

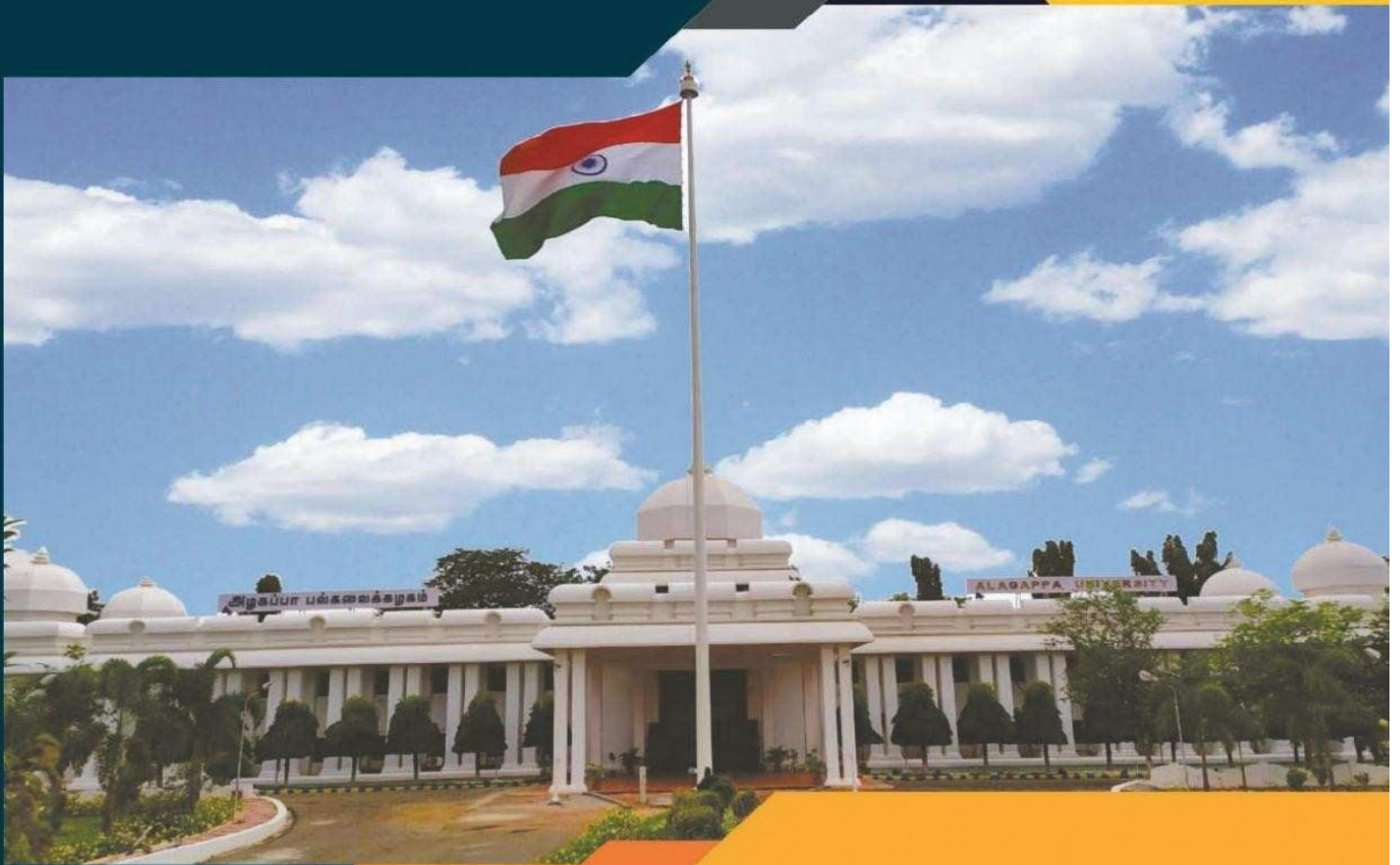


ALAGAPPA UNIVERSITY

(A State University Established in 1985)
Karaikudi - 630003, Tamil Nadu, India



DEPARTMENT OF TOURISM AND HOTEL MANAGEMENT



B.Sc., CATERING SCIENCE & HOTEL MANAGEMENT

[Choice Based Credit System (CBCS)]

[For the candidates admitted from the academic year 2019 -2020]

B. Sc., (CATERING SCIENCE AND HOTEL MANAGEMENT)

REGULATIONS AND SYLLABI OF THE COURSE

(To be followed from the Academic Year 2019 – 2020 onwards)

Programme Objectives

The Programme is designed to equip students with the knowledge and skills needed for a successful career in the hospitality industry, as well as providing an essential understanding of elements relating to life and work in the hospitality industry. In addition to being introduced to the wider world of the hospitality industry, the Students will be studying specialist operational elements such as culinary arts, customer service, effective communication, essential information technology skills etc. The course will also include guest lectures by various industry professionals and student visits to leading hotels in order to ensure an engaging delivery of the knowledge and issues in this exciting field. The concept of hospitality started from the inherent human trait of caring for other people and grew to become one of the most important industries of the modern age.

Programme Specific Objectives

The Programme has a specific objective of providing skilled manpower to the global hospitality industry with finishing school concept. The students after undergoing the above programme will be industry ready with basic skills required by the industry with global standards.

Programme Outcomes

The student after going the above programme will be ready to take up any skilled job in the Hospitality industry like Front office Executive, House Keeping Personnel, Assisting Master Chef in Food and Bakery Production, Food and Beverage Management, Tourism Management etc.

Qualification and Admission

A pass in 10 +2 system of Higher Secondary Examination or its equivalent with minimum of pass
A pass in 10 and 3 Yrs Diploma in Catering science and Hotel Management obtained from the Institution supported by AICTE (or) any recognized University (or) approved by National Council for Hotel Management and Catering Technology (NCHMCT) (or) Directorate of Technical Education.

The eligible candidates have to apply and have to take up Entrance examination conducted by the University. The admission procedure may be changed upon as per University administration decision time to time.

Duration of course

The students shall undergo prescribed course of study for a period of three academic years (Six Semesters).

Medium of Instruction: English

Subject of Study

Part – I	Tamil
Part – II	English
Part – III	Core / Elective
Part – IV	Non-Major Elective
	Skill Based Elective
Part- V	Extension Activities / Allied

Scheme of Examination Evaluation

This Scheme of Examination Evaluation will come in to effect from 2019-2020 academic years onwards. According to this scheme, the candidate will have to appear for Two Internal Examination (CIA) and one End semester Examination(ESE) in each semester.

1. Continuous Internal Assessment (CIA):

The distribution of marks will be as follows, for both Theory and Practical separately.

- For Theory Internal Examination = 25 (Maximum) marks.

- For Practical Internal Examination & Industrial Exposure Training= 40 (Maximum Marks).

For Theory, there will be two internal tests for each semester.

The duration of the examination is 2 hours.

The Question paper Pattern is as follow.

Part - A	5 Questions (Short Answer Type – Without Choice)	5 x 1	5 marks
Part - B	3 Questions (Either or Choice)	3 x 5	15 marks
Part - C	3 Questions (Answer Any 3 out of 5)	3 x 10	30 marks
	Total Internal Semester Marks		50 marks

After evaluation, the average of two internal test marks will be taken and converted into 25 marks.

For practical the internal marks will be calculated at the end of the semester.

The Retest for CIA will be conducted for the following cases:

i) Late admitted students. ii) Students who have failed to attend the internal test due to genuine grounds based on the recommendations given by the HOD.

2. Attendance Criteria

The students who have 75% of attendance will be permitted to appear for the semester examination without any pre-conditions.

The students who have above 70% to 74% attendance will be permitted to appear for the semester examination after payment of prescribed condonation fee for attendance.

The students who have 60% to 69% will be permitted to appear for the semester examination after payment of prescribed condonation fee for attendance along with production of Medical Certificate and recommended by the HOD.

The students who have less than 60% attendance will not be eligible to write the semester examinations and they have to repeat the particular semester after the completion of their course.

3. End Semester Examination:

There will be an End semester examination at the end of each semester.

The students should register for all the papers he/she is appearing for the End semester examination.

The Maximum mark in End Semester Examination is 75 for Theory Subject.

The Maximum mark in End Semester Examination is 60 for Practical Subject.

The Maximum Mark for Industrial Exposure Training is 60 for External Examination.

The question paper pattern is as follows:

Part - A	10 Questions (Short Answer Type – Without Choice)	10 x 2	20 marks
Part - B	5 Questions (Either or Choice)	5 x 5	25 marks
Part - C	3 Questions (Answer any THREE Out of FIVE)	3 x 10	30 marks
	Total External Semester Marks		75 marks

Duration of the Theory examination is 3 hours.

The Practical Examinations such as Food Production Practical, Quantity Food Production Practical, Bakery & Confectionary Practical, and Advanced Food Production Practical will be of 5 hours duration.

The passing minimum for a subject is 40 marks.

The student should secure 40% of marks to pass in both CIA and End semester examinations.

The student should secure 40 marks combining the total marks in the Internal and External examination.

The Supplementary Examination will be conducted only for the course completed students on payment of fee prescribed by the COE.

Arrear examination

1. Students can appear for arrear examinations in all the semesters.
2. Even semester arrear examinations will be conducted only in the forthcoming semester.
3. Students can write any number of arrear papers any semester in addition to regular appearing papers

**PROGRAMME STRUCTURE FOR B.Sc (CS&HM)
SEMESTER I**

Part	Component	Course Code	Subject	Credits	Hrs	Maximum Marks		Total
						Internal	External	
Language	I	9HM1T1 / 9HM1T2	Tamil – I / Adipadai Tamil*	3	3	25	75	100
	II	9HM1L1	English Language Course -I Business English	3	3	25	75	100
Core	III	9HM1C1	Basic Food Production	3	3	25	75	100
		9HM1C2	Basic Food and Beverage service	3	3	25	75	100
		9HM1C3	House Keeping Management	3	3	25	75	100
		9HM1C4	Hotel French - I	3	3	25	75	100
Elective	III	9HM1E1	Food Sanitation and Hygiene (or) Principles of Management	3	3	25	75	100
		9HM1E2						
Skill Based Elective	IV	9HM1P1	Fundamentals of Culinary Arts (Practical)	3	6	40	60	100
			Yoga	-	2	-	-	-
			Library	-	1	-	-	-
Total				24	30	-	-	800

***Note: For those candidates who have not learned Tamil as a language in school
SEMESTER II**

Part	Component	Course Code	Subject	Credits	Hrs	Maximum Marks		Total
						Internal	External	
Language	I	9HM2T1 / 9HM2T2	Tamil – II/ Adipadai Tamil II	3	3	25	75	100
	II	9HM2L1	English Language Course– II Business Report writing	4	4	25	75	100
Core	III	9HM2P1	Basic Food Production - Practical	3	6	40	60	100
		9HM2P2	Basic Food and Beverage Service - Practical	3	6	40	60	100
		9HM2C1	Hotel French - II	3	3	25	75	100
Elective	III	9HM2E1	Principles of Nutrition (or) Tourism & Travel Management	3	3	25	75	100
		9HM2E2						
Skill Based Elective	IV	9HM2S1	Environmental studies	3	3	25	75	100
			Yoga	-	1	-	-	-
			Library	-	1	-	-	-
Total				22	30	-	-	700

SEMESTER III

Part	Component	Course Code	Subject	Credits	Hrs	Maximum Marks		Tot
						Internal	External	
Core	III	9HM3C1	Food and Beverage Management	3	4	25	75	100
		9HM3C2	Quantity of Food Production	4	4	25	75	100
		9HM3P1	Housekeeping - Practical	3	6	40	60	100
		9HM3C3	Front office Operation	3	3	25	75	100
		9HM3C4	Hotel Accounts	3	4	25	75	100
Elective	III	9HM3E1	Computer Application in Hotel Industry (or)	3	4	60	40	100
		9HM3E2	Principles of Tourism			25	75	
NME	IV		Non Major Elective	2	3	25	75	100
Allied	V	93BEA3	Extension Activities	1	1	100	-	100
			Swayam/MOOCs	-	1	-	-	-
Total				22	30	-	-	800

* Offered to other Department Students

SEMESTER IV

Part	Component	Course Code	Subject	Credits	Hrs	Maximum Marks		Total
						Internal	External	
Core	III	9HM4P1	Quantity Food Production Practical	3	6	40	60	100
		9HM4P2	Beverage Service Practical	3	6	40	60	100
		9HM4P3	Front Office Operation Practical	3	6	40	60	100
		9HM4C1	Bakery & Confectionary	3	3	25	75	100
Elective	III	9HM4E1	Bar Management	3	3	25	75	100
		9HM4E2	(or) Hotel Law					
NME	IV		Non Major Elective	2	3	25	75	100
Skill Based Elective	IV	9HM4IT	Summer Internship Training – I	5	-	40	60	100
Allied	V	94BVE4	Value Education	2	2	25	75	100
			Swayam/MOOCs	-	1	-	-	-
Total				24	30	-	-	800

*Offered to other Department Students

SEMESTER V

Part	Component	Course Code	Subject	Credits	Hrs	Maximum Marks		Tot
						Internal	External	
Core	III	9HM5C1	Advanced Food Production	4	4	25	75	100
		9HM5C2	Advanced Food and Beverage Service	4	4	25	75	100
		9HM5P1	Bakery & confectionary Practical	3	6	40	60	100
		9HM5C3	Accommodation Operation	4	4	25	75	100
		9HM5C4	Allied Hospitality Industry	4	4	25	75	100
Elective	IV	9HM5E1	Hotel Marketing (or)	3	3	25	75	100
		9HM5E2	Organizational Behaviour					
Skill Based Elective	IV	9HM5S1	Destination planning and Development (or)	3	3	25	75	100
		9HM5S2	Event Management					
			Yoga	-	1	-	-	-
			Library	-	1	-	-	-
Total				25	30	-	-	700

SEMESTER VI

Part	Component	Course Code	Subject	Credits	Hrs	Maximum Marks		Total
						Internal	External	
Core	III	9HM6P1	Advanced Food Production Practical	3	6	40	60	100
		9HM6P2	Advanced Food and Beverage Service -Practical	3	6	40	60	100
		9HM6C1	Hotel Engineering	4	4	25	75	100
		9HM6C2	Revenue Management	4	4	25	75	100
Elective	III	9HM6E1	Entrepreneurial Development (or)	4	4	25	75	100
		9HM6E2	Human Resource Management					
Skill Based Elective	IV	9HM6IT	Industrial Exposure Training cum Project work-II	5	-	40	60	100
			Yoga	-	2	-	-	-
			Library	-	2	-	-	-
			Placement Training		2			
Total				23	30	25	75	600
Grand Total				140	180			4400

Non- Major Elective Course

Part	Semester	Course Code	Subject	Credits	Hrs	Internal	External	Total
Non Major Elective	III		Basic Catering Services*	2	3	25	75	100
Non Major Elective	IV		Advance Catering Service*	2	3	25	75	100

SEMESTER – I			
Course Code: 9HM1T1	பொதுத்தமிழ் - தற்காலக் கவிதையும் உரைநடையும்	Credits: 3	Hours: 3
அலகு 1	அ. மரபுக் கவிதை – பாரதி - நிலாவும் வான்மீனும் காற்றும் (முழுமையும்), பாரதிதாசன் - தோழனே! உன்னிடம் சொல்வேன்!, நாமக்கல் கவிஞர் - உலகம் வாழ்க!, ஜீவானந்தம் - கோடிக்கால் பூதமடா, முடியரசன் - தலைமை வகிப்போம் (பாடுங்குயில், ப.8) கண்ணதாசன் - புதியதோர் உலகு செய்வோம் (ஏழாவது தொகுதி) ஆ. புதுக்கவிதை - மு.மேத்தா - தேசப்பிதாவிற்ரு ஒரு தெருப் பாடகனின் அஞ்சலி (கண்ணீர் பூக்கள்), கவிக்கோ அப்துல்ரகுமான் - மானுடத்தின் மகுடாபிஷேகம் (பால்வீதி), மீரா -காதல் என்ன கத்திரிக்காயா? (ஊசிகள்), வைரமுத்து - மரங்களைப் பாடுவேன் (இந்தப் பூக்கள் விற்பனைக்கு அல்ல).		
அலகு 2	எண்ணங்கள் - எம்.எஸ்.உதயமூர்த்தி.		
அலகு 3	இலக்கணம் - எழுத்திலக்கணம், எண், பெயர், முறை, பிறப்பு, வடிவம், மாத்திரை, மொழி முதல் எழுத்துக்கள், மொழி இறுதி எழுத்துக்கள், இடைநிலை மெய்யம்மயக்கம், மொழி, பகுபத உறுப்பு, வடமொழி எழுத்து, (ஆ.சிவலிங்கனார், தமிழ் இலக்கண உணர்வுகள், பக்கம் 26 முதல் 69 வரை, கபிலன் பதிப்பகம், புதுச்சேரி)		
அலகு 4	இலக்கிய வரலாறு அலகு 1, அலகு 2ல் உள்ள பாடம் தொடர்பான இலக்கிய வகைகள் தொடர்பான இலக்கிய வரலாறு.		
அலகு 5	படைப்பாற்றல் - பொதுக்கட்டுரை படைத்தல்.		
<p>பார்வை நூல்கள்</p> <p>பாரதி,நிலாவும் வான்மீனும் காற்றும் (முழுமையும்)</p> <p>பாரதிதாசன்தோழனே! உன்னிடம் சொல்வேன்</p> <p>நாமக்கல் கவிஞர். உலகம் வாழ்க</p> <p>ஜீவானந்தம். கோடிக்கால் பூதமடா</p> <p>முடியரசன். தலைமை வகிப்போம் (பாடுங்குயில், ப.8)</p> <p>கண்ணதாசன். புதியதோர் உலகு செய்வோம் (ஏழாவது தொகுதி)</p> <p>மு.மேத்தா. கண்ணீர் பூக்கள்</p> <p>கவிக்கோ அப்துல்ரகுமான் பால்வீதி</p> <p>மீராஇ ஊசிகள் வைரமுத்து. இந்தப் பூக்கள் விற்பனைக்கு அல்ல</p>			

SEMESTER – I			
Course Code: 9HM1T2	பள்ளியில் தமிழ் பயிலாத மாணாக்கர்களுக்கான அடிப்படைத் தமிழ்ப் பாடங்கள்தமிழ் மொழியின் அடிப்படைகள்	Credits: 3	Hours: 3
அலகு 1	எழுத்துக்கள் – உயிர் எழுத்துக்கள் – மெய்யெழுத்துக்கள் – உயிர்மெய்யெழுத்துக்கள்		
அலகு 2	சொற்களின் வகை அறிதல் – பெயர்ச்சொல் – வினைச்சொல் – இடைச்சொல் – உரிச்சொல்		
அலகு 3	எழுத்துக்களின் வேறுபாடு அறிதல்: ணகர, னகர எழுத்துக்கள் சொற்களில் பயின்று வருதல் லகர, ழகர, ளகர வேறுபாடு அறிதல் ரகர, றகர வேறுபாடு அறிதல்.		
அலகு 4	எழுத்துக்களின் பிறப்பு – உச்சரிப்புப் பயிற்சி அளித்தல் – பிழையின்றிப் படிப்பதற்குப் பயிற்சி அளித்தல்.		
அலகு 5	பிறமொழிச் சொற்களைக் கண்டறிதல் – தமிழ் மாதங்கள் – கிழமைகள் – எண்கள் – சுவைகள் – உறவுப் பெயர்கள் ஆகியவற்றை அறிதல்		

Semester -I			
Course Code: 9HM1L1	English Language Course – I - Business English	Credits : 3	Hours: 3
Objectives	The purpose of this course is to provide you with comprehensive, up-to-date and relevant instruction in the correct use of English grammar. It is also designed to help you to develop proficiency in punctuation, capitalization, and number style skills through the use of extensive practice through homework and quizzes.		
Unit I	Basic English Grammar – Tenses and Voices – Simple Exercises – Paragraph construction – Essay writing – Developing hints into paragraphs / essays – Comprehension of a given passage.		
Unit II	Business Letters – different structural forms – parts of a business letter – essentials of an effective business letter – simple business letters: Placing order, Complaint letter & Sales letter.		
Unit III	Job Application Letters – Bio-data – Testimonials – Interview call letter – Appointment order – Complaint / Request Letters to public authorities – Letters to the editor		
Unit IV	Internal Communications – Office Memorandums – Office circulars – Charge sheets – Letters of confirmation, promotion, termination and resignation		
Unit V	Characteristics of good Advertisement copy – Structure of an advertisement copy – Types of advertisement copy – Writing effective advertisement copy – Exercises on writing advertisement copy for products and organizations – Email – Guidelines in managing Emails.		
Reference and Textbooks:-			
Krishna Mohan & Meera Banarj. (2017). <i>Developing Communication Skills</i> , Trinity press.			
Matthukitty ,M. Monipally.(2017). <i>Business Communication Strategies</i> ,(1 st ed.).McGraw Hill Education.			
Rajendra Pal, J.S.Korlahalli.(2017). <i>Essentials of Business Communication</i> , Sultan Chand & SonsTb			
Outcomes	After completing this course the students will gain knowledge to correct use of Grammar To know about proficiency in punctuation, Capitalization, and number style skills.		

Semester -I			
Course Code: 9HM1C1	Basic Food Production	Credits : 3	Hours: 3
Objectives	This paper is introduced to get a comprehensive knowledge and understanding of Cookery, Kitchen Equipments, Cooking Methods, Vegetables and Fruits. This course introduced about Classification, Stocks, Sauces and Soups which has a great importance in improving production knowledge of students.		
Unit I	Introduction to Cookery – Aims and Objects of Cooking – Characteristics of Raw Materials – Salt – Liquids – Sweetening – Fats and Oils – Raising Agents – Thickening Agents – Flavouring & Seasoning Agents – Eggs – Methods of preparation of ingredients –Methods of Mixing Foods - Various Textures of food.		
Unit II	Kitchen Layout – Kitchen Organisation Chart – Role of Executive Chef – Duties & Responsibilities of Various Chef and Staffs – Attributes of Culinary Professionals – Personal and Kitchen Hygiene -Interaction between F&B Service and F&B Production Departments.		
Unit III	Kitchen Equipments – Heavy and Light Equipments – Utensils & Knives – its Uses, Care and Maintenance - Basic Methods of Cooking – Boiling, Poaching, Steaming, Stewing, Braising, Broiling, Roasting, Grilling, Baking, Frying – Special Methods of Cooking.		
Unit IV	Classification of Vegetables – Selection of Vegetables – Cuts of Vegetables – Classification of Fruits – Uses of Fruits in Cookery – Herbs and Spices – Cereals and Pulses – Introduction – Classification and Identification – Cooking of Rice – Varieties of Rice and other Cereals – Salads, Classification and Salad Dressing.		
Unit V	Stocks – Definition – Types – Preparation of Stocks – Storage and its Uses - Sauces – Its Importance – Classification of Sauces – Basic Mother Sauces and its Derivatives – Soups & its Classifications – Recipes – International Soups – Commonly Used Garnishes in Soups.		
Reference and Textbooks:-			
Ceserani & Kinton.(1988). <i>Cookery – An Introduction</i> , Hodder Arnold.			
Escoffier.(1983). <i>The Complete Guide to the Art of Modern Cookery</i> , (1 st ed.).Wiley.			
Fosket, David. (2012) <i>Practical Cookery</i> , (12 th ed.). Hodder Education.			
Krishna Arora.(2001). <i>Theory of Cookery</i> , frank Bros.			
Le Rol A.Polsom.(2011). <i>The Professional Chef</i> ,(9 th ed.).Wiley.			
Parvinder S. Bali.(2014). <i>Food Production Operations</i> ,(2 nd ed.).OUP India.			
Philip E. Thangam.(2010). <i>Modern Cookery (Vol. I) For Teaching & Trade</i> , (6 th ed.).Orient Blackswan.			
Sanjeev Kapoor.(2012). <i>Dal Roti</i> (1 st ed.). Popular Prakashan.			
Sanjeev Kapoor.(2014). <i>No Onion, No Garlic</i> .(1 st ed.). Popular Prakashan.			
Werle, Laukie.(2012). <i>Ingredients</i> , H.F..Ullmann Publishing Gmbh.			
Outcomes	Explain the Organizational Structure of Food Production Department. Design the layout of Kitchen. Classify raw materials and their uses. Describe the methods of mixing food. Draw the structure of egg. Explain the balancing of recipes. Define and classify sauces and soups. Breads and bread making. Different types of pastries Kitchen equipment and its upkeep and interdepartmental coordination		

Semester -I			
Course Code: 9HM1C2	Basic Food and Beverage Service	Credits :3	Hours:3
Objectives	The course will introduce the learner to get a comprehensive knowledge and understanding of Basics of Food and Beverage Service Department. It also aims to familiarize the students with basics and important aspects of Service departments.		
Unit I	Introduction to F&B Service Department – Types of Catering Establishments – Primary and Secondary – Outlets of F&B Service Department – Salient Features of all the Outlets - Restaurant – Banquet – Coffee shop – Bar – Room service – Types of Room Service – RSOT – Duties of RSOT – Various Tray Set-ups.		
Unit II	Staff Hierarchy of Various F&B service outlets – Their duties and Responsibilities – Attributes of F&B Service Personnel – Intra and Inter departmental Relationship of F&B service Department with Other Departments.		
Unit III	Classification of F&B Service Equipments – Their uses – Storage – Purchase Considerations of Service Equipments - Mis-en-Place – Mis-en-Scene – Dummy Waiter– its uses – Ancillary Sections – Still Room – Silver Room – Wash up – Hotplate Section – Pantry – Linen Store – Dispense Bar – Role of stewarding.		
Unit IV	Menu – History of menu - Functions of menu – Types of menu – Menu compiling – Considerations and Constraints – French Classical Menu – Cover and Accompaniments – French Culinary Terms – Cover –Types of cover - Types of Meals – Breakfast – Types of Breakfast – English breakfast – American breakfast-Brunch – Lunch – High tea- Supper – Dinner - Type of service – Briefing.		
Unit V	Beverages- Classification of Non – Alcoholic Beverages – Coffee – Tea - Milk based Drinks – Aerated Drinks – Non- Aerated Drinks - Squashes – Juices.		
Reference and Textbooks:-			
Hermes House, Beech Rick. (2008). The practical guide to napkins and napkin folding, Hermes house.			
Sudhir Andrews. (2013). Food & Beverage Service Training Manual,(3 rd ed.) .Tata McGraw hill Publications.			
Brian Varghese. (2009).Professional food & Beverage Service Management, Macmillan India Limited.			
R.Singaravelavan.(2011). Food & Beverage Service, OUP India.			
Lillicrap & Cousins.(2014). Food & Beverage Service,(9 th ed.).Hodder Education.			
John Fuller, Hutchinson.(1983). Modern Restaurant Service, S. Thomes.			
Dennis Lillicrap, John Cousins,Robert Smith.(2002). Food & Beverage Service,(6 th ed.). Hodder & Stoughton Educational, London.			
Outcomes	After completing this course the students can gain basic knowledge Food and Beverage Service area. Evaluate the organization and function of the restaurant and food service industry. Manage and set up effective purchasing and receiving procedures.		

Semester –I			
Course Code: 9HMIC3	House Keeping Management	Credits :3	Hours:3
Objectives	The course familiarise Students with basic knowledge in Housekeeping, Training Methods, Room Cleaning Procedure, Control desk, Pest control, and Fire Fighting Understand the relationship housekeeping has with the other hotels operating departments.		
Unit I	Introduction to Hospitality Industry – Origin, Evolution and Growth - Classification of Hotels – Ownership and Affiliation – Franchise – Time Share and Ownership – Rates and Meal Plans - Type of Hotel Guest.		
Unit II	Introduction to Housekeeping - The Role of Housekeeping in Hospitality Operations – Functions and Responsibilities of Housekeeping Department - Organization Chart of Housekeeping Department – Personal Qualities of Housekeeping Personnel – Duties and responsibilities of Staff – Layout of Housekeeping Department – Interdepartmental Relationship.		
Unit III	Principles of Cleaning – Cleaning Equipments – Selection and Storage of Equipments – Cleaning Agents – Its Type, Storage and Use – Cleaning of Different Surfaces - Types of Rooms – Amenities and Supplies – Room Cleaning Procedure – Public Area Cleaning.		
Unit IV	Control Desk – Files and Registers Maintained – Lost and Found Procedure –Keys – Its Types & Control – Guests Requests – Special Requests – Baby Sitting.		
Unit V	Pest Control – Areas of Infestation – Preventive Measures – Fire Prevention – Knowledge of Extinguishers.		
Reference and Textbooks:-			
Joan C. Branson & Margaret Lennox.(1988). <i>Hotel, Hostel & Hospital House Keeping</i> (5 th ed.). Hodder Education.			
Malini Singh.(2012). <i>Hotel House Keeping</i> ,(1 st ed.). McGraw Hill Education.			
Sudhir Andrews. (2017). <i>Textbook Of Hotel Housekeeping Management & Operations</i> ,(1 st ed.). Mc Graw Hill India.			
Tucker Schneider.(1998). <i>The Professional Housekeeper</i> (4 th ed.). John Wiley & Sons.			
Outcomes	After completing this course the students will know about basic knowledge of Housekeeping process, its staff, equipments used, PEST control method and Fire Prevention. Evaluates the work done at housekeeping department technically. Makes room cleaning control, cleaning of public areas and laundry process etc.		

Semester -I			
Course Code: 9HMI C4	HOTEL FRENCH – I	Credits :3	Hours:3
Objectives	The objective of the course is to provide a basic knowledge of general French useful for tourism and hotel industries and catering business. To enable the students to understand, Read, Write and Speak basic French		
Unit I	Here you are / Hello / Good Morning Situations - Reception / Coach / Airports / Bar Know - how- Greeting / Showing something / Thanking / Introducing oneself / Receiving clients Grammar - Possessive adjectives, Present tense Cultural information - To greet a person / Names /- French tourists abroad / India as seen by the French / French Visitors in India		
Unit II	I have a ... Situations - Reception / Travel Agency / Travel Exchange / Tourist spots Know - how- Receiving / Communicating Grammar- Present tense / Alphabets Cultural information - Hotels in France		
Unit III	A room for ... Situations - Reception / Bar / Travel Agency Know how - Receiving / allotting a room Grammar - Conditional Present Tense Cultural information - Air conditioning / Noise / Swimming Pool		
Unit IV	There's only... Situations - Reception / Travel Agency / Travel Exchange / Shop Know- how- Receiving / Giving Rates Grammar - How much? / How many etc? Cultural information - Tariffs of hotel rooms in France		
Unit V	Can you ...? Situations - Reception / Travel Exchange / Bar / Restaurant Know - how - Helping with formalities Grammar - Numbers / Gender & number of possessive adjectives Cultural information- Formalities for checking in / foreign currency		
Reference and Textbooks:- Rajeswari Chandrasekar, Rekha Hangal et al.(2002). <i>A Votre Service I</i> ,(L1-6; W.R. Goyal, New Delhi.			
Outcomes	On successful completion of this course learners will be able to Display no hesitation in communication, Speak effectively and politely, apply telephone etiquette when using a telephone, use proper pronunciation when speaking. On successful completion of this course learners will be able to satisfy requirement of everyday situations, demonstrate good comprehension, take food and beverage orders and take part in simple exchanges in French, Frame simple sentences in French		

Semester – I			
Course Code: 9HM1E1	Food Sanitation & Hygiene	Credits: 3	Hours: 3
Objectives	To impart basic knowledge about Food sanitation and Hygiene to the students of Hotel Management Increase understanding of food issues faced in disasters , the role of environmental health practitioners in addressing food safety issues , be able to identify key response partners		
Unit I	Role of Hygiene in Food Science and Dish Washing Areas, Care of Premises and Equipment.		
Unit II	Personal Hygiene - Care of Skin - Hand and Feet. Food Handlers Hygiene, Protective Clothing.		
Unit III	Dishwashing Methods – Manual and Machine Dish Washing – Merits and Demerits. Garbage Disposal – Different Methods – Advantage and Disadvantages.		
Unit IV	Food Poisoning – Causative Factors and the Precautions to be taken by Food Handlers. Food Storage – Techniques of Correct Storage, Storage Temperature of Different Commodities to Prevent Bacterial Manifestation or Contamination.		
Unit V	Pest Control - Rodents and Insect Control Techniques, Special Stress on Control of Flies, Rats and Cockroaches.		
Reference and Textbooks:			
Frazier and Westhoff.(2017). <i>Food Microbiology</i> ,(5 th ed.). McGraw Hill Education.			
Adams MR. (2015). <i>Food Microbiology</i> ,(4 th ed.). Royal Society of Chemistry.			
Paramita Prajna.(2016). <i>Food Planning</i> ; (1 st ed.).			
Roday.S. (2017). <i>Hygiene and Sanitation in food industry</i> ,(2 nd ed.). McGraw Hill Education.			
Pandey SN.(2015). <i>Food processing design</i> ,(1 st ed.). Manglam Publications.			
Outcomes	After completion of this course is students become aware of the food sanitation and hygiene, causes of food poisoning etc. Understand the proper disposal of food waste and garbage, procedures on how to control and exterminate insects and rodents. Recognize safe receiving, storing and handling raw and prepared foods. Conduct a safety and sanitation inspection.		

Semester -I			
Course Code: 9HM1E2	Principles of Management	Credits :3	Hours:3
Objectives	<p>This course will give knowledge in basic managerial skills which helps them to apply in the hotel industry.</p> <p>To help the students gain understanding of the functions and responsibilities of managers, to provide them tools and techniques to be used in the performance of the managerial job. To enable them to analyze and understand the environment of the organization. To help the students to develop cognizance of the importance of management principles.</p>		
Unit I	<p>Nature and evolution of management – Meaning and definition of management – Contributions of Taylor, Fayol, Mayo and Drucker – Functions of management – management: Art, Science and Profession – Administration Vs management – Functional areas of management – Managerial skills: Technical, Human, Conceptual and decision making – Levels of management.</p>		
Unit II	<p>Planning - Definition, importance and characteristics – Planning process – types of plans – Merits and demerits of planning – concept of MBO – Business Forecasting: Definition and methods of forecasting – Decision Making: Nature, importance and steps in Decision making– Decision making techniques.</p>		
Unit III	<p>Organising - Meaning, definition and Principles, Formal and Informal Organisation – Organisation structure – Line and staff organization – Types of Groups – Formal and Informal Groups – Merits and Demerits of the groups.</p>		
Unit IV	<p>Directing - Definition and principles of Directing – Motivation: Meaning, nature and importance – Maslow, Mc Gregor, Herzberg Mc Cleland, and Alderfer theories of motivation– Delegation of Authority – Centralization and decentralization – Merits and Demerits. Staffing: meaning and importance of staffing – Recruitment, selection, training of staff.</p>		
Unit V	<p>Controlling - Meaning, definition and need – Principles of controlling – Controlling techniques. Co-ordination: Meaning, need and features – Techniques – Problems in coordination.</p>		
Reference and Textbooks:-			
<p>Dr. G. Venkatesan, R. K. Sharma & Shashi K. Gupta.(2016). <i>Principles of Mangement</i>. (1st ed.). Kalyani publisher.</p> <p>Gupta C. B. (2014).<i>Management Theory and Practice</i> ,(1st ed.).Schand.</p> <p>Koontz, Heinz Wehrich .(2015).<i>Essentials of Management</i> ,(10th ed.).Mc Graw Hill Education.</p> <p>Louis Allen M.(2013). <i>Management and Organization</i> , Mc Graw Hill Education.</p> <p>Prasad L.M.(2015). <i>Principles of Management</i> ,(9th ed.).Sultan chand & Sons,NewDelhi.</p> <p>Reddy P.N.(2012). <i>Principles of management</i> ,(5th ed.).Tata4.</p> <p>Tirupathi.(2012). <i>Principles of Management</i> ,(5th ed.).Mc Graw Hill Education.</p>			
Outcomes	<p>On completion on this course the students will gain knowledge of management and its principles. This course enables the students to be an effective manager in star hotels.</p> <p>Understand the concepts related to Business; demonstrate the roles, skills and functions of management. Understand the complexities associated with management of human resources in the organizations and integrate the learning in handling these complexities.</p>		

Semester -I			
Course Code: 9HM1P1	Fundamentals Of Culinary Arts (Practical)	Credits :3	Hours:6
Objectives	<p>The end of Year 1 students of Culinary Arts Management are expected to understand the general complexity and nature of the hospitality industry, its various branches and structures.</p> <p>At the end of Year 1 Culinary Arts Management students will have gained a basic all-round skill set including knife usage and an understanding of the kitchen hierarchy. Students at the end of year 1 will be able to demonstrate a proficient level of knife handling and certain basic cooking techniques.</p>		
Unit I	Equipments – Identification – Description - Uses & handling Hygiene - Kitchen etiquettes - Practices & knife handling Safety and security in kitchen		
Unit II	Cuts – julienne – jardinière – macedoine – brunoise – pays sane – mignonette – dices – cubes – shred - mirepoix - Preparation of salad dressings		
Unit III	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)		
Unit IV	Stocks - Types of stocks (White and Brown stock) - Sauces - Basic mother sauces - Béchamel – Espagnole – Veloute – Hollandaise – Mayonnaise - Tomato		
Unit V	Egg cookery - Preparation of variety of egg dishes Boiled (Soft & Hard) - Fried (Sunny side up, Single fried, Bull’s Eye, Double fried) Poaches – Scrambled - Omelette (Plain, Stuffed, Spanish) - En cocotte (eggs Benedict) - Demonstration & Preparation of simple Menu Simple Salads & Soups - Cole slaw - Potato salad - Beet root salad - Green salad - Fruit salad – Consommé - Simple Egg preparations - Scotch egg, Assorted omelette - Oeuf Florentine - Oeuf Benedict - Oeuf Farci - Oeuf Portuguese - Oeuf Dur Mayonnaise.		
Reference and Textbooks:-			
Fosket. David.(2016). <i>The Theory of Catering</i> ; (13 th ed.).Hodder Education.			
Kinton and Ceserani. (2007). <i>The Theory of Catering</i> .(11 th ed.). ELBS Publications.			
Krishna Arora, Frank Bros. & Co. (2011). <i>Theory of cookery</i> . Frank brothers & Company.New Delhi.			
Parvinder S.Bali.(2012). <i>International Cuisine Food Production Management</i> ; Oxford.			
Philip. E. Thangam. (2009) <i>Modern Cookery (Vol-I) for teaching and trade</i> .(6 th ed.). Orient Black Swan.			
Tuli K.K.(2009). <i>Fundamentals of Food Production</i> . Ane Books Pvt.Ltd.			
Outcomes	This course enables this student to gain the practical knowledge on culinary arts. Students gain knowledge about round skill set including knife usage and an understanding of the kitchen hierarchy.		

Semester -II			
Course Code: 9HM2T1	இடைக்கால இலக்கியமும் சிறுகதையும்	Credits :3	Hours:3
அலகு 1	<p>அ.திருஞானசம்பந்தர்</p> <p>திருவாடானை -“மாதோர் கூறு” எனத் தொடங்கும் பாடல்.</p> <p>திருப்புவனவாசல் -“மின்னியல் செஞ்சடை” எனத் தொடங்கும் பாடல்.</p> <p>திருக்கொடுங்குன்றம் -“வானிற் பொலிவெய்தும்” எனத் தொடங்கும் பாடல்.</p> <p>ஆ.திருநாவுக்கரசர்</p> <p>திருப்புத்தார் - “மின்காட்டும்” எனத் தொடங்கும் பாடல்.</p> <p>திருஇராமேச்சுரம் - “பாசமும்” எனத் தொடங்கும் முதல் பாடல்.</p> <p>திருப்பூவணம் - “வடியேறு” எனத் தொடங்கும் பாடல்.</p>		
அலகு 2	<p>இ.சுந்தரர்</p> <p>திருக்கானப்பேர் - “தொண்டர் அடித் தொழுவும்” எனத் தொடங்கும் பாடல்.</p> <p>திருச்சுழியல் - “ஊனாய் உயிர் உகலாய்” எனத் தொடங்கும் பாடல்.</p> <p>ஈ.மாணிக்கவாசகர் - திருவாசகம்</p> <p>திருப்பெருந்துறை - இன்பம் பெருக்கி எனத் தொடங்கும் பாடல்.(திருவெண்பா.11)</p> <p>திரு உத்தரகோசமங்கை - நீத்தல் விண்ணப்பம், இருதலைக்கொள்ளி என்று தொடங்கும் பாடல்.</p>		
அலகு 3	<p>உ.திருமூலர் - திருமந்திரம்</p> <p>அன்பும் சிவமும் எனத் தொடங்கும் பாடல்.</p> <p>எட்டிப் பழுத்த எனத் தொடங்கும் பாடல்.</p> <p>படமாடக் கோயில் எனத் தொடங்கும் பாடல்.</p> <p>ஊ.திருமங்கை ஆழ்வார்</p> <p>திருப்புல்லாணி - ஒன்பதாம் பத்து நாலாம் திருமொழி “காவார் மடல் பெண்ணை” எனத் தொடங்கும் ஒன்றாம் பாடல் முதல் “வில்லாள் இலங்கை” எனத் தொடங்கும் ஐந்தாம் பாடல் வரை (மொத்தம் ஐந்து பாடல்கள்)</p>		
அலகு 4	<p>எ.சிற்றிலக்கியம்</p> <p>அபிராமி அந்தாதி - உதிக்கின்ற செங்கதிர் எனத் தொடங்கும் முதற்பாடல் தொடங்கி</p> <p>அதனைத் தொடர்ந்து வரும் 9 பாடல்கள் (ஆக மொத்தம் 10 பாடல்கள்).</p> <p>தமிழ்விடு தூது - 17 ஆம் கண்ணி முதல் 27 ஆம் கண்ணி வரை.</p> <p>திருக்குற்றாலக்குறவஞ்சி, வசந்தவள்ளி பந்தடித்தல்.</p> <p>பாடுவார் முத்தப்பர், செயங்கொண்டார் சதகம் முதல் இரு பாடல்கள்.</p>		
அலகு 5	<p>அலகு 2 - சிறுகதை</p> <p>சிறுகதைகள் 10 ஆசிரியர் குழு, அறிவுப் பதிப்பகம்.</p> <p>அலகு 4 - இலக்கிய வரலாறு</p> <p>அலகு 1, அலகு 2ல் உள்ள பாடம் தொடர்பான இலக்கிய வகைகள் தொடர்பான இலக்கிய வரலாறு.</p> <p>அலகு 5 - படைப்பாற்றல்</p> <p>சிறுகதை படைத்தல்.</p>		
<p>பார்வை நூல்கள்:</p> <p>பன்னிரு திருமுறை</p>			

Semester -II			
Course Code: 9HM2T2	முதலாம் ஆண்டு - இரண்டாம் பருவம் பள்ளியில் தமிழ் பயிலாத மாணாக்கர்களுக்கான அடிப்படைத் தமிழ்ப் பாடங்கள் யாப்பருங்கலக்காரிகை	Credits :3	Hours:3
அலகு 1	அலகு : 1 (செய்யுளுறுப்புக்கள்) - எழுத்து - குறில், நெடில், ஒற்று - அசை - நேர், நிரை - சீர் - அசைச்சீர் ஈரசைச்சீர் - காய்ச்சீர் - கனிச்சீர் - எழுவகைத் தளைகள் - அடிகள் - குறளடி - சிந்தடி - அளவடி - நெடிலடி - கழிநெடிலடி - தொடைகள் - மோனை - எதுகை - இயைபு - முரண் - அளபெடைத் தொடைகள் - சீர்வகைத் தொடையும் அடிவகைத் தொடையும் - செந்தொடை.		
அலகு 2	(வெண்பாவும் ஆசிரியப்பாவும்) - பாவின் ஓசைகள் - செப்பல் - அகவல் - துள்ளல் - தூங்கல் - வெண்பாவின் பொதுவிலக்கணம் - குறள் வெண்பா - குறள் வெண்செந்துறை - குறட்டாழிசை - சிந்தியல் வெண்பா - நேரிசை வெண்பா - இன்னிசை வெண்பா - ப.'றொடை வெண்பா - வெண்பாவின் ஈறு - ஆசிரியப்பாவின் பொதுவிலக்கணம் - நேரிசை ஆசிரியப்பா - நிலைமண்டில ஆசிரியப்பா - இணைக்குறளாசிரியப்பா - அடிமறி மண்டில ஆசிரியப்பா		
அலகு 3	(கலிப்பாவும் வஞ்சிப்பாவும்) - கலிப்பாவின் பொதுவிலக்கணம் - தரவு - தாழிசை - அராகம் - அம்போதரங்கம் - தனிச்சொல் - சுரிதகம் ஆகிய கலிப்பாவுறுப்புக்கள் - நேரிசை ஒத்தாழிசைக் கலிப்பா - அம்போதரங்க ஒத்தாழிசைக் கலிப்பா - வண்ணக ஒத்தாழிசைக் கலிப்பா - கலிவெண்பா - வெண்கலிப்பா - கொச்சகக் கலிப்பா - தரவுகொச்சகக் கலிப்பா - தரவிணைக் கொச்சகக் கலிப்பா - சி : 'றாழிசைக் கொச்சகக் கலிப்பா - ப.'றாழிசைக் கொச்சகக் கலிப்பா - மயங்கிசைக் கொச்சகக் கலிப்பா - வஞ்சிப்பாவின் பொதுவிலக்கணம் - குறளடி வஞ்சிப்பா - சிந்தடி வஞ்சிப்பா - மருட்பா		
அலகு 4	(பாவினங்கள்) - வெண்டாழிசை - வெண்டுறை - வெளிவிருத்தம் - ஆசிரியத்தாழிசை - ஆசிரியத்துறை - ஆசிரிய விருத்தம் - கலித்தாழிசை - கலித்துறை - கலிவிருத்தம் - வஞ்சித்தாழிசை - வஞ்சித்துறை - வஞ்சிவிருத்தம்		
அலகு 5	சீரும் தளையும் சிதைவுறின் குற்றியலுகரம், குற்றியலிகரம், அளபெடை அலகு பெறாமை - மாஞ்சீர் கலிப்பாவில் வாராமை - விளங்கனிச்சீர் கலிப்பாவிலும் ஆசிரியப்பாவிலும் வாராமை - ஆசிரியப்பாவில் பிற தளைகள் பயின்று வருதல் - தன்சீர் , தன்தளை - பிறசீர் - பிறதளை பற்றிய மரபுகள் - கடை, கடையிணை, பின் , கடைக்கூழை, இடைப்புணர், முரண் தொடைகள் - வருக்கமோனை, வருக்கஎதுகை - நெடில்மோனை, நெடில் எதுகை - இன மோனை, இன எதுகை, தலையாகெதுகை, இடையாகெதுகை, கடையாகெதுகை, ஆசெதுகை முதலியன - கூன்-விகாரம் - வகையுளி - வாழ்த்து - வசை - வனப்பு - நிரல்நிறை - பொருள்கோள்கள் - வண்ணம் நூறு வகையில் அமைதல் - செய்யுள் குற்றம் - முதல் நான்கு அலகுகட்குத் தற்கால எடுத்துக்காட்டுக்களும் இணைத்துக் கருதப்படவேண்டும்		
பார்வை நூல்கள்: யாப்பருங்கலக்காரிகையும் குணசாகரர் உரையும் கழகவெளியீடு, சென்னை. புலவர் குழந்தை - யாப்பதிகாரம், தமிழ்மண் பதிப்பகம், சென்னை. புலவர் குழந்தை - தொடையதிகாரம் தமிழ்மண் பதிப்பகம், சென்னை.			

Semester -II			
Course Code: 9HM2L1	English Language Course - II - Business Report Writing	Credits : 4	Hours:
Objectives	Gained an understanding of the reason for the different types of report formats and when, why and how they should be used. Produced clear, hierarchical and logical structures which project the messages they wish to communicate Used some tried and tested report writing techniques to persuade and influence their readers Learnt how to write correctly		
Unit I	Introduction: Need for developing report writing skill – Business Reports: Meaning and characteristics – Kinds of Business Reports – Steps in drafting formal business reports – Structure of a business report.		
Unit II	Report by individuals –situations – points to be considered in writing individual reports – Routine, Analytical and investigative reports – Reports by company secretary: statutory and other reports – exercises.		
Unit III	Committee Reports – reports on problems / opportunities in business – Writing agenda and minutes – essentials in writing minutes – minutes of various meetings – exercises.		
Unit IV	Art of summarizing reports – Précis writing practice – Public relations Department: Importance – Functions of PRO – External and internal relations.		
Unit V	Press Reports – importance – Writing press releases by companies – occasions – Market Reports – nature – writing simple market reports – exercises.		
(Note: Questions must be asked 60% in writing model reports / minutes and précis which are covered in Units II, III and V – Remaining 40% questions on theory)			
Outcomes	After completing this course the students will gain knowledge about how to write a report correctly and also to produce clear. Hierarchical and logical structures which project the messages they wish to communicate.		

Semester -II			
Course Code: 9HM2P1	Basic Food Production Practical	Credits : 3	Hours:6
Objectives	This course will enable the learner to know the history of cooking, its modern developments, raw materials, basic method of cooking, equipments and menu planning. To gain practical knowledge in various South Indian and North Indian Dishes prepared in Star Hotels.		
Unit I	SOUTH INDIAN DISHES: South Indian Breakfast 10 varieties , Sweet – Milk Sweet -10 varieties, Snacks -10 Varieties.		
Unit II	South Indian Lunch: Variety Rice – 10, Pachadi, Dal and Sambar – 6 Varieties + Non veg gravies 6 + fried – 6, Kootu, Foogath, Rasam - 5 varieties, Varieties of payasam – 5		
Unit III	NORTH INDIAN DISHES: North Indian Breakfast 10 varieties, Sweet – Milk Sweet – 10 Varieties		
Unit IV	NORTH INDIAN DISHES: North Indian Sweets – 10 Varieties, Snacks – 10 varieties, Biryani – Chicken, Mutton, Vegetable, Fish Preparation – 6 Varieties, Dal Shorba, mutton shorba, tomato shorba etc.		
Unit V	Indian bread – Chapatti , Bhaturas, Tandoori roti, Naan, Kulcha Pulao – 5 varieties, Khorma, curry and Moghlai gravy Raithas, Cucumber – 6 varieties, Tandoori Chicken, Fish, Sheekh, Boti Kabab.		
Reference and Textbooks:-			
Fosket. David.(2012). <i>Practical Cookery</i> ,(12 th ed.). Hodder Education.			
Parvinder S. Bali.(2014). <i>Food Production Operations</i> , (2 nd ed.). Oxford university press.			
Sanjeev Kapoor.(2012). <i>Dal Roti</i> (1 st ed.). Popular Prakashan.			
Sanjeev Kapoor.(2014). <i>No Onion, No Garlic</i> .(1 st ed.). Popular Prakashan.			
Thangam E. Philip. (2010). <i>Modern Cookery for Teaching and Trade</i> ,(6 th ed.). Orient BlackSwan.			
Outcomes	On completion on this course students will gain knowledge in preparation of varieties of south Indian and north Indian dishes. After completing this course the students will enable to gain knowledge about history of cooking, modern developments, raw materials and menu planning etc.		

Semester -III			
Course Code: 9HM2P2	Basic Food and Beverage Service Practical	Credits : 3	Hours:6
Objectives	This course aims to impart basic skills of Food and Beverage Service areas needed to work in Star Hotels. Students will gain a basic understanding of the Food and Beverage industry by analyzing the industry's growth and development, reviewing its organizational structure, investigating its relationship with the hotel's other departments, and by focusing on industry opportunities and future trends		
Unit I	Identification of Cutlery and Crockery- Identification of Glassware- Identification of Special Equipments		
Unit II	Cleaning of Service Equipments- Arrangement of Dummy Waiter- Manipulation of Spoons and Forks		
Unit III	Carrying Salver and Placing Meal Plates- Clearance of Soiled Plates-Laying and Relaying of Table Clothes		
Unit IV	Cover laying (A l'a carte, Table d' hotel, English Breakfast, American Breakfast Continental Breakfast covers) - Compiling French Classical Menu-Serviette Folding		
Unit V	Taking guest reservation - Receiving & Seating Guest - Order Taking, Processing, Sequence of Service - Presentation of Bill, Enchasing the Bill, Presenting & Collecting Guest Comment Cards - Handling Guest Complaints		
Reference and Textbooks:-			
Brian Varghese. (2015). <i>Professional food & Beverage Service Management</i> ,(New edition) Laxmi Publications.			
Chouhan. Aparna.(2017). <i>Mixed Drinks, Cocktails and Mock tails, Elements and Dimensions</i> , Oxford book company.			
Dhawan. Vijay.(2008). <i>Food and Beverage Service</i> , Frank bros.			
R. Singaravelavan. (2011). <i>Food & Beverage Service</i> ,(Old edition) Oxford university press.			
Sudhir Andrews.(2013). <i>Food & Beverage Service</i> ,(3 rd ed.).Tata McGraw Hill Publications, New Delhi.			
Walton, Stuart.(2014). <i>The ultimate encyclopaedia of wine, beer, sprits and liquors</i> , Southwater Publisher.			
Outcomes	After completing this course the students will enable to work in star hotel in Food and Beverage Service area. After completion of the course students will be expected to be able to develop general knowledge on the origins and development of food service in hotels, restaurants, and institutions. Describe the economic impact of the F&B industry. Distinguish between commercial and institutional food service facilities. Identify trends likely to affect food service in the coming years. Identify a variety of managerial, production, and service positions that are typical of the food service industry and describe the roles these positions play in providing food service. Describe managerial responsibilities as they relate to food service functions including menu planning, purchasing, storing, preparation, and recipe development.		

Semester -II			
Course Code: 9HM2C1	Hotel French – II	Credits : 3	Hours:3
Objectives	<p>The aim of the course is to introduce the students to the French language as it will help them to understand and speak the much used terms in the hotel operation and also as it is the most widely used foreign language other than English as far as hospitality industry is concerned.</p> <p>To enable the students to understand, read, write and speak French second level.</p>		
Unit I	<p>I am sorry / this way pleased...</p> <p>Situations - Reception / Travel Exchange / Bar / Restaurant / Room / Tourist spot</p> <p>Know-how - Solving a problem / To excuse oneself / Placing / Taking an order</p> <p>Grammar- Negative forms / near future tense</p> <p>Cultural information - Problems / Hygiene habits / TV / Restaurant timings / Breakfast / Appetizers</p>		
Unit II	<p>Have you made your choice?</p> <p>Situations - Restaurant / Travel agency</p> <p>Know- how - Taking an order / Describing dishes / Suggesting dishes</p> <p>Grammar - Simple past tense</p> <p>Cultural information - Non-European cuisine / Indian cuisine</p>		
Unit III	<p>How would you like it cooked?</p> <p>Situations - Restaurant / Tourist spot</p> <p>Know- how - Taking an order</p> <p>Grammar - Future tense</p> <p>Cultural information - Food & the French People</p>		
Unit IV	<p>The red wine is ...</p> <p>Situations - Restaurants / Travel Agency / Shop</p> <p>Know- how - Describing wines / Comparing</p> <p>Grammar - Degrees of comparison</p> <p>Cultural information - Wine & France / Vineyards / French people & wine</p>		
Unit V	<p>That will be...</p> <p>Situations - Restaurant / Reception / Shop / Travel Agency / Tourist spot</p> <p>Know- how - Settling the bill</p> <p>Grammar - Pronouns</p> <p>Cultural information - Means of payment / Tips</p>		
Reference and Textbooks:-			
<p>Rajeswari Chandrasekar, Rekha Hangal et al.(2002). A Votre Service I (L7-12); W.R. Goyal, New Delhi.</p>			
Outcomes	<p>On completing this course the students will gain knowledge about understand, read, write and speak French in second level.</p> <p>After completing this course the students will enable to use terms in the hotel operation and also as it is the most widely used foreign language other than English as far as hospitality industry is concerned.</p>		

Semester -II			
Course Code: 9HM2E1	Principles Of Nutrition	Credits : 3	Hours: 3
Objectives	<p>This course aims to impart basic knowledge of nutrition, Food and its function, Carbohydrates, Lipids, minerals etc.</p> <p>Understand the role of various nutrients in our body.</p> <p>To know the effect of storage, pre-preparation & cooking on nutrients.</p>		
Unit I	<p>Definition of Terms - Food - Nutrients - Nutrition - Malnutrition - under nutrition and over nutrition - Diet - Kilocalorie – Health. Food and its Functions - Physiological Functions - Protective function - Psychological function - Social functions. Classification of Nutrients – Macronutrients - Micronutrients - Recommended Dietary Allowance (RDA). Digestion of food - Factors that affect digestion - Absorption of food - Metabolism of food.</p>		
Unit II	<p>Carbohydrates – Introduction - Composition of carbohydrates - Classification of carbohydrate - Regulation of blood sugar - Functions of carbohydrates - Sources of carbohydrate - Digestion, absorption and metabolism - Effects of deficiency and excess</p> <p>Proteins – Definition - Composition of protein - Amino acids - essential amino acids - non-essential amino acids - Biological value - Classification of protein by structure, by quality - Functions of protein - Sources of protein - Digestion, absorption and metabolism - Effects of deficiency and excess.</p>		
Unit III	<p>Lipids –Meaning - Composition of lipids - Difference between fats and oils - Fatty Acids - saturated fatty acids and unsaturated fatty acids, Essential Fatty Acids (EFA) - Classification of lipids based on structure, sources, visibility and bonds - Functions of Fat – Sources of fat - Cholesterol- Sources – Functions - Digestion, absorption and metabolism - Effects of deficiency and excess</p> <p>Vitamins - Classification of vitamins - Functions, Sources, Deficiency, Requirement of Fat Soluble Vitamins - A, D, E and K ; Water soluble vitamins B-Complex and C.</p>		
Unit IV	<p>Minerals – Introduction – Classification - Functions, Sources, Deficiency, Requirement of Calcium, Phosphorus, Iron, Iodine, Sodium, Potassium and Magnesium. Water – Introduction - Functions of water - Daily loss of body water - Deficiency of water, Daily requirement.</p>		
Unit V	<p>Energy metabolism - Introduction – Units of measurement, Basal Metabolic Rate (BMR), Factors affecting BMR – Calculating energy requirements – Balanced diet – Meaning – Recommended Dietary Allowances – Basic Food Groups – Planning balanced meals – Calculating the nutritive value of recipe – Special nutritional requirements – pregnancy, lactation, infancy, childhood, adolescence, old age – Effect of cooking and processing on nutrients.</p>		
Reference and Textbooks:-			
<p>Dr. Saurav Singh. (2017). <i>Handbook of Dairy Foods and Nutrition</i>, Oxford Book Company.</p> <p>Gajalakshmi.(2018). <i>R. Nutrition Science</i>,(1st ed.) .CBS Publishers & Distributors.</p> <p>Kumari, Shoba. (2017). <i>Food and Nutrition</i>, Agrotech Press.</p> <p>Mhaske, Sunilnatha.(2015). <i>Essential of Food and Nutrition</i>,(1st ed.). CBS Publishers & Distributors.</p> <p>Sharda Gupta, Ranjana Malna.(2016). <i>A text books of Nutrition & Dietetics</i>.(2nd ed.).Elite Publishing House Pvt.Ltd.</p> <p>Sunetra Roady.(2018). <i>Food Science and Nutrition</i>,(3rd ed.). Oxford University Press.</p> <p>Swaminathan. M.(2010). <i>Essentials of Food and Nutrition</i>,Bappco.</p> <p>Wardlaw. Gordon,(2011). <i>M. Contemporary nutrition</i>,(8th ed.). MC Graw Hill Education.</p>			

Outcomes	After completing this course the students will enable to know about various types of nutrition, Effects of malnutrition in body. The students will know the effect of storage, pre-preparation & cooking on nutrients.
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Semester -II			
Course Code: 9HM2E2	Tourism and Travel Management	Credits : 3	Hours:3
Objectives	This course introduces the concept of tourism, its, growth and development, motivations for travel, role of tourism as an economic intervention, global nature of tourism, tourism products and emerging trends in tourism industry. This course familiarizes the students' basic knowledge in tourism.		
Unit I	Principles Of Tourism - Definition - Tourism, Tourist, Foreign Tourist, Domestic Tourist - Components of Tourism: Attractions, Accessibility, and Amenities' - Motivations for Tourism - Types of Tourism.		
Unit II	Growth Of Tourism - Tourism Development: Sea, Road, Rail and Air - An Account of famous travellers - Role of Industrial Revolution - Concept of Holiday, Paid Holiday - Role of Thomas cook in promoting tourism		
Unit III	Tourism And Indian Economy - Contribution of Tourism in Indian Economy - Role of Govt. in Tourism Industry – Central and State Governments hierarchy with functions - Incentives / Subsidies and tax from Central / State Governments for Tourism and Hotel projects - Role of private sectors in Tourism Industry		
Unit IV	Tourism Information - Tourism information – Distribution channels Media – Print media, Visual media Passport, and visa, types of visa, visa obtaining procedures Visa and Certificate of registration regulations for foreigners in India		
Unit V	Tourism Agencies & Airlines – Historical Development - Historical development of travel agencies – Cox & Kings, American Express Tourism agencies in India – SITA, Mercury Travels, TCI, TAAI and its functions Need for a National Airline - International Airlines coming to India - Freedom of Air Charters – Types of Charters		
Reference and Textbooks:-			
Chand Mohinder.(2007). <i>Travel Agency Management</i> ,(2 nd ed.).Anmol Publications Pvt.Ltd.			
Leshin Cynthia. B.(1996). <i>Internet investigations in Hospitality, Travel and Tourism</i> , Pearson College Div.			
Pran Nath Seth & Sushma Seth Bhat.(2012). <i>An Introduction to travel and Tourism</i> , Sterling Publishers Private Ltd.			
Premkanna. P.(2015). <i>Dictionary of Travel and Tourism</i> , (1 st ed.).			
Sharma, Neelu.(2015). <i>Basics of Travel Tourism and Hospitality Industry</i> ,(1 st ed.). Bio Green Books.			
Singh, Neelam.(2015). <i>Tourist Travel Management</i> . (1 st ed.).			
Swarbrooke, John.(2001). <i>Business Travel and Tourism</i> ,(1 st ed.).Butterworth-Heinemann.			
Outcomes	On completion of this course students will able to know different tourism places, historical developments, tourism agencies etc. To know about the Emerging trends in tourism industry.		

Semester -II			
Course Code: 9HM2S1	Environmental Studies	Credits : 3	Hours:3
Objectives	<p>This course aims to awareness to help social group to individual acquire an awareness and sensitivity to the total environment and allied problems.</p> <p>It is an interdisciplinary approach to complex environmental problems using basic tools of the natural and social science including ecosystems, biology, chemistry, economics, political science and international processes.</p>		
Unit I	The Multidisciplinary Nature of Environmental Studies - Definition, Scope and Importance - Need for Public Awareness		
Unit II	<p>Natural Resources - Renewable and non-renewable resources - Forest Resources: Use and Over-Exploitation, Deforestation, Case Studies, Timber Extraction, Mining, Dams and Their Effect on Forests and Tribal People - Water Resources: Use and Over-Utilization of Surface and Ground Water, Floods, Drought, Conflicts Over Water, Dams- Benefits and Problems - Mineral Resources: Use and Exploitation, Experimental Effects of Extracting and Using Mineral Resources, Case Studies - Food Resources: World Food Problems, Changes Caused by Agriculture and Overgrazing, Effects of Modern Agriculture, Fertilizer-Pesticide Problems, Water Logging, Salinity, Case Studies - Energy Resources: Growing Energy Needs, Renewable and Non-Renewable Energy Sources, Use of Alternate Energy Resources, Case Studies - Land Resources: Land as a Resource, Land Degradation, Main induced Landsides, Soil-Erosion and Desertification - Role of Individual in Conservation of Natural Resources - Equitable Use of Resources for Sustainable Lifestyle</p>		
Unit III	<p>Ecosystems, Bio-diversity and its conservation – Ecosystems - Concept of an Ecosystem - Structure and Function of an Ecosystem - Energy Flow in the Ecosystem -Food Chains, Food Webs and Ecological Pyramids - Biodiversity and its conservation -Introduction- Definition: Genetic, Species and Ecosystem Diversity - Bio-Geographical Classification of India - Value of Biodiversity: Consumptive Use, Productive Use, Social Ethical, Aesthetic and Option Values - Biodiversity at Global, National and Local Levels - India as a Mega-Diversity Nation - Hot Spots of Biodiversity - Threats to Biodiversity: Habitat Loss, Poaching of Wildlife, Man-Wildlife Conflicts - Endangered and Endemic Species of India - Conservation of Biodiversity in-Situ and Ex-Situ Conservation of Biodiversity</p>		
Unit IV	Environmental Pollution - Causes, Effects and Control measures of Air Pollution - Water Pollution - Soil Pollution - Marine Pollution - Noise Pollution - Thermal Pollution - Nuclear Hazards		
Unit V	Field Work - Visit to a Local Area to Document Environmental Assets–River – Forest – Grassland – Hill – Mountain - Visit to a Local Polluted Site- Urban –Rural – Industrial – Agricultural - Study of Common Plants – Insects – Birds - Study of Simple Ecosystem-Pond – River - Hill Slopes etc.		

Reference and Textbooks:-	
Bharucha Erach .(2006). <i>The Biodiversity of India</i> , MAPIN Publishing Private Limited, Ahamedabad, India.	
Clark R.S. (2001). <i>Marine Pollution</i> , (5 th ed.). Oxford University Press.	
DE.A.K. (2017). <i>Environmental Chemistry</i> , (7 th ed.).New Age International Pvt.Ltd.	
Hawlinks R.E.,(1987). <i>Encyclopedia of Indian Natural History</i> , OUP India.	
Miller T.G. Jr.(1989). <i>Environmental Science</i> ,(2 nd ed.). Wadsworth Publising co.	
Odurm, E.P.(1971). <i>Fudamental of Ecology</i> , W.B.Saunders Co. USA.	
Rao M.N & Datta, A.K.,(1987). <i>Tehchno-Science, Waste Water Treatment</i> . Oxford& IBH Publishing Company Private Limited.	
Trivedi R.K. & P.K.Goel .(2003). <i>Introduction to Air Pollution</i> , ABD Publications.	
Trivedi R.K., (2010) <i>Hand Book of Environmental Laws, Rules, Guidelines, Compliances and Standards</i> , Vol I and II, Enviro meida.	
Outcomes	After completing this course the students will enable to know about the Environmental Studies prepare students for carriers as leaders understanding and addressing complex environmental issues from a Problem –oriented, interdisciplinary perspective. Students can understand the transactional character of environmental problems and ways of addressing them, including interactions across local to global scales.

Semester -III			
Course Code: 9HM3C1	Food and Beverage Management	Credits : 3	Hours: 4
Objectives	The main concept of this paper is to distinguish the fundamental uses of food and beverage management. To gain knowledge about the selection and procurement. The main concept of this paper is to distinguish the fundamental uses of food and beverage management. To gain knowledge about the selection and procurement.		
Unit I	Gaining A Perspective On Selection And Procurement - The concept of selection and procurement - Distribution systems - Forces affecting the distribution systems - An overview of purchasing function - The organization and the administration - Buyers relationship with purchasing other company personnel		
Unit II	Principles Of Selection & Procurement - The purchase specification - The optimal amount - The optimal prices - The optimal suppliers -The optimal payment policy - Typical ordering procedure		
Unit III	Selection And Procurement Of The Items - Typical receiving procedure - Typical storage procedure - Security in the purchasing system - Purchase procedure - Convenience foods - Processed produce and other grocery items		
Unit IV	Cost Control Techniques - Dairy product/egg/meat/poultry/fish etc.,- Alcoholic and non alcoholic beverages - Non food expenses items - Services & Bar Control - Furniture, Fixtures and Equipments -Yield Management -Non moving and slow moving items		
Unit V	Food Costing Techniques - Par stock -ABC/XYZ analysis -Beverage costing - Records in food cost control -Records in beverage cost control -Food cost reconciliation -Beverage cost reconciliation -Tobacco cost reconciliation		
Reference and Textbooks:-			
Negi Jagamohan. (2016). <i>Food and Beverage Management and Cost Control</i> ,(1 st ed.). Kanishka Publisher.			
Rajpal, Nandhini.(2015). <i>Basics of Hotel Management</i> ,(1 st ed.).Centrum Press.			
Negi Jagmohan.(2011). <i>Food and Beverage Skills Techniques Operation and Management</i> , Kanishka Prakshan.			
Brianvargise.(2015). <i>Professional food and Beverage Services Management</i> . Laxmi Publications.			
Outcomes	After completing this course the students will gain knowledge about the selection and procurement process, and other food & beverage management practices. Will know factors that play role in the development of the food and beverage industry. Can explain social and economic reasons in the development of food and beverage industry. Can classify the types of food and beverage operations.		

Semester -III			
Course Code: 9HM3C2	Quantity Food Production	Credits : 4	Hours: 4
Objectives	This paper will give the knowledge of Selection procedure of various meat, Different Masalas used in cooking, Traditional foods of different states, cooking systems, menu, Indenting, Food cost etc. Serve foods safe to eat, Retain or improve nutritional quality, Enhance appearance, Develop or improve flavor, Increase digestibility, Adjust budgetary requirements		
Unit I	Quantity Food production -Equipment: Quality of equipment used, Specification of equipment, list of manufacturers, care and maintenance of equipment, heat and cold generating equipment, modern developments in equipment manufacturing. Menu Planning : Basic Menu planning, Special emphasis on quantity food production, planning for various categories, such us School/ College Students, Industrial Workers, Hospital, Canteens, Outdoor parties them dinners, transport/ mobile caterings, parameters for quantity food Menu planning.		
Unit II	Indian Cookery (Regional Cooking Style) - Introduction to regional cooking, factors affecting eating habits, heritage of Indian cuisine, Differentiation of regional cuisine. Cooking from different states under geographical location, historical background , availability of raw material(seasonal), equipment and fuel(special), staple diet, Specialty cuisine, food prepared for festivals and occasion. Classifying menu into North and south Indian Recipes.		
Unit III	Kitchen Organization: Allocation of work – Job description/ Duty rosters, production planning production scheduling, production quality & quantity control, forecasting ,budgeting - Kitchen stewarding: importance of kitchen stewarding, organization of the kitchen -stewarding department, equipments found in kitchen stewarding department, work flow in kitchen stewarding, garbage disposal.		
Unit IV	Kitchen management: Objectives - Meal production – indenting- purchasing- storing control- yield, portion control- Standard Recipe – Importance of standard recipe. Advantage and disadvantages left over utilization.		
Unit V	Kitchen management: Objectives - Meal production – indenting- purchasing- storing control- yield, portion control- Standard Recipe – Importance of standard recipe. Advantage and disadvantages left over utilization.		
Reference and Textbooks:-			
Hegde, Laxminarayanan.(2014). <i>Quality Control in Fruits and Vegetables</i> ,(1 st ed.). Discovery Publishing.			
Parvinder S.Bali.(2018). <i>Theory of cookery</i> ,(3 rd ed.).Oxford university press.			
Sanjeev Kapoor.(2012). <i>Dal Roti</i> (1 st ed.). Popular Prakashan.			
Sanjeev Kapoor.(2014). <i>No Onion, No Garlic</i> .(1 st ed.). Popular Prakashan.			
Thangam E. Philip. (2010). <i>Modern Cookery for Teaching and Trade</i> ,(6 th ed.). Orient BlackSwan.			
Outcomes	After completing this course the students will know about different Masalas used in cooking, Traditional foods of different states, cooking systems, menu, Indenting, Food cost etc. The students will know about Menu planning and scheduling and duty roaster		

Semester -III			
Course Code: 9HM3P1	House Keeping Practical	Credits : 3	Hours: 6
Objectives	The students will gain knowledge about Organisation, function of housekeeping department and its different sections. Different departments housekeeping co-ordinates with procedure of cleaning status of room. Cleaning equipment and cleaning agents. Lost and found procedure in control.		
Unit I	Identification of cleaning equipments - Identification of cleaning agents		
Unit II	Basic cleaning methods: Dusting, Sweeping, Mopping, Scrubbing, Polishing, Vacuuming, wiping, washing, rinsing, swabbing, brushing, buffing		
Unit III	Use of cloths and their types - - Bathroom cleaning - Public area Cleaning		
Unit IV	Bed Making - Guest room cleaning -		
Unit V	Fire fighting - First aid Training		
Reference and Textbooks:-			
Joan C. Branson & Margaret Lennox.(1998). <i>Hotel, Hostel & Hospital House Keeping</i> ,(5 th ed.). Edward Arnold Publisher. Negi.Jagneshan.(2013). <i>Housekeeping Theory and Practices</i> ,(1 st ed.). S.Chand & Company Ltd. Soni, Gulshan.(2012). <i>Housekeeping Operation and Operating Procedures</i> , (1 st ed.).Kaniska Publications. Sudhir Andrews.(2013). <i>Hotel Housekeeping</i> ,(3 rd ed.). Tata McGraw Hill.			
Outcomes	On completion on this course the students gain knowledge to be as a professional house keeper. To know about the functions of housekeeping and its different sections.		

Semester -III			
Course Code: 9HM3C3	Front Office Operations	Credits : 3	Hours: 3
Objectives	<p>This paper will give the knowledge in Front Office department, Staff hierarchy, their attributes, guest cycle etc.</p> <p>The students will be able to identify the elements involved in the organization of accommodation operations, its functions, systems and routines. Develop sensitivity and high work ethics towards cleanliness and hygiene and the factors that contribute to it.</p>		
Unit I	<p>Introduction to Front office Department-Organizational Hierarchy – Duties and Responsibilities – Front Office Layout - Equipments Used - Interdepartmental Co-Ordination. Accommodation product – Types of guest room – as per number and size of beds. Rates – Room rate, rack rate, corporate rate, commercial rate, airline rate, group rate, and children rate package plan rate, government rate, weekend rate, half day charges.- Meal plan – EP, CP, AP, and MAP - Types of hotel guests – Pleasure travellers, DFIT, FFIT, GIT, Special interest tours, incentive tours business travellers, convention and conference guests.</p>		
Unit II	<p>Qualities and Attributes of Front Office Staff – Telephone Handling Skills - Communication Skills - Guest Cycle – Introduction – Pre-Arrival – Arrival – Occupancy – Departure – Post Departure.</p>		
Unit III	<p>Front Office Salesmanship - Guidelines to Selling - Selling by Telephone, Face to Face - Selling to Business Person, Conference or Group Business - Equipment used in front office – information rack, alphabetical rack, mail and key rack, computers, billing rack, folio, PBX, PABX, EPBAX, Log book , lay out of front office.</p>		
Unit IV	<p>Lobby: Introduction - Size of the Lobby - Bell Desk - Travel Desk - Job Descriptions of Bell Boy, Bell Captain, Concierge, Lobby Manager - Handling VIP, GRE. . Reservation – Function- Types – guaranteed, non-guaranteed, advanced, conformed, credit card reservation - Reservation process – The reservation request, accepting reservation – reservation form - guest history card, reservation confirmation -Sources of reservation – group travellers, pleasure travellers, travel agents, airline, central reservation system, group reserve – Night Auditing – Night Auditing Process</p>		
Unit V	<p>Emergency Situations- Hotel & Guest Security - Handling Complaints - Safe Deposit Facility - Lost & Found and Its Procedures. . Registration – Registration form – use, pre arrival registration - Preparation of guest arrival (room status availability, arrival and departure list, special request) - Room assignment (special requests, early check – in, walk – in, scanty baggage) - Checking methods of payments (direct, bill to company, processing a credit card, travel agents vouchers, transfers credit/debit, advance deposits) Completing the forms – arrival and departure register -C form- alphabetical guest register – Using Kiosks – Self Check-in- Check-out-guest folio</p>		

Reference and Textbooks:-

Arora.(2009).*Hotel Organization and Front Office Management*, APH Publishing Corporation.
Bardi. James.A.(2010). *Hotel Front Office Management*, (5th ed.).John wiley & Sons, Inc.
Bhatnagar, Sushilkumar.(2017). *Front office Management* (3rd ed.).The Hospitality Press.
Chakravarthi. B. K. (2002, reprint 2015).*Hotel Front Office Management*, (1st ed.). CPS Publisher.
Sudhir Andrews.(2013). *Hotel Front Office Training Manual*, (3rd ed.).Tata McGraw Hill Limited,
New Delhi.
Tewari, Jatashankar.R.(2016).*Hotel Front Office Operations & Management*, (2nd ed.).Oxford
university press.

Outcomes

After completing this course the students can acquire basic knowledge of Front Office and its operation.
Understand the role and function of the Front of Office, Understand the importance of communication and knowledge of guests background, Know the procedures for checking in guests

Semester -III			
Course Code:9HM3C4	Hotel Accounts	Credits : 3	Hours: 4
Objectives	This course will enable the students to gain knowledge how to accounting used in the Hotel field. To Analyze and apply costing techniques in practical situations. To Prepare and analyse the cost sheet.		
Unit I	Accounting Basics - Accounting – Definition- Book keeping – objectives- Accounting concepts and conventions- Advantages – Limitations – Double Entry system - kinds of accounts – Rules for debiting and crediting		
Unit II	Journal And Ledger, Records Maintained In Hotels - Journal – Ledger- Preparation– Balancing of Ledgers – Guest ledger – Register of coupons issued- Register of Reservation- Guest Registration card bill – Arrival, departure – daily food costsheets		
Unit III	Trial Balance - Trial Balance – Definition- Objectives- limitations- Preparation of Trial balance.		
Unit IV	Subsidiary Books - Subsidiary Books – Purchase Book – Sales book- Purchase Return book – Sales Return Book Cash book- Petty Cash book		
Unit V	Final Accounts - Final Accounts- Trading Account- Profit and Loss account – Balance Sheet (Simple Problems without adjustments) - Accounting Software used in hotels.		
Reference and Textbooks:-			
Anoop.(2008). <i>Accountancy for Hospitality Industry</i> (1 st ed.).Neha Publishers & Distributors. R.L.Gupta.(2014). <i>Advanced Accounting</i> ,(17 th ed.). Sultan Chand Sons, New Delhi. R.Narayanaswamy.(2014). <i>Financial Accounting</i> (5 th ed.).Prentice Hall India Learning Pvt.Ltd. Reddy. T.S. (2014). <i>Advanced Accountancy Vol.I</i> , Margham publications. T.S. Reddy & Dr. A. Murthy(2012) <i>Financial Accounting</i> ,Magaram Publications, Chennai. Tippal.BS.(2015). <i>Hotel Management & Accounting</i> , Wisdom Press.			
Outcomes	After completing the course the students to gain knowledge to know about accounting concepts and techniques. Analyse and apply costing techniques in practical situations. After completing this course the students will enable to gain knowledge Prepare and analyse the cost sheet.		

Semester -III			
Course Code: 9HM3E1	Computer Application In Hotel Industry	Credits : 3	Hours: 4
Objectives	<p>This course will enable these students to gain knowledge in current Computer Applications used in hotels, like windows, Ms-word, Ms-Excel, Ms-PowerPoint, Ms-Access etc.</p> <p>Help to prepare students to meet the challenges associated with Hospitality. Information Systems within the Hospitality Industry.</p>		
Unit I	<p>Computer definition, Features of Computer System. Block Diagram of Computer System Input and Output Units of Computer System - Input devices: (Keyboard, Pointing</p>		
	<p>devices Joystick, Touch Screen, Light Pen, Stylus) Scanning devices (Optical Scanners, Bar Code readers, MICR, OCR, OMR), Image capturing devices (Digital Camera, Digital video camera), Audio input names - Output devices : Monitors Printers (Ink jet printer, Laser printer, Thermal printer, Dot matrix printer, Plotter, Photo printer) - Audio output device – (Speakers, Head phones) CPU, RAM, ROM Software – System, Application S/W Networks – Types - LAN, MAN, WAN & Topology Viruses – Types, Precautions</p>		
Unit II	<p>Windows Windows Features Windows Features Terminologies - Desktop, Desktop Properties (Popup MENU), Windows, Wallpaper, Icons, File, Folder Windows Explorer- (Assignment with files, folders) Accessories – Paint, Notepad, Calculator, Remote Desktop Connection</p>		
Unit III	<p>Ms-Word File Menu: Save, Save As, Print, Page Setup Home Menu: Cut, Copy, Paste, Find, Replace, Format Painter, Bullets & Numbering, Change Case. Insert Menu: Table, Pictures, Shapes, Smart Art, Chart, Hyperlink, Header & Footer, Text Box, Drop Cap, Symbol Page Layout: Margins, Page Break, Indent, Line Spacing Mailings Menu: Mail Merge Special Tools: Spelling & Grammar check, Word Count</p>		
Unit IV	<p>Ms-PowerPoint File Menu: Save, Save As, Print, Page Setup Home Menu: Cut, Copy, Paste, Find, Replace, Format Painter, Bullets & Numbering, Change Case. Insert Menu: Table, Pictures, Shapes, Smart Art, Chart, Hyperlink, Header & Footer, Video, Audio, Symbol. Design Menu: Themes, Variants, Customize Transitions: Slide, Timing Animations: Add Animation, Effects Slide Show: Start slide show, Setup, Monitor</p>		
Unit V	<p>Ms-Access Table Creation, Fields, Data Type Primary Key Concept Add, Edit, and Delete records</p>		

Note: Glossary: Students should be familiar with the glossary of terms pertaining to above mentioned topics Students should maintain a Log Book, which has all Notes, Pictures from the Internet and all Assignments (which will be marked as part of Practical Exams)

Note: Practical examinations will be based on practical assignments, knowledge of commands and Viva.

Reference and Textbooks:-

Any other – which are available in the area and city – which the faculty deem fit

Lonnie E. Moseley & David M. Boodey.(1997). *Mastering MS-OFFICE*,(2nd ed.)BPB Publication.

P.K. Sinha.(2014,reprint2018). *Computer Fundamentals*,(6th ed.).BPB Publications.

Peter Norton.(1987). *DOS Guide*,(1st ed.). Prentice Hall, New York.

Sanjay Saxena.(2007). *A First Course In Computers*, (3rd ed.).Vikas Publication House Pvt Ltd.

Website Links: www.sway.com

Outcomes

This course will enable the students to gain knowledge of various Computer Application used in Hotel Industries.

Semester -III			
Course Code: 9HM3E2	Principles Of Tourism	Credits : 3	Hours:4
Objectives	This course helps the students to gain knowledge about the Basic of tourism. Tourism Products, Forms of tourism, Tourist transportation and ITO. To demonstrate an understanding of and the nature, definitions, origins and evolution. Evaluate both positive and negative Social/Cultural, Economic and Environmental impacts of tourism.		
Unit I	Introduction: What is Tourism- Definitions and tourist destination, services and industry-definition and historical development,- Types of Tourists-Visitor, Traveller, and Excursionist – Definition and differentiation-Tourism, recreation and leisure, their inter-relationships.		
Unit II	Tourism Products & Attraction: Nature, Characteristics and Components of Tourism Industry.- types of consumer product- Elements and characteristics of tourism products- Tourism product production system- Tourism Product Life Cycle, typology of tourism products.		
Unit III	Types and Forms of Tourism: Inter-regional and intra-regional tourism-inbound and outbound tourism- domestic, international tourism- Forms of Tourism: religious, historical, social, adventure, health, business, conferences, conventions, incentives, sports and adventure, senior tourism, special interest tourism like culture or nature oriented.		
Unit IV	Tourist Transportation: Air transportation: The airline industry presents policies, practices. Functioning of Indian carriers. Air Corporation Act, Air charters. Surface Transport: Rent-a-car Scheme and coach-Bus Tour, Fare Calculation. Transport & Insurance documents, All-India Permits Rail Transport: Major Railway Systems of World, (Euro Rail and Amtrak) General information about Indian Railways, Types of rail tours in India:, Place-on-Wheels and Royal Orient, Deccan Odyssey, Toy Trains. Indrail Pass. Water Transport: Historical past, cruise ships, ferries, hovercrafts, and river and canal boats, Fly-cruise.		
Unit V	A study of International Tourism Organisations: Origin, location and functions of WTO, IATA, PATA, ASTA, UFTAA, and ICAO.		
Reference and Textbooks:-			
Girish, Revathy.(2015). An Introduction Tourism Management, Dominant Publishers & Distributors (P) Ltd.			
Hall.C. Michael. (2000). Tourism in South and Southeast Asia, (1 st ed.). Routledge, London.			
Stephen.J.(2011). <i>An Introduction Tourism Management</i> , (4 th ed.). Butterworth-Heinemann.			
Trivedi, Priya Ranjan. (2014). All about Tourism, K.K. Publications.			
Outcomes	On completion of this course the students can acquire knowledge in Basic of tourism, Tourism Products, Forms of tourism, Tourist transportation and ITO. After completing this course the students will gain knowledge and to evaluate both positive and negative Social/Cultural, Economic and Environmental impacts of tourism.		

Semester -III			
Course Code: 3NME1A	Basic Catering Services	Credits : 2	Hours: 3
Objectives	To enable the students to know about different types of starters to main dishes. To help students knowledge on sauces, soups and salads. To train the students in kitchen Management. To train the students in different types of meat cutting. To enable the learners to prepare various pastas.		
Unit I	Starters: Appetizers – Description of various types of appetizers, appetizer varieties with example. Appetizers froid and chaud. - Salads – Classification (Simple or Plain, Compound) and its basic parts. Fruit based, Vegetable based, Meat based and fish based.		
Unit II	Basic Preparation: Stocks – Definition, Types, Preparation, Recipes, Storage, Uses, Care and Precautions - Soups –Definition, Classification, Basic Recipes, Garnishes and Accompaniments - Sauces – Classification, Mother Sauces and Derivatives.		
Unit III	Fish And Egg Cookery: Fish -Introduction to Fish Cookery, Classification with examples, cuts of fish, Method of Cooking fish - Egg – Introduction to Egg Cookery, Structure, Selection, Uses of Egg, and Methods of cooking		
Unit IV	Meat And Poultry Cookery - Meat – Introduction to meat cookery, Cuts of (beef, veal, lamb, mutton, pork), Joints and Preparations of meat - Poultry – Age, Quality, Market types, Preparation, Dressing and cuts with its uses - Game - Furred game and feathered game, preparation and cuts with its uses		
Unit V	Farinaceous Dishes: Rice – History, Methods of Cooking, Dishes (Recipes) - Pasta – History, Types, Preparation, Dishes (Recipes)		
Reference and Textbooks:-			
Fosket.David. (2003). <i>Theory of Catering</i> , (10 th ed.).Hodder Education. Foscett, Paskins.(2016). <i>Theory of Hospitality and Catering</i> , Hodder Education. Kinton, Ceserani.(2004). <i>Theory of Catering</i> , ELBS Publications. Mohini Sethi & Surjeet Malthan. (2018). <i>Catering Management-An Integrated Approach</i> ,(3 rd ed.).New Age International Pvt,Ltd.			
Outcomes	After completing this course the students will gain knowledge about the students will have learnt to make various dishes. They will handle meat and fish with care They will have recognized the importance of appetizers. Students will be able prepare various types of soups.		

Semester -III																																	
Course Code: 4BEA3	Extension Activities	Credits : 1	Hours: 1																														
Objectives	<p>Extension Activities will be organized for 2 days in the Third Semester. The programme may be organized in any Saturday and Sunday.</p> <p>A meeting of all the staff of the College (Teaching, Administrative and Technical Staff) be conducted before departing to the camp in which each and every aspect like Programmes to carried out, accommodation, food, medical aid, transport facilities, etc., should be thoroughly discussed.</p> <p>One credit will be allotted for this Extension Activities. The marks allotted for each camp will be 100. Each student participating in the camp will be evaluated internally for 100 marks. The criteria for evaluation of Extension Activities will be as follows:</p>																																
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">Sl. No.</th> <th style="text-align: center;">Criteria</th> <th style="text-align: center;">Maximum Marks</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1.</td> <td>Interaction with Villagers</td> <td style="text-align: center;">10</td> </tr> <tr> <td style="text-align: center;">2.</td> <td>Participation / Attitude towards Work</td> <td style="text-align: center;">10</td> </tr> <tr> <td style="text-align: center;">3.</td> <td>Participation in Interaction and Discussion</td> <td style="text-align: center;">10</td> </tr> <tr> <td style="text-align: center;">4.</td> <td>Knowledge of Problems / Issues</td> <td style="text-align: center;">10</td> </tr> <tr> <td style="text-align: center;">5.</td> <td>Organising & Decision Making Ability</td> <td style="text-align: center;">20</td> </tr> <tr> <td style="text-align: center;">6.</td> <td>Expression: a) Cultural Programmes</td> <td style="text-align: center;">10</td> </tr> <tr> <td></td> <td>b) Report Writing</td> <td style="text-align: center;">20</td> </tr> <tr> <td style="text-align: center;">7.</td> <td>Ability to Adjust and Work in a Team</td> <td style="text-align: center;">10</td> </tr> <tr> <td colspan="2" style="text-align: center;">Total</td> <td style="text-align: center;">100</td> </tr> </tbody> </table>			Sl. No.	Criteria	Maximum Marks	1.	Interaction with Villagers	10	2.	Participation / Attitude towards Work	10	3.	Participation in Interaction and Discussion	10	4.	Knowledge of Problems / Issues	10	5.	Organising & Decision Making Ability	20	6.	Expression: a) Cultural Programmes	10		b) Report Writing	20	7.	Ability to Adjust and Work in a Team	10	Total		100
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Total		100																															

Semester - IV				
Course Code: 9HM4P1		Quantity Food Production Practical	Credits : 3	Hours: 6
Objectives	This course helps to equip the students to be familiarized in Chinese Cuisine, Spanish Cuisine, Italian Cuisine, Germanic Cuisine and Foods.			
Unit I	Masala Bhat - Kolhapuri Mutton -Batata Bhajee -Masala Poori -Koshimbir -Coconut Poli			
Unit II	Moong Dal Khichdee- Patrani Macchi- Tomato Saar-Tilgul Chapatti -Amti Basundi			
Unit III	Mach Bhape- Luchi Sukto - Kala Jamun -Mohanthal			
Unit IV	Prawan Pulao-Mutton Vidalloo- Beans Foogath –Dodol-Shrikhand			
Unit V	Gatte Ka Pulao- Lal Maas -Makki Ka Soweta- Chutny (Garlic)- Dal Halwa			
Reference and Textbooks:-				
Fosket. David.(2012). <i>Practical Cookery</i> ,(12 th ed.). Hodder Education.				
Parvinder S.Bali.(2018). <i>Theory of cookery</i> ,(3 rd ed.).Oxford university press.				
Sanjeev Kapoor.(2012). <i>Dal Roti</i> (1 st ed.). Popular Prakashan.				
Sanjeev Kapoor.(2014). <i>No Onion, No Garlic</i> .(1 st ed.). Popular Prakashan.				
Thangam E. Philip. (2010). <i>Modern Cookery for Teaching and Trade</i> ,(6 th ed.). Orient BlackSwan				
Outcomes	On completion of this course the students will be able to prepare various cuisine foods like Chinese Cuisine, Spanish Cuisine, Italian Cuisine, Germanic Cuisine, Foods.			

Semester -IV			
Course Code: 9HM4P2	Beverage Service Practical	Credits : 3	Hours:6
Objectives	This course aims to equip students to gain practical knowledge in service of various alcoholic beverages served in star hotels. To know the importance of the food and beverage operation to a hotel's success.		
Unit I	Beverage Order Taking Procedures - Compiling a Wine List - Service of Red Wines - Service of White Wines - Service of Rose Wines - Service of Sparkling Wine - Service of Aromatized Wine / Fortified Wines		
Unit II	Service of Beer - Service of Brandy - Service of Whisky - Service of Gin		
Unit III	Service of Vodka - Service of Rum- Service of Tequila		
Unit IV	Service of Liqueurs - Service of Aperitifs - Service of Digestives		
Unit V	Service of coffee -Service of Spirits - Service of Cocktail		
Reference and Textbooks:-			
Brian Varghese. (2015). <i>Professional food & Beverage Service Management</i> ,(New edition) Laxmi Publications. Chouhan.Aparna.(2017). Mixed drinks, Cocktails and Mock tails; Elements and Dimensions. Oxford Book Company. Dennis Lillicrap, John Cousins Robert Smith.(1998). <i>Food & Beverage Service</i> , (5 th ed.). Hodder and Staoughton Educational, 338 Euston Road, London. R. Singaravelavan. (2011). <i>Food & Beverage Service</i> ,(Old edition) Oxford university press. Sudhir Andrews.(2013). <i>Food & Beverage Service</i> ,(3 rd ed.). Tata McGraw Hill Publications, New Delhi.			
Outcomes	On completing this course the students can be able to act as professional sommelier in a Star Hotel. After completing this course the students will gain knowledge about importance of food and beverage operation.		

Semester -IV			
Course Code: 9HM4P3	Front Office Operation Practical	Credits : 3	Hours: 6
Objectives	This course aims to give hands on practices of computer application, related to front office procedure, front office accounting etc. To enumerate the different sections of Front Office and describe their respective duties.		
Unit I	Hands on Practices of Computer Application (Hotel Management System) Related to Front Office Procedures Such as Reservation		
Unit II	Front office Accounting Procedures - Manual Accounting - Machine Accounting Payable - Accounts Receivable - Guest History - Yield Management		
Unit III	Places of Tourism interest in India and Knowledge on International Tourism Destination - Countries, Currencies and Capitals - Public and Private Sector Airlines of the World - Foreign Currency Exchange Regulation.		
Unit IV	Role Play - Situation Handling		
Unit V	Registration, - Guest History - Telephone handling skill – Housekeeping - Daily transactions		
Reference and Textbooks:-			
Bhatnagar, Sushilkumar.(2017). <i>Front office Management</i> (3 rd ed.).The Hospitality Press. Sudhir Andrews.(2013). <i>Hotel Front Office Training Manual</i> , (3 rd ed.).Tata McGraw Hill Limited, New Delhi.			
Outcomes	This course will enable the students to gain knowledge to be as a Professional Front Office Staff in a Star Hotel. To gain knowledge about different sections of Front Office and describe their respective duties.		

Semester -IV			
Course Code:9HM4C1	Bakery and Confectionery	Credits : 3	Hours: 3
Objectives	This paper will give the knowledge of basic and advanced part of bakery preparations. To Identify and explain baking terms, ingredients, equipment and tools. To Employ safe food handling practices using contemporary guidelines		
Unit I	Introduction and Scope of Bakery and Confectionary – Types of Flour and their Characteristics – Other Raw Materials Used in Bakery and Their Role - Heat and Density Measurement, Conversion Tables, Dough and Cake Mixing Temperatures, Yeast Calculations.		
Unit II	Types of Leavening Agents – physical, Chemical and Biological aeration- Yeast – Types – Nature & Characteristics - Dough, Types of Dough, Steps in Yeast Dough Production, Types of dough Making Process, Controlling Fermentation, Bread Faults and their Causes.		
Unit III	Biscuits - Meaning and Preparation Cookies - Production, Sandwich Cookies, Ice Box Cookies, Bar Cookies, Macaroons, Wafers and Lace Cookies, Assorted Cookies.		
Unit IV	Different Types of Paste: Short Crust, Sweet Crust, Rough Puff, Puff Paste, Choux Paste, Suet Paste Preparation, Faults and Products of the Above Pastes - Icings, Fillings and Glazes - Different Types of Icings- Types of Mousses and Souffle varieties.		
Unit V	Sponges-Basic Preparation Methods- Types of Sponges- Petit Fours -Preparation of Syrups & Glazes - Steps Involved in Preparing Large Cakes - Wedding Cakes, Birthday Cakes, Gateaux Basic Preparation.		
Reference and Textbooks:-			
Chouhan.Aparna.(2015). <i>Cooking Process in Baking and Pastry Making</i> ,Oxford Book Company.			
Larousre.(2012). <i>On Pastry</i> ,(1 st ed.) John wiley & Sons.			
Metha Nita. (2013). <i>Eggless Cakes & Muffins</i> , (1 st ed.).SNAB Publishers.			
Sanjeev Kapoor.(2012). <i>Cakes & Bakes</i> ,(1 st ed.)Popular Prakashan Pvt Ltd.			
Singh. Uttam.(2011). <i>Bakery & Confectionary</i> , Kanishka Prakshan.			
Thangam E. Philip. (2010). <i>Modern Cookery for Teaching and Trade</i> ,(6 th ed.). Orient BlackSwan. Fosket.			
David.(2012). <i>Practical Cookery</i> ,(12 th ed.). Hodder Education.			
Yogambal Ashokkumar. (2012). <i>Text book: Bakery & Confectionary</i> ,(12 th ed.). PHI Publisher.			
Outcomes	After completing this course the students can occur knowledge in preparing Biscuits, Cookies, Pastries, & Icings. To know about employ safe food handling practices using contemporary guidelines To gain knowledge about different sections of Front Office and describe their respective duties.		

Semester -IV			
Course Code: 9HM4E1		Bar Management	
		Credits : 3	Hours: 3
Objectives	<ul style="list-style-type: none"> ➤ This paper will give the knowledge of Bar and its operations. ➤ To running your bar smoothly, and keeping it well stocked, safe, and profitable 		
Unit I	Introduction to Bar and Beverage Operation - A brief History - Types of Bar and Beverage Operation - Managing Bar and Beverage Operation - The future of Bar.		
Unit II	The Bar – Parts of Bar(Front Bar, Under Bar, Back Bar)- Bar layout - Basic Bar Arrangements - Bar equipment, Accessories - Bar Sanitation.		
Unit III	Bar Control Systems - The Control System - Product Control - Sales Profitability and Control.		
Unit IV	Bar Service procedures and Selling Techniques - A Service Orientation - Establishing Service Standards - Handling Service Problems - Selling – Techniques and Strategies – Nature of Bar Frauds and their Control Measures.		
Unit V	Marketing Bar and Beverage Operations - Special consideration in Bar and Beverage Marketing - The Marketing Mix - Product and Place - Price: Beverage-Pricing Strategies.		
Reference and Textbooks:-			
<p>Costas Katsigris, Chris Thomas.(2011).<i>The bar and beverage book</i>,(5th ed.).John wiley & Sons.</p> <p>Negi, Jagmohan.(2011). <i>Bar operation and Management</i>, (1st ed.).Kanishka publishing House.</p> <p>Sinha.Aadesh.(2015). Principles and Practices in hotel bar and beverage management, (1st ed.).Anmol Publications</p> <p>Dennis Lillcrap, John Cousins,Robert Smith.(2002). <i>Food & Beverage Service</i>,(6th ed.). Hodder & Stoughton Educational, London.</p> <p>Sergio Andrioli & Peter Douglas.(1990). Professional Food Service, Butterworth-Heinemann.Ltd.</p>			
Outcomes	<ul style="list-style-type: none"> ➤ After completing this Course the Students gain Knowledge about the basic operation of Bar. ➤ The students will know about running your bar smoothly, and keeping it well stocked, safe, and profitable 		

Semester -IV			
Course Code: 9HM4E2	Hotel Law	Credits : 3	Hours: 3
Objectives	This course helps this student to gain knowledge in various laws relating to hotel industry. It include the law of torts and contract, human rights, negligence prevention in the hospitality industry, the rights and responsibilities of guests and innkeepers, industry regulatory requirements and employment law.		
Unit I	Business Law - The Indian Contract Act, 1872 – Definition of Contract and essential elements of a contract - Valid, void and voidable contracts - Free Consent and Consideration - Performance and Discharge of Contract - Breach of contract and remedies for breach of contract The Sales of good Acts, 1932 - Meaning of contract of Sale - Difference between sale and agreement to sell - Rights and duties of seller and buyer - Unpaid seller - The Partnership Act, 1932 - Nature of partnership - Rights and duties of partner - The Companies Act, 1956 - Essential features of company – Legal aspects of corporate social responsibility		
Unit II	Industrial Law - The Bombay Shops and establishment Act, 1948 - Provisions applicable to hotel industry - The Industrial disputes Act, 1947 - Definition of industry - Industrial disputes - Settlement of industrial disputes - Strike, lock-out, lay off, retrenchment and closure - Definition and brief description of others industrial laws - The Payment of Wages Act, 1936 - The Minimum Wages Act, 1948 - Employment of women, children, leave, health, safety and hygiene provision.		
Unit III	Food Legislations - The Prevention of Food Adulteration Act, 1954 - Public Analysts and Food Inspectors - Sealing, Fastening and Dispatch of Samples - Colouring Matter - Packing and Labelling of Food - Prohibition and Regulations of Sales – Preservatives - Anti-Oxidants, Emulsifying and Stabilizing and Ant caking – Agents The Food Safety And Standards Act, 2006 - Food Safety and Standards Authority of India - General Principles of Food Safety - General Provisions as to Articles of Food - Provisions Relating to Import - Special Responsibilities as to Food Safety - Offences and Penalties - Offences and Penalties - Inn Keepers Act - Data Protection Act - The Consumer Protection Act, 1986 - Who is consumer? - Consumer complaint - Remedies for deficiency in services.		
Unit IV	The Sexual Harassment of Women at Workplace - Prevention, Prohibition and Redressal Act, 2013 - Acts constituting Sexual Harassment - Internal and Local Complaints Committee - Complaint and inquiry into complaint - Duties of employer		
Unit V	Licenses and Permits - Licenses and permits required for running Star - category of hotels (3 star and above) only ten important licenses to be taken – Procedure for applying and renewal of licenses and permits - Provisions for suspension and cancellation of licenses - By laws for operating Permit Rooms and Bar.		
Reference and Textbooks:-			
Anoop K Kaushal .(2016). <i>Universal's Practical Guide to Consumer Protection Law</i> ,(4 th ed.). Universal Law Publishing.			
Arora. (2009). <i>Food And Beverage Laws</i> , Aph Publishing Corporation.			
Dr Avtar Singh. (2017). <i>The Law of Contract</i> ,(1 st ed.). Eastern book co.			
Jyotsana.(2008). <i>Hotel Law</i> , Rajat Publication.			

Outcomes	After completing this course this course will enable the students to gain knowledge above the various Laws and Acts practiced in Hotel Industry. The students will obtain knowledge about human rights, industry regulatory requirements and employment law.
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Semester -IV			
Course Code: 4NME1A	Advance Catering Service	Credits : 2	Hours: 3
Objectives	To understand of various modes of transport and its catering service Exploration of ship caterings cruise and its study to understand of various modes of transport and its catering services. To study about industrial and institutional catering food service-Benefits of subsidy offered by management. To study about outdoor catering and its functions-Miscellaneous forms of catering.		
Unit I	Transport Catering – Classification – Air, Rail, Ship and Luxury Coaches. Air Catering – Planning of Menus – Organisation of Service – Airline Tray Service – Importance of Flight Kitchen Units – Limitations of Air Catering - Rail Catering – Planning of Menus – Organisation of Service – Refreshment Stalls in Railway Stations – Pantry Car Service – Role of Indian Railway Catering & Tourism Corporation – Palace on Wheels.		
Unit II	Ship Catering – Catering Service in Passenger Ships - Cruise Lines Catering – Compiling of Food and Wine Lists for Cruise Liner Catering -Catering in Luxury Coaches – Service of Snacks and Beverages.		
Unit III	Hospital Catering – Planning of Menu – Importance of Diet Kitchen – Hospital Tray Service.		
Unit IV	Industrial Catering – Planning of Kitchen and Food Service Areas – Role of Cyclic Menus – Benefits of Subsidy Offered by the Management - Institutional Catering – Food Service Units in Research Institutions such as I.C.AR., C.S.I.R. and I.C.M.R. – Planning of Menus - Schools, Colleges and Universities – Planning of Menus – School Meal Services and Canteens – Importance of Nutritive value.		
Unit V	Out–Door Catering – Types of Functions - contracted and Speculative Functions– Organisation of Food Production and Food Service Areas – Problems in Outdoor Catering - Miscellaneous forms of Catering such as Club Catering, Prison Catering and Catering in Armed forces.		
Reference and Textbooks:-			
Dennis Lillicrap, John Cousins,Robert Smith.(2002). <i>Food & Beverage Service</i> ,(6 th ed.). Hodder & Stoughton Educational, London.			
Dr. B.K. Chakravarthi.(2009). <i>Hotel Management Theory Volume I & II</i> ,APH Publishing Corporation, New Delhi.			
Mohini Sethi & Surjeet Malhan.(2018). <i>Catering Management – An Integrated Approach</i> ,(3 rd ed.).New Age International Pvt,Ltd.			
Outcomes	This course will enable the students to be familiar in advance catering services. To know about the various modes of transport and its catering services. To know about industrial and institutional catering food service-Benefits of subsidy offered by management.		

Semester -IV			
Course Code: 9HM4IT	Summer Internship Training	Credits : 5	Hours:--
Objectives	Students will have to take up a project work for 6 to 8 weeks at the end of the IV semester. A report of the project work should be submitted to the Institute within 30 days after completing the project work. Thereafter the students will appear for a Viva Voce conducted by a Panel consisting of the HOD, faculty guide, and an external examiner.		
Evaluation	<p>The performance of students under this course will be assessed by the Faculty Guide and the report submitted by the students will be evaluated by the Faculty Guide and an External Examiner for 100 marks. A Viva-Voce will be conducted by a panel consisting of an External Examiner, HOD and the Faculty Guide jointly for 60 marks. The students who secure not less than 40% in each component and a cumulative 40% of the total shall be declared to have passed the course.</p> <p>If a student fails to complete the project and / or fails to submit the project report in time, he / she has to redo the project in the ensuing semester or academic year as decided by the Department.</p> <p>If a student scores less than 40 % in the Project Report Valuation, he / she have to redo the project in the ensuing semester or academic year as decided by the Department.</p> <p>If a student scores 40 % or above in the Project Report, but scores less than 40 % (10 marks) in the Viva Voce, he / she has to reappear for the Viva Voce in the ensuing semester or academic year as decided by the Department.</p> <p>When a faculty guide is not present on the date of the Viva Voce, the HOD will nominate some other faculty to the Panel.</p>		

Semester -IV			
Course Code: 4BVE4	Value Education	Credits : 2	Hours: 2
Objectives	To Create Awareness to Values among Learners and Help they adopt them in their Lives.		
Unit I	Definition – Need for Value Education – How Important Human Values are – Humanism and Humanistic Movement in the World and in India – Literature on the Teaching of Values under Various Religions like Hinduism, Buddhism, Christianity, Jainism, Islam, etc. Agencies for Teaching Value Education in India – National Resource Centre for Value Education – NCERT – IITs and IGNOU.		
Unit II	Definition – Need for Value Education – How Important Human Values are – Humanism and Humanistic Movement in the World and in India – Literature on the Teaching of Values under Various Religions like Hinduism, Buddhism, Christianity, Jainism, Islam, etc. Agencies for Teaching Value Education in India – National Resource Centre for Value Education – NCERT – IITs and IGNOU.		
Unit III	Value Crisis – After Independence - Independence – Democracy – Equality – Fundamental Duties – Fall of Standards in all Fields – Social, Economic, Political, Religious and Environmental – Corruption in Society. Politics without Principle – Commerce without Ethics – Education without Character – Science without Humanism – Wealth without Work – Pleasure without Conscience – Prayer without Sacrifice – Steps Taken by the Governments – Central and State – to Remove Disparities on the Basis of Class, Creed, Gender.		
Unit IV	Value Education on College Campus - Transition from School to College – Problems – Control – Free Atmosphere – Freedom Mistaken for License – Need for Value Education – Ways of Inculcating it – Teaching of Etiquettes – Extra-Curricular Activities – NSS, NCC, Club Activities – Relevance of Dr. A. P. J. Abdul Kalam’s Efforts to Teach Values – Mother Teresa.		
Unit V	Project Work - Collecting Details about Value Education from Newspapers, Journals and Magazines - Writing Poems, Skits, Stories Centring on Value - Erosion in Society - Presenting Personal Experience in Teaching Values - Suggesting Solutions to Value – Based Problems on the Campus.		
Reference and Textbooks:-			
Chakraborti, Mohit. (1997). <i>Value Education: Changing Perspectives</i> , Kanishka Publications, New Delhi.			
Eknath Ranade.(1991). <i>Swami Vivekananda Rousing Call to Hindu Nation</i> , Centenary Publication.			
N. Vittal.(2001). <i>Value Education – Need of the Hour Talk Delivered in the HTED Seminar</i> – Govt. of Maharashtra, Mumbai .			
Outcomes	This course will enable the students to be familiar in advance catering services. To know about the various modes of transport and its catering services. To know about industrial and institutional catering food service-Benefits of subsidy offered by management.		

Semester -V			
Course Code:9HM5C1	Advanced Food Production	Credits :4	Hours: 4
Objectives	This paper will give the knowledge of popular international cuisines, food festivals and food production in an advanced manner. It give the knowledge of how to prepare speciality larder dishes and Planning of food festivals of the above Cuisines		
Unit I	Arabic Cuisine - Aromatic Herbs and Spices Used in Arabian Cookery -Popular Dishes. Traces of East European Cookery (Russia, Hungary, Czechoslovakia) - Popular Stews of East European Countries - Scandinavian Cookery - Its Popular Foods.		
Unit II	International cuisine-I - Chinese cuisine – characteristics, preparation & cooking techniques, utensils and ingredients used regional styles of Chinese cooking, examples of Chinese dishes- Thai cuisine – characteristics, composition with Indian & Chinese cuisine. Ingredients used. Mexican cuisine – characteristics, ingredients used – examples of Mexican dishes, Middle East , Arabian Food.		
Unit III	International cuisine-II - Italian cuisine- characteristics, main ingredients pasta – types and preparation Noodles – types – polenta, gnocchi – variation, spaetzle – presentation and style - Examples of Italian dishes		
Unit IV	Larder – Organization of Larder – Sections of Larder – Speciality Larder Dishes - Planning of food festivals of the above Cuisines, Considering Geographical and Historical Importance - Traditional Dishes Creating Importance.		
Unit V	Force meat – Meaning, uses, types and recipes - Panada – Meaning, uses, types, recipes with examples - Compound butter – Meaning, types, recipes with examples - Marinade – Different types and uses -Brine – Types and uses - Aspic jelly: Uses and preparation- Chaud Froid: Uses and preparation.		
Reference and Textbooks:-			
Jamaluddin. Md. (2015). <i>Advances in Food Processing and Preservation</i> ,(1 st ed.). Anmol Publications Pvt Ltd.			
Sanjeev Kapoor.(2012). <i>Dal Roti</i> (1 st ed.). Popular Prakashan.			
Sanjeev Kapoor.(2014). <i>No Onion, No Garlic</i> .(1 st ed.). Popular Prakashan.			
Thangam E. Philip.(1996). <i>Modern Cookery for Teaching Trade, 4th Vol</i> , Orient Longmah Ltd, Mumbai.			
Vijay Tyagi.(2015). <i>Food Production Operation</i> ,(1 st ed.). Cyber tech Publication.			
Outcomes	This Course will enable the students to be familiar in Advanced Level Cookery. After completing this course the students will enable to know how to prepare speciality larder dishes and traditional dishes.		

Semester -V			
Course Code: 9HM5C2	Advanced Food & Beverage Service	Credits : 4	Hours: 4
Objectives	<p>The course will introduce learner to get a comprehensive knowledge and understanding of managerial functions of food & beverage service department of hotel and catering industry.</p> <p>It also aims to enable the student to acquire professional competence at managerial levels in the particular department.</p>		
Unit I	<p>Function Catering – Introduction- Banquets – Types of Functions – Function Service staff – Staff requirement calculation – Function menus – Function Equipments – Function Booking and Organising.</p>		
Unit II	<p>Basics of menu Engineering – Gueridon Service – Introduction – Types of Trolley - Mis-en-place for Gueridon – Special Equipments Used – Care and Maintenance of Equipment – Safety in Gueridon Cooking – Selection of Gueridon Dishes – Points to be Remembered while Preparing Different Dishes in Gueridon.</p>		
Unit III	<p>Handling Situations – Dish Served is Spoiled – Dish Dropped Accidentally – Piece of Cutlery Dropped by the Guest – Spillage – Lost Property – Illness – Alcohol over Consumption – Lost Children – Accident – Fire Accident – Dealing with a suspicious Item – Dealing with Bomb Threat – Guest With Special Needs.</p>		
Unit IV	<p>Cellar – Introduction – Cellar Location – Temperatures and Storage Procedures – Cellar Control and Records – Purchase order – Cellar Inwards Book – Bin Card – Beverage Requisition – Cellar Control Book – Ullages and Breakages Record – Returns Book – Credit Memo – Empties Return Book – Transfer Book – Stock Book.</p>		
Unit V	<p>Budgetary Control: Introduction, Objectives, Kinds of Budget, Budgetary Control Process, Stages in the Preparation of Budgets - Budgeting for F & B Operations.</p> <p>Food & Beverage Control: Purchasing Control, Receiving Control, Storing and Issuing Control, menu Management: Introduction, Types of menu Planning Considerations & Constraints, menu costing and Pricing, menu merchandising, menu engineering</p>		
Reference and Textbooks:-			
<p>Davis, Bernard. (2012).<i>Food & Beverage Management</i>.(5th ed.).Butterworth-Heinemann.</p> <p>Foskett, David. (2003).<i>The Theory of Catering</i>, (10th ed.).Hodder Education.</p> <p>Negi. Jagmohan. (2016).<i>Food & Beverage Management and Cost Control</i>, (1st ed.). Vistas Book Publishers.</p> <p>R. Singaravelavan. (2011).<i>Food & Beverage Service</i>.(Old edition) Oxford university press.</p> <p>Suthir Andrews. John Robert Smith.(2002). <i>Food & Beverage Service</i> (6th ed.).Hodder Education.</p>			
Outcomes	<p>After completing this course the students will enable to gain knowledge about understanding of managerial functions of food and beverage service.</p> <p>To gain knowledge about acquire professional competence at managerial levels in the particular department.</p>		

Semester –V			
Course Code: 9HM5P1	Bakery & Confectionery Practical	Credits : 3	Hours: 6
Objectives	Identify and differentiate the small and large equipment in bakery and confectionary. To Prepare and Present basic pastries and its derivatives		
Unit I	Equipments - Identification -Uses and handling - Ingredients - Qualitative and quantitative measures		
Unit II	Bread Making - Bread Loaf (White and Brown) - Bread Rolls (Various shapes) - French bread – Brioche. SIMPLE CAKES -Sponge, Genoise, Fatless, Swiss roll - Fruit Cake - Rich Cakes – Dundee – Madeira		
Unit III	Simple Cookies - Nan Khatai - Golden Goodies - Melting moments - Swiss tart Simple Cookies - Tri colour biscuits - Chocolate chip - Cookies (Salt) - Chocolate Cream Fingers - Bachelor Buttons.		
Unit IV	Hot / Cold Desserts - Caramel Custard - Bread and Butter Pudding - Queen of Pudding - Soufflé – Lemon / Pineapple - Mousse (Chocolate Coffee)		
Unit V	Hot / Cold Desserts – Bavaroise - Diplomat Pudding - Apricot Pudding - Steamed Pudding - Albert Pudding, Cabinet Pudding.		
Reference and Textbooks:-			
<i>Handbook of Confectionary with formulations</i> , Engineers India research Institute.(2017).			
Metha Nita. (2013). <i>Eggless Cakes & Muffins</i> , (1 st ed.).SNAB Publishers.			
Sanjeev Kapoor.(2012). <i>Cakes & Bakes</i> ,(1 st ed.)Popular Prakashan Pvt Ltd.			
Thangam E. Philip. (2010). <i>Modern Cookery for Teaching and Trade</i> ,(6 th ed.). Orient BlackSwan. Fosket.			
David.(2012). <i>Practical Cookery</i> ,(12 th ed.). Hodder Education.			
Yogambal Ashokkumar. (2012). <i>Text book: Bakery& Confectionary</i> ,(12 th ed.). PHI Publisher.			
Outcomes	The students can acquire Basic Bakery skills of Bread making, Cake making, Cookies, etc. Preparation of Hot and Cold Desserts. To identify and differentiate the small and large equipment in bakery and confectionary. To Prepare and Present basic pastries and its derivatives		

Semester -V			
Course Code:9HM5C3	Accommodation Operation	Credits : 4	Hours: 4
Objectives	<p>This course familiarize the students the Eco- friendly concept in housekeeping, Planning and organizing of Housekeeping Department, Training and Development practices followed in Housekeeping Department.</p> <p>To impart knowledge skill and aptitude to a graduate of any stream, opting for a career in hospitality industry.</p> <p>To train students in Rooms Division Management (front office and housekeeping) by focusing on best practices for operational, strategic and staff management in lodging establishments.</p>		
Unit I	Introduction And Role - Personal Qualities of Housekeeping Personnel - Variable of commencing a housekeeping department in the project stage hotel and functioning hotel.		
Unit II	Planning And Organizing A Housekeeping Department - Hospitals - Airlines - Cruise lines - Guest house - Contract services - Multinational companies.		
Unit III	Eco Friendly Concept In Housekeeping Department - Measures to reduce the consumption- Refuse of non bio degradable products - Reuse methods - Recycle.		
Unit IV	Human Resources Management In Housekeeping - Man Power Planning, Sources – Recruiting - sources of recruiting - selection – orientation - to employees in hotels and Allocation of work and duty Rota.		
Unit V	Training And Development - Need for training - types of training - importance of training - Time, motion study - evaluation & performance - Appraisal.		
Reference and Textbooks:-			
G.Raghubalan, Smrita Raghubalan.(2009). <i>Hotel Housekeeping Operation & Management</i> ,(2 nd ed.). Oxford University Press.			
Rocco, M. Angelo, Andrews N. Vladimir,(2004). <i>Hospitality Today and Introduction</i> , AH&LA,			
S. K. Kaushal, S.N. Gautam,(2009). <i>Accommodation Operation Management</i> , Frankbros and co. ltd.			
Soni, Gulshan.(2012). <i>Housekeeping Operation and Operating Procedures</i> , (1 st ed.).Kaniska Publications.			
Sudhir Andrews. (2008). <i>Hotel Housekeeping Management and Operation</i> ,(1 st ed.).Tata Mcgraw Hill.			
Outcomes	<p>After completing this course the students will become familiar with the Eco-friendly concept in Housekeeping, HRM in Housekeeping, Training Practices followed etc.</p> <p>To learn about room division, operations and management.</p> <p>To learn graduates are expected to utilize this technical and management skills as well as apply critical thinking skills, ethical standards and problem solving skills within lodging organisation.</p>		

Semester- V			
Course Code:9HM5C4	Allied Hospitality Industry	Credits:4	Hours: 4
Objectives	The hospitality industry consists of a range of service providers that includes bars, restaurants and lodging establishments. Hotel visitors rely on hospitality staff for many of their travel needs.		
Unit I	Hospitality industry – introduction & growth - Organization of hotels based on location, size, and length of stay of guest other types of accommodations - bungalow - youth hostel - types of ownership sole proprietorship and partnership organizational structure of various kind of hotels		
Unit II	Front Office Operations – functions, sections and organization of front office - Types of rooms – single, double, twin suites, penthouses, cabana - Types of plan – EP, CP, AP and MAP.		
Unit III	Catering operations – Definition - Classification of Catering establishment - styles of catering Services, types of menu. Beverages - types of beverages – Cocktail, mock tail Food and beverage management issues - training of hotel staffs - forms of ownership.		
Unit IV	Housekeeping operations – functions, personal qualities of housekeeping staff, cleaning procedure, interior decoration, and flower arrangement - Rules of guest floor cleaning: Bed making, Key handling procedure - types of key standard supply provide on guest rooms - Special service.		
Unit V	Reservation - sources of reservation- types of reservation -confirmation forecasting system, VIP lists, amenities, vouchers arrival & departure register guest history cards.		
Reference and Textbooks:-			
Dr. O. Reegan. <i>Hospitality management</i> , CN publication.			
S.K.Bhatnagar. (2002, reprint 2009). <i>Front Office management</i> , (1 st ed.). Frank Brothers & Co Publishers.			
S.K.Kaushal. (2008). <i>Accommodation operation management</i> , Frank brothers & co publishers.			
Sudhir Andrews.(2013). <i>Food & Beverage Service</i> , (3 rd ed.). Tata McGraw Hill Publications, New Delhi.			
Outcomes	After completing this course the students will acquire knowledge about service providers that includes bars, restaurants and lodging establishments. To know about hotel visitors rely on hospitality staff for many of their travel needs.		

Semester- V			
Course Code:9HM5E1	Hotel Marketing	Credits: 3	Hours: 3
Objectives	To continue to communicate our strategic objectives to our target markets effectively. To provide a positive hotel experience to all our guests To accomplish our growth targets within the given time and budget. To expand our markets and identify new markets for our product and services.		
Unit I	OVERVIEW - Fundamentals of Marketing – Definition of Market, Marketing and Selling – The Marketing Concept Methods and Scope of Marketing – Market Segmentations – Basis of Market Segmentations – Types of Market Segmentation.		
Unit II	MARKETING MIX - Introduction to Marketing Mix – Product – New Product Development – Product Life Cycle - Branding Price – Factors influencing Pricing Decisions – Types of Pricing. Place – Distribution – Channels of Distribution – Promotion – Promotional Mix – Types of media.		
Unit III	ADVERTISING - Introduction to Promotional Activities – Advertising – Aims of Advertising – Advantages and Disadvantages of Advertising – Pre-testing and Post-testing methods.		
Unit IV	SALES PROMOTION - Sales Promotion – Introduction – Types of sales persons – Role of sales person – International Marketing – Emergence of global marketing- Discount Pricing – Customer Referrals, Packages, Happy hours in Bars – Importance of Social Media		
Unit V	HOTEL MARKETING - Introduction – Scope – Avenues – Hotel Marketing Mix – Local Sales Marketing in Five Star Hotel Seasonal Marketing - Recent trends in Hotel Marketing.		
Reference and Textbooks:-			
Philip Kotler.(2015). <i>Marketing Management</i> ,(15 th ed.). Pearson Education India.			
Rajan Nair, S. Chand and sons.(2018). <i>Marketing Management</i> , New Delhi.			
RSN Pillai and Bagavathi. (1987). <i>Modern Marketing</i> ,(4 th ed.).Sultan Chand and sons, New Delhi.			
Outcomes	After completing this course the students will gain knowledge in marketing strategy used in hotels and identify the new markets for our products and brands. To accomplish our growth targets within the given time and budget. To communicate our strategic objectives to our target markets effectively.		

Semester- V			
Course Code: 9HM5E2	Organisational Behaviour	Credits: 3	Hours: 3
Objectives	This course aims to give knowledge in individual behaviour, group dynamics, and Organisation dynamics to the students. To facilitate a critical evaluation of organisational practices and their impact on work behaviours, attitudes and performance.		
Unit I	Organisational Behaviour: Meaning – Elements – Need and importance – Approaches – Models – Levels – Global scenario – Socio-cultural, political and economic differences and their influence on International organisational behaviour – Future of organisational behaviour – (Relevant One or Two Case Studies).		
Unit II	Foundations of Individual Behaviour: Individual differences – Personality: Meaning – Personality factors – Learning: Components of learning process – Learning theories – Values: Significance and Types- Attitudes: Components – Formation – Perception: Perceptual process – Motivation: Types – Importance – Ability: Meaning – Types – Their relevance to organisational behaviour. Stress: Meaning – Types – Sources – Impact and consequences of stress on behaviour – Management of stress – (Relevant One or Two Case Studies).		
Unit III	Group Dynamics: Group: Definition – Reasons – Types – Formation and development – Group Norms: Meaning – Types – Reasons for enforcement of norms – Norm variation – Norm conformity – Group Cohesiveness: Meaning – Advantages – Group Conflict: Meaning – Reasons – Management of group conflict – Their impact on organisational behaviour- Leadership: Types and Theories – (Relevant One or Two Case Studies).		
Unit IV	Power and Politics: Power: Definition – Power vs. Authority – Types of powers – Sources – Characteristics – Effective use of power – Politics: Definition – Political behaviour and organisational politics – Factors influencing political behaviour – Techniques of managing political behaviour – (Relevant One or Two Case Studies).		
Unit V	Organisational Dynamics: Organisational Design – Determinants – Forms – Organisational Effectiveness: Meaning – Approaches – Factors contributing effectiveness – Organisational Culture: Meaning – Significance – Organisational Climate: Meaning – Factors influencing climate – Implications on Organisational behaviour – Organisational Change: Meaning – Nature – Causes of change – Resistance to change – Management of change – Organisational Development: Meaning – Need – OD interventions – (Relevant One or Two Case Studies).		
Reference and Textbooks:			
Johnm.(1999). <i>Organizational Behaviour and Management</i> ,(5 th ed.). McGraw Hill Publishing Company.			
Purohit.A.(2012). <i>Organizational Behaviour</i> ,(1 st ed.).Sonali Publications.			
Ricky W. Griffin and Gregory Moorhead.(2011). <i>Organizational Behaviour: Managing People and Organizations</i> ,(10 th ed.). Cengage Learning.			
Shani A B. (2008). <i>Behaviour in Organizations</i> ,(9 th ed.). McGraw Hill Educations.			
Stephen P. Robbins and Timothy A Judge.(2013). <i>Organizational Behaviour</i> , (15 th ed.) Pearson Educations.			
Outcomes	After completing this course the students will enable to know about individual behavior, group dynamics, and Organization dynamics to the students. To apply theories to practical problems in organizations in a critical manner.		

Semester - V			
Course Code: 9HM5S1	Destination Planning and Development	Credits: 3	Hours: 3
Objectives	This course helps the students to gain practical knowledge in Destination Development destination planning, image development, promotional and publicity etc. To familiarize with the destination branding practices and To introduce advanced analysis and research in the field of destination development.		
Unit I	Destination Development: Introduction to Destination Planning and Development - Characteristics of Tourism Destination - Destination Management system - Destination planning Guidelines and Selection Process - Value of Tourism.		
Unit II	Destination Planning Process And Analysis: Levels of Tourism Planning and Development, Economic - Socio-Cultural - and Environmental Considerations - Planning For Demand Supply Match.		
Unit III	Destination Image Development: Attributes of Destination - Destination Branding		
Unit IV	Destination Promotion And Publicity: Destination Marketing Mix & Destination Competitiveness - Marketing Communication & Strategies.		
Unit V	Destination: Public Private Partnership in Tourism (PPP), Tourism Policy and Destination Development, WTO guidelines for Tourism Planning, Characteristics of Rural Tourism.		
Reference and Textbooks:-			
Boniface Brian. G.(2012). <i>World Wide Destinations the Geography of Travel and Tourism</i> , Routledge.			
Clarine, Haven Tang &Eleri Ellis Jones. (2005). <i>Tourism Smes, Services Quality And Destination Competitiveness</i> , CABI Publishing			
Nigel Morgan, Annette Pritchard & Rogar Pride.(2001). <i>Destinationbranding: Creating The Unique Propositions</i> , A Butterworth- Heinemann.			
Richard W. Butler. (2006). <i>The Tourism Area Life Cycle: Applicatin and Modifications</i> , channel view publications.			
Outcomes	After completing this course the students can enable to know the destination planning, development, process & analysis and its promotion & publicity. The students can familiarize with the destination branding practices and to know about advanced analysis and research in the field of destination development		

Semester - V			
Course Code: 9HM5S2	Event Management	Credits: 3	Hours: 3
Objectives	<p>This course aims to impart knowledge in various events its types and its management in star hotel.</p> <p>To familiarize with the management techniques and strategies required for successful planning, promotion and implementation and evaluation of special events.</p>		
Unit I	<p>Event Management - Introduction – Types of Events(Cultural, Social, Adventure and Educational Events) Event Manager - Requirement of Event Manager - Analyzing the Events - Its scope - Decision Makers - Technical Staff - Developing Record Keeping Systems.</p>		
Unit II	<p>Wedding Function - Wedding Planner Requirement - Job Responsibilities of Wedding Planner - Skills Required for Wedding Planner - Career as Wedding Planner - Wedding Arrangements - Budgeting.</p>		
Unit III	<p>Cost of Travelling - Different modes of Travelling - Catering Service Check List for Wedding - Wedding Check List - Creating Paper Work According to Wedding - Crew Requirement for Wedding - Crew Work Distribution - Briefing of Two Members - Setting Goals for Two Heads - Execution of Wedding Flow - Final Inspection of According to Process.</p>		
Unit IV	<p>Types of events - Roles and Responsibilities of Event Management in Different Events - Scope of Work - Approach towards Events.</p>		
Unit V	<p>Live Events - Live Entertainment Show Industry - Understanding the Requirement of live Shows - Planning Live Show - Job Responsibilities of Live Show Planner - Organising of Food Exhibition – Theme Dinner, Concept Menu Parties.</p>		
Reference and Textbooks:-			
<p>4Alex Lluch.(2011). <i>The Ultimate Wedding Planner and Organizer</i>,(2nd ed.).WS Publishing Group.</p> <p>DR. R.K. Mittal. (2013).<i>Event Management in Leisure & Tourism</i>, Rajat Publication.</p> <p>Harichandan.(2017). <i>Event management (New)</i>, (2nd ed.).Gobal Vision Publishing House.</p> <p>Marcy Blum. (2012).<i>Wedding Planning for Dummies</i>,(3rd ed.). Dummies Publishers.</p> <p>S.R.Singh. (2009).<i>Event management</i>, APH, Publications corporation.</p> <p>Swarup K. Goyal.(2009). <i>Event Management</i> ,Adhyayan Publisher, New Delhi.</p>			
Outcomes	<p>After completion of this course the students can gain knowledge in various types of events, its arrangements, role of staff in conducting these events etc...</p> <p>To acquire an understanding of the techniques and strategies required to plan successful special events.</p>		

Semester -VI			
Course Code: 9HM6P1	Advanced Food Production Practical	Credits : 3	Hours: 6
Objectives	This course helps the students to gain practical knowledge in advance Cookery. To understand and study on the Chinese Cuisine, French cuisine, Indian Cuisine and Nouvelle cuisine.		
Unit I	Bisque d'écrevisse -Escalope De Veau viennoise - Pommes Batailles - Epinard au Gratin - Crème Du Barry - Darne De Saumon Grille - Sauce Paloise - Pommes Fondant -Petits Pois A La Flamande		
Unit II	Consommé Carmen - Poulet Sauté Chasseur - Pommes Loretta - Haricots Verts Veloute Dame Blanche		
Unit III	Cabbage Chowder – Poulet - A La Rex - Pommes Marquise -Ratatouille Duchesse Nantua - Poulet Maryland - Croquette Potatoes - Banana fritters		
Unit IV	Vol-Au-Vent De Volaille Et Jambon - Poulet a la kiev -Creamy Mashed Potatoes - Butter Tossed Green Peas		
Unit V	Hot & Sour Chicken Soup - Beans Szechwan - Stir Fried Chicken & Peppers - Chinese Fried Rice - Wonton Soup - Spring Rolls - Stir Fried Beef & Celery - Chow Mein		
Reference and Textbooks:-			
Jamaluddin. Md. (2015). <i>Advances in Food Processing and Preservation</i> ,(1 st ed.). Anmol Publications Pvt Ltd.			
Sanjeev Kapoor.(2012). <i>Dal Roti</i> (1 st ed.). Popular Prakashan.			
Sanjeev Kapoor.(2014). <i>No Onion, No Garlic</i> .(1 st ed.). Popular Prakashan.			
Thangam E. Philip.(1996). <i>Modern Cookery for Teaching Trade, 4th Vol</i> , Orient Longmah Ltd, Mumbai.			
Vijay Tyagi.(2015). <i>Food Production Operation</i> ,(1 st ed.). Cyber tech Publication.			
Outcomes	After completion of this course students will enable to prepare various dishes in advance cookery. The students will obtain knowledge about understand and study on the various types of Cuisine.		

Semester -VI			
Course Code: 9HM6P2	Advanced Food & Beverage Service Practical	Credits : 3	Hours: 6
Objectives	This course aims to provide and in-depth practical knowledge in Administrative functions in Food and Beverage Service area. To render different type of beverage service as per SOP		
Unit I	Taking Order for Beverages - Compilation of Menu with Appropriate Wine and Their Service		
Unit II	Set Up of Table with Prepared Menu with Wine - Service of Wine – Red, White, Sparkling, Aromatized, Fortified, Still wines etc		
Unit III	Beverage Serving Techniques Correctly, Safely and Without Spillage - Assisting Customers in Selection of Food and Wine Combination.		
Unit IV	Menu Evaluation - Pricing of the Menu both A'la carte and Table d' hotel - Functional Catering - Buffet Set Up		
Unit V	Service Methods in Functional Catering – Silver, Plated, Family, Assisted Service and Self – Service - Forms and Formats Used in Functional Catering and Their Writing – FP, Registration - confirmation Form etc.		
Reference and Textbooks:-			
Andrew, Dunkin and Cousins.(1995). <i>Beverage Book</i> , Hodder Educations.			
Joyce Rubash.(1996). <i>Master Dictionary of Food and Wine</i> ,(2 nd ed.).Wiley.			
Lipinski.(1989). <i>Professional Guide to Alcoholic Beverages</i> .(1 st ed.).Van Nostrand ReinholdCo.inc, New York.			
Peter Jones, Paul Merricks.(2010). <i>Food Service Operations</i> (New edition) Octopus publishing Group.			
Stuart Walton, Brain Glove.(2014). <i>The World of Wines, Spirits and Beers</i> , Hermes House.			
Sudhir Andrews.(2013). <i>Food & Beverage Service</i> ,(3 rd ed.).Tata McGraw Hill Publications, New Delhi.			
Outcomes	On completion on this course the students can become administrator in Food & Beverage service area. To gain knowledge about render different type of beverage service as per SOP.		

Semester -VI			
Course Code:9HM6C1	Hotel Engineering	Credits : 4	Hours: 4
Objectives	This course aims to provide basic engineering knowledge. It helps how to maintain several departments in Star Hotel.		
Unit I	Organisation Of Maintenance Department : Role & importance of maintenance department in hotel & catering industries - Organizational chart of maintenance department - Duties & responsibilities of staff in maintenance department Energy sources – heat unit & heat transfer - Principles of Bunsen burner - Liquid petroleum gas – properties. Precautions while handling LPG - High pressure & low – pressure burners & corresponding heat output - Type of fuel – calorific value - Comparative study of fuels used in catering industry - Calculation of account of fuels used in catering industry and its cost factor.		
Unit II	Electricity – Fundamentals Of Electricity: Definition of insulators, conductors, current potential difference, resistant power - Energy and their units & relationship - DC & AC, single phase, double phase, three phase& its importance one equipment specification - Electric circuit – open & close, series and parallel connections. Short Circuit, fuses, sockets, switches & earthing - Calculation of electric energy consumption - Safety precaution to be observed while using electrical appliances - Type of lighting – incandescent & fluorescent lamps - Units of light – intensity & utility - Energy conversation methods & programmes adapted in hotel - Water & sanitary system - Cold & Hot water system used in hotel & catering industry - Hardness in water, water softening – Base exchange method. Flushing cisterns, water tap, traps, closets& pipes.		
Unit III	Refrigeration & Air Conditioning: Basic principle - Boiling point & latent heat - Compression type of refrigeration system defrosting. Types of refrigerant units - Conditions for comfort unit of air conditioning - Various parts in general – preventive maintenance - Fire fighting systems - Classes of fire & fire extinguishers - Fire detectors.		
Unit IV	Preventive & Breakdown Annual Program: Comparisons - Contract maintenance - Advantages & disadvantages - Types of contracts - Price rate. Lump sum contract Rate contract Service contract - Waste disposal & pollution control Disposal of waste – various methods Sewage treatment plant Water pollution Sewage pollution Ventilation air pollution & noise pollution related to hotel & catering industry.		
Unit V	Care And Maintenance Of Various Surfaces: Types of flooring, steps, corridor, etc - Types of wall finishes - Types of furniture, care & maintenance Paints and polishes – types & its advantages - Preparation of surfaces & application		
Reference and Textbooks:-			
Borseink.F.D,Johnweley.(1997). <i>The management of maintenance and engineering systems in hospitality industry</i> ,(4 th ed.). Wiley.			
D.C.Gladwell.(1963). Practical maintenance and equipment for hoteliers, licenses and caterers, (1 st ed.).Barrie & Rockliff.			
Eleno.J.Miller and Jerome, W.Blood.(1963). <i>Modern maintenance</i> , American Management Association			
Outcomes	After completion of this course the students can gain knowledge in basic engineering. The students will enable to maintain several departments in star hotel		

Semester -VI			
Course Code: 9HM6C2	Revenue Management	Credits : 4	Hours: 4
Objectives	This course will enable the students that describe the components of revenue management and pricing. To evaluate historical price/demand data to identify distinct customer segments and target them with the right product at the right time and at the right price. Apply tools and techniques to make revenue management decisions in a simulated environment.		
Unit I	Introduction to Revenue Management- What is business? –Principles of Revenue Management – Strategic Pricing – What is pricing? – Importance of Price in the 4 p’s of marketing mix- role of supply and demand in pricing – role of cost in pricing- implementing strategic pricing.		
Unit II	Value –Role of Value in pricing - Relationship between quality and price –service and price – link between quality service and price – arts and science of strategic pricing – differential pricing – applying and limits of differential pricing- ten principles of differential pricing – revenue management or revenue optimization.		
Unit III	Revenue management roles in Hospitality Industry – Ethical and legal aspects of Revenue management – Setting up Revenue Management team –Forecasting of demand- Methods, link between demand forecasting and strategic pricing. Inventory management-Methods and techniques-classification of guest by market segmentation-Principles of inventory and price management.		
Unit IV	Revenue management efforts in lodging-Revenue paradox-Star reports-Competition set analysis-Market share analysis. Distribution channel management-Principles and implementation of distribution channel management strategy-Electronic channel management-Non-electronic channel management.		
Unit V	Revenue Management in food and beverage services-Traditional food service pricing method-Cost based food service pricing-Factors affecting value perception in food service-Food and beverage revenue analysis-Meaning and techniques-Revenue change-Evaluation of revenue in food service-Generating efficiency.		
Reference and Textbooks:-			
David K. Hayes, Allisha Miller .(2011). <i>Revenue Management for the Hospitality Industry</i> , John Wiley & Sons.			
Gabor Forgacs, Timothy J. Eaton, Bonnie E. Buckhiester .(2010). <i>Revenue Management: Maximizing Revenue in Hospitality Operations</i> . Educational Inst of the Amer Hotel.			
Gemma Hereter. (2017). <i>Introduction to Revenue Management for Hotels: Tools and Strategies to Maximize the Revenue of Your Property</i> , Createspace Independent Publisher, India.			
Outcomes	The students will be able to plan for Revenue management strategies for a given property. To gain knowledge about apply tools and techniques to make revenue management decisions in a simulated environment		

Semester -VI			
Course Code: 9HM6E1	Entrepreneurial Development	Credits : 4	Hours: 4
Objectives	This course aims to impart knowledge of develop the ability of analysing various aspects of entrepreneurship. The students acquire necessary knowledge and skills required for organizing and carrying out entrepreneurial activities		
Unit I	Entrepreneurship: Entrepreneur – Types of Entrepreneurs – Difference between Entrepreneur and Intrapreneur Entrepreneurship in Economic Growth, Factors Affecting Entrepreneurial Growth.		
Unit II	Motivation: Major Motives Influencing an Entrepreneur – Achievement Motivation Training, Self Rating, Business Games, Thematic Apperception Test – Stress Management, Entrepreneurship Development Programs – Need, Objectives.		
Unit III	Business: Small Enterprises – Definition, Classification – Characteristics, Ownership Structures – Project Formulation – Steps involved in setting up a Business – identifying, selecting a Good Business opportunity, Market Survey and Research, Techno Economic Feasibility Assessment – Preparation of Preliminary Project Reports – Project Appraisal – Sources of Information – Classification of Needs and Agencies.		
Unit IV	Financing And Accounting: Need – Sources of Finance, Term Loans, Capital Structure, Financial Institution, Management of working Capital, Costing, Break Even Analysis, Taxation – Income Tax, Excise Duty – Sales Tax.		
Unit V	Support To Entrepreneurs: Sickness in small Business – Concept, Magnitude, Causes and Consequences, Corrective Measures – Business Incubators – Government Policy for Small Scale Enterprises – Growth Strategies in small industry – Expansion, Diversification, Joint Venture, Merger and Sub Contracting.		
Reference and Textbooks:-			
Donald F Kuratko.(2014). <i>Entrepreneurship – Theory, Process and Practice</i> ,(9 th ed.). Cengage Learning.			
Hisrich R D, Peters M P.(2013). <i>Entrepreneurship</i> ,(8 th ed.). Tata McGraw-Hill.			
Khanka. S.S.(2013). <i>Entrepreneurial Development</i> , S.Chand & Co, Ltd.,Ram Nagar, New Delhi.			
Mathew J Manimala.(2005). <i>Enterprenuership theory at cross roads: paradigms and praxis</i> .(2 nd ed.). Dream tech.			
Rajeev Roy.(2011). <i>Entrepreneurship</i> , (2 nd ed.). Oxford University Press.			
(1986).Faulty and External Experts – <i>A Hand Book Entrepreneurship Development</i> ,New Entrepreneurs Publishers,Institute of India, Ahmadabad.			
Outcomes	After studying this course, the students will able to identify personal attributes that enable best use of entrepreneurial opportunities. To explore entrepreneurial leadership and management style.		

Semester -VI			
Course Code: 9HM6E2	Human Resources Management	Credits : 4	Hours: 4
Objectives	The course is designed to introduce the learners to managing human resources in hotel industry. It enhances the competency of the students towards - Planning, Acquisition of Human Resources, Training & Rewarding Human Resources in hotel industry.		
Unit I	Human Resources and Planning – An overview - Definition – Importance of HR – Line Vs Staff Authority – Work Force Diversity, Globalization – Work Trends – New Management Practices – Changing Role of HR Management – Strategic HRM – HR Planning.		
Unit II	Recruitment and Placement - Job Analysis: Nature of job Analysis – Job Description – Job Specification – Recruitment and Selection Process – Forecasting of Personnel – Promotions – Recruitments – Selection Process – Concept of Testing – Types of Test – Selection Techniques – Interviews – Interviewing Mistakes – Effective Interview.		
Unit III	Training and Development vis-à-vis performance appraisal and career planning - Training Process – Analysis of Training Needs – Training Techniques – Evaluation of Training – Nature and Purpose of Management Development – Managerial Training (On the job / off the job) – Executive Development – Importance of Performance Appraisal – Methods of Appraisal – Problems and Solutions of Appraisal – Appraisal Interview – Career Counselling.		
Unit IV	Compensation - Basic Aspects of Compensation – Factors Determining Pay Rates – Establishing Pay Rates – Current Trends – Pricing Managerial and Professional Jobs – Current Issues in Compensation – Money and Motivation – Incentives for Employees and Executives – Incentive Plans – Benefits, Insurance, Retirement and Employee Services Benefits.		
Unit V	Labour Relations and Employee Security - Labour Movement and Unions – Collective Bargaining Process – Grievances Handling – Fair Treatment and Employee Discipline – Managing Dismissal – Employee Safety and Health – Supervisors and Safety – Causes of Accidents – Employee Health – Global HR – International Assignments – Internationalization of Business – Diversity Training and Maintaining International Employee.		
Reference and Textbooks:			
(2007).Indian Journal of Industrial Relations, Employee Relation-International Journal (Special Issue on People Management in India and Sub-continent).			
Aswathappa, K. (2008). <i>Human resource Management</i> , The McGraw-Hill Publications, New Delhi.			
Lloyd L. Byars and Leslie W.Rue.(2010). <i>Human Resource Management</i> ,(10 th ed.). McGraw-Hill Publications New Delhi.			
Mehta, Basant.(2014). <i>Human Resource Development in hotel industry</i> , Discovery Publishing House Pvt. Limited.			
Rao V S P.(2016). <i>Human Resources Management: (1st ed.)</i> .Taxmann Publications Pvt.Ltd.			
Subramanian, K. N. (2000). <i>Wages in India</i> , Tata McGraw-Hill Publications, New Delhi.			
Outcomes	On completion of this course the students can acquire knowledge in various human resource management practices. After completing this course the students will gain knowledge about Planning, Acquisition of Human Resources and Training & Rewarding Human Resources in hotel industry.		

Semester -VI			
Course Code: 9HM6IT	Industrial Exposure Training Cum Project Work-II	Credits : 5	Hours:--
Objectives	<p>Students will have to take up a project work for 6 to 8 weeks at the end of the VI semester. A report of the project work should be submitted to the Institute within 30 days after completing the project work. Thereafter the students will appear for a Viva Voce conducted by a Panel consisting of the HOD, faculty guide, and an external examiner.</p>		
Evaluation	<p>The performance of students under this course will be assessed by the Faculty Guide and the report submitted by the students will be evaluated by the Faculty Guide and an External Examiner for 120 marks. A Viva-Voce will be conducted by a panel consisting of an External Examiner, HOD and the Faculty Guide jointly for 80 marks. The students who secure not less than 40% in each component and a cumulative 50% of the total shall be declared to have passed the course.</p> <p>If a student fails to complete the project and / or fails to submit the project report in time, he / she has to redo the project in the ensuing semester or academic year as decided by the Department.</p> <p>If a student scores less than 40 % (i.e., less than 30 marks) in the Project Report Valuation, he / she has to redo the project in the ensuing semester or academic year as decided by the Department.</p> <p>If a student scores 40 % or above in the Project Report, but scores less than 40 % (10 marks) in the Viva Voce, he / she has to reappear for the Viva Voce in the ensuing semester or academic year as decided by the Department.</p> <p>When a faculty guide is not present on the date of the Viva Voce, the HOD will nominate some other faculty to the Panel.</p>		

Curriculum Vitae of Broad Based Board of Studies Members

B.Sc (Catering Science & Hotel Management)

Name : DR. V. SIVAKUMAR
Designation : Associate Professor & Head i/c
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Alagappa University, Karaikudi.
Phone : +919443850805 / +919952365781
Email : sivakumar18@gmail.com



Educational Qualification: B.E (Agri)., MBA., M.Phil., PhD

Professional Experience:

- Teaching Experience: 22 Years
- Research Experience: 15 Years

Additional Responsibilities:

- Head In charge – Department of Tourism and Hotel Management, Alagappa University
- Coordinator – Green Campus Committee, Alagappa University

Overseas Exposure / Visits:

1. Dubai
2. Sultanate of Oman
3. Malaysia
4. Thailand

Membership in Professional Bodies:

1. Life Member of The Indian Society of Agricultural Marketing, Nagpur
2. Life Member AIMS International Management Scholars, USA

Advisory Board:

1. Reviewer, Universal Journal of Management, Horizon Research Publishing, USA.
2. Editor for Special issue of Conference Proceedings' of National Conference on Recent Trends in Management Research organised by Faculty of management, Alagappa University, February 2016.
3. Reviewer for International Conference on Innovations in Computer Science and Technology, Department of Computer Science and Engineering, Alagappa University, Karaikudi, April 4-5 2016.

Publications: 36

Cumulative Impact factor: 39.264

Total Citation: 3

h- index: 1

i10- index: 1

Name : Mohd Raziff Jamaluddin
Designation : Deputy Dean (Research and Industry Linkages)
Address : Faculty of Hotel and Tourism Management
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Phone : +6012-2767220
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Educational Qualification

- Ph.D., UniversitiTeknologi MARA (2017) – Luxury Hotel Branding
- Master in Business Administration, UniversitiTeknologi MARA (2006); Major – Finance in Hospitality Management
- Bachelor in Business Administration (Hons.), UniversitiTeknologi MARA (2003); Major – Finance

Professional Experience: *University Level*

- **Deputy Dean (Research and Industry Linkages)**, Faculty of Hotel and Tourism Management, UiTM; September 2016 – Present
- **Acting Chairman**, Research Committee, Faculty of Hotel and Tourism Management, UiTM; September 2016 – Present
- **Member**, Ethics Committee; UniversitiTeknologi MARA; September 2016 – Present.
- **Member**, Excellence Research Entity Committee; UniversitiTeknologi MARA; September 2016 – Present.
- **Member**, Academic Committee, Faculty of Hotel and Tourism Management, UiTM; Januari 2017 - present
- **Member**, Research Planning Committee, UiTM; September 2016 – Present
- **Member**, Human Resource Committee and Development; Faculty of Hotel and Tourism Management; 2016 – Present

Honours and Awards

- UniversitiTeknologi MARA **Emerging Researcher Award (WINNER)**, 2015
- Faculty of Hotel and Tourism Management UiTM Best Researcher (FINALIST), 2015
- Faculty of Hotel and Tourism Management UiTM Best Young Academician (FINALIST), 2015
- Silver Award (One Stop Directory Learning), National University Carnival on e-Learning 2014 (NUCeL2014)
- Gold Award (Airport Wedding Package), Invention, Innovation and Design Expo 2013 (iidex2013)

Recent Publications: 20

Cumulative Impact Factor: 5.38

Total Citation: 263

h-index: 9

i10-index: 10

Name : Dr. R. KANNAN
Designation : Professor & Research Guide
Address : Centre for Tourism and Hotel Management, Madurai
Kamaraj University, Madurai
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Educational Qualification:

- Ph.D. (Tourism Management), M.A. (Tourism Management), M.Sc. (Hotel Management and Catering Science), M.A. (Public Admn.), M.Phil. (Public Admn.), Diploma in Hotel Management and Catering Technology, P.G.D.B.A., Post Diploma in teacher Training in Hotel Management, Diploma in French, Diploma in Food and Nutrition.

Professional Experience:

- Teaching Experience: 33 Years
- Research Experience: 12 Years
- Industry Experience: 1 Year

Honours and Awards :

- Man of the Year Award (2011) - Mother Teresa Forum and Ministry of Food Processing, Government of India.
- Best Motivator Award - Blood Donation Camp (2008 and 2011)

Recent Publications:

- Articles published in International Journals - 76
- Research Papers published in International Seminar Proceedings - 37
- Research Papers published in National Seminar Proceedings - 80
- Books published - 3
- Chapters contributed in Edited volumes - 5
- Course materials compiled for DDE, MK University - 3

Cumulative Impact factor: 150

Total Citation: 06

h- index: 02

i10- index: ---

Name : Dr. R. Magesh
Designation : Professor & Head
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Chennai
Phone : 8056193652
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Educational qualification:

- B.E., (ECE)
- MBA- FT
- Ph.D –Management

Professional experience:

- 5 Yrs Industrial Experience
- 4 Yrs& 4 months worked as Lecturer in AIM, Alagappa University, Karaikudi
- 15 Yrs 9 months in DOMS, Anna University
- Presently Professor & Head, DOMS, AU

Honours and Awards:

- Best Scholarship Awarded by BPCL
- Won Best Papers Award

Publications: 75

Cumulative Impact factor: 85

Total Citation: 15

h- index: 12

i10- index: 04

Name : Mr.R.PANNEERSELVAM
Designation : Associate Professor
Address : Centre for Tourism and Hotel Management, Madurai
Kamaraj University, Madurai.
Phone : 9443930031 & 8610162298
Email: : chefpanneer@gmail.com



Educational Qualification : B.Sc., MTM., M.Phil, Ph.D (Pursuing)
Professional Experience : Teaching Experience: 26 Years, Research Experience: 6 Years
Honours and Awards : ---
Recent Publications : **Journals**
International – 05
Conference / Seminar
International – 07
National - 05
Cumulative Impact factor : 82.5
h- index : ---
i10- index : ---

Industrial Expert

Name : **Mr. N. Mohammed sheriff**
Designation : Senior General Manager
Address : Regency Madurai By GrtHotels, 38 Madakulam Road,
Palanganatham, Madurai 625003
Phone : 96000 59334/0452 2377000
Email : sheriff@grthotels.com



Educational qualification:

- Bachelor of Science

Professional experience:

- Front office Assistant to Senior Front Office Manager 1989 till 2008
- General Manager 2009-2015 GREAT Trails by GRT-Yercaud, Regency Madurai by GRT Hotels
- Senior General Manager 2016 onwards Managing hotels in down South

Name : Mr. K.P.KARTHILINGAM
Designation : Assistant Professor
Address : Department of Tourism & Hotel Management, Alagappa University, Karaikudi.
Phone : 9943196078
Email : karthik.periannan@gmail.com



Educational Qualification:

- M.Sc.,
- MBA.
- M.Phil.
- PGDTM.
- SET

Professional Experience:

- 2 Years of Industrial Experience
- 15 Years of Teaching Experience with various positions like Lecturer, Assistant Professor, HOD, and Principal at various colleges.
- Currently Working as Assistant Professor in Department of Tourism and Hotel Management from 30.01.2016 to till date.

Recent Publications:

- Published papers in various National and International Conferences.