



B.Sc Hotel Management and Catering Science

SYLLABUS

(for affiliated colleges)

ACADEMIC YEAR 2026-2027

MANONMANIAM SUNDARANAR UNIVERSITY

TIRUNELVELI

MANONMANIAM SUNDARANAR UNIVERSITY, TIRUNELVELI

OUTCOME BASED EDUCATION - CHOICE BASED CREDIT SYSTEM OPERATIONAL GUIDELINES FOR FRAMING CURRICULUM

VISION AND MISSION OF THE UNIVERSITY

Vision

"To provide quality education to reach the un-reached"

Mission

- ❖ To conduct research, teaching and outreach programmes to improve conditions of human living
- ❖ To offer a wide variety of off-campus educational and training programs, including the use of information technology, to individuals and groups.
- ❖ To develop partnership with industries and government so as to improve the quality of the workplace and to serve as catalyst for economic and cultural development
- ❖ To provide quality / inclusive education, especially for the rural and un-reached segments of economically downtrodden students including women, socially oppressed and differently able

PREAMBLE

- ❖ Outcome Based Education (OBE) has emerged as an effective approach in higher education to ensure quality, skill oriented and learner centered education. The Choice Based Credit System (CBCS) provides flexibility in curriculum design enables students to acquire knowledge, skills and competencies according to their interests and career aspirations. The curriculum is designed to promote flexibility, critical thinking, problem solving ability and lifelong learning through effective teaching, learning, and assessment practices. The revised curriculum framework integrates Programme Educational Outcomes (PEOs), Programme Outcomes (POs), Programme Specific Outcomes (PSOs), and Course Outcomes (COs) in alignment with the Vision and Mission of the University. The adoption of Revised Bloom's Taxonomy (RBT) ensures effective attainment of knowledge, skills, ethical values, and employability among learners. The courses are systematically designed and mapped to ensure that the outcomes of all courses collectively contribute to the achievement of the programme outcomes and the holistic development of students.

PROGRAMME EDUCATIONAL OUTCOMES (PEO)

In alignment with the Vision and Mission of the University, the following have been defined as the PEO for the graduates.

PEO1: Developing strong positive attitude to learn independently the concepts in the field of study

PEO2: Ensuring confidence among the learners to apply the knowledge and skills gained to solve real life issues

PEO3: Habituating ethical values among the learners to succeed in personal and professional life

PROGRAMME OUTCOMES (PO)

Programme Outcomes for the Under Graduate and Post Graduate Degree Programmes of the University are articulated as under.

After the successful completion of Undergraduate Programme from the University, the learner should be able to

PO1: Comprehend the knowledge acquired and communicate the same to others.

PO2: Analyse and compare the factual data / situation to comprehend and to critically evaluate to find solution to the problem ahead.

PO3: Apply theories and philosophies learned in solving the problem in scientific manner.

PO4: Think reflectively on the earlier activities and attempt for self directed lifelong learning process.

PO5: Understand multicultural existence and identify the means to prolong moral/ethical values in personal and professional life.

PO6: Explore through multiple sources and get exposed to the digital technology

PO7: Act as a responsible member in teams and practice leadership qualities

Program Specific Outcomes (PSOs)

On successful completion of Bachelor of Hotel Management & Catering Science programme, the student should be able to:

PSO1: Disciplinary Knowledge:

Understand the fundamental principles, concepts, and theories related to B.Sc Hotel Management and Catering Science. Also, exhibit proficiency in performing experiments in the laboratory.

PSO2: Critical Thinking:

Analyse complex problems, evaluate information, synthesize information, apply theoretical concepts to practical situations, identify assumptions and biases, make informed decisions and communicate effectively.

PSO3: Problem Solving:

Employ theoretical concepts and critical reasoning ability with B.Sc Hotel Management and Catering Science and practical skills to solve problems, acquire data, analyze their physical significance and explore new scientific findings.

PSO4: Analytical & Scientific Reasoning:

Apply scientific methods, collect and analyse data, test hypotheses, evaluate evidence, apply statistical techniques and use computational models.

PSO5: Research related skills:

Formulate research questions, conduct literature reviews, design and execute research studies, communicate research findings and collaborate in research projects.

PSO6: Self-directed & Lifelong Learning:

Continuously update the knowledge by lifelong learning and contribute to the growth and development of science and technology.

PSO7: Employability and Entrepreneurship

Develop skills for employability, entrepreneurship, and career readiness in industry, education, and technology-driven sectors.

Each Course has to address a minimum of 4 PSOs

Level of contribution of the Course towards attaining PSOs

0 – No Contribution 1 – Low Level 2 – Medium Level 3 – High Level

COURSE OUTCOMES (CO)

Four Course Outcomes (COs) for each course that can be achieved by the learners on completion of that Part Icular course are as follows:

Considering outcomes related to

- i. K1 and K2 level of evaluation in all the Units as CO1
- ii. K3 level of evaluation in all the Units as CO2
- iii. K4 level of evaluation in all the Units as CO3
- iv. K5 and K6 level of evaluation in all the Units as CO4.

All the COs proposed in each of the courses should be mapped with POs based on the relevance.

Level of Correlation between COs and POs

0 – No Correlation 1 – Low 2 – Medium 3 – High

G. Mapping of Course Outcomes (COs) with Programme Outcomes (POs) and Programme Specific Outcomes (PSOs) can be carried out accordingly, assigning the appropriate level in the grids:

	POs							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1														
CO2														
CO3														
CO4														

Credit Distribution for UG Programme in B.Sc Hotel Management and Catering Science

SemI	Credit	SemII	Credit	Sem III	Credit	Sem IV	Credit	Sem V	Credit	Sem VI	Credit
1.1.Language	3	2.1.Language	3	3.1.Language	3	4.1.Language	3	5.1. Core Course CC9	4	6.1. Core Course CC13	4
1.2.English	3	2.2.English	3	3.2.English	3	4.2.English	3	5.2. Core Course CC10	4	6.2. Core Course CC14	4
1.3.Core Course CC1	4	2.3.Core Course CC3	4	3.3.Core Course CC5	4	4.3.Core Course CC7	4	5.3.Core Course CC11	4	6.3.Core Course CC15	4
1.4.Core Course CC2	4	2.4.Core Course CC4	4	3.4.Core Course CC6	4	4.4.Core Course CC8	4	5.4. Core / Project CC12	4	6.4.Elective EC7	3
1.5. Elective EC1	5	2.5. Elective EC2	5	3.5. Elective EC3	4	4.5. Elective EC4	4	5.5. Elective EC5	3	6.5. Elective EC8	3
1.6. Skill Enhancement Course SEC1	2	2.6. Skill Enhancement Course SEC2	1	3.6. Skill Enhancement Course SEC4	2	4.6. Skill Enhancement Course SEC5	2	5.6. Elective EC6	3	6.6. Naan Mudhalvan	2
1.7. Skill Enhancement (Foundation Course)	2	2.7. Skill Enhancement Course SEC3	1	3.7. EVS	2	4.7. Value Education	2	5.7. Naan Mudhalvan	2	6.7. Extension Activity	1
-	-	2.8. Naan Mudhalvan 1	2	3.8. Naan Mudhalvan 2	2	4.8. Naan Mudhalvan 3	2	5.8. Internship	1		
	23		23		24		24		25		21

Consolidated Semester-wise and Component-wise Credit distribution

Parts	SemI	SemII	SemIII	SemIV	Sem V	Sem VI	Total Credits
Part I	3	3	3	3	-	-	12
Part II	3	3	3	3	-	-	12
Part III	13	13	12	12	22	18	90
Part IV	4	4	6	6	3	2	25
PartV	-	-	-	-	-	1	1
Total	23	23	24	24	25	21	140

MEASUREMENT OF ATTAINMENT OF COURSE OUTCOME

The Course Outcomes (COs) are measured through the performance of learners by direct and indirect assessment methods for that particular course.

i. Internal Assessment (25 Marks)

Tests – 20 Marks

Seminar / Assignments/Attention (Participation) in Class – 5 Marks

ii. Semester End Examinations (75 Marks)

Written exams, Practical, Project report, and Comprehensive Viva Voce

Note: In both Internal and Semester End Examinations

Lower Order Thinking (K1, K2, & K3) – 60 % in each part

Higher Order Thinking (K4, K5, & K6) – 40 % in each part

Part I, II, and Part III components will be separately taken into account for

CGPA calculation and classification for the undergraduate programme and the other

components. IV, V have to be completed during the duration of the programme as per the norms, to be eligible for obtaining the UG degree.

EVALUATION SCHEME

- B.Sc Hotel Management and Catering Science curriculum is divided and studied in six semesters.
- The internal assessments and external examination are the two parts of evaluation scheme.
- The external theory and practical examinations will be conducted by the university at the end of each semester.
- There is a separate passing minimum of 40% for the external and overall components.

**DISTRIBUTION OF MARKS BETWEEN INTERNAL AND EXTERNAL ASSESSMENT
FOR CORE, SKILL ENHANCEMENT, ELECTIVE, AND ALLIED COURSES.**

* Theory Marks 25: 75

* Practical Marks 50: 50

Pass minimum of 40% for external and overall components.

1. Internal Assessment.

Internal Marks for Theory shall be allotted in the following manner

The average of the best two tests from three compulsory tests. Each test is of one hour duration	20 marks
Assignment	05 marks
Total	25 Marks

2. Marks for Practical / Major Project shall be allotted in the following manner

Internal Marks: 50; External Marks: 50

3. External evaluation of Project;

Project report evaluation and Viva-Voce will be conducted by both the External examiner and the Guide at the end of the semester.

4. Internship

Report for Internship / Industrial Visit / Field Visit / Research Institute Visit.

Should be evaluated along with the project at the end of VIth semester.

Students should submit a report for internship / industrial visit / field visit / Research institute visit/ knowledge up dation activity at the end of the fifth semester with attendance certificate from the concern organisation.

The duration of the internship should be 30 hours.

Internal: 50 marks; External: 50 marks

5. Extension Activity:

The student should participate in any one of the programmes like NSS, NCC, YRC, RRC, games and sports/ youth welfare activity, outreach programmes etc. The examination / report / evaluation will be conducted at the end of the sixth semester.

6. Naan Mudhalvan programme is compulsory for all the students. Those who failed in Naan Mudhalvan can write the exam for the substitute subject*.

7. The question pattern for all theory courses shall be as follows.

Duration of Exam: 3 Hours

Section	Type of questions	Mark Distribution
Part A	Ten Multiple choice question (Two question from each unit compulsory)	10 x1=10 Marks
Part B	Five Internal Choice questions (One question from each unit: either or choice)	5x5=25 marks
Part C	Five Internal Choice questions (One question from each unit: either or choice)	5x8=40 marks
Total		75 Marks

MODEL QUESTION PAPER

B.Sc Hotel Management and Catering Science

(For those who joined in July 2026 onwards)

Time: Three hours

Maximum:75 marks

Part-A (10×1=10 marks)		
Answer All questions		
1	What is the primary thickening agent in Velouté sauce? a) Cream b) Roux (butter and flour) c) Egg yolks d) Cornstarch	K1
2	Which of the following is a cold mother sauce? a) Velouté b) Mayonnaise c) Béchamel d) Tomato sauce	K2
3	Which type of lettuce is commonly used in salads? a) Romaine b) Kale c) Iceberg d) All of the above	K2
4	Which ingredient is commonly used as a base for thick soups? a) Broth b) Puréed vegetables c) Fruit juice d) Whipped cream	K1
5	What is the term used for a mix of spices commonly used in Indian cooking? a) Salsa b) Garam Masala c) Pesto d) Soy sauce	K1

6	What is the primary ingredient in Indian gravies that gives them a rich texture? a) Milk b) Tomatoes, onions, and yogurt c) Butter and flour d) Coconut water	K2
7	Which of these is a cold food preparation technique? a) Sauteing b) Aspic c) Deep-frying d) Boiling	K1
8	What type of food is typically handled in the garde manger section? a) Grilled steaks b) Cold cuts, salads, and dressings c) Baked bread and pastries d) Fried seafood	K3
9	Which of the following is commonly used in fruit carving? a) Metal molds b) Chisels c) Sharp knives d) Wooden hammers	K2
10	What is an important consideration in vegetable carving? a) The freshness of vegetables b) The weight of vegetables c) The temperature of the vegetables d) The type of carving knife	K3
	PART- B (5 x 5 = 25 Marks)	
11	a) Explain the importance of skimming and straining in stock preparation? (or) b) Discuss the role of roux in sauce preparation. How does the ratio of fat to flour affect the final product?	K4
12	a) Explain modern trends in presenting soups in restaurants? (or) b) What are the key features of preparing a good salad?	K4
13	a) How do spices enhance the flavor of Indian dishes? (or) b) Write any five Varieties of Rice and Rice-Based Dishes?	K5
14	a) Describe the process of making a traditional pâté? (or) b) What are some essential tools used in garde manger, and how are they used?	K6
15	a) Why are garnishes important in food presentation?	K4

	(or) a) What are some essential techniques for perfecting cold preparations?	
	PART- C (5 X 8 = 40 Marks)	
16	a) What is the correct method for preventing a Hollandaise sauce from curdling? (or) b) What are the Classification of stock and explain?	K4
17	a) What are the different types of sandwiches? Explain with examples? (or) b) Explain different types of salads with examples?	K5
18	a) What are the different types of gravies used in Indian cuisine? (or) b) What are the different types of gravies used in Indian cuisine, Explain?	K5
19	a) What are the primary responsibilities of a garde manger chef in a professional kitchen? (or) b) What are the different types of cold cuts, and how are they prepared?	K6
20	a) How do different garnishes enhance the taste, texture, and appeal of a dish? (or) b) How is fruit carving different from vegetable carving?	K6

PROGRAMME STRUCTURE

First Year–Semester I			
Part	List of courses	Credits	No. of Hrs.
Part I	Language	3	6
Part II	English	3	6
Part-III	Core Course-I Food Production and Patisserie-I	5	5
	Core Course– II Food Production and Patisserie-I (Practical)	3	4
	Major Elective I 1. Housekeeping Operation-I	3	3
	2. Housekeeping Operation-I (Practical) or Property Management System	2	2
Part-IV	Skill Enhancement Course SEC-I Principles of Interior Decoration	2	2
	Skill Enhancement Foundation Course Computer Applications in Hotel Industry	2	2
TOTAL		23	30
First Year–Semester II			
Part	List of courses	Credits	No. of Hrs.
Part I	Language–Tamil	3	6
Part II	English	3	4
Part III	Core Course III - Food Production and Patisserie-II	5	5
	Core Course IV - Food Production and Patisserie-II	3	4
	Major Elective II 1. Housekeeping Operation –II	3	3
	2. Housekeeping Operation –II (Practical) Or Hospitality Communication	2	2
Part IV	Skill Enhancement Course SEC-2 Food Safety and Nutrition	1	2
	Skill Enhancement Course SEC-3 Event Management	1	2
	Naan-Mudhalvan Course/ Overview of English Communication	2	2
TOTAL		23	30
Second Year–Semester III			
Part	List of Courses	Credits	No. ofHrs
Part I	Language–Tamil	3	6

Part II	English	3	6
Part III	Core Course–V Food Production and Patisserie-III	4	4
	Core Course–VI Food Production and Patisserie-III	5	5
	Major Elective III 1. Food & Beverage service-I 2. Food & Beverage service-I	3	3
Part IV	Skill Enhancement Course SEC4 Food Processing and Preservation	1	2
	Naan Mudhalvan Course/ Microsoft Office Essentials	2	2
	EVS	2	2
TOTAL		23	30
Second Year–Semester IV			
Part	List of Courses	Credits	No. of Hrs
Part I	Language–Tamil	3	6
Part II	English	3	6
Part III	Core Course–VII Front Office Management	4	5
	Core Course–VIII Front Office Management	4	4
	Major Elective IV 1. Food & Beverage Service- II 2. Food & Beverage Service-II	3	3
Part IV	Skill Enhancement Course SEC 5 Hotel Law	1	2
	Naan Mudhalvan Course/ Employability skills	2	2
	Value Education	2	2
TOTAL		22	30

Third Year–Semester– V			
Part	List of Courses	Credits	No. of Hours
Part III	Core Course IX Bakery and Confectionery	4	5
	Core Course X Bakery and Confectionery	4	5
	Core Course XI Human Resource Management Hospitality Industry	4	5
	Core Course CC-XII/ Project with Viva Voce CC-XII 1. Food and Beverage Management (OR) 2. Project with Viva Voce CC-XII	3	5
	Major Elective-V 1. Hotel Accounting (OR) 2. Managerial B	3	4
	Major Elective-VI 1. Bar Management (OR) 2. Environmental B	3	4
Part IV	Naan Mudhalvan Course/Advertising*	2	2
	Internship/Field Visit/Industrial Visit/Research Knowledge Updating Activity Mini Project	2	-
TOTAL		25	30
Third Year– Semester VI			
Part	List of Courses	Credits	No. of Hrs
Part III	Internship training and Viva Voce Project (Four Months)	21	28
Part IV	Naan Mudhalvan Course/Salesmanship*	2	2
Part V	NSS/NCC/YRC/RRC/Games & Sports/Youth Welfare Activities/Outreach Programmes/Migration Awareness in the Tamil Nadu Education System	1	-
TOTAL	.	24	30
	TOTAL	140	

*Reappearance for the Naan Mudhalvan Course shall be conducted through an External Examination carrying 100 marks.

Note: The marks obtained in Parts I, II, and III will be considered separately for the calculation of CGPA and classification of the undergraduate programme. Parts IV and V are mandatory components that must be completed during the period of study, in accordance with the prescribed norms, to qualify for the award of the UG degree.

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	FOOD PRODUCTION & PATISSERIE I	Core-I	5				5	5	25	75	100
Course Outcome On completion of this course, Students will be able to CO1: Understand and remember the history of food and culinary development. CO2: Explain and illustrate the organization structure and layout of a kitchen. CO3: Apply the concepts related to cooking materials, equipment, and utensils in food preparation. CO4: Analyze, evaluate, and prepare ingredients using appropriate culinary techniques and standards.											
UNIT	Contents										No.of Hours
I	Introduction to Cookery: a) Culinary History - Development of the Culinary Art from the middle ages to modern cookery b) Aims and Objective of Cooking Food c) Texture – Meaning, types d) Consistency - Meaning, types e) Equipment used in the kitchen: Classification of kitchen equipment – manual, mechanical and their uses, different types of knives used, Safety procedure in handling equipment. Cooking fuels - Uses and advantages of different cooking fuels.										12
II	Aims and Objectives of Cooking Food: a) Kitchen Organization - Hierarchy Area of Department and Kitchen. Roles of executive chef, Duties and responsibilities of various chefs. Co-ordination of food production department with other departments. b) Kitchen Layout - General layout of the kitchen in various organizations, Layout of receiving areas, service area and wash up. c) Qualities of Chef - a. Importance of Personal hygiene										12

	b. Personal Safety - Uniforms & protective clothing d) Raw materials Raw Materials and foundation ingredients – Types of raw materials and foundation ingredients, usage and storage methods of raw materials Fruits, Cereals, Herbs, Spices Nuts – Kinds, Usage and effect on cookery on cookery, Storage,	
III	Classification of cooking materials and their uses Raw materials and foundation ingredients, usage and storage methods of raw materials Vegetables: - Classification, Effect of heat on Vegetables, - Cuts of vegetables, some Indian cut. Eggs, Meat and Fish: - Egg – Types, Selection, Storage, Uses. - Meat – Selection, Classification, uses and storage. - Fish – Classification, Selection and storage, Cuts of Fish. - Butchery – Cuts and size of Lamb, mutton, pork, beef, bacon, ham.	12
IV	Preparation of Ingredients: - Washing, peeling, scraping, cutting (items used in vegetable cutting- Julienne, Burnoose, Macedonia, Jardinière), grating, grinding, mashing, sieving, milling, steeping. - Methods of mixing food. - Basic Indian Masalas. - Methods and techniques of cooking food – Microwave cooking, Roasting, Grilling, Frying, Broiling, Baking, Stewing, Steaming, Poaching, Braising, Boiling and Blanching.	12

V	Principles of Menu Planning Menu- Definition, origin of menu, Types and classification of menu - Points to consider while planning menu - How to compile menu for – banquets, multi-cuisine, Specialty restaurants, old age homes, army canteens, institutional catering. - Traditional Eleven-course classical menu – classification and examples for an eleven-course classical menu.	12
	Total	75
	References	
	Textbooks - Kinton, R., & Ceserani, V. Practical Cookery. Hodder Education, 1962. - Kinton, R., & Ceserani, V. The Theory of Catering. Hodder Education, 1964. - Thangam E. Philip. Modern Cookery for Teaching and the Trade, Volumes I & II. Orient BlackSwan, Revised Edition. - Arora, K., & Sharma, M. Theory of Cookery. Frank Brothers & Co., 1992. Reference Books - Cracknell, H. L., & Kaufmann, R. J. Practical Professional Cookery. Wiley-Blackwell. - Gisslen, W. Professional Cooking. John Wiley & Sons. - Foskett, D., Ceserani, V., & Kinton, R. The Theory of Hospitality and Catering. Hodder Education. - Singh, Y. H. Food Production Operations. Tata McGraw-Hill Education. Journals - International Journal of Gastronomy and Food Science. - Journal of Culinary Science & Technology.	

	11. International Journal of Hospitality Management. 12. Journal of Foodservice Business Research. 13. Food Quality and Preference.	
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CO–PO–PSO Mapping (Course Articulation Matrix)

CO	POs							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	1	3	3	3	3	3	2	3	3
CO2	2	3	3	3	3	1	3	3	2	2	2	2	2	3
CO3	3	2	3	3	3	2	3	3	3	3	3	1	3	2
CO4	3	2	3	2	3	2	3	2	3	3	3	2	3	2
Total Score	11	10	12	11	12	06	12	11	11	11	11	7	11	10

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	FOOD PRODUCTION & PATISSERIE I (Practical)	Core-II			4		3	4	50	50	100
Course Outcome On completion of this course, Students will be able to CO1: Identify and describe various food ingredients and their cutting techniques. CO2: Explain the functions and uses of different kitchen equipment. CO3: Apply knowledge of basic cooking materials in food preparation. CO4: Demonstrate and analyze various methods of cooking used in food production.											
UNIT	Contents										No.of Hours
I	1. Identification of cooking materials. 2. Identification different ingredients 3. Identification Kitchen equipment. 4. Various vegetable cutting. 5. Various Method of cooking. 6. Identification of various vegetable cutting. 7. Identification of pest and their control measures. 8. Preparation of various stocks and sauces.										
II	INDIAN										
	To formulate 15 sets of menu consisting of 5 dishes from the following regions:										
	1. Tamil Nadu										
	2. Kerala										
	Total										75
	Textbooks										

	Textbooks 1. Kinton, R., & Ceserani, V. Practical Cookery. Hodder & Stoughton, 1962. 2. Kinton, R., & Ceserani, V. Theory of Catering. Hodder & Stoughton, 1964. 3. Philip, T. E. Modern Cookery for Teaching and the Trade, Volumes I & II. Orient Longman, 1921. 4. Arora, K., & Sharma, M. Theory of Cookery. Frank Brothers & Co., 1992. Reference Books 5. Cracknell, H. L., & Kaufmann, R. J. Practical Professional Cookery. Wiley-Blackwell. 6. Gisslen, W. Professional Cooking. John Wiley & Sons. 7. Foskett, D., Ceserani, V., & Kinton, R. The Theory of Hospitality and Catering. Hodder Education. 8. Singh, Y. H. Food Production Operations. Tata McGraw-Hill Education. Journals 9. International Journal of Gastronomy and Food Science. 10. Journal of Culinary Science & Technology. 11. International Journal of Hospitality Management. 12. Journal of Foodservice Business Research. 13. Journal of Food Science and Technology.	
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CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	3	3	3	3	3	3	2	3	3
CO2	3	3	3	3	3	2	3	2	3	3	3	2	3	3
CO3	3	2	3	3	3	2	3	3	3	3	3	3	3	2
CO4	3	2	2	3	3	2	3	2	3	3	3	2	3	2
Total Score	12	10	11	12	12	9	12	10	12	12	12	9	12	10

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation 1–Low 2– Medium 3 – High
 Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	HOUSEKEEPING OPERATION I	Major Elective -I	3				3	3	25	75	75
Course Outcome On completion of this course, Students will be able to CO1: Define and describe the basic principles and importance of cleaning in housekeeping operations. CO2: Explain the functions of cleaning equipment and the structure of guest rooms. CO3: Apply knowledge of linen and uniforms in housekeeping operations. CO4: Analyze and differentiate the various types of linen used in the hospitality industry.											
UNIT	Contents										No.of Hours
I	Introduction to Housekeeping: a) Objectives, Types of catering establishment, Organizational structure, b) Duties and Responsibilities of housekeeping personnel. c) Function of Housekeeping department desk control, records and registers keys. d) Inter- departmental co- ordination.										10
II	Cleaning and maintenance of Guest room / areas: a) Cleaning agent classification, selection, use and care. b) Cleaning equipment- classification, selection and use of cleaning equipment. c) Types guest rooms. Room cleaning procedure check in & check out, spring cleaning procedure, Public area cleaning, Procedure for vacant room cleaning. Turn down or evening service. d) Cleaning of various surfaces (metal, glass, leather, plastic,										10

	ceramic, wood, floor finishes, wall finishes).	
III	Management of Linen and Uniforms: Classification of Linen, sizes and selection of linens. Layout of linen rooms. Purchase of linens. Storage of linen. Stock taking procedure. Procedure for record keeping.	10
IV	Laundry: a) Organization, Process of Laundry services, Duties and responsibilities of laundry staff, Stages in wash cycle, Equipment layout. b) Laundry agent. Classification and role. Dry cleaning guest laundry. In house and Out house laundry. Valet services.	10
V	Fabrics: a) Definition, Characteristic and use of each item in hotels. b) Stain Removal, classification of stain remove.	10
	Total	50
	References	
	Textbooks 1. Branson, J. C., & Lennox, M. Hotel, Hostel and Hospital Housekeeping. Edward Arnold Publishers, 1976. 2. Fellows, J. Housekeeping Supervision. Methuen & Co. Ltd., 1967. 3. Martin, R. J., & Jones, T. J. A. Professional Housekeeping. John Wiley & Sons. Reference Books 1. Andrews, S. Hotel Housekeeping: Training Manual. Tata McGraw-Hill Education. 2. Raghubalan, G., & Raghubalan, S. Hotel Housekeeping: Operations and Management. Oxford University Press. 3. Sudhir Andrews. Housekeeping Training Manual. McGraw-Hill Education. 4. Kasavana, M. L., & Brooks, R. M. Managing Front Office Operations and Housekeeping Operations. AHLEI. Journals 1. International Journal of Hospitality Management.	

	2. Journal of Hospitality and Tourism Management. 3. International Hospitality Review. 4. Journal of Hotel and Business Management.	
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CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	2	3	3	3	2	3	3	3	3	3	2	3	2
CO2	3	3	3	3	3	2	3	2	3	2	3	2	3	3
CO3	3	2	2	3	3	2	3	2	2	3	3	2	3	2
CO4	3	2	3	3	3	2	3	2	3	3	3	2	3	2
Total Score	12	9	11	12	12	8	12	9	11	11	12	8	12	9

0 – No Correlation

1–Low

2– Medium

3 – High

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	HOUSEKEEPING OPERATION I (Practical)	Major Elective- I			2		2	2	50	50	100
Course Outcome On completion of this course, Students will be able to CO1: Identify and describe the basic principles and procedures of cleaning. CO2: Explain the functions and uses of various cleaning equipment. CO3: Apply appropriate cleaning agents for different cleaning purposes. CO4: Analyze the basic structure and layout of a guest room.											
UNIT	Contents										No.of Hours

	1. Cleaning of various surfaces. 2. Identification of cleaning agent and cleaning equipment 3. Linen inventory 4. Room inspection	
	Total	
	References	
	Textbooks 1. Branson, J. C., & Lennox, M. <i>Hotel, Hostel and Hospital Housekeeping</i>. Edward Arnold Publishers, 1976. 2. Fellows, J. <i>Housekeeping Supervision</i>. Methuen & Co. Ltd., 1967. 3. Martin, R. J., & Jones, T. J. A. <i>Professional Housekeeping</i>. John Wiley & Sons. 4. <i>Note: If you are preparing a syllabus in a uniform format, you may list these as:</i> 5. Branson, J. C., & Lennox, M. <i>Hotel, Hostel and Hospital Housekeeping</i>. 1976. 6. Fellows, J. <i>Housekeeping Supervision</i>. 1967. 7. Martin, R. J., & Jones, T. J. A. <i>Professional Housekeeping</i>. Latest Edition.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	1	3	3	3	3	3	2	3	3
CO2	3	3	3	3	3	2	3	2	3	3	3	2	3	3
CO3	3	2	3	3	3	2	3	3	3	3	3	3	3	2
CO4	3	2	2	3	3	2	3	2	3	3	3	2	3	2
Total Score	12	10	11	12	12	09	12	10	12	12	12	9	12	10

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	PRINCIPLES OF INTERIOR DECORATION	SEC-I	2				2	2	25	75	100
Course Outcome On completion of this course, Students will be able to CO1: Describe the principles and concepts involved in decorating family housing. CO2: Differentiate the basic elements of design used in interior decoration. CO3: Explain the fundamental principles of design and their applications in interiors. CO4: Analyze and differentiate various colors and their effects in interior design.											
UNIT	Contents										No.of Hours
I	Family Housing: Need and importance of Housing. Factors influencing the selection of site. Factors to be considered for good housing ventilation.										06
II	Elements Of Design: Design Definition Kinds of design. Elements of design line Direction Shape, Size, Texture and color.										06
III	Principles of Design: Harmony, Balance, Rhythm, Proportion, Emphasis.										06
IV	Use of Color in Interior: Classification of colors primary, binary, intermediate, tertiary and quite marry. Qualities of color, Hue value, intensity, prang color system, color and emotion, use of color in interior decoration.										06

V	Furniture Selection: Care and Selection of furniture in dining room, office, bed room, living room.	06
	Total	30
	Textbooks	
	References 1. Nickel, P., & Dorsey, J. M. Management in Family Living. John Wiley & Sons Inc., New York, 1986. 2. Varghese, M. A., & Ogle, N. Home Management. Wiley Eastern Ltd., New Delhi, 1994. 3. Butt, H. H. Home Furnishings. John Wiley & Sons, New York, 1971. 4. Goldstein, H. Art in Everyday Life. Oxford & IBH Publishing Co., New Delhi. 5. Faulkner, R., & Faulkner, S. Inside Today's Home. Holt, Rinehart and Winston, New York. 6. Deshpande, R. S. Modern Ideal Homes for India. United Book Corporation, Pune. 7. Gilliatt, M. The Decorating Book. Hamlyn Publishing Group, London. 8. Agarwal, M. Interior Decoration. McGraw Hill Education, New Delhi. 9. Kasu, A. A. Interior Design: Principles and Practice. Ashish Book Centre, New Delhi. 10. Premavathy Seetharaman. Family Resource Management and Housing. New Age International Publishers, New Delhi. Reference Books 11. Bhattacharya, S. Interior Design and Decoration. CBS Publishers & Distributors, New Delhi. 12. Pile, J. F. Interior Design. Pearson Education. 13. Chudley, R. Building Construction Handbook. Routledge. 14. Panero, J., & Zelnik, M. Human Dimension and Interior Space. Watson-Guptill Publications. 15. Ball, V. K., & Ball, L. A. Housing and Home Management. Macmillan Publishing Company. Journals 16. Journal of Interior Design. 17. Housing and Society. 18. International Journal of Housing Markets and Analysis. 19. Family and Consumer Sciences Research Journal. 20. Journal of Family and Consumer Sciences.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	2	2	3	3	2	3	3	3	3	3	2	3	2
CO2	3	2	2	2	3	2	3	2	2	2	2	3	3	2
CO3	2	2	2	3	1	2	3	1	3	2	3	2	2	2
CO4	3	2	3	2	3	2	3	2	3	3	2	2	3	2
Total Score	11	8	9	10	10	8	12	8	11	10	10	9	11	8

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation 1–Low 2– Medium 3 – High
 Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	PRINCIPLES OF INTERIOR DECORATION	SEC-I	2				2	2	25	75	100
Course Outcome On completion of this course, Students will be able to CO1: Describe the preparation of estimation sheets and design data using electronic spreadsheets. CO2: Explain the methods and procedures used for engineering analysis. CO3: Apply software tools for the design of engineering structures. CO4: Develop detailed 3D drawings of buildings using appropriate design software.											
UNIT	Contents										No.of Hrs

I	Introduction to PMS Definition Evolution of Computers in hotel industry Application of computers in Hotel Industry in India	06
II	Application of computers in Clerical and Administrative Functions (Tactical and Strategic Hotel Computers) Integrated Hotel System	06
III	The tactical Hotel Computer The Strategic Hotel Computer Worldwide Reservation systems of various chains of Hotel and Marketing Consortium.	06
IV	Total Hotel Management Solution System Front Office System Reservations Registrations Cashiering Night Audit Guest History Front Office Management Information System	06
V	Housekeeping & Laundry Telephone Management Point of Sales Restaurant Room Service Bar with Bar Stock Guest History POS Food Costing	06
	Total	30
	References	
	1. Bardi, J. A. Hotel Front Office Management (4th ed.). John Wiley & Sons, 2006. 2. Cobanoglu, C., Dogan, S., Berezina, K., & Collins, G. (Eds.). Hospitality and Tourism Information Technology. USF M3 Publishing, 2021. 3. Morosan, C. Information Technology in Hospitality. University of Houston Libraries, 2023. 4. Raghubalan, G., & Raghubalan, S. Hotel Housekeeping: Operations and Management (3rd ed.). Oxford University Press India, 2015. Reference Books 1. Kasavana, M. L., & Brooks, R. M. Managing Front Office Operations. American Hotel & Lodging Educational Institute. 2. Walker, J. R. Introduction to Hospitality Management. Pearson	

	Education. 3. Andrews, S. Hotel Housekeeping: Training Manual. McGraw-Hill Education. 4. Bhatnagar, S. K. Front Office Management in Hotels. Frank Brothers & Co. 5. Negi, J. Professional Hotel Management. S. Chand Publishing. 6. Jones, T. J. A. Professional Management of Housekeeping Operations. John Wiley & Sons. 7. Vallen, G. K., & Vallen, J. J. Check-In Check-Out: Managing Hotel Operations. Pearson Education. 8. O'Connor, P. Using Computers in Hospitality. Cengage Learning. Journals 1. International Journal of Hospitality Management. 2. Journal of Hospitality and Tourism Technology. 3. Cornell Hospitality Quarterly. 4. International Journal of Contemporary Hospitality Management. 5. Journal of Hospitality and Tourism Research. 6. Tourism and Hospitality Research. 7. Worldwide Hospitality and Tourism Themes. 8. International Journal of Hotel Management and Information Systems.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	2	3	3	2	3	3	3	3	3	2	3	3
CO2	3	2	3	3	3	2	3	2	2	2	2	3	3	3
CO3	2	2	2	3	1	2	3	1	3	2	3	2	3	2
CO4	2	2	3	2	3	2	3	2	3	2	2	2	3	2
Total Score	10	09	10	11	10	8	12	8	11	09	10	9	12	10

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-I

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	COMPUTER APPLICATIONS IN HOTEL INDUSTRY	Skill Enhancement Foundation Course	2				2	2	25	75	100

Course Outcome

On completion of this course, Students will be able to

CO1: Identify and describe basic DOS commands and their functions.

CO2: Explain the features and procedures involved in creating word processing documents.

CO3: Apply spreadsheet concepts and functions for data organization, calculation, and analysis.

CO4: Develop effective presentations using presentation software with appropriate design and formatting features.

UNIT	Contents	No. of Hours
I	INTRODUCTION TO COMPUTER Computer appreciation and dos, introduction, characteristics, history, generations, classifications, application of computer, hardware and software, operating systems, computer languages. DOS file, directory, changing the directory, creating a new directory, copying files, deleting files, changing filename, date and time, type, print. Windows 2007, windows basics, introduction, starting windows, using mouse, moving & designing windows, maximizing, minimizing and restoring windows using menus in windows.	06
II	MS WORD Word, introduction to word, editing a document, move and copy text and help system, formatting text & paragraph, finding & replacing text and spell checking, using tabs, enhancing documents, columns, tables & other features, using graphics, templates & wizards using mail merge, miscellaneous features of word.	06
III	MS EXCEL Introduction of worksheet & excel, getting started with excel, editing cells and using commands and functions, moving and copying, inserting and deleting rows & columns, getting help and formatting a worksheet, printing the worksheet, creating charts, using date and time and addressing modes, naming ranges and using statistical, math and financial functions. Database in a worksheet, additional formatting commands and drawing tool bar, miscellaneous commands and functions, multiple worksheets and macros	06
IV	MS POWERPOINT Power point basics editing text adding subordinate points, deleting slides, working in outline view, using design templates, adding graphs, adding organization Charts, running an Electronic slide show, adding special effects	06
V	ACCESS BASIC Access basics, creating a table, entering and adding records, changing a structure, working with records, creating forms, establishing	06

	relationship using queries to extract information, using reports to print information. Expert Lectures, online seminars – webinars	
	Total	30
	Textbooks	
	Textbooks 1. Sinha, P. K. (2004). <i>Computer fundamentals</i>. BPB Publications. 2. Saxena, S. (2003). <i>A first course in computers</i>. Vikas Publishing House. Reference Books 3. Moseley, L. E., & Boodey, D. M. (1999). <i>Mastering MS Office</i>. BPB Publications. 4. Norton, P. (2006). <i>Introduction to computers</i> (6th ed.). McGraw-Hill Education. 5. Leon, A., & Leon, M. (2009). <i>Fundamentals of information technology</i>. Vikas Publishing House. 6. Rajaraman, V. (2014). <i>Fundamentals of computers</i> (6th ed.). PHI Learning. 7. Goel, A. (2010). <i>Computer fundamentals</i>. Pearson Education. 8. Basandra, S. K. (2008). <i>Computers today</i>. Galgotia Publications. 9. Taxali, R. K. (2001). <i>PC software for Windows made simple</i>. Tata McGraw-Hill Education. 10. Saxena, S. (2010). <i>MS Office professional for beginners</i>. Vikas Publishing House.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	1	3	3	3	2	3	2	3	3
CO2	3	2	3	3	3	2	3	2	3	2	3	2	3	2
CO3	3	2	3	2	3	2	3	3	2	3	3	2	3	2
CO4	2	2	3	3	3	2	3	2	3	3	3	2	2	2
Total Score	11	9	12	11	12	07	12	9	11	10	12	8	11	8

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	FOOD PRODUCTION AND PATISSERIE II	Core-III	5				5	5	25	75	100

Course Outcome

On completion of this course, Students will be able to

CO1: Describe the preparation, types, and uses of stocks and sauces in food production.

CO2: Apply knowledge of the types, preparation methods, and uses of soups, salads, and sandwiches.

CO3: Analyze the use of basic ingredients and materials in Indian cookery.

CO4: Evaluate and create garde manger preparations, garnishes, cold dishes, and carved displays using appropriate culinary techniques and standards.

UNIT	Contents	No.of Hours
I	Stocks and Sauces: - Stocks – Meaning and their uses, Classification, Procedure for the preparation (White, Brown, fish and Vegetables stocks). - Sauces – Meaning and their uses, Components of sauce, Procedure for the preparation of Mother sauce (Béchamel, Volute, Spangle, Tomato sauce, Hollandaise, Mayonnaise).	14
II	Soup, Salad and Sandwiches: - Soups – Classification, preparation, Modern trends of presenting soup. - Salads – Composition, Types, various types of lettuce used in salad, salad dressings, Emerging trends in salad making, Salient features of preparing good salads. - Sandwiches – Types, Types of bread used in making sandwiches, Points to Be observed while making sandwiches.	12
III	Fundamentals of Indian Food - Different spices and condiments used in Indian cookery -Blending of spices & condiments used in Indian cookery -Different gravies used in Indian cookery - Staple food of India. - Rice – Variety rice / pula /braying - Indian bread 5 examples (Pori / Parrots / Paula/ Nan/ Rota) - Culinary terms- Ala – Appetizer – Au gratin – Bain-marie – Barbecue – Barding – Baste – Batter–Bind–Blend–Bouillon–Boos–Caramelize–Clarify – Coagulation – Concassia – Croutons - Cuisine – Drippings – Emulsion– Farinaceous – Fritters – Galantine – Garnish – Mirepox – Puree – Searing – Skewer.	12
IV	Gradmanger Functions and importance of gradmanger. -Equipments and tools connected to grad manger department. - Cold food preparations and presentation – horsd’oeuvres, aspic, chaudfroid, salads and salad dressing. - Cold cuts – pates, terrines, mousse, galantine, ballantine, salami, sausages and forcemeat. -Buffet presentation - menu and types of food.	12
V	Garnishes, Cold Preparation, Carving	12

	Garnishes: Importance, names of garnishes used with soup, fish beef, veal, poultry and game. Cold preparation: Galantine, Balloting, terrine, Pate terrine, Mousse, Soufflé, mousse lines, quenelles etc., Recipes for the above. Ice Carving: Equipment, ice preparation, making a template, melting effects, storage. Veg Carving: Equipment, selection of vegetables, making a template, molding and finishing, storage. Fruits Carving: Equipment, selection of fruits, making a template, molding and finishing, storage.	
	Total	60
	References	
	1. Textbooks - Kinton, R., & Ceserani, V. (1962). <i>Practical cookery</i>. Hodder & Stoughton. - Kinton, R., & Ceserani, V. (1964). <i>Theory of catering</i>. Hodder & Stoughton. - Bali, P. S. (2009). <i>Food production operations</i>. Oxford University Press. Reference Books - Gisslen, W. (2018). <i>Professional cooking</i> (9th ed.). John Wiley & Sons. - Cracknell, H. L., & Kaufmann, R. J. (2016). <i>Practical professional cookery</i> (6th ed.). Wiley-Blackwell. - Foskett, D., Ceserani, V., & Kinton, R. (2011). <i>The theory of hospitality and catering</i> (12th ed.). Hodder Education. - Arora, K., & Sharma, M. (1992). <i>Theory of cookery</i>. Frank Brothers & Co.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	2	3	3	3	3	3	3	3	2	3	3
CO2	3	2	3	3	3	2	3	2	3	2	3	2	3	2
CO3	3	2	3	3	3	2	3	3	3	3	3	1	3	2
CO4	3	2	3	2	3	2	3	1	3	3	3	2	3	2
Total Score	12	09	12	10	12	09	12	09	12	11	12	07	12	19

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	FOOD PRODUCTION &PATISSERIE II (Practical)	Core-IV			4		3	4	50	50	100

Course Outcome

On completion of this course, Students will be able to

CO1: Identify and describe various food ingredients and their cutting techniques.

CO2: Apply knowledge of the preparation and presentation of selected West Indian dishes.

CO3: Analyze the ingredients, methods, and characteristics of North Indian cuisine.

CO4: Evaluate and prepare selected East Indian and South Indian dishes using appropriate regional cooking techniques and standards.

UNIT	Contents	No.of Hours
I	To formulate 15 sets of menu consisting of 5 dishes from the following regions: 1. Andhra Pradesh 2. Bengal 3. Chettinad 4. Goa 5. Gujarat 6. Kashmir 7. Karnataka 8. Maharashtra 9. Punjab 10. Rajasthan Note: the menu should consists of rice, Indian breads, chicken/ mutton/fish/salads/vegetable and a sweets More weight age given to Chennai & Kerala.	
	Total	30
	Textbooks	
	Reference 1. Jaffrey, M. (1985). <i>A taste of India</i>. Pavilion Books. 2. Jaffrey, M. (1995). <i>Flavours of India</i>. Pavilion Books. 3. Kalra, J. I. S., & Das Gupta, P. (1986). <i>Cooking with Indian masters</i>. Allied Publishers. 4. Singh, D. V. (1982). <i>Cooking delights of the Maharajas</i>. Roli Books. 5. Babbar, P. (1990). <i>Rotis and naans of India</i>. UBS Publishers & Distributors. Recommended References 6. Achaya, K. T. (1998). <i>Indian food: A historical companion</i>. Oxford University Press. 7. Singh, K. (2004). <i>The essential Indian cookbook</i>. Penguin Books India. 8. Jaffrey, M. (2003). <i>Indian cooking</i>. Ebury Press. 9. Nita Mehta. (2010). <i>Indian cookery</i>. Snab Publishers.	

	10. Khurana, M. (2008). <i>Traditional Indian cuisine</i> . Daya Publishing House.	
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CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	3	3	3	3	3	3	3	3	3
CO2	3	3	3	3	3	2	3	2	3	3	3	3	3	3
CO3	3	2	3	2	3	2	3	3	3	3	3	3	3	2
CO4	3	2	2	3	3	2	3	2	3	2	3	2	3	2
Total Score	12	10	11	11	12	09	12	10	12	11	12	11	12	10

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	HOUSEKEEPING OPERATION -II	Major Elective-II	3				3	3	25	75	100

Course Outcome

CO1: Outline the functions, responsibilities, and organization of the Housekeeping Department.

CO2: Apply knowledge of the organizational structure of the Housekeeping Department in star hotels.

CO3: Analyze the principles and practices of safety, security, and pest control in housekeeping operations.

CO4: Evaluate and create interior decoration and flower arrangement designs using appropriate

design principles and techniques.		
UNIT	Contents	No.of Hours
I	Planning Of Housekeeping Department: a) Number of staff required b) Plan of work and frequency method of work c) Time calculated, Work schedules, Allocation of duty - d) Inspection Standard of work expected.	06
II	Organizing the Housekeeping Department: a) Attributes of Housekeeping executives and other staff b) Contract cleaning- types of contract cleaning. c) Pricing-Methods d) Housekeeping purchasing procedure, Stock taking, e) Budgets and budgetary control.	06
III	Safety, Security and Pest Control: a) Safety and Security- Emergencies and dealing with, Fire prevention, Firefighting, Accident prevention, First aid box and its procedure. b) Pest control- Different types of pests found in hotels, Responsibility of Housekeeping in pest control.	06
IV	Interior Design: a) Basic elements of Art and Design, Factors affecting Interior Design. b) Color- Types, Color Schemes. c) Types of carpet and its selection. d) Floor and floor covering in different areas of hotels e) Wall and wall covering in different areas of hotels. Layout guest rooms.	06
V	Flower Arrangement: a) Principles of flower arrangement (western, Japanese, modern). b) School / Styles of flower arrangement, Different shapes of flower arrangement,	06

	c) Equipment needed for flower arrangement, d) Importance of flower arrangement in hotels. Various shape of flower arrangement in different occasions	
	Total	30
	References	
	Textbooks Branson, J. C., & Lennox, M. (1988). <i>Hotel, hostel and hospital housekeeping</i>. Edward Arnold Publishers. Fellows, J. (1957). <i>Housekeeping supervision</i>. Methuen & Co. Ltd. Martin, R. J., & Jones, T. J. A. (1975). <i>Professional housekeeping</i>. Macmillan Publishing Company. Recommended References Andrews, S. (2009). <i>Hotel housekeeping: Training manual</i> (2nd ed.). Tata McGraw-Hill Education. Raghubalan, G., & Raghubalan, S. (2015). <i>Hotel housekeeping: Operations and management</i> (3rd ed.). Oxford University Press. Jones, T. J. A. (2008). <i>Professional management of housekeeping operations</i> (5th ed.). John Wiley & Sons. Kasavana, M. L., & Brooks, R. M. (2013). <i>Managing housekeeping operations</i>. American Hotel & Lodging Educational Institute. Martin, R. J. (2002). <i>Professional housekeeping management</i>. Wiley India.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	2	3	2	3	2	3	3	2	3	3	2	3	2
CO2	3	3	3	3	3	2	3	2	3	2	3	2	3	3
CO3	2	2	2	3	2	2	3	3	2	3	2	3	2	2
CO4	3	2	3	3	3	2	3	2	3	3	3	2	3	2
Total Score	11	09	11	11	11	08	12	10	10	11	11	09	11	09

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	HOUSEKEEPING OPERATION II (Practical)	Major Elective-II			2		2	2	50	50	100
Course Outcome On completion of this course, Students will be able to CO1: Outline the functions, responsibilities, and organization of the Housekeeping Department. CO2: Apply knowledge of the organizational structure of the Housekeeping Department in star hotels. CO3: Analyze the principles and practices of safety, security, and pest control in housekeeping operations. CO4: Evaluate and develop interior design concepts and flower arrangements using appropriate design principles and techniques.											
UNIT	Contents										No.of Hours
	1. Different methods of stain removal from fabrics and upholstery. 2. Identification of common pests and their control measures. 3. Preparation and interpretation of a color chart. 4. Drawing and labeling of a standard guest room layout. 5. Demonstration of different types of flower arrangements. 6. Identification and use of housekeeping cleaning equipment. 7. Preparation and application of various cleaning agents. 8. Bed making procedures (occupied and unoccupied beds). 9. Identification and classification of hotel linen. 10. Basic interior decoration and flower arrangement for guest rooms and public areas.										
	Total										30

	Textbooks	
	1. Branson, J. C., & Lennox, M. (1988). <i>Hotel, hostel and hospital housekeeping</i>. Edward Arnold Publishers. 2. Fellows, J. (1957). <i>Housekeeping supervision</i>. Methuen & Co. Ltd. 3. Martin, R. J., & Jones, T. J. A. (1975). <i>Professional housekeeping</i>. Macmillan Publishing Company. Reference Books 4. Andrews, S. (2009). <i>Hotel housekeeping: Training manual</i> (2nd ed.). Tata McGraw-Hill Education. 5. Raghubalan, G., & Raghubalan, S. (2015). <i>Hotel housekeeping: Operations and management</i> (3rd ed.). Oxford University Press. 6. Jones, T. J. A. (2008). <i>Professional management of housekeeping operations</i> (5th ed.). John Wiley & Sons.	

CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	1	3	3	3	3	3	2	3	3
CO2	3	3	3	3	2	2	3	2	3	3	3	3	3	3
CO3	2	2	3	3	3	2	3	3	3	3	3	3	2	2
CO4	3	2	2	3	3	2	3	2	3	3	3	2	3	2
Total Score	11	10	11	12	11	09	12	10	12	12	12	10	11	10

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	HOSPITALITY COMMUNICATION	SEC-2	2				1	2	25	75	100
Course Outcome On completion of this course, Students will be able to CO1: Recognize and explain the importance of personality values in Hotel Management. CO2: Apply different types of communication skills in the catering and hospitality industry. CO3: Analyze the role and significance of decision-making in personal and professional settings. CO4: Evaluate personality development strategies and develop skills for personal and professional growth.											
UNIT	Contents									No.of Hours	
I	Understanding Communication What is communication- How does communication take place - Conversation between two persons about the details of course - What are the essentials of effective communication- Reasons for gaps in communication Cultural Variation Incorrect sentence- Vocabulary or Phrases Inappropriate use of language Inability to hear- Non – standard accents -Personality development skills -Body languages									06	
II	Greeting and Introducing How do you greet people - Greeting on different occasions - Introducing oneself and others - Making a request - Asking for and giving permission , How to ask for permission ,How to refuse or deny permission Offering Help - Accepting help - Asking for help - Declining help - Giving Instructions - Asking for directions - Giving directions									06	
III	Telephone Communication Understanding the medium preparing for a telephone call- Stages of a telephone call - Difficulties in telephone communication- Handling Telephone calls- Leaving a message over the telephone - Leaving a Message on answering machine - Making request in telephonic communication - Asking for and giving Information over the telephone - Developing Hospitality Communication - Communication in the Front Office - Communication in the Restaurant - Communication in the House Keeping - Communication in the Reservations - Communication in the Bell desk - Communication in the Room service Handling of complaints with guests in different situations									06	
IV	Group Discussion Extempore Speech Prepare and deliver a speech, How to Prepare for one to one interview, How to									06	

	Write a Resume - Group Discussion - To be conducted on subject related topics, Current affairs and general topics- Extempore Speech – Each student should be allowed to speak for one minute in front of the class on any topic he likes, Based on the various subjects he is learning - For example a student could speak about,- how to make Butter Chicken - Prepare and deliver a speech - The students should be asked to prepare a 3 minute speech on the topic of their liking in the previous week and asked to speak in the next class - The trainer should make notes and constructively give help to the student to improve- Prepare for one to one interview – The lecturer should give clear instructions about how to enter a interview room, how to wish the interview committee, how to sit down, how to listen to question, how to answer, how to thank and leave the interview room at the end of the interview and the correct body language and Posture - How to write Resume The lecturer should teach the students about the importance of the Resume. The resume speaks for the individual- The important points to be included in the resume and the preparing of the resume.	
V	Letter writing Personal or Informal letter - Formal letters - Business letters -Letters of Invitation - Replies to Invitation - Check list – Minutes - E-mail writing - Essay Writing and Précis Writing – Summarizing – Abstracting Types of Essays Descriptive - Narrative - Reflective -Argumentative	06
	Total	30
	References	
	Textbooks 1. Dutt, P. K., & Rajeevan, G. (2010). <i>Basic communication skills</i> (Revised ed.). Foundation Books Pvt. Ltd. 2. Wright, C. (Ed.). (2006). <i>Handbook of practical communication skills</i>. Jaico Publishing House. 3. Srinivasan, H., Ramakrishna, A., & Arunachalam, V. (2008). <i>Communication skills: A practical approach</i>. Frank Brothers & Co. 4. Pal, R., & Korlahalli, J. S. (2009). <i>Essentials of business communication</i>. Sultan Chand & Sons. 5. Fisher, D. (1999). <i>Communication in organizations</i> (2nd ed.). Jaico Publishing House. Reference Book: 6. Bovee, C. L., & Thill, J. V. (2018). <i>Business communication today</i> (14th ed.). Pearson Education. 7. Lesikar, R. V., Flatley, M. E., & Rentz, K. (2011). <i>Business communication: Connecting in a digital world</i> (11th ed.). McGraw-Hill Education. 8. Raman, M., & Singh, P. (2012). <i>Business communication</i>. Oxford University Press.	

	9. Kaul, A. (2015). <i>Effective business communication</i> (2nd ed.). PHI Learning. 10. Meenakshi, R. (2015). <i>Elements of communication skills</i> . PHI Learning.	
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CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	2	3	3	3	3	3	2	3	3
CO2	3	2	3	2	3	2	3	2	2	2	3	2	3	3
CO3	3	2	3	2	3	2	3	3	2	3	3	3	3	2
CO4	3	2	2	3	3	2	3	3	2	3	2	3	3	3
Total Score	12	09	11	10	12	08	12	11	09	11	11	10	12	11

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	FOOD SAFETY AND NUTRITION HOTEL INDUSTRY	SEC-2	2				1	2	25	75	100

Course Outcome

On completion of this course, Students will be able to

CO1: Recognize and explain the importance of nutritional values of food in Hotel Management.

CO2: Apply knowledge of different types of foods used in catering operations.

CO3: Analyze the principles and significance of food nutrition in maintaining health and well-being.

CO4: Evaluate food safety practices and develop an understanding of food safety standards, nutritional values, and various food safety measures.

UNIT	Contents	No.of Hours
I	Micro Organism Definition of micro organism -Micro organisms used in food industry a) Yeast b) Scp c) Algae d) Mushrooms - Common food poisoning bacteria found in food establishment, ways to avoid them. a) Salmonella - Habitat b) E.coli - Habitat c) Cl.Perfringens - Habitat d) Bacillus - Habitat e) Cl. Botulinum - Habitat f) Staphylococcus - Habitat Difference between food infection and food intoxications.	06
II	Food Adulteration Food Adulteration Adulterants- Definition. Tests to find the adulteration. Laws and standards to control adulteration. FOOD PRESERVATION : 1) Nature r class I preservatives and Household preservation. 2) Permitted food preservatives and additives. 3) Commercial food preservation.	06
III	Origin of the Menu Definition of nutrition - nutrients. - Classification of nutrients – Macro, and micro Functions, sources, deficiency diseases of macro and micro nutrients.	06
IV	Nutrition and Health Eating Functional group of foods and food pyramid – to form balanced diet. Model menu based on food pyramid and evaluation of menu	06
V	Sales Control System Structural details for Hygienic kitchen Garbage disposed, Pest control. HACCP: Definition of HACCP, COSHH. TOOLS OF HACCP: 1. Personal Hygiene. 2. Goo Storage. 3. Cross – contamination. 4. Colour – coding. 5. Danger zone temp. 6. Basic First Aid.	06
	Total	30
	Reference	
	Textbooks	

	1. Jay, J. M. (2000). <i>Modern food microbiology</i> (6th ed.). Aspen Publishers. 3. Frazier, W. C., & Westhoff, D. C. (1988). <i>Food microbiology</i> (4th ed.). McGraw-Hill Book Company. 4. Bhat, R. V., & Rao, V. S. (2007). <i>Food safety</i>. B.R. Publishing Corporation. 5. Jacob, M. (2004). <i>Safe food handling: A practical guide for food safety</i>. CBS Publishers & Distributors. 6. Hobbs, B. C., & Roberts, D. (1993). <i>Food poisoning and food hygiene</i> (6th ed.). Edward Arnold Publishers. 7. Lakshmi, B. (2010). <i>Nutrition science</i>. New Age International Publishers. 8. Mudambi, S. R., & Rao, S. M. (2005). <i>Food science</i> (2nd ed.). New Age International Publishers. 9. Swaminathan, M. (2007). <i>Essentials of food and nutrition</i> (Vols. I & II). BAPPCO Publishers. Reference Books 10. Potter, N. N., & Hotchkiss, J. H. (1998). <i>Food science</i> (5th ed.). Springer. 11. Fellows, P. J. (2009). <i>Food processing technology: Principles and practice</i> (3rd ed.). Woodhead Publishing. 12. Srilakshmi, B. (2018). <i>Food science</i> (7th ed.). New Age International Publishers. 13. Srilakshmi, B. (2019). <i>Nutrition science</i> (6th ed.). New Age International Publishers. 14. Adams, M. R., & Moss, M. O. (2008). <i>Food microbiology</i> (3rd ed.). Royal Society of Chemistry.	
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CO-PO-PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	3	3	3	3	3	1	3	3	3	3	3	2	3	3
CO2	3	3	3	2	3	2	3	2	2	2	3	2	3	3
CO3	3	2	3	3	3	2	3	3	2	3	3	3	3	2
CO4	3	2	3	3	3	2	3	2	2	3	3	2	3	2

Total Score	12	10	12	11	12	07	12	10	19	11	12	09	12	10
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Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation

1–Low

2– Medium

3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)

FIRST YEAR–SEMESTER-II

Subject Code	Subject Name	Category	L	T	P	S	Credits	Inst. Hours	Marks		
									CIA	External	Total
	EVENT MANAGEMENT	SEC-3	2				1	2	25	75	100
Course Outcome On completion of this course, Students will be able to CO1: Discuss and explain the basic concepts and importance of Event Management. CO2: Apply appropriate strategies and procedures for handling different event situations and challenges. CO3: Analyze the principles and components of budget management in event planning. CO4: Evaluate various types of stage decorations and develop comprehensive event plans for different occasions.											
UNIT	Contents										No.of Hours
I	Introduction to Event Management -Categories and Definitions-Needs and Objectives of Event Management-Creativity and implications of Events-Organization Structure of Event Management -Functions of a Multifaceted Event Management.										06
II	Event Management: Planning-Event Planning-Arranging Chief Guest/Celebrities- Arranging Sponsors-Blue Print of the Function area, Factors affected in Event Management.										06

III	Different Management in Event-Back Stage Management and its Importance-Brand Management and its Characteristics-Budget management and its controlling Methods-Leadership management and its authority-Feed Back Management and its measuring tools.	06
IV	Basic Qualities of Event Management Person- Social and Business Etiquette- Speaking Skills and Team Spirit - Stage Decoration -Time Management – Selecting a Location.	06
V	Various Event Activities- Concept Exhibition-Space Planning-ITPO-Sports Planning- Tourism events and Leisure Events.	06
	Total	30
	References	
	Textbooks 1. Shone, A., & Parry, B. (2004). <i>Successful event management: A practical handbook</i> (2nd ed.). Cengage Learning. 2. Tum, J., Norton, P., & Wright, J. N. (2006). <i>Management of event operations</i>. Elsevier Butterworth-Heinemann. 3. Silvers, J. R., & Goldblatt, J. (2006). <i>Professional event coordination</i>. John Wiley & Sons. Additional Reference Books 4. Goldblatt, J. (2014). <i>Special events: Creating and sustaining a new world for celebration</i> (7th ed.). John Wiley & Sons. 5. Allen, J., O'Toole, W., Harris, R., & McDonnell, I. (2011). <i>Festival and special event management</i> (5th ed.). John Wiley & Sons. 6. Bowdin, G., Allen, J., O'Toole, W., Harris, R., & McDonnell, I. (2012).	

	<i>Events management</i> (3rd ed.). Routledge. 7. Conway, D. G. (2009). <i>The event manager's bible</i> (2nd ed.). How To Books. 8. Rutherford Silvers, J. (2012). <i>Risk management for meetings and events</i>. Butterworth-Heinemann.	
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CO–PO–PSO Mapping (Course Articulation Matrix)

CO	Pos							PSOs						
	1	2	3	4	5	6	7	1	2	3	4	5	6	7
CO1	2	3	3	3	3	1	3	3	3	3	3	3	2	3
CO2	3	2	3	3	3	2	3	2	3	2	3	2	3	2
CO3	2	2	3	3	2	2	3	3	3	3	2	3	2	2
CO4	3	2	3	3	3	2	3	2	3	3	3	2	3	2
Total Score	10	09	12	12	11	07	12	10	12	11	11	10	10	09

Level of Correlation between COs and POs, COs and PSOs

0 – No Correlation 1–Low 2– Medium 3 – High

Strongly Correlated (3); Moderately Correlated (2); Weakly Correlated (1); No Correlation (0)