2. Prasad, *Principles and practice of Management* New Delhi, 2007. **(UNITS III & IV)**
3. Thripathi, *Principles of Management* New Delhi, 2008. **(UNIT V)**

REFERENCE

Books

1. Flippo, *Principles of personal Management*, Oxford, 2000.
2. Chandan, J.S., *Principles of Management WBUT*, Noida, 2014
3. By New man, *The process of Management, United Kingdom*, 1999.
4. Terry and Frank in *Principles of Management*, New Delhi, 2000.
5. Haimann, *Professional Management*, London, 2000.
6. Massie Joseph, *Essential of Management*, New Delhi, 2001.
7. Bagad, V.S., *Principles of Management*, Pune, 2006
8. Dale, *Management theory and practice*, London, 1999.
9. Druker, *The practice of Management*, Oxford, 2010.
10. Stog Dill, *Making of Management*, London, 2000.

Web sources

1. https://www.managementstudyguide.com/management_importance.htm
2. <https://www.economicdiscussion.net/economic-planning/need-for-economic-planning-in-underdeveloped-countries/4664>
3. https://www.managementstudyguide.com/management_functions.htm
4. <https://www.managementstudyguide.com/managerial-communication.htm>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
ALLIED COURSE -IV: HOTEL LAW (21UHMA32)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDITS : 2
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course enables the student to understand the role of Laws and important of license towards the construction of Hotel that impact business in present trends.

Course Outcomes (CO)

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

CO1[K1]: define contracts and identify the legislation that affects the hospitality facilities

CO2[K2]: explain the key areas of hotel legislation,

CO3[K3]: articulate the licenses required for operating catering establishments and its procedure ofprocurement and renewal.

CO4[K4]: examine the legal issues involved in discrimination in the hotel industry

CO5[K5]: select appropriate courses of action when faced with legal problems

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]		3	2	2	2	1	1	1
CO2 [K2]		3	2	2	2	1	1	1
CO3 [K3]		3	2	2	2	1	1	1
CO4 [K4]		2	1	1	1	1	1	1
CO5 [K5]		2	1	1	1	1	-	-
Weightage of the course		13	08	08	08	05	04	04
Weighted percentage of Course contribution to POs		2.25	2	2.78	2.68	2.21	1.72	1.5

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

UNIT I - INTRODUCTION (6hrs)

Law & Society , Classification of Laws - Important points for management,- Mercantile and Industrial Law - Civil and Criminal Law, - Constitutional Law &Taxation Law.

UNIT II - LAW OF CONTRACTS (6hrs)

Law of contracts and Definition of a contract, Essential of a contract - Express and implied - Contracts - Bilateral and unilateral contracts - Void and void able contracts - Time and place of performance - Contracts of bailment and pledge.

UNIT III - LICENSES (6hrs)

List of licenses and permit required for operating hotels restaurants and other catering establishment under various local state and union law. - Procedure of procurement, renewal; suspension and termination of Licenses.

UNIT IV - INDIAN CONTRACT ACT (6hrs)

Indian contract act 1872 - Sales of goods act 1930 - MRTP act 1989 - Consumer Protection Act Negotiable Instrument act 1981 - Insurance act 1939 - Essential commodities act - Carriage of goods act - Evolution of Industrial Law - List of various acts dealing with industrial law - Factories act 1948 - Industrial dispute act 1947 Industrial employment - Salient provision regarding opening and closing hours Employment of women, children and young pension - Health and safety and hygiene provision - Penalties for defaulters.

UNIT V - DISCRIMINATION (6hrs)

Sex discrimination - Age discrimination - Religious discrimination - Maternal origin - discrimination - Marital status discrimination - The civil rights act of 1991 - Sexual -Harassment of employees - Discrimination in advertising for employment. - General nature of control by state - Application for and insurance of licenses - General restriction on licenses - Hour and premises of sale.

TEXTBOOKS

1. Kapoor N.D. *Elements of Mercantile*, 29th Edition, Sulthan Chand & Co., 2009 (UNITS I&II&III)
2. Saravanavel P &Sumathi, *Legal Systems in Business*, 8th Edi, Himalaya Pub House,2009. (UNITS IV & V)

REFERENCE

Books

1. Kushal, *Business Law*, 3rd Edition, Vikas Publication, 2009
2. AkhileshwarPathar, *Legal Accepts of Business*, 4th Edition, Tata Mehr Hill, 2009.

Web sources

1. <https://www.tutorialspoint.com/hotel-law-operations/.htm>
2. <https://www.britannica.com/topic/tourism-law/.htm>
3. <http://www.eiilmuniversity.co.in/downloads/law&business.pdf>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
MAJOR ELECTIVE COURSE – I: FOOD SAFETY AND HACCP (21UHM031)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

Through this course the students will gain knowledge on Personal Hygiene, Food Hygiene Practices used in Hospitality Industry. It also covers the Importance of HACCP and its principles.

Course Outcomes (CO)

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

CO1[K1]: identify the risks and hazards in food preparation

CO2[K2]: explain food poisoning and how it occurs and the main causes of food contamination

CO3[K3]: articulate the importance of correct storage, preparation, handling and cooking of food

CO4[K4]: analyse the role of hygiene in service Department and housekeeping

CO5[K4]: examine the principles of HACCP

CO-PO Mapping table (Course Articulation Matrix)

PO CO	P01	P02	P03	P04	P05	P06	P07
CO1 [K1]	3	2	2	2	1	1	2
CO2 [K2]	3	2	2	2	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K4]	1	1	1	1	1	1	1
Weightage of the course	11	09	07	07	05	05	06
Weighted percentage of Course contribution to POs	1.9	2.25	2.43	2.34	2.21	2.15	2.26

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

UNIT I - FOOD HYGIENE

(12hrs)

Meaning and definition of hygiene - General principles of food hygiene - Personal hygiene. - Concepts and understanding (HACCP) - Recycling / Quality Audit - Hazard analysis.

UNIT II - Receiving and Storage (12hrs)

Food safety in receiving and storage - Food labeling - Operating procedures for receiving and storage. - Food storage condition, Storage of Specific Foods-Meat, Poultry, Egg, Seafood, Dairy Products & Vegetables.

UNIT III - Food Safety in Kitchen (12hrs)

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

UNIT IV - Hygiene in Service Department (12hrs)

Food safety in service department – Location - Design and facilities - Cleanliness and maintenance of machines - Control of operations - Sanitary Procedures while serving and displaying food –rules to be observed while handling food in mobile food units, Outdoor catering, street side catering units. - Do's and Don't while handling food.

UNIT V - Hygiene In House Keeping (12hrs)

Food safety in housekeeping department - Design and facilities - Pest and rodent control.

TEXTBOOKS

1. *The Atlas of Food* by Erik Millstone; Tim Lang; Marion Nestle Foreword by Call Number: 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 Fl QP141 .H345 2014 Publication Date: 2014 (UNITS III & IV)
3. *A dictionary of food and nutrition* by David A. Bender Publication Date: 2014
(UNIT V)

REFERENCE

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... · PDF file

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

MAJOR ELECTIVE COURSE – I: NUTRITION AND FOOD SCIENCE (21UHM032)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the significance of food in his daily life ,key terms used in nutrition and Food science like food, health, nutrition, malnutrition and the relationship of macro & micro nutrients to health.

Course Outcomes (CO)

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

CO1[K1]: state the importance of nutrition and good health in his day to day life.

CO2[K2]: explain the composition, functions sources of nutrients.

CO3[K3]: articulate the effects of excess & deficiency of nutrients.

CO4[K4]: classify the types of adulteration and contamination

CO5[K4]: analyse the overall importance of Balance Diet and Diet Therapy

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	P01	P02	P03	P04	P05	P06	P07
CO1 [K1]	3	2	2	2	1	1	2
CO2 [K2]	3	2	2	2	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [k4]	1	1	1	1	1	1	1
Weightage of the course	11	09	07	07	05	05	06
Weighted percentage of Course contribution to POs	1.9	2.25	2.43	2.34	2.21	2.15	2.26

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

UNIT I - Fundamentals of Nutrition

(12hrs)

Introduction to nutrition - Objectives in the study of nutrition-Functions of food-Food groups and food habits.

UNIT II - Major Nutrients (12hrs)

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 - Microbes (12hrs)

Bacteria- Shape, Size, Movement, Growth Phase, Growth requirements
Molds- morphology, growth factors, beneficial and harmful effects-Yeast-morphology, physiology, and economic importance.

UNIT IV - Food Adulteration (12hrs)

Meaning and definition -Types of adulteration and contamination-Laws of prevention.

UNIT V - Balance Diet and Diet Therapy (12hrs)

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

TEXTBOOKS

1. *The Atlas of Food by Erik Millstone; Tim Lang; Marion Nestle (Foreword by) Call Number: 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 Fl QP141 .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. *Advanced Text Book on Food & Nutrition - Volume I By Dr. M Swaminathan He has published National Academy of Sciences of India*
2. *Food Science And Human Nutrition author of deepthi sharama Publishers astral 1 January 2020.*

Web Resources

1. <https://www.coursehero.com/file/77326679/FoodScienceNutritionpdf>
2. <https://allsh.univ-amu.fr/.../files/webform/lst/xanraino479.pdf> · PDF file
3. <https://www.researchgate.net/publication/302480713>
4. https://apps.who.int/.../46388/WH_1991_Jul-Aug_p5-7_en.pdf;sequen... · PDF file

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
MAJOR ELECTIVE COURSE – I: TRANSPORT MANAGEMENT (21UHM033)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDITS : 2
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the smooth operation of activities on the airport by focusing on the airport structure, aviation administration, civil aviation and airport check -in formalities at the airport.

Course Outcomes (CO)

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

CO1 [K1]: identify the formalities involved in the air travel.

CO2 [K2]: explain the growth and impact of aviation industry in transportation

CO3 [K3]: articulate the different role performed by the aviation administrative organizations

CO4 [K4]: examine air port check-in formalities and the categories of passengers

CO5 [K4]: analyze the airport management structure

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	P01	P02	P03	P04	P05	P06	P07
CO1 [K1]	3	2	2	2	1	1	2
CO2 [K2]	3	2	2	2	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K4]	1	1	1	1	1	1	1
Weight age of the course	11	09	07	07	05	05	06
Weighted percentage of Course contribution to POs	1.9	2.25	2.43	2.34	2.21	2.15	2.26

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

UNIT I - Evolution of Tourist Transport System

(6hrs)

Importance of transport in tourism. - Marketing of passenger transportation- patterns of demand for tourist transportation- characteristics of supply and marketing strategies- Transport mode selection methods.

UNIT II - International Air Transport Regulations (6hrs)

International air transport regulations including freedoms of air. - Functions ICAO, IATA, DGCA, AAI and - Open Sky Policy in India. Indian aviation.- Case studies of Air India, Jet Airlines, Sahara airlines and Air Deccan. - Legal environment for air taxi operations, Air Charters in India. - Forces likely to affect the future of air transport industry.

UNIT III - Surface Transport System (6hrs)

Approved tourist transport operators - car hire companies including Rent-a-car and tour coach companies - Regional Transport Authority.- Road transport documentation and insurance. - Contract carriage, state carriage, - all India permit, maxi cab, motor car etc.

UNIT IV - Rail transport system (6hrs)

Major Railway System of World (British Rail, Euro Rail, Japanese Rail and Amtrak Orient Express) and tourism, - Tibetan Rail Introduction to Indian Railways: Past, present, future. - Types of rail tours available in India, India rail pass, and special schemes and packages available, - Major tourist trains (Palace on Wheels, Royal Orient, - Fairy Queen, Deccan Odyssey and toy trains) - GSA"s abroad, Facilities offered like rail yatrivas, tourist police and railway tourist guides (Kiosks and ORIS), IRCTC

UNIT V - Water Transport System (6hrs)

An overview Cruise ships, ferries, hovercraft and boats- Terms used in water transport, Luxurytravel in water, Ocean Odyssey, Queens Mary.

TEXTBOOK

1. *Chunk Y. Gee, Travel Industry*, The AVI Publishing Company Connecticut

REFERENCE

Book

1. Stephen Page(1999), Transport for Tourism, Engage Learning College
2. Robert Christie Mill, Alastair M. Morrison,(2002) Tourism System ,Kendall/Hunt Pub.,
3. Sampad Kumar Swain & Jitendra Mohan Mishra , Tourism Principles and Practices,Oxford University Press
4. Charles R.Goeldner & JR Brent Ritchie ,Tourism Principles
5. PrcticesandPhilosophies,Wiley Student edition(Tenth edition)
6. J. Christopher Holloway (2002), The Business Tourism, Prentice Hall, 6th edition.

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://www.researchgate.net/publication/302480713>
4. https://apps.who.int/.../46388/WH_1991_Jul-Aug_p5-7_en.pdf;sequen... · PDF file

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – III
NON MAJOR ELECTIVE COURSE -I: FUNDAMENTALS OF BAKERY AND
CONFECTIONARY (21UHMN31)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the fundamentals of Bakery and Confectionary preparation.

Course Outcomes (CO)

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

CO1 [K1]: identify the necessary bakes ingredients and baking equipments for its appropriate use

CO2 [K2]: explain the missing process and make up techniques of Bread, Pastries, Cakes & Cookies

CO3 [K3]: apply safe working practices in baking

CO4 [K4]: classify the ingredients required for the preparation of Bread, Pastries, Cakes & Cookies

CO5 [K5]: assess the different bakery bread making

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	P01	P02	P03	P04	P05	P06	P07
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
Weight age of the course	09	05	-	08	-	05	05
Weighted percentage of Course contribution to POs	1.55	1.25	0	2.68	0	2.15	1.88

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

UNIT I - Introduction to ingredients / Equipment (5hrs)

Identification and uses of equipment – large, small and utilities Ingredients
 – Types of flour, Sugar, Nuts and Dry fruits, Shortenings, leavening etc.

UNIT II - Quality Checking & Basic Mixing Methods (6hrs)

Flour: W.A.P Test, Gluten Content Yeast: Flying fermentation.

UNIT III - Mixing Methods (6hrs)

Basic steps involved in mixing ingredients – Kneading, stirring, whipping, creaming etc.

UNIT IV - Simple yeast fermented products (6hrs)

Bread Sticks, Bread Rolls, hand and Soft Rolls, sour dough etc. French bread, Chelsea Buns Laminated Yeast Breads Danish pastry croissants Burger Buns, Pizza Base.

UNIT V - Flavored Breads (6hrs)

Basic Buns, Fruit Buns, Hot Cross Buns, Tomato Rolls and Garlic Rolls Milk Bread, Bread Loaf, Currant Loaf, Whole Meal Bread, Masala Bread, Raisin Bread Brioche, Fermented Doughnuts, Baba au Rhum, Savarin.

TEXTBOOKS

1. Kamal Metha. *Baking Cakes And Biscuits*. Hind Poc Delhi. **(UNITS I&II&III)**
2. Jerme Hardy . *Bread Baking Basics*. Fundamental For Home Bakery Delhi: 2nd Edition. **(UNITS IV &V)**

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Books

1. Mary Berry. *Simple Cakes*. France :August 28th 2007 By Bbc Books.
2. Niir Board Of Consultants & Engineers. *The Complete Technology Book On Bakery Products Baking Science With Formulation & Production*.4th Edition:Niir Project Consultancy Services
3. Beate Forster, Peter Howard And Reinhold Forster . *Pastry, Cakes And Yeast Goods And Hot And Cold Desserts*. Lambton, Nsw ,Australia: 01 Dec 2007.

Web Sources

1. <https://www.slideshare.net/jreynolds369/science-biomes-hot-and-cold-deserts>
2. https://www.masterbooks.co.za/Gr12/English_Gr12_learner_sample.pdf · PDF file
3. <https://www.goodreads.com/book/show/6061261-simple-cakes>
4. https://www.leeandlow.com/books/cold-and-hot/teachers_guide

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

SEMESTER – III

**SKILL ENHANCEMENT COURSE – III: PROPERTY MANAGEMENT SYSTEM
(21UHMS31)**

(From 2021-2022 Batch onwards)

HOURS/WEEK: 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarises the learners with the various aspects of property management system.

Course Outcomes (CO)

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

CO1[K1]: identify key elements in property management

CO2[K2]: explain the functions that include front-desk operations, reservations, and payment processing

CO3[K3]: apply recent technology in Hotel’s reservation management and administrative tasks

CO4[K4]: classify the benefits of property management

CO5[K6]: prepare Front Office and POS reports

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	1	1	1	1	1
CO2 [K2]	3	2	1	1	1	1	1
CO3 [K3]	2	2	1	-	1	1	-
CO4 [K4]	1	1	1	1	1	1	-
CO5 [K6]	1	1	1	-	1	1	-
Weight age of the course	10	08	05	03	05	05	02
Weighted percentage of Course contribution to POs	1.73	2	1.74	1	2.21	2.15	0.75

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

Front office

1. Identification of Icons- General and Reservations
2. Reservations Module- Add, modify, cancel and reinstate reservations
3. Registrations Module
4. Assign rooms

5. Reserved Guest Messages
6. Check-in/ Express and Walk-in check-in
7. Room Transfer
8. Cashiering Module
9. Posting of Charges
10. Splitting of Folio
11. Check out
12. Settlement
13. Generation of front office report.

POINT OF SALE

- Point of Sale Module
- Identification of POS Icons
- Table selection
- Order Entry
- Table Transfer
- Modify Order
- Split and Settle Bill
- Generation of POS Reports
- Revision of Front Office Module

TEXTBOOKS

1. T.S. Grewal, *Property Management System*. Sultan Chand & Sons: First edition 2014. **(UNITS I, II & III)**
2. T.S.Reddy, A.Murthy. *Financial Accounting*. Margham : 2012. **(UNIT IV)**
3. Rawat, G.S. *Elements Of Hotel Accountancy*. Aman Pub New D 1972. **(UNIT V)**

REFERENCES

Books

1. T.S.Reddy, Y. Hariprasad Reddy, *Cost Accounting*. Paperback, Margham: 4th Edition 2012
2. S.P. Jain, Narang K.L. *Financial Accounting, Kalyani* . Twelfth edition: 2014 .

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

CORE COURSE – XII – ADVANCES FRONT OFFICE OPERATION (21UHCM41)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 6

CREDITS : 6

DURATION : 90 hrs

INT. MARKS : 40

EXT. MARKS : 60

MAX. MARKS : 100

Preamble

This course familiarizes the learners with the various elements of Advance Front Office Operation

Course Outcomes (CO)

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

CO1[K1]: state the operations of each department of the Hotel

CO2[K2]: explain the important issues in maintaining a security program

CO3[K3]: articulate the Front Office procedures for handling guests

CO4[K4]: examine the relationship of hotel employees, department and divisions

CO5[K5]: evaluate Hotel performance and strategies for revenue generation

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]		3	2	2	1	2	1	1
CO2 [K2]		3	2	2	1	2	1	1
CO3 [K3]		3	2	1	1	1	1	1
CO4 [K4]		2	2	1	1	1	1	1
CO5 [K5]		2	2	1	1	1	1	1
Weightage of the course		13	10	07	05	07	05	05
Weighted percentage of Course contribution to POs		2.25	2.5	2.43	1.67	3.1	2.15	1.88

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

UNIT I - PLANNING & EVALUATING FRONT OFFICE OPERATIONS (18hrs)

Management objectives - (Planning, organizing, staffing, directing, controlling, coordinating, evaluating) - Planning for front office operations - Establishing room rates - Market condition approach - II Rule of thumb approach -

III - Hubbart formula approach- Forecasting room availability Budgeting for operations Forecasting rooms revenue Estimating expenses.

UNIT II - YIELD MANAGEMENT (18hrs)

Concept - Applicability to Rooms' division. (Capacity management, discount allocation, duration control) - Basic formulation in measuring yield - Potential high & low demand tactics.

UNIT III - COMPUTER APPLICATION IN FRONT OFFICE OPERATION (18hrs)

Role of information technology in the hospitality industry - Factors for need of a PMS in the hotel Factors for purchase of PMS by the hotel - PMS applicants and Interface.

UNIT IV - FRONT OFFICE SECURITY (18hrs)

Importance, organization of security department - In house security service, verses contracts security services - Key safety & fire safety - Hotel safety committee - Emergency procedure - Code of conduct for safe and Honorable tourism.

UNIT V - QUALITY GUEST SERVICE (18hrs)

Quality control, quality assurance and TQM - Documenting systems and procedures -ISO - Quality guest services and moments of truth in hotels

TEXTBOOKS

1. Sudhir Andrews, *Text book of Front Office Management & Operations*, Tata McGraw Hill Education Private Limited, 2009 **(UNITS I&II&III)**
2. Jatashankar R.Tewari, *Hotel Front Office Operations and Management*, Oxford University Press, 2009. **(UNITS IV &V)**

REFERENCE

Books

1. Michael L. Kasavana Richard M Brooks, *Managing Front Office Operation*, AH&LA, 2007.
2. Gary K-Vallen Jerome J. Vallen, *Check in Check Out – Managing Hotel Operation*, Indian edition published by Dorling Kindersley India pvt.ltd, 8th Edition, 2009.

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3. https://www.ihmnotes.in/assets/Docs/Books/Hotel_Front_Office.pdf
4. http://bppsdmk.kemkes.go.id/slim_bppsdmk_old/files/87ws5b35/front-office-notes-pdf-7db153

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

CORE COURSE – XIII : PRACTICAL: ADVANCE FRONT OFFICE OPERATION
(21UHMC4P)

(From 2021-2022 Batch onwards)

HOURS/WEEK : 3
CREDITS : 2
DURATION : 60 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarize the student with the skills necessary to be a manager at front office and how to establish a cohesive relationship with customers.

Course Outcomes (CO)

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

CO1[K1]: detail the Field Visit and Front Office computing package.

CO2[K2]: explain the situation handling and Foreign Exchange Regulation.

CO3[K3]: apply knowledge to calculate the costing of Tour.

CO4[K4]: classify the tour package and itinerary

CO5[K5]: evaluate the Log Book.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	2	2
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	06	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.58	2.26

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

EXERSICE:

Execute Managerial Skills in Front office Procedures.

1. Field visits (self) assignments to observe Cashiers Desk in classified Hotels and small hotels.
2. Log book and information director
3. Situation handling

4. Basic conversations with guest at front office
5. Foreign exchange regulation awareness
6. Package tours and itinerary
7. Costing of tour
8. Hands on front office computer package

TEXTBOOKS

1. Sudhir Andrews, *Text book of Front Office Management & Operations*, Tata McGraw Hill Education Private Limited, 2009 **(UNITS I&II&III)**
2. Jatashankar R. Tewari, *Hotel Front Office--Operations and Management*, Oxford University Press, 2009. **(UNITS IV &V)**

REFERENCE

Books

1. Michael L. Kasavana Richard M Brooks, *Managing Front Office Operation*, AH&LA, 2007.
2. Gary K-Vallen Jerome J. Vallen, *Check in Check Out – Managing Hotel Operation*, Indian edition published by Dorling Kindersley India pvt.ltd, 8th Edition, 2009.

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1. <https://sites.google.com/a/maural.trade/apoorvagislin/hotel-front-office-operations-and-management-oxford-higher-education-019569919X>
2. https://www.tutorialspoint.com/front_office_management/front_office_management_tutorial.pdf
3. https://www.ihmnotes.in/assets/Docs/Books/Hotel_Front_Office.pdf
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SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – IV
CORE COURSE – XIV: ADVANCE FOOD PRODUCTION OPERATION
(21UHMC42)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 5
CREDITS : 5
DURATION : 75 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarizes the learners with the international cooking methods with regard to taste and texture.

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 meat, seafood and poultry

CO5 [K6]: prepare various types of stocks, soups and sauces

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	2	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K6]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	06	05
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.58	1.88

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

UNIT I - BRIEF STUDY ON INTERNATIONAL CUISINE (15hrs)

Factors affecting the various cuisines – Location, Historical background, Availability of ingredients -cooking methods-French Cuisine - Italian Cuisine - Chinese Cuisine.

UNIT II - INTERNATIONAL CUISINES (15hrs)

Japanese cuisine -Thai Cuisine- Oriental Cuisine - Mediterranean Cuisine - Nouvelle Cuisine.

UNIT III - GRADE MANGER (15hrs)

Introduction, Layout, Equipments, Location, Space requirements -Functions of the larder - department - Duties and responsibilities of larder chef - Butchery - Cuts of pork, beef, chicken & fish, steaks.

UNIT IV - LARDER CONTROL (15hrs)

Butchery control sheet – yield calculation -Yield control – larder the center of food cost control Larder Preparations: - Sandwiches -parts, preparation, lipid scoring, storage - short term & long term -Cold appetizers – garnishes – cold sauces - Salad dressings & compound butters - Carvings – vegetable, fruits, ice & butter.

UNIT V - CHARCUTERIE (15hrs)

Force meats - types, preparation & uses - Sausages - types, casings, fillings, - Additives& preservatives - Ham, Bacon & Gammon – preparation, uses and differences - Galantines, Pâtés, Terrines and Mousses - Aspic & jelly – preparation, uses and difference.

TEXTBOOKS

1. *PRACTICAL COOKERY*-Kinton &Cessarani –Hodder &Strouhton Educational, London **(UNITS I& II&III)**
2. *THE COMPLETE COOKERY MANUAL* – Anthony D Reilly – Longman Group Ltd., UK.**(UNITS IV &V)**

REFERENCE

Books

1. *FOOD PREPARATION* – Clive Finch
2. *PRACTICAL PROFESSIONAL CATERING* – Cracknell
3. *FOOD PRODUCTION OPERATION*; Parvinder S. Bali First published: 19 Aug 2009

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

CORE COURSE – XV: PRACTICAL: ADVANCE FOOD PRODUCTION OPERATION
(21UHCM4Q)

(From 2021-2022 Batch onwards)

HOURS/WEEK : 6
CREDITS : 5
DURATION : 75 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarizes the learners with the international cooking methods with regard to taste and texture

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 different cooking methods

CO3 [K3]: articulate the food and nutrition of different regions of world

CO4 [K4]: analyze the used in International cuisine

CO5 [K6]: prepare buffet menu on a theme or a specific menu

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]		3	2	2	2	1	2	2
CO2 [K2]		3	2	2	1	1	1	2
CO3 [K3]		3	2	2	1	1	1	1
CO4 [K4]		2	2	1	1	1	1	1
CO5 [K6]		2	1	1	1	1	1	1
Weightage of the course		13	09	08	06	05	06	07
Weighted percentage of Course contribution to POs		2.25	2.25	2.78	2.01	2.21	2.58	2.63

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

EXERSISE:

MENU – I

Consomme Carmen -Poulet Saute
 Chasseur-Pommes Lorette-Haricots

MENU – II

Bisque D' Crevisse-Escalope De Veau
 Viennoise-Pommes Bataille-Courge

Verts-Salade de Betterave, Brioche-Baba au Rhum Provençale-Epinard au Gratin-Croissants-Gateau De Ananas

MENU – III

Crème Dubarry-Darne De Saumon Grille-Sauce Polonaise-Pommes Fondant- Petit Pois A la Flammande-French Bread-Banana Tart

MENU – IV

Veloute Dame Blanc-Cote De Porc Charcuterie-Pommes De Terre A La Crème-Carottes Glace Au Gingembre-Salade Verte-Harlequin Bread-Chocolate Cream Puffs

MENU – V

Cabbage Chowder-Poulet ala Rex-Pommes Marquise-Ratatouille-Salade De Carottes Et Celeri Clover Leaf Bread-Savarin Des Fruits

MENU – VI

Barquettes Assortis-Stroganoff De Bœuf-Pommes Persilles-Salade De Concombre-Garlic Rolls Crepe Suzette

MENU – VII

Duchesse Nantua--Poulet Maryland-Croquette Potatoes-Salade Nicoise-Brown Bread-Pate Des Pommes

MENU – VIII

Kromeskies -Filet De Sole Walweska - Pommes Lyonnaise-Champignon au beurre-Bread Sticks SouffleMilanaise

MENU – IX

Vol-Au-Vent De Volaille St. Jambon-Crab Thermidor -Salade Waldorf-Vienna Rolls-Mousse Au Chocolat

MENU – X

Crabe En Coquille-Quiche Lorraine-Salade de Viande-Pommes Parisienne - Foccacia Crème Brulee

MENU – XI

Prawn Ball Soup-Fried Wantons-Sweet & Sour Pork-Hakka Noodles-Apple Toffee

MENU – XII

Hot & Sour Soup-Beans Szechwan-Stir Fried Chicken & Peppers-Chinese Fried Rice Bananas Cooked in coconut milk

MENU – XIII

Sweet corn soup-Shao Mai-Tung-Po Mutton-Yangchow Fried Rice-Fried Ice cream

MENU – XIV

Wonton Soup-Spring Rolls-Stir Fried Beef & Celery-Chow Mein-Lychees with Ice cream

MENU – XV

Prawns in Garlic Sauce-Fish Szechwan-Hot & Sour Cabbage-Steamed Noodles-Sweet peanut Dumplings

TEXTBOOKS

1. *PRACTICAL COOKERY*-Kinton & Cessarani – Hodder & Strouhton Educational, London **(UNITS I&II &III)**
2. *THE COMPLETE COOKERY MANUAL* – Anthony D Reilly – Longman Group Ltd., UK.**(UNITS IV &V)**

REFERENCE

Books

1. *FOOD PREPARATION* – Clive Finch
2. *PRACTICAL PROFESSIONAL CATERING* – Cracknell
3. *FOOD PRODUCTION OPERATION*; Parvinder S. Bali First published: 19 Aug 2009
4. *MY LISBON* ;A cook book from Portugal's city of light author of book nuno mendes

Web sources

1. <https://ahedgehoginthekitchen.com/best-international-cookbooks>
(Book) - Cookbook - Nelson Family Recipe Book.pdf
2. <https://www.travelandleisure.com/food-drink/best-international-cookbook>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – IV
ALLIED COURSE – V: PRACTICAL: BAR & BEVERAGE OPERATION
(21UHMA4P)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course familiarizes the learners with Bar and Beverage services.

Course Outcomes (CO)

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

- CO1 [K1]:** identify the beverage service method
- CO2 [K2]:** explain the duties and responsibilities of Beverage service establishments
- CO3 [K3]:** articulate the various techniques in the compilation of menu
- CO4 [K4]:** examine the different methods of beverage service to manage customer expectations
- CO5 [K6]:** prepare and mix classical and innovative mocktails

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]		3	3	2	2	2	1	1
CO2 [K2]		3	3	2	1	2	1	1
CO3 [K3]		3	2	1	1	1	1	1
CO4 [K4]		2	2	1	1	1	1	1
CO5 [K6]		2	2	1	1	1	1	1
Weightage of the course		13	12	07	06	07	05	05
Weighted percentage of Course contribution to POs		2.25	3	2.43	2.01	3.1	2.15	1.88

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

EXERSISE

- I. Conducting Briefing / De- briefing for Food and Beverage outlets
- II. Taking an order for Beverages
- III. Service of aperitifs

- IV. Wine bottle, Identification, Glasses, equipment, required for service
- V. Reading a wine labels (French, German)
- VI. Types of Glasses & equipment used in the bar
- VII. Service of Sparkling, Aromatized, Fortified, still wine
- VIII. Menu planning with wines and service of food & wine
- IX. Service of cigars and cigarettes
- X. Service of spirits – rum, gin, vodka, whisky, brandy, tequila etc.,

TEXTBOOK

1. Gisslen Wayne – *professional food and service*. (john Wiley and sons) Montage – Larousse gastronomie (Himalaya publishing group)

REFERENCE

Books

1. Food & Beverage Service Training Manual- Sudhir Andrews
2. Food & Beverage Service – Lillicrap & Cousins
3. Professional Guide To Alcoholic Beverages- Lipinski
4. Alcoholic Beverages- Lipinski & Lipinski

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2. <https://ihmstudymaterial.blogspot.com/2018/07/bar-definition-parts-and-types.html>
3. <https://www.ihmnotes.in/assets/Docs/Books/Food and Beverage Management.pdf>
4. <https://www.ihmnotes.in/assets/Docs/Sem-6/F&B/Ch-3%20Bar%20Operations.pdf>
5. <https://ihmkolkatafoodandbeveragenotes.blogspot.com/2015/05/bar.html>
6. <https://arrow.tudublin.ie/cgi/viewcontent.cgi?article=1008&context=tschafbk>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – IV
MAJOR ELECTIVE COURSE – II: HUMAN RESOURCE MANAGEMENT
(21UHMO41)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course will enable the students to understand the HR Management and system at various levels in general and in certain specific industries or organizations.

Course Outcomes (CO)

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

CO1[K1]: describe the importance of human resource management as a field of study and as a central management function,

CO2[K2]: interpret the implications of human resource management of the behavioral sciences,

CO3[K3]: articulate the elements of HR function in recruitment, selection, training and development-etc

CO4[K4]: analyse the principles and techniques of human resource management in minor/major typical issues and to offer solution to typical case problems.

CO5[K5]: Evaluate the trends in human resources development.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	1	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	1	1	1	1	1	1	1
Weightage of the course	12	09	08	06	05	05	05
Weighted percentage of Course contribution to POs	2.07	2.25	2.78	2.01	2.21	2.15	1.88

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

UNIT I - NATURE OF HUMAN RESOURCES MANAGEMENT (12hrs)
Definition, Objective, Nature of HRM, - Scope, functions, Role of Human Resource Management - Qualities of a Human Resources Manager.

UNIT II - HUMAN RESOURCES PLANNING (12hrs)
Concept, Nature, Need for Man Power Planning, - Responsibility of manpower planning, - Problems in HRM.

UNIT III - RECRUITMENT AND SELECTION (12hrs)
Recruitment, Factors affecting Recruitment, - Sources of Recruitment, Recruitment process, - Selection, Steps in Selection Procedure.

UNIT IV - PERFORMANCE APPRAISAL (12hrs)
Meaning of Performance Appraisal, - Job Evaluation, Purpose, Need and Importance of Performance Appraisal, - MBO, Process-requirements of Effective Performance Appraisal.

UNIT V - WORKERS PARTICIPATION (12hrs)
Workers Participation in Management, Scope, Significance, - Requisites of workers participation, - Making Worker's Participation Effective.

TEXTBOOK

1. V.S.P.Rao,(2010) Human Resource Management, 2nd edition, Excel Books, New Delhi.

REFERENCE

Books

1. K Aswathappa,(2011)*Human Resource Management*, sixth edition,
2. Biswajeet Pattanayak,(2010), *Human Resource Management, 3rd edition*, PHI Learning Private Limited, New Delhi
3. G. Michael Barton, „Culture at Work“, (2006), *World at Work publications Inc, Canada*.
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3. <https://www.ihmnotes.in/assets/Docs/Ignou/TS-03/Unit 13%20Human%20Resource%20Management.pdf>
4. <https://www.bngkolkata.com/human-resources-department/>

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

MAJOR ELECTIVE COURSE – II: HOTEL MAINTENANCE AND ENGINEERING
(21UHMO42)

(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course enables the student to comprehend the basics of the engineering and maintenance department which is adopted in hotels industry and create awareness to real situation.

Course Outcomes (CO)

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

CO1 [K1]: define the fundamental duties of Maintenance and Engineering Department

CO2 [K2]: explain the different types of maintenance generally followed in Hotel Industry

CO3 [K3]: articulate the routine maintenance in hotel

CO4 [K4]: examine the purpose of hotel maintenance

CO5 [K5]: evaluate the role of maintenance dept

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	1	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	1	1	1	1	1	1	1
Weight age of the course	12	09	08	06	05	05	05
Weighted percentage of Course contribution to POs	2.07	2.25	2.78	2.01	2.21	2.15	1.88

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

UNIT I - INTRODUCTION AND SCOPE IN HOTELS

(12hrs)

Types of maintenance - Maintenance Programme- Role and importance in the hotel industry& its relation with other department - Organization chart - Duties and responsibilities of maintenance department

UNIT II - ELECTRICITY (12hrs)

Sources and use - Fundamentals of electricity - Alternative current and direct current - Signs and symbols - Single phase and 3 phase - Electricity circuits - Series and parallel connections - Fuses MCB - Short circuits - Earthing - Switches and sockets - Calculation of electric energy consumption - Precaution to be taken while using electric appliances - Electrical maintenance equipment - Energy conservation Techniques.

UNIT III - FIRE FIGHTING SYSTEM (12hrs)

Introduction - Fire prevention - Fire detection - Class of fire - Fire notification - Methods of extinguishing fires.

UNIT IV - HEATING, VENTILATION, A/C, REFRIGERATION (12hrs)

Introduction - Heat - Definition - Human Comfort Standards - Designing Building as to control Heat and Heat transfer - Ventilation - Its need - Different types of ventilation - Air-conditioning- Cooling systems operation and maintenance - Air-conditioning conditions for comfort- Window air conditioner - Central air conditioning - Refrigeration-Basic scientific principle of refrigerators - Principles of refrigeration - Refrigeration cycle - Refrigerants- Types of refrigerant units

UNIT V - AUDIO VISUAL EQUIPMENT (12hrs)

Introduction - Various audio visual equipment used in hotel - Care and cleaning of OHP, slide projector, LCD and power point presentation - Maintenance of computer - Care and cleaning of PC, CPU, modem, UPS, printer, Laptops - Sensors - various sensors used in different location of hotel, types uses and cost effectiveness.

TEXTBOOKS

1. Sujit Ghosal, *Hotel Engineering*, Oxford University Press, 2011
(UNITS I&II &III)
2. Dr. K.C. Arora & Dr. N.C. Goyal, *Hotel Maintenance Standard* Publishers Distributors, 2006. **(UNITS IV&V)**

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1. M. R. Frank D. Boronik, *The Management of Maintenance and engineering systems in Hospitality Industry*, John Wiley & Sons, 2010.
2. Michael. H. Redli and David. M. Stinky, *Managing Hospitality and Engineering System*, The Educational institute of the American Hotel & motel Association, 1987.

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1. <https://www.ihmnotessite.net/hotel-engineering>
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SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – IV

MAJOR ELECTIVE COURSE – II: PERSONALITY DEVELOPMENT (21UHM043)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course aims to improve students understanding on the importance of personality development, body language and personal grooming.

Course Outcomes (CO)

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

- CO1 [K1]:** describe the concept of personality Development
- CO2 [K2]:** Interpret the factors affecting attitude and how to overcome negative Attitude in work place
- CO3 [K3]:** articulate the advantages and disadvantages in personality Development
- CO4 [K4]:** analyse the concept of self-esteem and other aspects in personality Development
- CO5 [K5]:** choose right body languages to face an interviews and apt weaid is enknces to prepare resume

CO-PO Mapping table (Course Articulation Matrix)

PO \ CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	2	2	1	1	1
CO2 [K2]	3	2	2	1	1	1	1
CO3 [K3]	3	2	2	1	1	1	1
CO4 [K4]	2	2	1	1	1	1	1
CO5 [K5]	1	1	1	1	1	1	1
Weightage of the course	12	09	08	06	05	05	05
Weighted percentage of Course contribution to POs	2.07	2.25	2.78	2.01	2.21	2.15	1.88

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

UNIT I - INTRODUCTION TO PERSONALITY DEVELOPMENT (12hrs)

The concept personality- Dimensions of theories of Freud & Erickson- personality - Significant of personality development. -The concept of success and

failure-What is success- Hurdles in achieving success -Overcoming hurdles - Factors responsible for success -What is failure - Causes of failure. SWOT analyses.

UNIT II - DEMONSTRATE THE ATTITUDE (12hrs)

Attitude - Concept - Significance - Factors affecting attitudes -Positive attitude - Advantages -Negative attitude - Disadvantages - Ways to develop positive attitude - Difference between personalities having positive and negative attitude. Concept of motivation -Significance - Internal and external motives - Importance of self-motivation- Factors leading to de-motivation

UNIT III - SELF-ESTEEM (12hrs)

Term self-esteem - Symptoms - Advantages -Do's and Don'ts to develop positive self-esteem – Low self- esteem - Symptoms -Personality having low self esteem - Positive and negative self-esteem. -Interpersonal Relationships – Defining the difference between aggressive-Submissive and assertive behaviors - Lateral thinking.

UNIT IV - OTHER ASPECTS OF PERSONALITY DEVELOPMENT (12hrs)

Body language - Problem-solving - Conflict and Stress Management - Decision-making skills -Leadership and qualities of a successful leader -Character-building -Team-work - Time management -Work ethics - Good manners and etiquette.

UNIT V - participating in Group Discussion (12hrs)

Resume building- The art of participating in Group Discussion -Acing the Personal (HR & Technical) Interview -Frequently Asked Questions - Psychometric Analysis - Mock Interview Sessions.

TEXTBOOKS

1. *Seven Habits Of Highly Effective People* – Stephen Covey **(UNIT I)**
2. *You Can Win* – Shiv Khera **(UNIT I)**
3. *Three Basic Managerial Skills For All* – Hall Of India Pvt Ltd New Delhi. **(UNIT II).**
4. *Hurlock Elizabeth B Personality Development* Tata Mcgraw Hill New Delhi. **(UNIT III)**
5. *Understanding Psychology*: By Robert S Feldman. Tata McGraw Hill Publishing **(UNIT III)**
6. *Personality Development and Career management*: By R.M.Onkar S Chand Publications**(UNIT IV)**
7. *Social Psychology*: By Robert S Feldman. Tata McGraw Hill Publishing **(UNIT V)**

REFERENCE

Books

1. McGrath Eh *Basics Management Skills For All* Printish Hall Of India Pvt Ltd New Delhi
2. Wehtlel David A and Kin S Kemerron – *Developing Managerial Skills* – Pearson Education New Delhi.

3. *Essentials of Business Communication* - Rajendra Pal and J. S. Korlhalli - Sultan Chand & Sons, New Delhi.
4. *Business Communication* (Principles, Methods and Techniques) Nirmal Singh - Deep & Deep Publications Pvt. Ltd., New Delhi
5. *Effective Business Communication* – H.Murphy.

Web Sources

1. https://www.bharathuniv.ac.in/colleges1/downloads/courseware_ece/
2. <https://opexmanagers.com/.../how-to-demonstrate-positive-attitude-at-work>
3. <https://positivepsychology.com/self-esteemexamplanning.com/5-aspects-personality-development>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER – IV
NON MAJOR ELECTIVE COURSE –II: TOURISM BUSINESS (21UHMN41)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDITS : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This course aims to provide the learners, a deep insight on the functions of Travel Agency Management in tour operation business.

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 experiences

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 Course contribution to POs	1.55	1.25	0	2.68	0	2.15	1.88

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

UNIT I - Travel Agents

(6hrs)

Travel Agency Management: Definition, Main Function, Different Types of Travel Agents, Procedure of Becoming a Travel Agent in India.

UNIT II - Tour Operation (6hrs)

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 (6hrs)

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 (6hrs)

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 (6hrs)

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**)
4. Jersey Jackson, Jan.,(2005), *An Introduction To Tourism*, Hospitality Press, Melbourne(**UNITS III&IV**)
5. J.K Sharma.,(2006),*New Dimensions Of Tourism And Hotel Industry*, Kanishka Publishers, New Delhi(**UNIT V**)

REFERENCE

Books

1. A.K. Bhati,(2005), *Tourism Development Principles and Practices* – Sterling Publishers, 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
5. Menon K.M, *Tourism Management In India*,(2001), Print well Publishers, Jaipur
6. *IATA Module, Airfares & Ticketing*,(2005), 5.9 Edition

Web sources

1. <https://tourismnotes.com/travel-tourism/>
2. <https://www.ihmnotes.in/assets/Docs/Sem-1/FO/1.TOURISM.pdf>
3. <https://www.acsedu.co.uk/Info/Hospitality-and-Tourism/Tourism/Business-Tourism.aspx>
4. <https://www.tradeforum.org/Business-Tourism/>

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

**SKILL ENHANCEMENT COURSE- IV: PRACTICAL: ADVANCE ACCOMMODATION
OPERATION (21UHMS4P)**
(From 2021-2022 Batch onwards)

HOURS/WEEK : 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS : 100

Preamble

This practical course enables the students to gain knowledge on the functions and importance of Housekeeping department .

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]: make monthly indent and budget for housekeeping department.

CO4[K4]: differentiate the budget for renovation and refurnishing.

CO5[K5]: evaluate the budget for monthly consumption of the department.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1 [K1]	3	2	1	1	1	1	1
CO2 [K2]	3	2	1	1	1	1	1
CO3 [K3]	2	2	1	1	1	1	1
CO4 [K4]	1	1	1	1	1	1	-
CO5 [K5]	1	1	1	-	1	1	-
Weightage of the course	10	08	05	04	05	05	03
Weighted percentage of Course contribution to POs	1.73	2	1.74	1.34	2.21	2.15	1.13

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

EXERSICE:

- I. To calculate the labor cost in housekeeping department
- II. To calculate the staffing requirement
- III. To calculate the monthly consumption of the department
- IV. To budget for renovation, refurnishing, redecoration.

- V. Assignment with power point presentation skills
- VI. To budget for linen, cleaning agents and cleaning equipment for a housekeeping department

TEXTBOOKS

1. *Sudhir Andrews, Text book of accommodation & Operations, Tata mcgraw Hill Education Private Limited, 2009(UNITS I&II & III)*
2. *JatashankarR.Tewari, Hotel of accommodation & Operations and Management, Oxford University Press, 2009. (UNITS IV&V)*

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1. Michael L. Kasavana Richard M Brooks, *Managing accommodation Operation, AH&LA, 2007.*
2. Gary K-Vallen Jerome J. Vallen, *Check in Check Out – Managing Hotel Operation, Indian edition published by Dorling Kindersley India pvt.ltd, 8th Edition,2009.*

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1. <https://sites.google.com/a/maural.trade/apoorvaxislin/hotel-accomodation-operations-and-management-oxford-higher-education-019569919X>
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3. https://www.ihmnotes.in/assets/Docs/Books/Hotel_management.pdf
4. https://www.periyaruniversity.ac.in/wp-content/uploads/2015/04/obsc_hotel_managementcatering_science.pdf

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
UG Programme
SEMESTER - IV
PART V – EXTENSION
(From 2021 -2022 Batch Onwards)

HOURS/WEEK: 2

CREDIT : 1

DURATION : 60 hrs

INT. MARKS: 100

Preamble

This course aims to promote holistic development among the youth by defining their roles and responsibilities towards ones family and their society and enables them to acquire professional skills and ethics.

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/non verbal 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)

CO \ PO	P01	P02	P03	P04	P05	P06	P07
CO1 [K1]	2	-	-	2	2	1	1
CO2 [K2]	2	1	-	2	1	1	1
CO3 [K3]	2	-	-	1	2	2	1
CO4 [K4]	1	1	1	1	2	2	1
CO5 [K6]	1	-	-	1	2	2	1
Weightage of the course	8	2	1	7	9	8	5
Weighted percentage of Course contribution to Pos	1.38	0.5	0.35	2.34	3.98	3.43	1.88

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 | |

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

**CORE COURSE – XVI: PROFESSIONAL FOOD PRODUCTION AND PATISSERIE
MANAGEMENT (21UHMC51)**
(From 2021-2022 Batch onwards)

HOURS/WEEK: 3
CREDITS : 2
DURATION : 45 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course aims to familiarize the learners with the production research Management towards Hospitality industry.

Course Outcomes (CO)

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

CO1[K1]: describe and maintain high standards of sanitation and food safety

CO2[K2]: explain the differences in cuisines and ingredients used around the world

CO3[K3]: articulate the menu and food service facility, layout and design

CO4[K4]: analyse the Preparation of regional, international, and classical cuisine dishes

CO5[K4]: examine the utilization of production knowledge in the contemporary food service industry

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K4]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.15	2.26

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' NoCorrelation)

UNIT - I

(09 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. Force meat-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 (09 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 (09 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 (09 hrs)

Introduction, Characteristics, Preparation And Cooking Techniques, Utensils And Ingredients Used - Regional Styles Of Chinese, Thai, Italian, Mexican, Middle Eastern, Indonesian, Sri lankan cuisines - Recipes and Preparations.

UNIT - V (09 hrs)

Icings and Toppings – Cookies – Chocolate works – Tempering of chocolates - Decorating works and Display works.

TEXTBOOKS

1. Aravind Saraswat. *Professional Chef* USB Publishers new Delhi : 2nd Edition.2004. **(UNITS I, II & III)**
2. Wayne Gisslen. *Professional Cooking* New Jersey: John Wiley And Son: Publishers, 5th Edition.2005. **(UNITS IV & V)**

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Books

1. Dennis Lilli Carp and John Cousins. *Food and Beverage Service*. Published by: Hodder And Stoughton Education, Edition 2002.
2. R.Singaravelavan. *Food and Beverage Service* Oxford university: press ,New Delhi.

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1. <https://www.coursehero.com/file/72268495/4-importance-of-larderpptx>
2. <https://www.delightedcooking.com/what-are-cold-cuts.htm>
3. <https://www.thespruceeats.com/what-is-chaud-froid-995609>
4. https://www.gov.pe.ca/photos/original/4hsask_IC_RB.pdf
5. <https://www.wilton.com/recipes-icing-and-topping>

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

CORE COURSE – XVII : PRACTICAL : PROFESSIONAL FOOD PRODUCTION AND
PATISSERIE MANAGEMENT (21UHMC5P)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 6
CREDITS : 4
DURATION : 90 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course provides an exposure to the preparation of various larder Dishes and to gain practical knowledge on the preparation and presentation of menus of continental cuisine and international cuisine.

Course Outcomes (CO)

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

CO1 [K1]: state the kitchen supervisory function .

CO2 [K2]: interpret the process of menu developing and engineering .

CO3 [K3]: articulate the recipe costing and pricing .

CO4[K4]: analyse the functions involved in planning Continental and International cuisine

CO5[K5]: choose appropriate kitchen communication to communicate with stake holder

CO-PO Mapping table (Course Articulation Matrix)

PO CO	P01	P02	P03	P04	P05	P06	P07
CO1[K1]	3	2	2	2	1	2	2
CO2[K2]	3	2	2	1	1	2	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	07	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	3	2.26

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' NoCorrelation)

I. Demonstration

1. Salads and salad dressings
2. Sandwiches
3. Compound butters

4. Garnishes
5. Marinades and brine
6. Aspic jelly and cold sauces
7. Carving

II. Continental cuisine (5 course menu)

1. Consommé / cream soup
2. Pasta / fish
3. Chicken / meat / beef
4. Potato
5. Pudding / soufflé/ mousse

III. International cuisine (5 course menu from the following countries)

1. China
2. Thailand
3. Mexico
4. Italy
5. Middle east
6. Indonesia
7. Sri lanka

IV. Icings

1. Icing work
2. Cake decoration
3. Chocolate preparation
4. Preparation of syrups

TEXTBOOKS

1. Ronald Kinton , Victor Ceserani And David Fosket. *Practical Cookery*. London: Hodder and Staughton ELST 9th Edition 2000. **(UNITS I ,II,III&IV)**.
2. Thangam.E.Philip. *Modern Cookery for Teaching and Trade (Volume II)*. New Delhi: Orient Longman 5th Edition.2003.**(UNITS V)**.

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Books

1. Aravind Saraswat. *Professional Chef*: New Delhi. USB Publishers And Distributors,2nd Edition.2004.
2. Rose Mary Moon. *Classic French Cuisine*; London. Tiger Books International Publishers, 1st Edition.1999.
3. Wayne Gisslen. *Professional Baking*: New Jersey. John Wiley and Sons Publishers,4th Edition.2005.

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1. <https://lamoehr.weebly.com/uploads/5/2/3/6/5236966/4.1intro to salads.pdf>
2. <https://food.ndtv.com/topic/continental/recipes>
3. <https://www.thespruceeats.com/chinese-take-out-menu-translator>
4. <https://www.allrecipes.com/recipes/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
CORE COURSE – XVIII : PROFESSIONAL FOOD AND BEVERAGE SERVICE
(21UHMC52)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 2
CREDITS : 2
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarize the learners with the functions of bar and banquet operations, restaurant planning, managing a situation in restaurant and Guéridon service in F&B service department

Course Outcomes (CO)

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

CO1[K1]: identify the various F&B Service equipment and tools and demonstrate the proper handling of each

CO2[K2]: explain and demonstrate positive personal and professional attributes in relation F&B Service.

CO3[K3]: apply commonly used F&B terminologies and their use in the industry

CO4[K4]: differentiate types of Food & Beverage organizational charts and discuss the role of the various food & Beverage positions.

CO5[K5]: evaluate the menus and consider their impact on food and beverage provided to customers

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	2	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	07	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.34	2.21	2.15	2.26

Based on the level of contribution ('3'-High, '2'-Medium, '1'-Low '-' NoCorrelation)

UNIT - I (6 hrs)

Bar Operations – Layout –Types of Bar- Special Equipment-Service Procedure – Planning Of Bar- Allocation of Area – Designing of Bar – Furnishing – Atmosphere- Interior Decoration- Selection and Purchase Of Equipment (Cutlery, Crockery, Glassware, Linen, Tableware)

UNIT - II (6 hrs)

Banquet And Conventions- Layout – Introduction, Types Of Function, Service Methods, Booking And Organization Of Functions, Function Menus, Wines, Tabling, Seating Arrangement, Banquet Layouts, Order Of Service For Formal And Informal Functions, Wedding Organization – Planning Of Types Of Buffet (Sit Down And Fork Buffets), Arrangement Of Buffet; Buffet Arrangement For Exhibitions, Seminars, Fashion Shows And Trade Fairs. Banquet Function Prospectus-Format and Purchase.

UNIT - III (6 hrs)

General Points of Planning a Restaurant –Needs And Demands Of Customer- Policy Of The Firm-Menu- Planning Team- Planning And Designing Of Restaurant – Fast Food –Its Concept And History And Functions.

UNIT - IV (6 hrs)

Guéridon Service – Introduction , Mise En Place For Guéridon, Special Equipment Used In Guéridon Service, Care And Maintenance Of Equipment, Taking The Order , Method Of Service At The Table, Carving And Jointing Of Dishes At The Tables, Carving Trolley, Dishes Prepared At The Guéridon, Flambéing.

UNIT - V (6 hrs)

Situation Handling –Introduction-Dealing With Different Situation And Guest In The Dining Area-Dish Served Is Spoiled – Dish Dropped Accidentally – Piece Of Cutlery Is Dropped By The Guest-Spillage-Lost Property-Illness-Alcohol Over Consumption- Lost Children- Unsatisfactory Appearance-Fire Accident-Dealing With A Suspicious Item- Dealing With Bomb Threat –Dealing With Guest Special Needs

TEXTBOOKS

1. Dennis. R. Lillicrap and John. A. Cousins. *Food & Beverage service*: Great Britain: ELBS. 6th edition 2002. **(UNITS I&II)**
2. R.Singaravelavan. *food and beverage service*. Oxford: university press 1st Edition. 2011. **(UNITS II&III)**
3. Vijay Dhawan. *Food And Beverage Service* .Frank Br New Delhi. **(UNITS IV&V)**

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1. Sudhir Andrews. *Food and beverage training manual*. New Delhi: Tata MC graw Hill 4th edition ,2004.
2. Vijay Dhawan. *Food and beverage service*: New Delhi. Frank bros. and co. 1st edition.2000.

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2. <https://www.nfmt.com/vegas/pdf/exhibitormannual/18CateringConfere>
3. <https://www.slideshare.net/sarbomania/gueridon-service>
4. <https://pos.toasttab.com/blog/on-the-line/restaurant-floor-plans>

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

CORE COURSE – XIX : PRACTICAL: PROFESSIONAL FOOD AND BEVERAGE SERVICE
(21UHMC5Q)

(From 2021-2022 Batch onwards)

HOURS/WEEK: 5
CREDITS : 3
DURATION : 75 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to the basic techniques of service involved in banquet, buffet, bar and Guéridon service.

Course Outcomes (CO)

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

CO1[K1]: describe the various types of services

CO2[K2]: illustrate the operations of banquets

CO3[K3]: select the sequence of food in buffet service

CO4[K4]: analyze the planning and organizing service area

CO5[K5]: choose the special equipments needed for guardian service

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	1	1	2	2
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	06	07
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.58	2.63

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

EXERSISE

1. 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.

2. Buffet

1. Planning and organization of buffets
2. Area requirements
3. Sequence of food – Indian& continental
4. Types of buffet display
5. Equipment supplies

3. Guéridon service

1. Guéridon trolley
2. Special equipment used in Guéridon service
3. Guéridon trolley set up
4. Service of various dishes from Guéridon

4. Bar Service

1. Setting up of various types of Bar – Cocktail, Floating, Dispens

TEXTBOOKS

1. Dennis. R. Lillicrap and John. A. Cousins. *Food & Beverage service*. Great Britain: ELBS 6th edition 2002. **(UNITS I&II)**
2. Vijay Dhawan. *Food And Beverage Service* .Frank Br New Delhi. **(UNITS III&IV)**
3. R.Singaravelavan. *Food and Beverage Service* .Oxford: University. **(UNIT V)**

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1. John Fuller. *Modern Restaurant Service*. A Manual For Students And Practitioners: Cheltenham. Standly Thrones 1st Edition. 1992.
2. George Ellis. *Bar Attendants Handbook*. New Delhi: Global Books And Subscription, Service. 2nd Edition. 2002

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1. <https://www.thebalancesmb.com/plan-a-catered-event-menu-that-will...>
2. [https://www.ihmbbs.org/upload/chapter-1 \(meals & menu plan pdf file](https://www.ihmbbs.org/upload/chapter-1 (meals & menu plan pdf file)
3. <https://www.slideshare.net/sarbomania/gueridon-service>
4. <https://www.slideshare.net/pranjaljoshi2/different-types-of-bar>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
CORE COURSE – XX: AIR TICKETTING AND FARE CONSTRUCTION
(21UHMC53)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to identify the national and international air transport, types of air carriers, travel Baggage and norms in fare construction.

Course Outcomes (CO)

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

CO1[K1]: define flight handling and In-flight service Procedure.

CO2[K2]: illustrate the various norms followed in fare construction.

CO3[K3]: choose the correct guidelines for fare construction.

CO4[K4]: analyze various regulations on International airlines.

CO5[K5]: assess the formalities and documents needed for the air travel

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	1	1	1	2
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	05	07
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.15	2.63

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

UNIT - I

(12 hrs)

Air Transport - International Airline Codes – Indian Airport Codes-Types of Air Carriers – International and Domestic- Scheduled and Non-scheduled-Flight handling and In-flight services

UNIT – II **(12 hrs)**

International Regulations - Chicago Convention - Bilateral Agreement–Freedom of Air-Warsaw Convention - Montreal Convention-International Aviation Women's Association (IAWA)

UNIT - III **(12 hrs)**

Class of Service - Fare Basis - Rules-Guidelines for fare construction - One Way Trip - Circle Trip- Round Trip - Around the World Trip- Open Jaw-Baggage - Baggage allowance - Checked Baggage - Excess Baggage surcharge

UNIT - IV **(12 hrs)**

Mileage System – International Sales Indicators (ISI) - Special fares-Taxes Fees Charges (TFC) - Billing and Settlement Plan (BSP)-Lowest Combinations Principles

UNIT - V **(12 hrs)**

Passport – Types - Passport Language - National Status-Limitations on Passport issue-VISA- Conditions of issue – Types - Entry and Duration of Stay-Travel Information Manual (TIM) on Health Certificates-Customs and Currency - Travel Insurance-General Preventive Measures - Consequences of Negligence

TEXTBOOKS

1. Negi Jagmohan. *Air Ticketing and Fair Construction*. New . Delhi: 2008
(UNITS I&II)
2. Negi Jagmohan, *Tour Guide and Tour Operation Planning*. New Delhi: 1998.
(UNITS III&IV)
3. IATA - *Standards and Manuals*. **(UNIT V)**

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Books

1. Bhatia A.K. *Tourism Development*. New Delhi: 2013.
2. Wensveen, Dr John G. *Air Transportation*. A Management Perspective Burlington: 2011.
3. Negi Jagmohan. *Travel Agency and Tour Operation*. New Delhi: 1998.
4. Bhatia A.K., *Tourism Development* New Delhi: 2000 .
5. Philip G. Davidoff, Doris S. Davidoff. *Air Fares and Ticketing*. New Jersey: 1995
6. D'Souza Mario. *Tourism Development and Management*. Jaipur. 2002.
7. Kotler, Philip. *Kevin Lane Keller Marketing Management*. Chennai: 2006.
8. Morrison, Steven, Clifford Winston, *The of the Airline Industry Evolution*. Washington: 1995.

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1. <http://www.iata.org/publications/Pages/standards-manuals.aspx>
2. <https://www.icao.int/sustainability/Pages/economic-policy.aspx>
3. <https://factly.in/what-are-the-various-components-of-your-air-fare/>
4. <https://www.iitcworld.com/courses/aviation-and-iata-training- programs>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
MAJOR ELECTIVE COURSE – III: ECO TOURISM (21UHMO51)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to explore the growing social phenomenon of nature-based travel and sustainable tourism with a focus on principles and practices associated with eco-tourism.

Course Outcomes (CO)

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

CO1[K1]: define Eco-Tourism and its components.

CO2[K2]: explain the significance of Eco tourism globally

CO3[K3]: determine the various impacts of Eco-tourism on the environmental factors.

CO4[K4]: analyze the relationship of ecology in practices of tourism.

CO5[K5]: assess the knowledge of business activities involved in Eco tourism.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.15	2.26

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

UNIT - I

(12 hrs)

Defining Eco tourism-Components of Eco tourism-Principles and Types of Eco tourism - Global Growth and Magnitude of Eco tourism-World Eco Tourism Summit - Qubec Declaration 2002 - Kyoto Protocol 1997 - Oslo Declaration 2007.

UNIT - II (12 hrs)

Five Basic Laws of Ecology – Sustainability - Carrying Capacity-Absorbing Capacity -Eco Tourism Resources - Hill stations – Coastal Areas – Forests-Eco Tourism Venues.

UNIT - III (12 hrs)

Environmental Impacts-Socio-Cultural Impact-Economic Impact- Private Protected Areas- Public Protected Areas- Modified Spaces - Indigenous territories

UNIT - IV (12 hrs)

United Nations Environmental Programme (UNEP)-National Policy on Ecology - Eco Labelling and Eco Certification-Ecotourism Development Agencies - Role of the International Ecotourism Society- UNWTO, UNDP, WWF - Department of Forest and Environment - Government of India, ATREE, EQUATIONS

UNIT - V (12 hrs)

Eco-Bridge -Eco Lodges-Eco Resorts-Development Strategies for Eco tourist Accommodations-Marketing and promotion of Eco- tourist destinations

TEXTBOOKS

1. Ramesh Chawla. *Ecology and Tourism Development*. :New Delhi: 2006. **(UNIT I)**
2. Chawla, Romila, *Ecotourism and Development*. New Delhi: 2003. **(UNITS I &II)**
3. Singh,Ratan Deep. *National Eco Tourism and wildlife Tourism - Policies and Guidelines*. : New Delhi, 2004. **(UNIT III)**
4. Arora, Shyam Lal. *Adventure tourism and sports, Issues and Prospectives*. New Delhi, 2007. **(UNIT IV)**
5. Prabhas Chandra. *Global Eco Tourism - Codes, Protocols and Charters*.New Delhi:2003. **(UNIT IV)**
6. Pruthi R.K. *Tourism Industry and Environment Management*, New Delhi: 2006. **(UNIT V)**

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1. Romila Chawla. *Protected Areas Tourism*. New Delhi: 2005.
2. Sinha PC. *The Encyclopedia of Ecotourism*. New Delhi: 2003.
3. Singh,Ratan Deep, *National Eco Tourism and wildlife Tourism , Policies and Guidelines*. New Delhi: 2004.

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1. <https://ecotourism.org/whatecotourism/https://climateandcapitalism.com/2012/04/02/>
2. <https://www.greenleft.org.au/content/barry-commoner-scientist-activist-radical-ecologist>
3. <https://theecologist.org/2019/jan/18/impacts-eco-tourism>
4. https://www.prm.nau.edu/prm300-old/planning_for_protected_lesson.htm

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
MAJOR ELECTIVE COURSE – III: HOTEL ACCOUNTS (21UHM052)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the Basics of Accountancy, its objectives & uniformed system of accounting in Business transactions.

Course Outcomes (CO)

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

CO1[K1]: draw from financial information to construct a debit/credit transaction.

CO2[K2]: demonstrate 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]: asses the long-term assets, current liabilities, and long-term liabilities.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.15	2.26

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

UNIT - I

(12 hrs)

INTRODUCTION TO ACCOUNTING: 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 (12 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 (12 hrs)

TRIAL BALANCE: Meaning-Methods-Advantages-Limitations

UNIT - IV (12 hrs)

FINAL ACCOUNTS: 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 (12 hrs)

CAPITAL AND REVENUE EXPENDITURE: Meaning-Definition of Capital and Revenue Expenditure-BANK RECONCILIATION STATEMENT-Meaning-Reasons for difference in Pass Book and Cash Book Balances-Preparation of Bank Reconciliation Statement

TEXTBOOKS

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*. Aman Pub New D 1972. **(UNITY V)**

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1. T.S.Reddy, Y. Hariprasad Reddy, *Cost Accounting*. Paperback, Margham: 4th Edition 2012
2. S.P. Jain, Narang K.L. *Financial Accounting,Kalyani* . Twelfth edition: 2014 .

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2. <https://www.researchgate.net/publication/320010397> Primary Sources
3. <https://www.toppr.com/.../introduction-to-subsiadiary-books>
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SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
MAJOR ELECTIVE COURSE – III: FACILITY PLANNING (21UHM053)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the importance of the facility planning in the various departments of a hotel and to develop their knowledge in designing, planning and executing the projects in the hotels.

Course Outcomes (CO)

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

CO1[K1]: recognize the space requirement for rooms in hotel property.

CO2[K2]: interpret the blueprint of various facilities with their features.

CO3[K3]: develop the feasibility report of a hotel

CO4[K4]: analyze the value of facility planning on the strategy of a hotel

CO5[K5]: choose design and process systematic layout procedure.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO						
	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.21	2.15	2.26

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

UNIT – I

(12 hrs)

Design Consideration-Guest room, suites, physically challenged - The lobby, portico, business centers, car parking Administration Offices - Back of the house areas -The project planning team – planning, organizing, & executing.

UNIT - II (12 hrs)

Project Planning And Development-The systematic layout - Planning consideration - Flow process and flow diagram - Procedure for determining space relationship - Architectural consideration - Difference between carpet area and plinth area - Approximate cost of construction estimation - Approximate operation areas in budget - Approximate budget for other operating areas per guest room - Approximate water - electrical power consumption requirement - estimation

UNIT - III (12 hrs)

F&B Outlet Design-Physical layout - Objectives of a good layout - Planning a restaurant, banquet hall, lounge, coffee shop etc., - Decision prior to planning - Steps in planning - Location - Space allocation - Staffing - Equipment and erecting - Furniture - Linen - Cutlery and Crockery requirement - Types of seating - Table arrangement - Assistants - Restaurant Costing - Performance measure

UNIT - IV (12 hrs)

Kitchen Design-Physical layout - Objectives of a good layout - Layout of commercial kitchen - Sample layout Space requirements - Work area requirement - Equipment requirement for commercial kitchen-Specification of kitchen equipment - Planning of various supporting service - Kitchen safety - Stores, stewarding, receiving and ancillary area, planning and design

UNIT - V (12 hrs)

Designing An Eco Friendly Hotel-Evolution of an eco-friendly hotel. - Steps involved saving environment - in project stage. - Waste management in the entire department - Energy Efficiency Measures. -Waste conservation. - Safe environment & public awareness.

TEXTBOOKS

1. Tarun Bansal. *Hotel Facility Planning*. Oxford university Press YMCA library building jaisingh road New Delhi: 110001 **(UNITS I, II, & III)**
2. David M.Stipnauk. *Hospitality Facilities Management Design*. American Hotel And lodging association 2113 North high street Lansing, Michgan. **(UNITS IV & V)**

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1. Joseph Ransley . *Developing Hospatilaty Properties and Facilities*. Butterworth Heinemann Butterworth Heinemann Hadyn Ingram.
2. Raphael R.Kava, Naugh, Jack D.Nivnler. *Supervision in the hospitality industry* Educational : American Hotel and Location association.

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2. <https://www.linkedin.com/pulse/food-beverage-outlets-chef-dev-dev-raj>
3. <https://designbuild.nridigital.com/dbr-hotels-mar19/eco-friendly>.
4. <https://kitchinsider.com/best-kitchen-layouts>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
MAJOR ELECTIVE COURSE – IV: ITINERARY PLANNING AND COSTING
(21UHMO54)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the various activities of tour operation business, packaging and itinerary planning.

Course Outcomes (CO)

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

CO1[K1]: describe various types of tour packages

CO2[K2]: demonstrate the types of itinerary

CO3[K3]: compute the costing techniques in preparation of itinerary

CO4[K4]: classify the various types of tourism resources

CO5[K5]: select the appropriate tourist circuits

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO						
	P01	P02	P03	P04	P05	P06	P07
CO1[K1]	3	2	2	1	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	05	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	1.67	2.21	2.15	2.26

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

UNIT - I

(12 hrs)

Itinerary Basic Components-Itinerary: Concept, Typology, Duration, GIT, FIT, Do's and don'ts of Itinerary preparation, Limitations and Constraints

UNIT - II (12 hrs)

Types of Itinerary-Custom made itinerary and Readymade Itinerary, Factors to be considered while preparing an itinerary, Seasonal itinerary, Product based itinerary, All Inclusive Itinerary.

UNIT - III (12 hrs)

Itinerary preparation-Itinerary preparation for Inbound, outbound and Domestic Tours, Preparation of Specific Common Interest Tour Itinerary & costing, sample tour itinerary of Thomas Cook, Cox & Kings, and SITA Travels.

UNIT - IV (12 hrs)

Role and Responsibilities of the Tour Guide-Types of Tourist guides, Duties & Responsibilities, Guiding in Monuments , Guiding in Wildlife parks , Training , Earnings , State & National Travel Agencies.

UNIT - V (12 hrs)

Tourist Circuits-Golden Triangle, Char Dham, Jyotirlingas ,North east Circuits, Buddhist-Hindu ,Christian and Jain Pilgrim centres.

TEXTBOOKS

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

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1. Vishal Agnihotri. *Tourism and Travel Management*. Cyber Tech New Delhi: 2007.
2. B.S. Badan & Harish Bhatt *Tourism Marketing & Operations*, Crescent House, New Delhi 2006.
3. Pond K.L. *Tour Operators. Guide*Van Nostrand Reinhold, New York:2003
4. Biswanath Gosh. *Tourism And Travel Management* . Vikas Ltd, New Delhi: 2004
5. D"Souza Mario. *Tourism Development And Management*. Mangal Deep Jaipur: 2003
6. Menon K.M. *Tourism Management In India*. Printwell Jaipur: 2001

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2. <https://marketinglord.blogspot.com/2012/11/elements-of-itinerary.html>
3. <https://www.theorderexpert.com/how-to-prepare-an-itinerary>
4. <https://www.betterteam.com/tour-guide-job-description>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
MAJOR ELECTIVE COURSE – IV: HOTEL FINANCIAL MANAGEMENT
(21UHMO55)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the skills required for Financial and Management Accounting in the hospitality industry.

Course Outcomes (CO)

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

- CO1[K1]:** list the types of business organizations
- CO2[K2]:** demonstrate the procedure for registration of a business.
- CO3[K3]:** apply precautions when making financial decisions
- CO4[K4]:** compare the costs and benefits of a business.
- CO5 [K5]:** decide budgets and the relevant methods of control.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO						
	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	1	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	05	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	1.67	2.21	2.15	2.26

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

UNIT – I TYPES OF BUSINESS ORGANIZATION (12 hrs)

Sole proprietorship - Partnership - Joint Stock Companies - Co-operative Society - Formation, Registration & Management of Business organization.

UNIT- II FINANCIAL MANAGEMENT (12 hrs)

Objectives of Financial Management - Optimum Financial decision

making - Profit maximization approach - wealth maximization approach - scope and functions of financial management - Investment decision making.

UNIT -III ANALYSIS

(12 hrs)

Analysis of Financial Statement -Types of Ratio and how to calculate them
- Funds flow Cash flow.

UNIT- IV COST & BENEFIT

(12 hrs)

Meaning - Principles of measuring costs and benefits - break even analysis and cost / profit / volume - break even chart - Angle of incidence - Margin of safety cash break even chart - profit volume ratio - assumption advantages and limitation of cost, volume, profit, analysis problems and review questions. BUDGET AND BUDGETARY CONTROL Meaning: purpose of budgeting - budget committee - types of budget i.e., operating budget / capital budget - preparation of budget.

UNIT- V CAPITAL STRUCTURE

(12 hrs)

Capital Structure - importance of working capital - need for working capital - conference of working capital - relevant methods of control projection of working capital

TEXTBOOKS

1. Dr.Maheswari.S.N. *Management Accounting*. 5th Edition,Sultan Chand& Sons,2007.(UNITS I,II & III)
2. Khan.M.Y. Jain.P.K, *Management Accounting*. 4th Edition: Tata McGraw Hill,2006. (UNITS IV & V)

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1. Pandey.I.M., *Management Accounting*. 3rd Edition: Vikas Publications, 2009.
2. Reddy.T.S. & Hari Prasad Reddy. *Financial and Management Accounting*. 3rd Editio:,Margham Publication, 2003

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2. <https://ddegjust.ac.in/studymaterial/bba/bba-205.pdf> · PDF file
3. <https://ncert.nic.in/textbook/pdf/leac204.pdf> · PDF file
4. <https://www.educba.com/importance-of-working-capita>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
MAJOR ELECTIVE COURSE – IV: EVENT MANAGEMENT (21UHM056)
(From 2021-2022 Batch onwards)

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

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course aims to familiarize the learners with the importance of proper planning and designing an event and to create an insight into the functions and relevance of event management to tourism,

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 on professional outcome of an event

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

CO4[K4]: examine the National and International Events.

CO5[K5]: evaluate the effectiveness of the role of planning and organizing an event.

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	1	1	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	05	05	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	1.67	2.21	2.15	2.26

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

UNIT - I

(12 hrs)

Definition - Characteristics - Scope of Event Management-5 C'S of an event
 - Concept - Costing - Canvassing - Customization- Carrying out-Benefits of event management - Role of the Event Manager

UNIT - II (12 hrs)

Categories of events - Private - Corporate - Charity – Live-Key steps to successful events-Characteristics and complexities of events-Checklist for different events

UNIT - III (12 hrs)

Event Planning and Organizing-Budget -Venue -Food and Beverage-Speakers –Timeframes Sponsorship- organizers- customers and guests-Invitations and replies- Pre-event responsibilities-Hospitality-Transportation-teleconferencing- recording and publishing

UNIT - IV (12 hrs)

Cultural Tourism, Incentive Tours – Field Trip-Risk Management-Safety and Global Issues-Role of Event Management in MICE Tourism - National and International Tourism Events - International Trade Fairs & Marts -Germany - China -Singapore- Hong Kong - U.K

UNIT - V (12 hrs)

Crowd management - Major risks and emergency planning Incident reporting, emergency procedures, Protocols, dress codes, staging, staffing-Table-seating arrangements -Table settings and Table manners - Business cards-Follow-up – clients – partners – guests

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 Destination Management*.New Delhi: 2006.
3. Sanjaya Singh Gaur , Sanjay V.Saggere, *Event Marketing and Management Reprint*.(NewDelhi, 2013).
4. Van Der Wagen & Brenda R.Carlos, *Event Management: For Tourism, Cultural, Business and Sporting Events* Lynn. New Delhi: 2012.
5. Ramsborg, G.C, *Professional meeting management*. Comprehensive strategies for meetings, conventions and events. : USA, 2008.
6. Bowdin, Glenn; Johnny Allen. *Events Management*. New York: 2008 .

Web Sources

1. <https://www.cleverism.com/skills-and-tools/event-management/>
2. <https://support.theeventscalendar.com/787141-Event-Categories>
3. <https://www.management-hub.com/events-5cs.html>
4. https://aurora.turiba.lv/training/EN/CT_module_EN/Part_158.htm
5. <https://www.eventplanninggroup.com/services/event-security-safety>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - V
SKILL ENHANCEMENT COURSE -V: VEGETABLE AND FRUIT CARVING
(21UHMS51)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 2
CREDIT : 1
DURATION : 30 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course familiarizes the learners with the basic technique of carving fruits & vegetables by improving their artistic expression.

Course Outcomes (CO)

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

CO1[K2]: demonstrate idea to make different types of fruits and vegetable carving,

CO2[K3]: apply the basic techniques of fruit and vegetables carving

CO3[K4]: analyze the methods of preparing large sculptures used in edible displays,

CO4[K5]: recommend basic gestures and technique or technique improvement of carving fruits & vegetables.

CO5[K6]: make decorative display sculptures by using skill acquired through this course,

CO-PO Mapping table (Course Articulation Matrix)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K2]	3	2	2	1	2	1	2
CO2[K3]	3	2	2	1	1	1	1
CO3[K4]	3	2	2	1	1	1	1
CO4[K5]	2	2	1	1	1	1	1
CO5[K6]	1	1	1	1	1	1	1
Weightage of the course	12	09	08	05	06	05	06
Weighted percentage of Course contribution to POs	2.07	2.25	2.78	1.67	2.65	2.15	2.26

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

UNIT - I **(6 hrs)**

Basics Of Vegetable And Fruit Carving-Carving equipments and tools,-
Tomato Roses and Flowers 6 designs, 3 constructed of the skins and 3 using the
whole tomato Leaf garnishes (cucumber or carrot) – 8 different types of leaves -
Flowers using chillies & bell peppers – 4 different types of flowers - Carrot
Flowers – 4 different types of flowers - Onion Flowers – 2 different types of
flowers

UNIT - II **(6 hrs)**

Methods Of Handling Carving Knives And Tools-Rim & mock tail
garnishes with radishes and carrots – 6 different types of designs Cutting
technique – 2 flower designs teach proper cuts and angles for more complex
floral carvings - Emphasis on mastery of the proper angles and knife techniques
and handling for control while carving, using pumpkin/squash pieces

UNIT - III **(6 hrs)**

Vegetable And Fruit Carving Designs-Serving Vessels, bowls and plates
using carrot, gourd, pumpkin and papaya — 4 designs of a sea shell, lotus petal,
bowl, and serving plate - Watermelon Centrepiece- Animal Designs carved from
carrot — a duck and songbird

UNIT - IV **(6 hrs)**

Floral Carvings-Proper preparation of squash for floral carving. – Flowers
using squash Melon centerpieces with a variety of flowers that incorporate a
range of techniques for curves, zigzag patterns and complex angles. - Display
centerpieces carved from honeydew melons with flower, bird, and fish forms

UNIT - V **(6 hrs)**

Large Sculptures In Carving-Watermelon Serving Bowl and Basket.
Melons are used to create a serving bowl decorated with flowers, and a basket
with handle and interior carvings of roses. - Geometric Floral Designs from large
carrots. - Radish Flowers carved from large radish. - Elegant Flowers from beet
root – orchid and cabal flower.

TEXTBOOKS

1. John Jacob and Meera Jacob. *Fruit & Vegetable Carving*. Buccaneer Books, First Edition: 1983. **(UNITS I,II&III)**
2. Stephen Yan. *Creative Carving*. Yan's Variety Company Ltd: Third Edition, 1989. **(UNITS IV & V)**

REFERENCES

Books

1. Hiroshi Nagashima. *The Decorative Art of Japanese Food Carving*. Elegant Garnishes for All Occasions, Kodansha International: 1st Edition, 2012.
2. Angkana Neumayer. *Table Decoration with Fruits and Vegetables*. Schiffer Publishing:2nd Edition2010.

Web Sources

1. <https://www.foodgarnishing.com>
2. <https://www.youtube.com>
3. https://www.templeofthai.com/fruit_carving/carving.php

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER- IV
(2021 - 2024)

SELF-PACED LEARNING (SWAYAM COURSE): SOFT SKILL (21UHMM351)
(From 2021-2022 Batch onwards)

CREDITS : 2
DURATION : 8 Weeks

EXT. MARKS : 100
MAX. MARKS : 100

Preamble

This course provides the learners with an opportunity for a lifelong learning by meeting the demand in terms of knowledge, skills, and competencies.

Course outcomes(CO)

On successful completion of this course learners will be able to

CO1[K1]: identify the background and the key words in soft skill

CO2[K2]: demonstrate independent and self-paced learning for clear understanding of the concept

CO3[K3]: develop computer and communication skills to broaden their knowledge in the course

CO4[K3]: use high quality reading resources, communication tools and technology to send assignments and to take up test

CO5[K4]: analyse critically and apply technical skills to comprehend the ideas or theories in the video lectures

CO-PO Mapping table (Course Articulation Matrix)

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	2	1	-	2	-	-	2
CO2[K2]	2	1	-	2	-	-	2
CO3[K3]	2	1	1	2	1	-	2
CO4[K3]	2	1	1	2	-	-	2
CO5[K4]	2	1	1	2	-	1	2
Weightage of the course	10	05	03	10	01	01	10
Weighted percentage of Course contribution to Pos	1.73	1.25	1.04	3.34	0.44	0.43	3.76

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

Course Plan

Week 1: Communication skills 1: The basics

Week 2: Communication skills 2: Presentation and interaction

Week 3: Communication skills 3: Visual, nonverbal and aural communication

Week 4: Interpersonal communication 1: Individuals, groups and cultures

Week 5: Interpersonal communication 2: Emotional and social skills

Week 6: Developing key traits 1: Creativity, critical thinking and problem solving

Week 7: Developing key traits 2: Motivation, persuasion, negotiation and leadership

Week 8: Essential and vocational skills: survival strategies

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

II- SELF-PACED LEARNING (SWAYAM COURSE): FOOD SAFETY AND
QUALITY CONTROL (21UHMM352)
(From 2021-2022 Batch onwards)

CREDITS : 2
DURATION : 8 Weeks

EXT. MARKS : 100
MAX. MARKS : 100

Preamble

This course provides the learners with an opportunity for a lifelong learning by meeting the demand in terms of knowledge, skills, and competencies.

Course outcomes(CO)

On successful completion of this course learners will be able to

CO1[K1]: identify the background and the key words in food safety and quality control

CO2[K2]: demonstrate independent and self-paced learning for clear understanding of the concept

CO3[K3]: develop computer and communication skills to broaden their knowledge in the course

CO4[K3]: use high quality reading resources, communication tools and technology to send assignments and to take up test

CO5[K4]: analyse critically and apply technical skills to comprehend the ideas or theories in the video lectures

CO-PO Mapping table (Course Articulation Matrix)

PO CO	P01	P02	P03	P04	P05	P06	P07
CO1[K1]	2	1	-	2	-	-	2
CO2[K2]	2	1	-	2	-	-	2
CO3[K3]	2	1	1	2	1	-	2
CO4[K3]	2	1	1	2	-	-	2
CO5[K4]	2	1	1	2	-	1	2
Weightage of the course	10	05	03	10	01	01	10
Weighted percentage of Course contribution to Pos	1.73	1.25	1.04	3.34	0.44	0.43	3.76

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

Course Plan

Week 1:

1. Food supplementation, substitution, fortification and enrichment
2. Importance of the costing of the Product
3. Quality control and Internal control in Food Industry
4. Sensory evaluation of food samples and container evolution

Week 2:

1. Food Analysis
2. Waste control and sanitation Government regulations for quality standards
3. Food Standards
4. Primary Sources of Microorganisms in Food

Week 3:

1. Fundamentals of control of microorganisms in foods
2. Food borne infections
3. Transmission of food borne infections
4. Microbes used in food biotechnology

Week 4:

1. Importance of sanitation and hygiene in food
2. Bacteriological analysis of food
3. Bacteriological analysis of water and milk
4. Morphological identification of molds and yeasts in foods

Week 5:

1. Sampling to study the source of transmission of microorganisms in foods
2. Laws governing food service establishments
3. Laws concerning hygiene and safety
4. Hygiene, sanitation and safety of quantity food production

Week 6:

1. Determinants of Health
2. Role of agricultural production in food availability and consumption
3. Post harvest handling, Marketing and Distribution of Foods
4. Food Adulteration

Week 7:

1. Water pollution and its effects on food quality
2. Industrial effluents and their impact on food quality, Pesticide residues in foods
3. Food cost control in catering business
4. Recording and Reporting control charts Production control

Week 8:

1. Menu planning, purchasing and storage of food for quantity food production
2. Acquisition of resources and organization

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

CORE COURSE – XXI : INDUSTRIAL EXPOSURE TRAINING (21UHMJ61)
(From 2021-2022 Batch onwards)

HOURS/WEEK:
CREDITS : 18
DURATION : 90 Days

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course enables the learners to the actual working environment and to gain practical knowledge and skills and to identify their key operational area of interest.

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)

CO \ PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	1	2	1	2
CO2[K2]	3	2	2	1	1	1	1
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	05	06	05	06
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	1.67	2.65	2.15	2.26

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, logbook 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.

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
SEMESTER - VI
CORE COURSE – XXII: PROJECT (21UHMJ62)
(From 2021-2022 Batch onwards)

HOURS/WEEK: 5 hrs
CREDITS : 10
DURATION : 75 hrs

INT. MARKS : 40
EXT. MARKS : 60
MAX. MARKS: 100

Preamble

This course aims to equip the learners with the research skill to become specialized in different outlets in hospitality Industry and to acquire in-depth knowledge and learn new concepts and ideas in the specified topic selected.

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 and Hotel industry

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 during their entire Professional life.

CO5[K5]: decide to develop knowledge in the area of research

CO-PO Mapping table (Course Articulation Matrix)

PO CO	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO1[K1]	3	2	2	2	2	1	2
CO2[K2]	3	2	2	1	1	1	2
CO3[K3]	3	2	2	1	1	1	1
CO4[K4]	2	2	1	1	1	1	1
CO5[K5]	2	1	1	1	1	1	1
Weightage of the course	13	09	08	06	06	05	07
Weighted percentage of Course contribution to POs	2.25	2.25	2.78	2.01	2.65	2.15	2.63

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: ONEcopy 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
(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 2021-2022 Batch onwards)

DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION

Certificate and Diploma Courses

Approved in the Academic Council - XIII held on 11/08/2021

Curriculum Design and Development Cell
Annexure N

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 2021-2022 Batch onwards)

DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION

Certificate and Diploma Courses

Approved in the Academic Council - XIII held on 11/08/2021

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

S.No.	Board Members	Name and Designation
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2.	University Nominee	Dr. R. Kannan Professor and Director Center For Tourism And Hotel Management Madurai Kamaraj University, Madurai -625021
3.	Academic Expert 1.	Dr.S.Deena, Director-CS& HM Sri Ramakrishna College of Arts & Science Coimbatore-6
4.	Academic Expert 2.	Dr.V.Anu Rangjani, Associate Professor of Tourism and Hotel Administration Bharath Institute of Higher Education and Research Chennai-73
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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
CERTIFICATE & DIPLOMA COURSES

S. No.	Semester	Course Code	Course Name
1.	I	21UGTEX1	Certificate Course in Gandhian Thought Mahatma Gandhi's Life and Age
2.	II	21UGTEX2	Certificate Course in Gandhian Thought Gandhian Concept of Sarvodaya and Non-Violence
3.	III	21DHMEX1	Diploma Course In Fundamentals Of Hospitality Industrial Studies
4.	IV	21DHMEXP	Diploma Course In Fundamentals Of Hospitality Industrial Studies Practical
5.	V	21UHMEX1	Certificate Course In Bakery And Confectionery

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
UG Programme - B.Sc. Tourism and Hotel Administration
CERTIFICATE & DIPLOMA COURSES
SCHEME OF EXAMINATION

- For Certificate Courses for both Theory and Practical Courses only External Examination for 100 marks will be conducted.
- For Theory Courses from each Cos, 3 questions will be asked. No units should be omitted.
- Student has to answer 10 out of 15 open choice questions. Each question carries 10 marks.

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
UG PROGRAMME - B.Sc. Tourism and Hotel Administration
STUDY CIRCLE
SEMESTER - I

Certificate Course in Gandhian Thought
Mahatma Gandhi's Life and Age - 21UGTEX1
(From 2021-2022 Batch onwards)

HOURS/WEEK : 4

EXT. MARKS : 100

DURATION : 60 hrs

MAX.MARKS: 100

நோக்கம்

மாணவர்களுக்கு காந்தியடிகளின் வாழ்க்கை வரலாற்றை நினைவு கூரும் வகையிலும் விடுதலைப் போராட்ட காலத்தில் இந்தியாவின் நிலையையும் வீரர்களின் தொண்டு மற்றும் நாட்டுப்பற்றையும் எடுத்துரைக்கும் நோக்கில் இத்தாள் வடிவமைக்கப்பட்டுள்ளது.

கற்றலின் பயன்கள்

இத்தானைக் கற்பவர்கள் பின்வரும் பயன்களைப் பெறமுடியும்.

C01[K1]: காந்தியடிகளின் வாழ்க்கை வரலாற்றை நினைவு கூர்வர்.

C02[K2]: சத்தியத்தின் இன்றியமையாமையை விளக்குவர்.

C03[K2]: விடுதலைப் போராட்ட காலத்தில் இருந்த இந்தியாவின் நிலையை எடுத்துரைப்பர்.

C04[K4]: காந்தியடிகளின் கொள்கைகளைப் பாகுபடுத்துவர்.

C05[K5]: விடுதலைக்குப் பாடுபட்டவர்களின் பணிகளை மதிப்பிடுவர்.

கூறு I

(12 hrs)

காந்தியடிகளின் குழந்தைப் பருவம் - பள்ளிப்பருவம் - திருட்டும் பரிகாரமும் - தந்தையின் மரணமும் அவமானமும் - சமயஅறிவின் உதயம்: ராய்சந்திரபாயின் பங்களிப்பு - இங்கிலாந்துசெல்லஆயத்தம் - சாதிக் கட்டுப்பாடு - இங்கிலாந்தில் விரும்பிமேற்கொண்டவிரதம் - மாறுதல்கள் - உணவில் பரிசோதனைகள்.

கூறுII

(12 hrs)

வழக்கறிஞராக வாழ்க்கையைத் தொடங்கியவிதம் - முதல் வழக்கு - தென்னாப்பிரிக்கா செல்லஏற்பாடு - தென்னாப்பிரிக்காவில் ஏற்பட்டதுன்பங்கள் - வழக்குக்கானதயாரிப்பு - நேட்டாலில் குடியேற்றம் - நிறத்தடை - நேட்டால் இந்தியர்காங்கிரஸ் - இந்தியாதிரும்புதல் - எளியவாழ்க்கை - போயர்யுத்தம் - சுகாதாரச் சீர்திருத்தமும் பஞ்சநிவாரணமும் - இந்தியாவுக்குத் திரும்பமுடிவு - திரும்பவும் இந்தியாவில் - குமாஸ்தாவேலையும் பணியாளர்வேலையும் - காங்கிரஸில் - லார்டுகர்ஸனின் தர்பார் - கொள்கைக்கு நேர்ந்தசோதனை - மீண்டும் தென்னாப்பிரிக்காவுக்கு - சத்தியாகிரகத்தின் பிறப்பு - மேலும் உணவுப் பரிசோதனைகள் - கஸ்தூரிபாயின் தீரம் - குடும்பச் சத்தியாகிரகம் - புலனடக்கத்தை நோக்கி-பட்டினிவிரதம்.

கூறு III

(12 hrs)

இந்தியாதிரும்புதல் - புனாவில் கோகலேயுடன் - சத்தியாகிரகமுடிவு - ஒற்றுமையின் ஆர்வம் - படைக்கு ஆள் திரட்டல் - மரணத்தின் வாயிலில் - ரௌலட் மசோதாக்கள் - என் மனக் குழப்பம் - அந்த அற்புதக்காட்சி - மறக்கமுடியாத அந்தவாரம் 1 மற்றும் 2 - ஒரு இமாலயத் தவறு - நவ ஜீவன், யங் இந்தியா - பாஞ்சாலத்தில் - பசுப்பாதுகாப்புக்கு பதிலாகக் கிலாபத் - அமிர்தசரஸ் காங்கிரஸ் - கதரின் பிறப்பு - முடிவில் கண்டுகொண்டேன் - அறிவூட்டியசம்பாஷணை - அதன் அலைஎழுச்சி - நாகபுரியில் - விடைபெற்றுக் கொள்கிறேன்.

கூறு IV

(12 hrs)

காந்தியடிகள் வாழ்ந்த காலச் சூழல் - இந்தியாவில் ஆங்கிலேயர் ஆட்சிமுதல் விடுதலைப் போர்உலக அரங்கின் பின்புலம் - இந்திய விடுதலைப் போராட்டம் - இந்திய விடுதலைப் போரில் காந்தியடிகளின் பங்கு - பொருளாதாரச் சூழல் - இந்தியாவில் சமயமறுமலர்ச்சி - ராஜாராம் மோகன்ராய், கேசவசந்திரசென், ஈஸ்வரசந்திரவித்யாசாகர், தயானந்தசரஸ்வதி, ராமகிருஷ்ண பரமஹம்சர், சுவாமிவிவேகானந்தர், இராமலிங்கவள்ளலார் மற்றும் நாராயணகுரு - இந்தியக் கல்விச் சூழல் - ஆங்கிலியர்கள் வருகைக்கு முந்தியகல்வி ஆங்கிலேயர்களின் காலகல்விக் கொள்கை - சமுதாயச் சூழ்நிலை - ஆதாரக்கல்வி - காந்தியடிகள் காலத் தலைவர்களின் நாட்டுத் தொண்டு - இரவிந்தரநாத்நாதாகர், அரவிந்தர், ஜவஹர்லால் நேரு, ஜின்னா, அம்பேத்கார், வினோபாபாவே, வல்லபாய்படேல், நேதாஜி, ஜெயபிரகாஷ்நாராயணன், டாக்டர்குமரப்பா, இராஜாஜி, பெரியார், காமராசர்.

கூறு V

(12hrs)

காந்திதிரைப்படம் பார்த்தல் (ரிச்சர்ட் ஆட்டன்பர்ரோ இயக்கியது - இந்தியஅரசு திரைத்துறை இயக்கியது) - காந்தியின் எழுத்துக்களைப் படித்தல் - காந்திமியூசியம் சென்றுபார்ப்பது - காந்திய இயக்கத்தினருடன் நேர்காணல்.

பாடநூல்கள்

1. மகாத்மாகாந்தி. சத்தியசோதனை. காந்திய இலக்கியச் சங்கம்,மதுரை, 1994.
2. குருசாமி.மா.பா. காந்தியுகம். காந்திய இலக்கியச் சங்கம்,மதுரை, 2008.

பார்வை நூல்கள்

1. இராதாகிருஷ்ணன்,என். மகாத்மாகாந்திவாழ்வு உறவும், அகிம்சை பெண்ணிய பெட்சி நிறுவனம், மதுரை, 2000.
2. மகாத்மாகாந்தி, சத்தியாகிரகம், காந்திய இலக்கியச் சங்கம்,மதுரை, 1998.
3. ஆசைத்தம்பி, எஸ். என்றும் காந்தி. இந்துக்குழுமம், தமிழ் திசை, சென்னை, 2019.

வலைப்பதிவுகள்(Web Sources)

1. <https://youtu.be/G45qWSPRu2E>
2. <https://youtu.be/7zce2piHz1A>
3. <https://youtu.be/Ezcs7pfy0-w>
4. <https://youtu.be/6scrcdY4G8E>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
UG PROGRAMME - B.Sc. Tourism and Hotel Administration
STUDY CIRCLE
SEMESTER - II
Certificate Course in Gandhian Thought
Gandhian Concept of Sarvodaya and Non-Violence - 21UGTEX2
(From 2021-2022 Batch onwards)

HOURS/WEEK : 4
DURATION : 60 hrs

EXT. MARKS : 100
MAX.MARKS : 100

நோக்கம்

மகாத்மாகாந்தியின் சர்வோதயக் கொள்கைகளையும் அஹிம்சைக் கொள்கைகளையும் மாணவர்களுக்கு உணர்த்தும் வகையில் இத்தாள் வடிவமைக்கப்பட்டுள்ளது.

கற்றலின் பயன்கள்

இத்தானைக் கற்பவர்கள் பின்வரும் பயன்களைப் பெறமுடியும்.

C01[K1]: காந்தியடிகளின் அஹிம்சைக் கொள்கைகளை நினைவு கூர்வர்.

C02[K2]: சர்வோதயப் பொருளாதாரக் கொள்கைகளை விளக்குவர்.

C03[K2]: சுதேசிப் பொருள்களுக்கான முன்னுரிமையைத் தெரிந்துகொள்வர்.

C04[K3]: சர்வோதய நிறுவனங்களைப் பற்றிவிவரிப்பர்.

C05[K4]: காந்தியப் பார்வையில் கிராம சுயராஜ்ஜியத்தை விவாதிப்பர்.

கூறு I

(12hrs)

சர்வோதயம் விளக்கம் - அண்ணலின் வாழ்வும் நோக்கும் - சர்வோதயம்: சொல்லும் பொருளும் - பொதுக்கோட்பாடுகள் - சமுதாயஅமைப்பு - புதியசமுதாயம் - தனிமனிதன் - குடும்பம் - சமுதாயம் - கடைநிலைமனிதர்களின் முன்னேற்றம் - பெண்கள்,தாழ்த்தப்பட்டவர்கள்,சமூகஒற்றுமை - பன்முகத்தன்மை - பதினொறுவிரதங்கள் - மதுவிலக்குபிறநிர்மாணத் திட்டங்கள்.

கூறுII

(12hrs)

அரசியலமைப்பு - சர்வோதயத்தில் அரசு - லோகநீதியும், இராஜ நீதியும் - சர்வோதய ஜனநாயகம் - புதியஅரசியல் - சர்வோதயசமுதாயத்தில் குற்றமும், தண்டனையும் - பன்னாட்டு அமைப்பும் உலக அமைதியும் - நாட்டுப்பாதுகாப்பும், சாந்திசேனையும்.

கூறு III

(12 hrs)

பொருளாதாரஅமைப்பு - மேற்கத்திய பொருளாதார அமைப்பு - ஐவகைவாழ்வு முறைகள் - சர்வோதயப் பொருளியல் கோட்பாடுகள் - சுதேசி - தர்மகர்த்தாதத்துவம் - தற்சார்புதன்னிறைவு - கூட்டுறவு - புதியகல்விமுறை - வாழ்க்கைக்காகவாழ்க்கை மூலம் - வாழ்க்கைமுழுவதும் கல்வி - சத்தியாக்கிரகம் - கிராமதான இயக்கம் - சர்வோதயமும் முதலாளித்துவமும் - சர்வோதயமும், பொதுவுடைமையும் - சர்வோதயத்தின் தனித்தன்மைகள், சிறப்பியல்புகள்.

கூறு IV

(12 hrs)

அஹிம்சையின் வரலாறு-அஹிம்சையின் பொருளும், சிறப்பும், அஹிம்சைத்துவமும் சமயங்களும், அஹிம்சைவழியில் சத்தியாக்கிரகமும், நிர்மாணத்திட்டபணிகளும் - இந்தியாவில் நடந்த அஹிம்சை வழி எதிர்ப்புகள் - இந்தியாவிற்கு வெளியேநடந்த அஹிம்சை வழி எதிர்ப்புகள் முரண்பட்ட சூழ்நிலைகளும் அஹிம்சையும் - இணங்கச் செய்தல் - அஹிம்சையின் ஆற்றலும் செயல்பாடும் - போருக்குமாற்றாகும் புதிய வழி அஹிம்சைப் போராட்டம் - அஹிம்சையும்

பாதுகாப்புக் கொள்கையும் - பயிற்சியின் தேவை - சாந்திசேனைக்குரிய பயிற்சி.

கூறு V

(12hrs)

சர்வோதயத்தலைவர்கள். பணியாளர்களுடன் நேர்காணல் - அகிம்சையைக் கடைப்பிடிப்பவர்களுடன் நேர்க்காணல் - தினசரிவாழ்வில் சர்வோதயம் மற்றும் அகிம்சையைக் கடைப்பிடித்தல் - அமைதி வழி சிக்கல் தீர்வு - தனிமனித அமைதிக்குயோகா, தியானம் போன்ற பயிற்சிகளை மேற்கொள்ளுதல் - கல்லூரிகளில் சாந்திசேனை அமைத்தல்.

பாடநூல்கள்

1. குருசாமி, மா.பா.சர்வோதயம்.காந்திய இலக்கியச் சங்கம்,மதுரை, 2008.
2. அப்துல் ரசாக்,அஹிம்சை,காந்திய இலக்கியச் சங்கம்,மதுரை, 2008.

பார்வை நூல்கள்

1. ஜெயபிரகாசம், ச.அகிம்சை, அகிம்சைபெண்ணிய பெட்சிநிறுவனம், மதுரை, 2008.
2. குமரப்பா, ஜே.சி.வேங்கடசுப்பிரமணியன், அ.கி. (மொழிபெயர்ப்பாளர்) நிலைத்த பொருளாதாரம், காந்தி கிராம அறக்கட்டளை, காந்தகிராமம், இயல் வாகைபதிப்பகம், ஆகஸ்ட், 2015.
3. மகாத்மாகாந்தி, பதினொருமகாவிரதங்கள், காந்திய இலக்கியச் சங்கம்,மதுரை, 2001.

வலைப்பதிவுகள்(Web Sources)

1. <https://youtu.be/--thY61OUIA>
2. <https://youtu.be/GV4tctu1Z0>
3. <https://youtu.be/0JYLYX8S9DY>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
SEMESTER – III
DIPLOMA COURSE IN FUNDAMENTALS OF HOSPITALITY INDUSTRIAL STUDIES
(21DHMEX1)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 4

DURATION : 60 hrs

MAX. MARKS : 100

Preamble

This course familiarizes learners about the Catering Establishments & Culinary Operations in Hospitality and Tourism.

Course outcome (CO)

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

CO1 [K1]: define the terms tour, tourism and tourist

CO2 [K2]: explain Major Equipment's used in Food Production Department

CO3 [K3]: articulate the various Methods of Cooking

CO4 [K4]: analyse the Food and Beverage Service Department

CO5 [K5]: simplify the Personal Hygiene and grooming reference to the hotel Industry.

UNIT - I

(12hrs)

Meaning of Tour – Definition of Tourist - Types of Tourist- Basic Infrastructure- Attractions, Accessibilities and Amenities - Types of Tourism - Adventure, Cultural, Recreational, Health, Pilgrimage, Incentive.

UNIT - II

(12 hrs)

Introduction to Cookery: Different Nutrients-Proteins, Carbohydrates, Fats, Vitamins, Minerals-Raw Material Introduction -Salt, Sugar, Liquid, Egg, Fats and Oils. – Organization Chart of Small, Medium and Large Hotels Production Department-Layout of Food Production- Major Equipment's used in Food Production Department.

UNIT - III

(12 hrs)

Methods of Cooking – Dry, Medium of Fat, Medium of Liquid – Salad – Types of Salad – Dressing – Sandwiches – Types of Sandwiches – Sandwich Cake, Ribbon, Double Decker, Club, Grilled Sandwiches, Canapés - Indian Gravies – White, Yellow, Red – Tandoori Cooking.

UNIT - IV

(12 hrs)

Introduction to Food and Beverage Service Department :Types of F& B Outlets - Organization Chart of F and B Service Department – Types of Meal – Breakfast – Brunch Lunch – High Tea – Dinner – Supper-Mis en Place and Mis en Scene. - Types of Service.

UNIT - V

(12 hrs)

Introduction to House Keeping - Functions of House Keeping - Organization Chart of Housekeeping Department - Various sections in Housekeeping Department- Functions of Front office Department – Various sections of Front office Department and its duties - Personal Hygiene and grooming reference to the hotel Industry.

TEXTBOOKS

1. SunetraRoday, ArchanaBiwal, Vandana Joshi. *Tourism Operation and Management*.Oxford University Publication Private Ltd. - Edition: 2013. **(UNIT I)**
2. Krishna Arora. *Theory of Cookery*.Frank Brothers Published Limited Edition 2002. **(UNIT II)**
3. ParvinderS.Bali, *Food Production Operations*. Oxford Higher Educations, Second Edition 2014.**(UNITIII)**
4. ParvinderS.Bali. *Quantity Food Production Operations and Indian Cuisine*. Oxford Higher Educations, Second Edition 2014. **(UNIT VI)**
5. Sudhir Andrews. *Food and beverage service*.McGraw Hill Education Pvt. Ltd.**(UNIT V)**

REFERENCES

Books

1. Theory of Catering. *Kinton and Cessarani*.Published by A division of Hodder and Head line PLC, Ninth edition 2000.
2. R.Singaravelavan. *Food and Beverage Service*.Oxford university press, New Delhi Edition 2012
3. G.Raghubalan, SmriteeRaghubalan. *Hotel Housekeeping Operation and Management*. Oxford University Press, Edition 2 2009

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>
4. <https://tourismnotes.com/hotels/>
5. <https://hmhub.me/hotel-core-areas/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
SEMESTER – IV
DIPLOMA COURSE IN FUNDAMENTALS OF HOSPITALITY INDUSTRIAL STUDIES
PRACTICAL (21DHMEXP)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 4

DURATION : 60 hrs

MAX. MARKS : 100

Preamble

This course familiarizes learners about the Catering Establishments & Culinary Operations in Hospitality and Tourism.

Course outcome (CO)

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

CO1[K1]: define the terms tour, tourism and tourist

CO2[K2]: explain Major Equipment's used in Food Production Department

CO3[K3]: articulate the various Methods of Cooking

CO4[K4]: analyse the Food and Beverage Service Department

CO5 [K5]: simplify the House keeping Layouts.

UNIT - I (12hrs)

Types of Tourist- Basic Infrastructure- Attractions, Accessibilities and Amenities Industrial visit.

UNIT - II (12 hrs)

Identification, Description, Uses & handling - Hygiene - Kitchen etiquettes, Practices & knife handling - Uses of Raw Material in Cooking - Salt, Sugar, Liquid, Egg, Fats and Oils - Equipments.

UNIT - III (12 hrs)

Methods of Cooking - Dry, Medium of Fat, Medium of Liquid - Types of Salad - Dressing - Sandwiches - Types of Sandwiches - Tandoori Cooking - Gravies and Indian Snacks - Safety and security in kitchen.

UNIT - IV (12 hrs)

Food Service areas - Induction & Profile of the areas - Ancillary F&B Service areas - Induction & Profile of the areas - Familiarization of F&B Service equipment, Care & Maintenance of F&B Service equipment. - Mis en Place and Mis en Scene. - Types of Service.

UNIT - V

(12 hrs)

Use of front office stationery - Take reservations; make amendments in Reservations, cancellation. - Use telephonic Conversations with standard phrases, manners, do's & don'ts. - World - countries, capitals and currencies.

HOUSE KEEPING - Sample Layout of Guest Rooms and special amenities - Cleaning Equipment- (manual and mechanical) – Familiarization - Different parts - Function - Care and maintenance.

TEXTBOOKS

1. Krishna Arora. *Theory of Cookery*. Frank Brothers Published Limited Edition 2002.
2. ParvinderS.Bali, *Food Production Operations*. Oxford Higher Educations, Second Edition 2014.
3. ParvinderS.Bali. *Quantity Food Production Operations and Indian Cuisine*. Oxford Higher Educations, Second Edition 2014.
4. Sudhir Andrews. *Food and beverage service*. McGraw Hill Education Pvt. Ltd.

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1. Theory of Catering. *Kinton and Cessarani*. Published by A division of Hodder and Head line PLC, Ninth edition 2000.
2. R.Singaravelavan. *Food and Beverage Service*. Oxford university press, New Delhi Edition 2012
3. G.Raghubalan, SmriteeRaghubalan. *Hotel Housekeeping Operation and Management*. Oxford University Press, Edition 2 2009.

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>
4. <https://tourismnotes.com/hotels/>
5. <https://hmhub.me/hotel-core-areas/>

SRI KALISWARI COLLEGE (AUTONOMOUS), SIVAKASI
DEPARTMENT OF TOURISM AND HOTEL ADMINISTRATION
SEMESTER – V
CERTIFICATE COURSE IN BAKERY AND CONFECTIONERY (21UHMEX1)
(From 2021-2022 Batch onwards)

HOURS/WEEK : 4

DURATION : 60 hrs

MAX. MARKS : 100

Preamble

This course familiarizes the learners to the basic concept of Baking and provide insight on the basic skills necessary in Bakery Operations.

Course outcome (CO)

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

CO1[K1]: identify the basic working process in bakery

CO2[K2]: interpret the types of flour and dairy products

CO3[K3]: make varieties of sponges and icing preparations by applying baking principle.

CO4[K4]: analyze the short crust pastry used in confectionery

CO5 [K4]: examine different method of baking bread, Pastry Techniques and icing

UNIT - I

(12 Hrs)

Introduction to Bakery - Major Ingredients - Types of Sweetener - Granulated, Icing Sugar, castor Sugar, Brown Sugar, Maple Syrup, Honey, palm Sugar, Liquid Glucose - Sugar Boiling Chart.

UNIT - II

(12 Hrs)

Flour - Types Of Flour - Wheat Flour, Strong, Weak, All Purpose, Pastry, Self Raising Gluten Free Flour -Fats And Oils In Baking, Milk And Dairy Products -Raising Agents -Leavening Agents.Lab Exercise - Identification of Equipment, Sugar boiling Techniques, Melting Moments

UNIT - III

(12 Hrs)

Pastry Techniques And Principles -Ingredients used in sponge making - Sifting-Creaming-Rubbing In -Folding In-Blind Baking- Pinning(Or) Rolling-Piping-Laminating- Icing. Lab Exercise - Types of Sponge, Icing, Types of Muffins

UNIT - IV

(12 Hrs)

Pastes, Cream-Short Crust - Steps in making short crust - Choux-Marzipan-Puff - Pastry Cream-Whipping Cream - Butter Cream - Mousse - Soufflé - Lab Exercise - Mousse, Soufflé, Caramel Custard.

UNIT - V

(12 Hrs)

Bread Fabrication -Introduction-Ingredients Used In Bread Making- Principles of Bread Making - Equipment's Used In Bread Making- Basic Faults and Rectification. - Lab Exercise - Bread Varieties, Rolls, Bun Varieties

TEXTBOOKS

1. Parvinder S. Bali, *Food Production Operations*. Oxford Higher Education, Second Edition 2014 **(UNITS I, II & III)**
2. Krishna Arora, *Theory of Cookery*. Frank Brothers Published Limited, Edition 2002. **(UNITS IV & V)**

REFERENCES

Book

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
3. <https://fdocuments.in/document/bakery-notes-theroy.html>
4. <https://ihmgwalior.blogspot.com/2012/10/bakery-theory-notes.html?m=1>