



MUSLIM ARTS COLLEGE

(Autonomous)

(Accredited by NAAC with B+ grade & Affiliated to Manonmaniam Sundaranar University,
Tirunelveli; Recognized US 2(f) 12 (B) of UGC Act.)

Thiruvithancode, Kanyakumari District, Tamil Nadu - 629174.

DEPARTMENT OF HOTEL MANAGEMENT AND CATERING SCIENCE

CBCS SYLLABUS

Learning Outcome-based Curriculum Framework for

HOTEL MANAGEMENT (B.Sc.)

*Applicable for students admitted from June 2026 as per the Resolutions of the Academic Council Meeting held
on 01.06.2026*

Vision

- To be a leader in developing skilled professionals in hospitality management, nurturing future leaders who meet the demands of the global hospitality industry.

Mission

- To provide quality education and practical training in hospitality management
- To prepare globally competitive professionals and managers
- To strengthen collaboration with the hospitality industry
- To develop skills, professionalism, and service excellence

Academic and Professional Attributes of the Graduates

1. **Hospitality Knowledge and Professional Competence**
Demonstrate comprehensive knowledge of hotel management, food production, food and beverage service, housekeeping, front office operations, hospitality marketing, nutrition, and tourism with professional competence.
2. **Technical and Operational Skills**
Apply industry-standard techniques, operational procedures, and technological tools required for efficient management of hospitality establishments.
3. **Communication and Interpersonal Skills**
Communicate effectively with guests, colleagues, and stakeholders using appropriate verbal, written, and digital communication while maintaining professional etiquette.
4. **Critical Thinking and Problem Solving**
Analyze operational challenges, make informed decisions, and develop innovative solutions to improve hospitality services and guest satisfaction.
5. **Leadership and Teamwork**
Demonstrate leadership qualities, teamwork, coordination, and managerial skills required to effectively manage hospitality operations in multicultural environments.
6. **Customer Service Excellence**
Deliver high-quality guest services with professionalism, empathy, cultural sensitivity, and a commitment to exceeding customer expectations.
7. **Ethics and Professional Responsibility**
Uphold ethical values, professional integrity, environmental sustainability, food safety, hygiene standards, and social responsibility in hospitality practices.
8. **Entrepreneurship and Innovation**
Develop entrepreneurial abilities and innovative thinking to establish and manage hospitality, catering, tourism, and allied service enterprises.
9. **Global Perspective and Industry Readiness**
Adapt to the dynamic global hospitality industry through technological competence, cultural awareness, lifelong learning, and professional adaptability.
10. **Research and Lifelong Learning**
Engage in continuous professional development, research, reflective learning, and skill enhancement to meet emerging trends and opportunities in the hospitality sector.

PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

PEOs	Upon completion of the B.Sc. Hotel Management and Catering Science programme, graduates are expected to	Mapping with Mission
PEO1	Demonstrate comprehensive knowledge and technical competence in food production, food and beverage service, front office, housekeeping, nutrition, and hospitality management to meet industry standards.	M1 & M2
PEO2	Apply critical thinking, problem-solving, communication, digital skills, and managerial abilities to provide quality hospitality services and address operational challenges effectively.	M2 & M3
PEO3	Exhibit professionalism, ethical values, leadership, teamwork, entrepreneurship, and customer-oriented service while contributing responsibly to the hospitality and tourism industry.	M3 & M4
PEO4	Pursue lifelong learning, research, innovation, and continuous professional development to adapt to emerging trends, technologies, and global opportunities in the hospitality sector.	M2 & M4

Programme Outcomes (POs)

POs	Upon completion of the B.Sc. Hotel Management and Catering Science programme, students will be able to	Mapping with PEOs
PO1: Disciplinary Knowledge	Demonstrate comprehensive knowledge of hospitality management, food production, food and beverage service, front office operations, housekeeping, nutrition, tourism, and allied disciplines.	PEO1
PO2: Critical Thinking	Analyze hospitality operations, evaluate customer requirements, and apply critical thinking to solve operational and service-related problems effectively.	PEO1, PEO2
PO3: Problem Solving	Apply managerial, technical, and operational skills to address real-world challenges in hotels, restaurants, catering establishments, and tourism organizations.	PEO1, PEO2
PO4: Analytical Reasoning	Interpret operational data, assess hospitality trends, evaluate service quality, and make informed managerial decisions using analytical reasoning.	PEO2
PO5: Scientific Reasoning	Apply scientific principles related to food science, nutrition, hygiene, sanitation, food safety, and quality management to ensure professional excellence.	PEO1, PEO2
PO6: Self-directed and Lifelong Learning	Engage in continuous learning, professional development, and adaptation to emerging technologies and global trends in the hospitality industry.	PEO4

PO7: Reflective Thinking	Demonstrate self-evaluation, ethical decision-making, and continuous improvement to enhance professional competence and service quality.	PEO3, PEO4
PO8: Research and Project Skills	Conduct basic research, prepare project reports, apply digital tools, and use evidence-based approaches for hospitality management and business improvement.	PEO2, PEO4
PO9: Confidence and Communication Effectiveness	Communicate confidently and professionally with guests, colleagues, and stakeholders through effective oral, written, interpersonal, and digital communication skills.	PEO2, PEO3
PO10: Social Skills and Leadership	Demonstrate leadership, teamwork, professionalism, cultural sensitivity, ethical values, environmental responsibility, and customer-oriented service in diverse hospitality environments.	PEO3, PEO4

Programme Specific Outcomes (PSOs)

PSOs	Upon completion of the B.Sc. Hotel Management and Catering Science programme, students will be able to	Mapping with POs
PSO1	Demonstrate comprehensive knowledge and practical competence in food production, food and beverage service, front office operations, housekeeping, nutrition, and hospitality management while adhering to industry standards.	PO1, PO3, PO5
PSO2	Apply managerial, technical, analytical, and digital skills to plan, organize, and manage hospitality operations, ensuring quality service, customer satisfaction, and operational efficiency.	PO2, PO3, PO4, PO9
PSO3	Exhibit professionalism, leadership, teamwork, communication, and interpersonal skills while working effectively in multicultural and multidisciplinary hospitality environments.	PO2, PO7, PO9, PO10
PSO4	Employ research methods, project management skills, food safety practices, sustainability principles, and technological innovations to improve hospitality services and business performance.	PO5, PO6, PO8
PSO5	Develop entrepreneurial abilities, ethical values, customer-oriented attitudes, and lifelong learning skills for successful careers, higher education, and self-employment in hospitality, tourism, and allied industries.	PO3, PO6, PO9, PO10
PSO6	Demonstrate social responsibility, environmental consciousness, cultural sensitivity, and global hospitality competencies to contribute effectively to sustainable tourism and hospitality development.	PO6, PO7, PO9, PO10

Mapping of Programme Outcomes (POs) and Programme Specific Outcomes (PSOs)

POs / PSOs	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
PO1: Disciplinary Knowledge	3	2	2	2	2	1
PO2: Critical Thinking	2	3	3	2	2	2
PO3: Problem Solving	3	3	2	2	3	2
PO4: Analytical Reasoning	2	3	2	2	2	2
PO5: Scientific Reasoning	3	2	1	3	2	2
PO6: Self-directed and Lifelong Learning	2	2	2	3	3	3
PO7: Reflective Thinking	2	2	3	2	3	3
PO8: Research and Project Skills	2	2	2	3	2	2
PO9: Confidence and Communication Effectiveness	2	3	3	2	3	3
PO10: Social Skills and Leadership	2	2	3	2	3	3

•3 – High Correlation

•2 – Moderate Correlation

•1 – Low Correlation

COURSES OFFERED

SEMESTER I

Part	Course Code	Title of the Course	Credits	Hours / Week
Part I	AGTL11/ AGMY11/ AGAB11	Language: Tamil /Malayalam/Arabic	3	6
Part II	AGEN11	English:	3	6
Part III	AMHM11	Core Course I: Food Production and Patisserie-I	5	5
	AMHM12	Core Course II: Food Production and Patisserie-I- Practical	3	3
	AEHM11	Elective Course I: Housekeeping Operation-I	3	4
	AEHMP1	Elective Course I: Housekeeping Operation-I-Practical	2	2
Part IV	ASHM11	Skill Enhancement Course SEC I: Computer Applications in Hotel Industry	2	2
	AFHM11	Foundation Course: Basics of Nutrition and Food Science	2	2
Total			23	30

SEMESTER I

CORE COURSE I: FOOD PRODUCTION AND PATISSERIE-I

Course Code:

Subject Code	Category	L	T	P	S	Credits	Inst. Hours	Marks		
								CIA	External	Total
AMHM11	Core	Y	Y	-	-	5	5	25	75	100

Learning Objectives

The course aims to:

1. To understand basic about cooking.
2. To understand objectives of cooking food.
3. To understand basic Cooking materials.
4. To train knowledge about various types ingredients.
5. To understand Manu planning.

Course Outcomes (COs)

Upon successful completion of the course, students will be able to:

CO No.	Course Outcomes	BT Level
CO1	To understand and remember the history of food	K2
CO2	To create organization structure and layout	K6
CO3	To apply the concept in cooking materials	K3
CO4	To apply the concept in preparation of ingredient	K3
CO5	To understand about the access basic concepts Manu planning	K2

Bloom's Taxonomy Levels

K1 – Remember, K2 – Understand, K3 – Apply, K4 – Analyse, K5 – Evaluate, K6 – Create

Course Content

Units	Contents	No. of Hours
I	Introduction to Cookery: a) Culinary History- Development of the Culinary Art from the middle ages to modern cookery b) Aims and Objective of Cooking Food c) Texture – Meaning, types d) Consistency - Meaning, types e) Equipments used in the kitchen: Classification of kitchen equipments – manual, mechanical and their uses, different types of knives used, Safety procedure in handling equipment. Cooking fuels - Uses and advantages of different cooking fuels.	15
II	Aims and Objectives of Cooking Food: a) Kitchen Organization - Hierarchy Area of Department and Kitchen. Roles of executive chef, Duties and responsibilities of various chefs. Co-ordination of food production department with other departments. b) Kitchen Layout - General layout of the kitchen in various organizations, Layout of receiving areas, service area and wash up. c) Qualities of Chef - a. Importance of Personal hygiene b. Personal Safety - Uniforms & protective clothing d) Raw materials Raw Materials and foundation ingredients – Types of raw materials and foundation ingredients, usage and storage methods of raw materials Fruits, Cereals, Herbs, Spices Nuts – Kinds, Usage and effect on cookery on cookery, Storage,	15
III	Classification of cooking materials and their uses- Raw materials and foundation ingredients, usage and storage methods of raw materials Vegetables: a) Classification, Effect of heat on Vegetables, b) Cuts of vegetables, some Indian cut. Eggs, Meat and Fish: a) Egg – Types, Selection, Storage, Uses. b) Meat – Selection, Classification, uses and storage. c) Fish – Classification, Selection and storage, Cuts of Fish. d) Butchery – Cuts and size of Lamb, mutton, pork, beef, bacon, ham.	15
IV	Preparation of Ingredients: a) Washing, peeling, scraping, cutting (items used in vegetable cutting-Julienne, Burnoose, Macedonia, Jardinière), grating, grinding, mashing, sieving, milling, steeping. b) Methods of mixing food. c) Basic Indian Masalas. d) Methods and techniques of cooking food – Microwave cooking, Roasting, Grilling, Frying, Broiling, Baking, Stewing, Steaming, Poaching,	15

	Braising, Boiling and Blanching.	
V	Principles of Menu Planning a) Menu- Definition, origin of menu, Types and classification of menu b) Points consider while planning menu c) How to compile menu for – banquets, multi-cuisine, Specialty restaurants, old age home, army canteens, institutional catering. d) Traditional Eleven course classical menu – classification and examples for eleven course classical menu.	15
	Total	75

S. No.	Text Book
1	Practical Cookery – Ronald kin torn& Victor Caserne- 1962
2	Theory of Catering – Ronald kintorn& Victor Casern- 1964 3. Modern cookery Volt I & II for teaching and trade- 1921
3	Theory of Cookery – Krishna Aroma&Makes’ Sharma – 1992

S. No.	Reference Books
1	Thangam E. Philip. (2017). Modern Cookery (Vol. I & II). Orient BlackSwan, Hyderabad.
2	Soni, P. L. (2019). Food Production Operations. Aman Publications, New Delhi.
3	Bali, P. (2018). Food Production Operations. Oxford University Press, New Delhi.
4	Cracknell, H. L., & Kaufmann, R. J. (2016). Practical Professional Cookery (5th ed.). Cengage Learning.
5	Foskett, D., Ceserani, V., & Kinton, R. (2015). The Theory of Catering (13th ed.). Hodder Education.

S. No.	Web Resources
1	https://www.nchm.gov.in
2	https://www.fssai.gov.in
3	https://worldchefs.org
4	https://www.ciachef.edu
5	https://www.cordonbleu.edu

Mapping with Programme Outcomes

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	3	2	2	1	2	1	1	1	2	1
CO2	3	2	3	2	1	2	2	1	3	2
CO3	3	3	3	2	3	2	1	2	2	1
CO4	3	3	3	2	3	2	2	2	2	2
CO5	2	3	3	3	2	2	2	2	3	3

3 – Strong, 2 – Medium, 1 - Low

Mapping with Programme Specific Outcomes

CO / PSO	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
CO1	3	2	1	1	2	1
CO2	3	3	2	1	3	2
CO3	3	3	2	2	2	2
CO4	3	3	3	2	3	2
CO5	2	3	3	2	3	3
Weightage	14	14	11	8	13	10
Weighted percentage of Course Contribution to PSOs	2.8	2.8	2.2	1.9	2.6	2.0

Mapping Scale: 3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation

FIRST YEAR - SEMESTER I

CORE II - FOOD PRODUCTION AND PATISSERIE-I-PRACTICAL

Subject Code	Category	L	T	P	S	Credits	Inst. Hours	Marks		
								CIA	External	Total
AMHM12	Core	-	-	Y	Y	3	3	25	75	100

Learning Objectives

The course aims to:

1. To understand basic about ingredients and there cutting.
2. To understand kitchen equipments
3. To understand basic Cooking materials.
4. To train knowledge about methods of cooking.
5. To understand preparation of food.

Course Outcomes

Upon successful completion of the course, students will be able to:

CO No.	Course Outcomes	BT Level
CO1	Demonstrate basic about ingredients and there cutting.	K6
CO2	Demonstrate various kitchen equipments.	K6
CO3	Demonstrate basic Cooking materials.	K6
CO4	Demonstrate methods of cooking.	K6
CO5	Demonstrate basic preparation of food.	K6

Bloom's Taxonomy Levels

K1 – Remember, K2 – Understand, K3 – Apply, K4 – Analyse, K5 – Evaluate, K6 – Create

Course Content

Units	Contents	No. of Hours
	PRACTICAL 1. Identification of cooking materials. 2. Identification different ingredients 3. Identification Kitchen equipment. 4. Various vegetable cutting. 5. Various Method of cooking. 6. Identification of various vegetable cutting. 7. Identification of pest and their control measures. 8. Preparation of various stocks and sauces. Indian Cuisine To formulate 15 sets of menu consisting of 5 dishes from the following regions: 1. Tamil Nadu 2. Kerala	45
	Total	45

S. No.	Text Book
1	Arora, K. (2020). Theory of Cookery. Frank Brothers & Co. (Publishers) Ltd., New Delhi.
2	Thangam E. Philip. (2017). Modern Cookery (Vol. I & II). Orient BlackSwan, Hyderabad.
3	Bali, P. (2018). Food Production Operations. Oxford University Press, New Delhi.

S. No.	Reference Books
1	Wayne Gisslen. (2021). Professional Baking (8th ed.). John Wiley & Sons.
2	The Culinary Institute of America. (2019). The Professional Chef (10th ed.). John Wiley & Sons.
3	Foskett, D., Ceserani, V., & Kinton, R. (2015). The Theory of Catering (13th ed.). Hodder Education.

S. No.	Web Sources
1	https://www.nchm.gov.in
2	https://www.ihmpusa.net
3	https://indianculinaryinstitute.com
4	https://www.ciachef.edu
5	https://worldchefs.org

Mapping with Programme Outcomes

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	2	2	3	2	2	2	1	1	–	2
CO2	2	2	3	2	3	3	1	1	1	2
CO3	2	2	3	2	3	2	1	1	1	2
CO4	2	3	3	2	3	2	2	1	1	3
CO5	3	3	3	2	3	3	2	2	2	3

3 – Strong, 2 – Medium, 1 – Low

Mapping with Programme Specific Outcomes

CO / PSO	PSO1	PSO2	PSO3
CO1	3	2	1
CO2	2	3	2
CO3	3	3	1
CO4	3	3	2
CO5	3	3	3
Weightage	14	14	9
Weighted percentage of Course Contribution to PSOs	2.8	2.8	1.8

Mapping Scale: 3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation

FIRST YEAR - SEMESTER I

ME 1– HOUSEKEEPING OPERATION I (ELECTIVE)

Subject Code	Category	L	T	P	S	Credits	Inst. Hours	Marks		
								CIA	External	Total
AEHM11	Core	Y	Y	-	-	3	4	25	75	100

Learning Objectives

The course aims to:

1. To gather basic knowledge about cleaning.
2. To understand information cleaning equipments and Room structure.
3. To provide maintaining and use of linen and uniforms.
4. To interpret facts on linen.
5. To interpret faction on uniforms.

Course Outcomes

Upon successful completion of the course, students will be able to:

CO No.	Course Outcomes	BT Level
CO1	Demonstrate the correct use of cleaning agents and housekeeping equipment for various cleaning tasks.	K3
CO2	Perform cleaning and maintenance of different guest room areas and surfaces following standard operating procedures.	K3
CO3	Apply appropriate linen handling, inventory control, and storage practices in housekeeping operations.	K3
CO4	Inspect guest rooms and public areas to evaluate cleanliness, hygiene, and housekeeping standards.	K4
CO5	Demonstrate professional housekeeping practices while maintaining safety, hygiene, and quality service standards.	K3

Bloom's Taxonomy Levels

K1 – Remember, K2 – Understand, K3 – Apply, K4 – Analyse, K5 – Evaluate, K6 – Create

Course Content

Unit	Contents	No. of Hours
I	Introduction to Housekeeping: a) Objectives, Types of catering establishment, Organizational structure, b) Duties and Responsibilities of housekeeping personnel. c) Function of Housekeeping department desk control, records and registers keys. d) Inter- departmental co- ordination.	
II	Cleaning and maintenance of Guest room / areas: a) Cleaning agent classification, selection, use and care. b) Cleaning equipment- classification, selection and use of cleaning equipment. c) Types guest rooms. Room cleaning procedure check in & check out, spring cleaning procedure, Public area cleaning, Procedure for vacant room cleaning. Turn down or evening service. d) Cleaning of various surfaces (metal, glass, leather, plastic, ceramic, wood, floor finishes, wall finishes).	
III	Management of Linen and Uniforms: Classification of Linen, sizes and selection of linens. Layout of linen rooms. Purchase of linens. Storage of linen. Stock taking procedure. Procedure for record keeping.	
IV	Laundry: a) Organization, Process of Laundry services, Duties and responsibilities of laundry staff, Stages in wash cycle, Equipment layout. b) Laundry agent. Classification and role. Dry cleaning guest laundry. In house and Out house laundry. Valet services.	
V	Fabrics: a) Definition, Characteristic and use of each item in hotels. b) Stain Removal, classification of stain remove.	
	Total	60

S. No.	Text Books
1	Hotel Hostel and Hospital Housekeeping John C. Branson & Margaret Lennox-1976
2	Housekeeping Supervision Jane Fellows-Medians and Evans limited- 1967
3	Andrews, S. (2017). Hotel Housekeeping: Training Manual (3rd ed.). McGraw Hill Education.
S. No.	Reference Works
1	Raghubalan, G., & Smritee Raghubalan. (2019). Hotel Housekeeping: Operations and Management (3rd ed.). Oxford University Press.
2	Martin, R. J., & Jones, T. J. A. (2017). Professional Management of Housekeeping Operations (5th ed.). John Wiley & Sons.
S. No.	Web Sources (URL)
1	https://www.nchm.gov.in
2	https://www.ihm.ac.in
3	https://www.hospitality-school.com
4	https://www.ifsea.org

Mapping with Programme Outcomes

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	3	2	2	1	1	2	1	1	—	1
CO2	2	3	3	2	2	3	2	1	1	2
CO3	3	2	3	2	2	3	2	1	1	2
CO4	2	3	2	2	2	3	2	2	1	2
CO5	2	2	2	2	2	3	2	2	2	2

3 – Strong, 2 – Medium, 1 - Low

Mapping with Programme Specific Outcomes

CO / PSO	PSO1	PSO2	PSO3
CO1	3	2	1
CO2	2	3	2
CO3	3	3	2
CO4	2	3	2
CO5	2	3	3
Weightage	12	14	10
Weighted Percentage of Course Contribution to PSOs	2.4	2.8	2.0

Mapping Scale: 3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation

FIRST YEAR - SEMESTER I

ME 1– HOUSEKEEPING OPERATION I - PRACTICAL

Subject Code	Category	L	T	P	S	Credits	Inst. Hours	Marks		
								CIA	External	Total
AEHMP1	Core	-	-	Y	Y	2	2	25	75	100

Learning Objectives

The course aims to:

1. To gather basic knowledge about cleaning.
2. To understand information cleaning equipments.
3. To understand various cleaning agent.
4. To understand basic Room structure.
5. To understand information about Linen.

Course Outcomes

Upon successful completion of the course, students will be able to:

CO No.	Course Outcomes	BT Level
CO1	Demonstrate basic cleaning.	K2
CO2	Demonstrate various cleaning equipments.	K5
CO3	Demonstrate various cleaning agent.	K2
CO4	Demonstrate basic Room structure.	K4
CO5	Demonstrate basic use of Linen	K2

Bloom's Taxonomy Levels

K1 – Remember, K2 – Understand, K3 – Apply, K4 – Analyse, K5 – Evaluate, K6 – Create

Course Content

Unit	Contents	No. of Hours
I	PRACTICAL 1. Cleaning of various surfaces. 2. Identification of cleaning agent and cleaning equipment 3. Linen inventory 4. Room inspection	30
	Total	30

S. No.	Text Books
1	Hotel Hostel and Hospital Housekeeping John C. Branson & Margaret Lennox-1976
2	Housekeeping Supervision Jane Fellows-Medians and Evans limited- 1967
3	Professional Housekeeper
S. No.	Reference Works
1	Andrews, S. (2017). Hotel Housekeeping: Training Manual (3rd ed.). McGraw Hill Education.
2	Raghubalan, G., & Smritee Raghubalan. (2019). Hotel Housekeeping: Operations and Management (3rd ed.). Oxford University Press.
3	Jones, T. J. A. (2019). Professional Management of Housekeeping Operations (6th ed.). John Wiley & Sons.
4	Martin, R. J., & Jones, T. J. A. (2017). Professional Management of Housekeeping Operations (5th ed.). John Wiley & Sons.
5	Branson, J. C., & Lennox, M. (2015). Hotel, Hostel and Hospital Housekeeping. CRC Press.
6	Bhatnagar, S. K. (2018). Hotel Housekeeping: Operations and Management. Frank Brothers & Co. (Publishers) Ltd.
7	Kasavana, M. L., & Brooks, R. M. (2018). Managing Front Office Operations (10th ed.). American Hotel & Lodging Educational Institute (AHLEI).
8	Sudhir Andrews. (2018). Textbook of Front Office Management and Operations. McGraw Hill Education.
S. No.	Web Sources (URL)
1	https://www.ahlei.org
2	https://www.hospitalitynet.org
3	https://www.ehl.edu
4	https://www.nchm.gov.in
5	https://www.fssai.gov.in

Mapping with Programme Outcomes

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	2	2	3	2	2	2	1	1	—	2
CO2	2	3	3	2	3	3	1	1	1	2
CO3	2	2	3	2	3	3	1	1	1	2
CO4	2	3	3	2	2	3	2	1	1	2
CO5	3	2	3	2	2	3	2	2	1	2

3 – Strong, 2 – Medium, 1 - Low

Mapping with Programme Specific Outcomes

CO / PSO	PSO1	PSO2	PSO3
CO1	3	2	1
CO2	2	3	2
CO3	3	3	2
CO4	2	3	2
CO5	3	3	2
Weightage	13	14	9
Weighted Percentage of Course Contribution to PSOs	2.6	2.8	1.8

Mapping Scale: 3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation

SEMESTER I

NON MAJOR ELECTIVE I (NME)

COMPUTER APPLICATIONS IN HOTEL INDUSTRY

Subject Code	Category	L	T	P	S	Credits	Inst. Hours	Marks		
								CIA	External	Total
ASHM11	Core	Y	Y	-	-	2	2	25	75	100

Learning Objectives

The course aims to:

1. To impart knowledge about basics of computer application.
2. To work on word.
3. To work on excel.
4. To work on power point
5. To understand access basic applications.

Course Outcomes

Upon successful completion of the course, students will be able to:

CO No.	Course Outcomes	BT Level
CO1	To understand and remember the dos commands	K2
CO2	To create word document.	K3
CO3	To apply the concept in Worksheet and excel.	K3
CO4	To apply the concept in power point	K4
CO5	To understand about the access basic concepts	K3

Bloom's Taxonomy Levels

K1 – Remember, **K2** – Understand, **K3** – Apply, **K4** – Analyse, **K5** – Evaluate, **K6** – Create

Course Content

Unit	Contents	No. of Hours
I	INTRODUCTION TO COMPUTER Introduction, characteristics, history, generations, classifications, application of computer, hardware and software, operating systems, computer languages. DOS file, directory, changing the directory, creating a new directory, copying files, deleting files, changing filename, date and time, print. Windos2007, windows basics, introduction, starting windows, using mouse, moving & designing windows, maximizing, minimizing and restoring windows using menus in windows.	6

II	MS WORD Word, introduction to word, editing a document, move and copy text and help system, formatting text & paragraph, finding & replacing text and spell checking, using tabs, enhancing documents, columns, tables & other features, using graphics, templates & wizards using mail merge, miscellaneous features of word.	6
III	MS EXCEL Introduction of worksheet & excel, getting started with excel, editing cells and using commands and functions, moving and copying, inserting and deleting rows & columns, getting help and formatting a worksheet, printing the worksheet, creating charts, using date and time and addressing modes, naming ranges and using statistical, math and financial functions. Database in a worksheet, additional formatting commands and drawing tool bar, miscellaneous commands and functions, multiple worksheets and macros	6
IV	MS POWERPOINT Power point basics editing text adding subordinate points, deleting slides, working in outline view, using design templates, adding graphs, adding organization Charts, running an Electronic slide show, adding special effects	6
V	ACCESS BASIC Access basics, creating a table, entering and adding records, changing a structure, working with records, creating forms, establishing relationship using queries to extract information, using reports to print information.	6
	Total	30

S. No.	Text Book
1	Computer Fundamentals – P.K. Sinha
2	A First Course In Computers – Sanjay Saxena

S. No.	Reference Books
1	Alexis Leon & Mathews Leon. (2018). Fundamentals of Information Technology. Vikas Publishing House Pvt. Ltd.
2	Peter Norton. (2017). Introduction to Computers (7th ed.). McGraw-Hill Education.
3	Joan Lambert. (2019). Microsoft Office 2019 Step by Step. Microsoft Press.
4	Faithe Wempen. (2019). Microsoft Office 365 and Office 2019 All-in-One For Dummies. Wiley.
5	Shelly, G. B., Vermaat, M. E., & Misty E. Vermaat. (2018). Microsoft Office 2019: Introductory. Cengage Learning.

S. No.	Web Resources
1	https://learn.microsoft.com
2	https://www.nchm.gov.in
3	https://www.hospitalitynet.org
4	https://www.coursera.org

MAPPING OF COURSE OUTCOMES WITH PROGRAMME OUTCOMES (POs)

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	3	2	2	1	2	1	–	1	–	2
CO2	2	2	3	2	3	1	–	2	1	3
CO3	2	3	3	2	3	2	–	2	2	3
CO4	2	3	3	3	3	2	1	2	2	3
CO5	2	3	3	2	3	2	–	2	2	3

3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation.

MAPPING OF COURSE OUTCOMES WITH PROGRAMME SPECIFIC OUTCOMES (PSOs)

CO / PSO	PSO1	PSO2	PSO3
CO1	2	2	1
CO2	2	3	2
CO3	3	3	2
CO4	3	3	3
CO5	3	3	2
Weightage	13	14	10
Weighted Percentage of Course Contribution to PSOs	2.6	2.8	2.0

3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation

FIRST YEAR – SEMESTER I

FOUNDATION COURSE-BASIC NUTRITION AND FOOD SCIENCE

Subject Code	Category	L	T	P	S	Credits	Inst. Hours	CIA	External	Total
AFHM11	Foundation Course	Y	Y	-	-	2	2	25	75	100

Learning Objectives

The course aims to:

1. **Introduce** the fundamental concepts of nutrition, food science, and their importance in promoting health and well-being.
2. **Develop** an understanding of nutrients, food groups, balanced diets, and meal planning for different age groups and health conditions.
3. **Explain** the principles of food composition, cooking methods, food additives, functional foods, and nutraceuticals.
4. **Provide** knowledge of menu planning, recipe standardization, nutrition labeling, and cost-effective healthy meal preparation.
5. **Familiarize** students with industry-oriented nutrition practices and international dietary patterns, including wellness, institutional catering, and therapeutic diets.

Course Outcomes

Upon successful completion of the course, students will be able to:

CO No.	Course Outcomes	BT Level
CO1	Recall the basic concepts of nutrition, nutrients, food groups, and balanced diets.	K1
CO2	Explain food composition, cooking methods, food additives, and their effects on nutritional quality.	K2
CO3	Apply the principles of meal planning, portion control, and nutrition labeling in preparing healthy diets.	K3
CO4	Analyze the nutritional requirements of different groups and evaluate menus for institutional and hospitality settings.	K4
CO5	Develop appropriate menu plans considering health, cost, sustainability, and international dietary practices.	K6

Bloom's Taxonomy Levels

K1 – Remember, K2 – Understand, K3 – Apply, K4 – Analyse, K5 – Evaluate, K6 – Create

Course Content

Unit	Contents	No. of Hours
I	Basics of Nutrition Introduction to Nutrition-Nutrients and their functions. Food groups Balanced diet, Meal planning	6
II	Food Science Food composition, Cooking methods and their effect on nutrients Food additives, Functional foods and nutraceuticals	6
III	Menu Planning Menu planning principles, Cost-effective healthy menus, Portion control, Nutrition labeling Recipe standardization	6
IV	Industry Nutrition Wellness menus, Spa nutrition, Cruise catering, Airline meal planning School meal programmes, Industrial catering, Event catering nutrition	6
V	International Food & Nutrition Vegetarian diets, Vegan diets, Gluten-free diets, Low-carb diets	6
	Total	30

S. No.	Text Books
1	Srilakshmi, B. (2023). Nutrition Science (8th ed.). New Age International Publishers.
2	Mudambi, S. R., & Rajagopal, M. V. (2021). Fundamentals of Foods, Nutrition and Diet Therapy (7th ed.). New Age International Publishers.

S. No.	Reference Books
1	Manay, N. S., & Shadaksharaswamy, M. (2020). Foods: Facts and Principles (3rd ed.). New Age International Publishers.
2	Swaminathan, M. (2019). Food Science, Chemistry and Experimental Foods. The Bangalore Printing & Publishing Co. Ltd.
3	Gopalan, C., Rama Sastri, B. V., & Balasubramanian, S. C. (2020). Nutritive Value of Indian Foods. National Institute of Nutrition (ICMR–NIN), Hyderabad.
4	Wardlaw, G. M., & Smith, A. M. (2021). Contemporary Nutrition (12th ed.). McGraw-Hill Education.
5	Whitney, E., & Rolfes, S. R. (2022). Understanding Nutrition (16th ed.). Cengage Learning.

S. No.	Web Resources
1	https://www.nin.res.in
2	https://www.icmr.gov.in
3	https://www.fssai.gov.in
4	https://www.nhp.gov.in

MAPPING OF COURSE OUTCOMES WITH PROGRAMME OUTCOMES (POs)

CO / PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10
CO1	3	2	1	1	1	1	2	1	–	1
CO2	3	3	2	2	2	2	2	1	1	1
CO3	2	3	3	2	3	2	2	2	1	2
CO4	2	3	3	2	3	2	2	2	1	2

Mapping Scale

3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation

MAPPING OF COURSE OUTCOMES WITH PROGRAMME SPECIFIC OUTCOMES (PSOs)

CO / PSO	PSO1	PSO2	PSO3
CO1	3	2	1
CO2	3	3	2
CO3	3	3	3
CO4	3	3	3
Weightage	12	11	9
Weighted Percentage of Course Contribution to PSOs	3.0	2.75	2.25

Mapping Scale

3 – Strong Correlation, 2 – Moderate Correlation, 1 – Low Correlation