

Programme	B.Sc. Hotel Management & Catering Science				
Course Title	ADVANCED FOOD & BEVERAGE SERVICE				
Type of Course	Major				
Semester	IV				
Academic Level	200 - 299				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	4	3	-	2	75
Pre-requisites	<p>1. Proficiency in verbal and written communication & foundational understanding of communication principles to interact professionally with Guest and Team Members.</p> <p>2. Basic Computer Skills with basic knowledge of Food & Beverage Service operations, food hygiene and safety standards.</p>				
Course Summary	This course equips students with comprehensive knowledge and practical skills in the service and management of various beverages in the hospitality industry.				

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Students will Understand the various types Beverages & Tobacco	U	C	Instructor-created exams / Seminar Presentations /Quiz/ Assignment
CO2	Students will Identify the alcoholic beverages and its service methods	U	C	Assignment / Quiz
CO3	Demonstrate proficiency in practical service skills, including table setting, serving, and customer interaction.	Ap	P	Instructor-created exams / Seminar Presentations/ Viva Voce
CO4	Integrate theoretical knowledge and practical skills to provide exceptional beverage service in diverse hospitality settings.	Ap	P	Instructor-created exams / Seminar Presentation / Group Tutorial Work/ Viva Voce
CO5	Students will develop an understanding of professional Familiarizing bar equipment and plan and operate beverage outlets	U	C	Presentation / Group Tutorial Work
CO6	Practice and learn the service of Cocktails and Mixed drinks. Learn the method of service of Nonalcoholic beverages	Ap	P	Presentation / Viva Voce /Seminar/ Quiz
<p>* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)</p>				

Module	Unit	Content	Hrs	Mks
I	Fundamentals of Beverages and Tobacco		11	17
	1	Definition, Classification of Beverages	2	
	2	Classification of Non-Alcoholic Beverages (Nourishing, Stimulating, and Refreshing Beverages), Types of Beverages	2	
	3	Tea - Origin & Manufacture, Types & Brands; Coffee - Origin & Manufacture, Types & Brands	3	
	4	Tobacco - Important tobacco-producing countries of the world, quality of cigars & cigarettes, Strength & size of cigars, service method	2	
	5	Introduction and Definition, Classification of Alcoholic Beverages	1	
	6	Production of Alcohol: Fermentation Process	1	
II	Alcohol Production and Service		11	17
	7	Production of Alcohol: Distillation Process	2	
	8	Bar: Introductions and Types	2	
	9	WINES: Definition & History; Common grape varieties used in making wines, factors affecting the quality of wines, Wine-producing regions in the World	3	
	10	Classification with Examples: Table/Still/Natural, Sparkling, Fortified, Aromatized	2	
	11	Manufacturing Process of Wines (Table & Sparkling)	2	
III	Fermented Beverages		12	19
	12	BEER: Introduction & Definition, Types of Beer	2	
	13	Production of Beer, Storage	2	
	14	CIDER & PERRY: Introduction & Definition	1	
	15	APERITIFS: Introduction and Definition, Types of Aperitifs, Vermouth (Definition, Types & Brand names), Bitters (Definition, Types & Brand names)	2	
	16	SPIRITS: Introduction & Definition; Production & Types of: Whisky & Rum	3	
	17	Production & Types of: Brandy & Gin	2	

IV	Spirits, Liqueurs, and Cocktails		11	17
	18	Production & Types of: Vodka & Tequila	2	
	19	Different Proof Spirits: American Proof, British Proof (Sikes scale), Gay Lussac (OIML Scale)	2	
	20	LIQUEURS: Definition & History, Production of Liqueurs, Popular Liqueurs (Name, colour, predominant flavour & country of origin)	2	
	21	COCKTAILS & MIXED DRINKS: Definition and History, Classification, Methods of Preparation	2	
	22	Recipe & Preparation of Popular Cocktails	3	
V	Practical: Hands-on Data Structures: Practical Applications		30	
	1	Service of Wine Service of Beer, Service of Aperitifs Service of Spirits (Whisky, Vodka , Rum, Gin, Brandy, Tequila) Preparation & Service of Cocktail & Mixed Drinks	20	
	2	Design Menu with accompanying Wines Table laying & Service of menu with accompanying Wines	5	
	3	Role Play on: Beverage Order Taking Procedures, Sequence of Service, Presentation & Encashing The Bill	5	

REFERENCE BOOK

1. Food and Beverage Service: Dennis Lillicarp, Hodder and Stoughton Educational
2. Food and Beverage Service: John Cousins, Hodder and Stoughton Educational
3. Food and Beverage Service: Sudhir Andrew , Tata McGraw Hill Education

Mapping of COs with PSOs and POs:

	PSO1	PSO2	PSO3	PSO4	PSO ₅	PSO6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	2	3	3	2	2	2	3	2	3	2	2	3	3
CO 2	2	3	3	2	2	2	3	2	3	1	2	2	2
CO 3	3	3	2	2	1	2	3	2	3	2	3	2	3
CO 4	3	3	3	2	1	2	3	2	2	2	2	2	2
CO 5	3	3	3	3	2	2	3	3	2	2	2	2	2
CO 6	2	3	3	3	1	2	3	3	2	2	2	2	2

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

- Quiz / Assignment/ Quiz/ Discussion / Seminar
- Midterm Exam
- Programming Assignments (20%)
- Final Exam (70%)

Mapping of COs to Assessment Rubrics :

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1	✓	✓		✓
CO 2	✓	✓		✓
CO 3	✓		✓	✓
CO 4	✓		✓	✓
CO 5	✓			✓
CO 6			✓	✓

Programme	B.Sc. Hotel Management & Catering Science				
Course Title	ADVANCED ACCOMMODATION OPERATION				
Type of Course	Major				
Semester	IV				
Academic Level	200 - 299				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	4	3	-	2	75
Pre-requisites	<p>1. Proficiency in verbal and written communication & foundational understanding of communication principles to interact professionally with Guest and Team Members.</p> <p>2. Basic Computer Skills with basic knowledge of Food & Beverage Service operations, food hygiene and safety standards.</p>				
Course Summary	This course equips students with comprehensive knowledge and practical skills in the service and management of various beverages in the hospitality industry.				

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Develop the ability to create efficient work schedules, considering factors such as room occupancy, special events, and peak periods, and effectively deploy staff to meet operational demands.	(R)	(F)	Written Exams
CO2	Learn the principles of budgeting and resource allocation within the housekeeping department, including effective management of staffing, supplies, and equipment to optimize operational efficiency.	(U)	(F)	Written Exams
CO3	Understand and implement industry-standard cleaning protocols, including the use of cleaning agents, techniques, and equipment to maintain high cleanliness and hygiene standards.	(Ap)	(C)	Application in Practical's
CO4	Acquire skills in managing housekeeping inventories, including linens, cleaning supplies, and guest amenities, to ensure adequate stock levels and prevent shortages or wastage.	(An)	(C)	Written Exams
CO5	Develop training programs for housekeeping staff to enhance their skills, including cleaning techniques, customer service, and the use of new technologies or equipment	(E)	(P)	Application in Practical's
CO6	Acquire leadership skills to motivate and lead a housekeeping team effectively, fostering a positive work culture and promoting teamwork.	(C)	(M)	Application in Practical's
<p>* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)</p>				

Module	Unit	Content	Hrs	Mks
I	Planning Housekeeping Operation		10	16
	1	Division of work document	2	
	2	Area Inventory list and frequency schedule	3	
	3	Performance standard and Productivity standard	3	
	4	Inventory level and work schedule	2	
II	Budgeting in Housekeeping Department		10	16
	5	Types of Budget	3	
	6	Housekeeping expenses (OPEX and CAPEX)	3	
	7	Preparation of Budget	2	
	8	Inventory control and Purchasing	2	
III	Managing Housekeeping Personnel		15	20
	9	Definition of Job specification, Job description, Job list, Job breakdown	2	
	10	Identifying sources of Labour (Internal and External Labour)	2	
	11	Interview techniques (Screening application, Types of Interview, Pitfalls in Interview)	1	
	12	Hiring and Orientation of Employees	2	
	13	Training of Employees (Benefits, Types and Methods of training)	2	
	14	Methods of motivating Employees	2	
	15	Performance appraisal	1	
	16	Time and Motion Study	1	
	17	Duty rosters	2	
IV	Property Countdown and Renovation		10	18
	18	New property countdown system and procedure	2	
	19	Importance of Housekeeping in Hotel renovation	2	
	20	Contract and outsourcing (pricing, advantages and disadvantages)	2	
	21	Importance of Ergonomics in Housekeeping	2	

	22	New trends in Hotel Housekeeping	2	
V	Practical		30	
	1	<ul style="list-style-type: none"> h) Practical understanding of daily allocation in Housekeeping department i) Practical understanding in room inspection of VIP arrival, VIP Inhouse j) Practical understanding of Evaluating the performance k) Preparation of Performance appraisal l) Identification of various checklist for property renovation and countdown m) Practical demonstration of conducting briefing n) Practical understanding of Time and Motion study 	20	
	2	a) Practical understanding on SOP Preparation of Housekeeping	3	
	3	<ul style="list-style-type: none"> a) Practical understanding of Budget preparation in Housekeeping department b) Recommended Industry Visit to a Housekeeping Department in a Hotel 	7	

REFERENCE BOOK

- 1 Hotel Housekeeping operations and Management Mr.G.Raghubalan
- 2 Housekeeping Theory and Practices Dr.JagmohanNegi
- 3 Fundamentals of Housekeeping operations Mr. Deepak Singh Negi
- 4 Hotel Housekeeping Management and OpertaionsMr.Sudhir Andrews
- 5 Hotel Housekeeping for Future managers Mr. Pankaj Behl

Mapping of COs with PSOs and POs:

	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
CO 1	3	2	3	3	2	3	2	3	2	3	2	2	3
CO 2	3	2	3	3	2	3	3	3	3	3	3	2	2
CO 3	3	2	3	2	3	2	2	2	2	2	2	3	2
CO 4	2	3	3	2	3	3	3	3	2	2	3	2	3
CO 5	1	2	3	2	2	2	2	3	3	3	2	3	2
CO 6	3	2	2	3	3	2	2	2	2	2	3	2	2

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

- Quiz / Assignment/ Quiz/ Discussion / Seminar
- Midterm Exam
- Programming Assignments (20%)
- Final Exam (70%)

Mapping of COs to Assessment Rubrics :

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1		✓		✓
CO 2	✓			✓
CO 3	✓			✓
CO 4		✓		✓
CO 5	✓		✓	
CO 6			✓	

Programme	B.Sc. HOTEL MANAGEMENT AND CATERING SCIENCE.				
Course Title	FRONT OFFICE MANAGEMENT				
Type of Course	Major				
Semester	IV				
Academic Level	200-299				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	4	3	-	2	75
Pre-requisites	Basic knowledge of the hospitality industry, customer service skills, strong communication, basic accounting skills, problem-solving abilities, computer literacy, professional appearance, time management skills, attention to detail, and teamwork and leadership qualities are prerequisites for Front Office Management.				
Course Summary	<p>The course on Front Office Management provides comprehensive training in managing front office operations within the hospitality industry. Students will gain essential skills in reservations, check-in/check-out procedures, cash handling, and room allocation. The course covers customer service excellence, guest relations, and effective communication strategies to ensure guest satisfaction. Key topics include front office accounting, night audit procedures, and financial control mechanisms. Through hands-on training and real-world case studies, students will learn to utilize Property Management Systems (PMS), implement revenue management strategies, and handle guest complaints and emergencies professionally. This course prepares students for leadership roles in front office management, emphasizing operational efficiency and continuous improvement.</p>				

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Recall and articulate the foundational elements that contribute to a comprehensive understanding of hotel operations.	(R)	(F)	Written Exams
CO2	Summarize how through detailed study, students will understand and explain the intricacies of front office organization, staff attributes, and their role in hotel operations.	(U)	(F)	Written Exams
CO3	Apply efficient coordination and communication skills, demonstrating their ability to navigate and contribute effectively to front office functions in a hospitality setting.	(Ap)	(C)	Application in Practical's
CO4	Discover how with in-depth knowledge of tariff and guest cycle management, students will analyze complex scenarios, making informed decisions to optimize front office operations.	(An)	(C)	Written Exams
CO5	Evaluate reservations and registration procedures, ensuring compliance with industry standards and identifying areas for improvement.	(E)	(P)	Application in Practical's
CO6	Adapting to practical application, students will creatively use front office software and procedures, showcasing their ability to develop and implement efficient systems for managing hotel operations.	(C)	(M)	Application in Practical's
<p>* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)</p>				

Module	Unit	Content	Hrs	Mks
I	Introduction to the hotel world and tourism industry.		10	17
	1	Classification of hotels and numbering of rooms.	2	
	2	Front office organisation, including layout and organization of the front office, planning, furniture and equipment, and staffing patterns according to sizes and types.	3	
	3	Rules of the house for front office staff, including duties and attributes of different levels of staff, and basic terminology used in the front office of a hotel.	3	
	4	Coordination and communication between the front office and the other departments.	2	
II	Tariff and guest cycle.		10	17
	5	Room rate designation and structure, understanding room rate components, and factors influencing room tariff fixation	3	
	6	Meal plans and room tariff cards, types of meal plans in hospitality, creating and using room tariff cards.	3	
	7	Guest cycle in hospitality, introduction to guest cycle phases.	2	
	8	Importance and management of each guest cycle stage.	2	
III	Reservations and registration procedures.		15	19
	9	Types and modes of reservations.	2	
	10	Reservation sources and channels.	2	
	11	Reports and significance of reservation data.	1	
	12	Registration processes.	2	
	13	Pre-registration requirements and forms.	2	
	14	Handling passport, visa, and registration records.	2	
	15	Check-in procedures.	1	
	16	Individual, group, and crew arrival processes.	1	
	17	Special considerations for VIP guests.	2	
IV	Guest services and check-out.		10	17
	18	Handling guest communication, mail, and message handling protocols	2	

	19	Guest paging and safe deposit locker management.	2	
	20	Guest room services, room change procedures and left luggage handling, wake-up call services, and key custody control.	2	
	21	Managing guest complaints, understanding types of guest complaints, and effective handling of guest issues and resolutions.	2	
	22	Check-out procedures and settlement, departure processes and settlement modes, handling foreign exchange and different modes of bill settlement, and addressing potential check-out problems and solutions.	2	
V	Practical		30	
	1	<ul style="list-style-type: none"> a) Reservation system demonstration in PMS lab, overview and navigation of reservation software, booking procedures, and management in a simulated environment. b) Registration process demonstration in PMS lab, practical application of guest check-in procedures using PMS, understanding documentation and data entry for guests. c) Guest history management demo in PMS lab, utilizing PMS to access and manage guest history, understanding the significance and usage of guest profiles. Telephones usage and practical session, handling phone operations in a hotel setting, practical exercises on managing calls and guest inquiries. d) Housekeeping operations demo in PMS lab, housekeeping module navigation and functionalities within PMS, coordination between front desk and housekeeping departments. e) Daily transactions handling demo in PMS lab, simulation of daily transactional processes using PMS, practice in managing routine operational tasks within the system. f) Front office accounting procedures: demonstration & practice, (a) Manual accounting demonstration/practice, manual accounting principles and practice exercises. (b) Machine accounting demonstration/practice, practical use of automated accounting systems in a simulated environment. g) Accounts payable, accounts receivable, guest history demo, understanding and managing payable and receivable accounts, demonstrating guest history retrieval and utilization within PMS. 	20	

	2	Role play exercises: front office scenarios, simulated scenarios for role-playing various front office roles, practical application of skills and procedures in different scenarios.	3	
	3	Situation handling: practical exercises, handling real-time situations in a simulated front office setting, applying problem-solving skills and decision-making in different scenarios	7	

REFERENCE BOOK

- 1 Hotel front office operations and Management MrJatashankar R Tewari
- 2 Hospitality Reception and front office procedure andsystemDr.JagmohanNegi
- 3 Front office Management Mr S.K Bhatnakar
- 4 Training manual for front office operations MrSudhir Andrews
- 5 Managing front office operations Mr Michael L Kasavana
- 6 Hotel front office operations and Management MrJatashankar R Tewari
- 7 Hospitality Reception and front office procedures andSystemDr.JagmohanNegi
- 8 Front office Management Mr S K Bhatnakar
- 9 Hotel Front office training manual Sudhir Andrews

Mapping of COs with PSOs and POs:

	PSO1	PSO2	PSO3	PSO4	PSO5	PSO6	PO1	PO2	PO3	PO4	PO5	PO6	PO7
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CO 2	3	2	3	3	2	3	3	3	3	3	3	2	2
CO 3	3	2	3	2	3	2	2	2	2	2	2	3	2
CO 4	2	3	3	2	3	3	3	3	2	2	3	2	3
CO 5	1	2	3	2	2	2	2	3	3	3	2	3	3
CO 6	3	2	2	3	3	2	2	2	2	2	3	2	2

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
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Assessment Rubrics:

- Quiz / Assignment/ Quiz/ Discussion / Seminar
- Midterm Exam
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- Final Exam (70%)

Mapping of COs to Assessment Rubrics :

	Internal Exam	Assignment	Project Evaluation	End Semester Examinations
CO 1		✓		✓
CO 2	✓			✓
CO 3	✓			✓
CO 4		✓		✓
CO 5	✓		✓	
CO 6			✓	



CALICUT UNIVERSITY- FOUR-YEAR UNDERGRADUATE PROGRAMME (CU-FYUGP)

GENERAL FOUNDATION COURSES

SKILL ENHANCEMENT COURSE (SEC)

Programme	GENERAL FOUNDATION COURSES				
Course Code	ENG4FS111(2)				
Course Title	CONTEMPORARY LANGUAGE SKILLS FOR SCIENCES				
Type of Course	SKILL ENHANCEMENT COURSE (SEC) – SCIENCE				
Semester	4				
Academic Level	100-199				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	3	2	-	2	60
Pre-requisites	Basic English language skills and knowledge of Science.				
Course Summary	The course aims to cultivate and refine essential language learning skills for the learners within the science stream. This course is strategically crafted to amplify the effectiveness of communication, empowering learners to express scientific ideas with precision and in an engaging manner and is intricately designed to nurture creativity, foster critical thinking and leadership skills, and instill an ethical scientific outlook.				

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO1	Create effective and scientifically oriented presentations using technological tools.	C	P	Seminar/Report
CO2	Develop essential grammatical acumen required for scientific transactions.	C	P	Roleplay
CO3	Evaluate the style of scientific language that distinguishes it from common language.	E	C, P	Quiz/ Viva Voce
CO4	Understand scientific language functions in research articles and analyse the structure of research articles to initiate scientific communication.	U, An	C	Assignments/ Viva-Voce
CO5	Identify and apply scientific discourse markers in communication.	R, Ap	C, P	Group/Pair activities
CO6	Discover critical ethical aspects related to the development of scientific attitude.	Ap	F	Debate/ Group Discussions
* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)				

Detailed Syllabus:

Module	Unit	Content	Hrs (60)	Marks (50)
I	Scientific Attitude		8	15
	Skill: To enhance critical thinking skills in learners by engaging them in analysis, evaluation, and synthesis of complex concepts and arguments.			
	1	Scientists and the Power of Imagination -https://youtu.be/gemBa8L7jQo?si=64Y5zDV63NNzpcxi	2	
	2	The Man Who Knew Infinity– Dir. Matthew Brown	2	
	3	What’s Expected of Us? - Ted Chiang	2	
	4	Singularity- Marie Howe	2	
II	Scientific Language		7	10
	Skill: To initiate learners into the nuances of scientific vocabulary and terms pertaining to the field of science.			
	5	Ep #103: Worldwide Effort Says Together Science Can -‘60 seconds Science’ - Scientific American Podcast https://youtu.be/MDZkm94YMsU?si=OBcLPZZPYzBhzTn5	1	
	6	5 Ideas for teaching science vocabulary words- https://blog.flocabulary.com/science-vocabulary/	2	
	7	Scientific Reasoning (Chap 2) from <i>Philosophy of Science: A Very Short Introduction</i> - Samir Okasha , pp 18-20.	2	
	8	You can’t completely trust your memories-But that doesn’t make them any less important-David Linden https://www.popsci.com/story/science/unique-memory/	2	

III	Scientific Imagination		8	10
	Skill: To foster creativity in learners and encourage original thinking, problem-solving, and innovative expression across disciplines.			
	9	On the Interpretation of Nature and the Empire of Man(Book I to X)- Francis Bacon	2	
	10	An Interview with Steven Shapin, author of <i>The Scientific Life: A Moral History of a Late Modern Vocation</i> - https://press.uchicago.edu/Misc/Chicago/750248in.html	2	
	11	Imagination Without Images: Aphantasia and Science Fiction Readers and Writers- Kim Zarins https://aphantasia.com/article/stories/aphantasia-and-science-fiction/	2	
12	Galactic Portraits as Ekphrasis- Sudeep Sen https://science.thewire.in/culture/the-arts/galactic-portraits-as-ekphrasis/	2		
IV	Scientific Presentations		7	15
	Skill: To develop collaboration skills among learners through group projects, teamwork exercises, and cross-disciplinary collaboration opportunities			
	13	The life of Galilio-Bertolt Brecht (Chapter 13- Crosses the Italian Border-The Discorsi)	1	
	14	Tips for creating and giving scientific presentations- https://courses.physics.illinois.edu/phys596/fa2013/Lectures/EffectiveScientificPresentations_FA13.pdf	2	
	15	Science Presentations- https://medschool.cuanschutz.edu/docs/librariesprovider157/anat-6950/anat-6950-presentation-tips.pdf	2	
	16	Team Presentations: Best Practices to Collaborate More Efficiently- Jordan Turner https://www.beautiful.ai/blog/team-presentations-best-practices-to-reduce-collaboration-back-and-forth	2	
V	Practicum	30		

	<p>Module I:</p> <ol style="list-style-type: none"> 1. Organize a classroom discussion on the role of Imagination on the scientific enquiries with suitable examples from the world of discoveries , then present the findings in the class for peer evaluation. 2. Identify narratives on scientific endeavours written by literary figures in history and share it in the classroom 3. Group discussion on the idea of consent. 4. Trace the evolution and history of ‘free will’. 5. Write a critical essay on the survival of the protagonist in Ted Chiang’s short story. 6. List out works portraying scientific dystopia and compare any two of them to identify the common variants and contradictory elements. 7. Organise a debates on the topic - ‘Science and Tradition by giving examples from literature which has been discussing it since the early modern period. 8. Where does the concept of Singularity fall into the scientific spectrum. 	7	
	<p>Module II:</p> <ol style="list-style-type: none"> 1. Listen to any silence podcasts of your choice and write down the major themes then present it in the class. 2. List out major arguments and proposed counter arguments. 3. Read science-related articles and list essential vocabulary found in scientific research. 4. List out major ideas in a scientific argument and prepare a flow chart. 5. Read excerpts given in Unit 3 from a PopSci (popular science) article and make notes on the main ideas and the supporting details. 6. Identify words and phrases that indicate language functions like definition, classification, illustration, and comparison. 7. Organise a special class collaborating with the s incentive departments to introduce the scientific vocabulary to the learning community. 8. Regularly administer quizzes on key terms and concepts from current scientific literature to reinforce correct usage and comprehension. 	7	

	<p>Module III:</p> <ol style="list-style-type: none"> 1. Create a modern adaptation or reinterpretation of Bacon’s ideas. 2. Compare Bacon’s ideas with those of other major philosophers, such as Descartes, Kant, or Hume. Analyze how their approaches to knowledge and science differ or align. 3. Attempt narrating a story on a scientific theme employing techniques of narration suitable for presenting scientific ideas. 4. Observe and make a note of the portrayal of scientists in different mediums. 5. Familiarise learners on tips to write science fiction for readers with Aphantasia/mind blindness. 6. Organize collaborative workshops where learners from different scientific disciplines tackle real-world problems, fostering innovative solutions and creative thinking. 7. Host competitions that require learners to develop original research proposals or prototypes addressing specific scientific questions or societal needs. 8. Collect similar scientific articles on the galaxy, as given in Unit 12, and make presentations in class 	8	
	<p>Module IV:</p> <ol style="list-style-type: none"> 1. Submit a group project detailing the achievements of a scientist of your choice. 2. Research the historical context of Galileo's life and the Scientific Revolution. 3. Assign group projects that require learners from different scientific fields to collaborate on solving complex research questions. 4. Conduct sessions where learners work in teams to tackle scientific challenges, emphasizing communication, delegation, and collective decision-making. 5. Form panels where learners provide constructive feedback on each other's research proposals or manuscripts, promoting collaboration and critical evaluation skills. 6. Organize sessions where teams analyze and interpret data sets from multiple perspectives, encouraging interdisciplinary insights and teamwork. 7. Coordinate events where learners present and discuss their research with peers from various scientific disciplines, fostering networking and collaborative learning. 8. Initiate outreach initiatives that involve interdisciplinary teams in addressing community issues through scientific research and innovation, promoting teamwork and societal impact. 	8	

Note: The course is divided into five modules, with four having 16 fixed units and one open-ended module with a variable number of units. There are total 30 transaction hours for the

fixed modules and 30 hours for the open ended one. Internal assessments (25 marks) as split between the open-ended module (15 Marks) and the fixed modules (10 Marks). The final exam, however, covers only the 16 units from the fixed modules.

Suggested Reading:

Parija, Subhash Chandra and Vikram Kate: *Writing and Publishing a Scientific Research Paper*, Springer, 2017.

Rowe, Nicholas. *Academic and Scientific Poster Presentation*, Springer, 2017.

Saxena, Asha. *Ethics in Science: Pedagogic Issues and Concerns*, Springer, 2019.

Schimmel, Joshua. *Writing Science: How to Write Papers that Get Cited and Proposals that Get Funded*, 2011.

Mapping of COs with PSOs and POs:

	PS O1	PS O2	PS O3	PSO 4	PS O5	PS O6	PO 1	PO2	PO 3	PO 4	PO 5	PO 6	PO 7
C O 1	2	-	1	3	3	2	1	2	3	3	1	-	1
C O 2	3	-	-	2	-	-	2	2	3	-	-	-	-
C O 3	3	-	3	2	-	1	3	2	2	-	3	-	1
C O 4	3	-	2	-	-	3	3	1	2	-	3	-	3
C O 5	2	-	2	1	-	1	2	3	2	-	1	-	-
C O 6	-	3	1	-	-	2	-	1	2	1	2	3	1

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

- Quiz /Discussion / Seminar
- Midterm Exam
- Assignments

Mapping of COs to Assessment Rubrics:

	Internal Exam	Assignment	Seminar Presentations	End Semester Examinations	Viva Voce
CO 1			✓		
CO 2	✓	✓		✓	
CO 3	✓			✓	✓
CO 4	✓	✓		✓	✓
CO 5	✓	✓		✓	
CO 6	✓		✓	✓	



CALICUT UNIVERSITY

FOUR-YEAR UNDERGRADUATE PROGRAMME (CU-FYUGP)

GENERAL FOUNDATION COURSES

VALUE ADDED COURSE

Programme	GENERAL FOUNDATION COURSES				
Course Code	ENG4FV109(2)				
Course Title	FRAMING PERSPECTIVES: LITERARY AND CULTURAL NARRATIVES FOR SCIENCES				
Type of Course	VALUE-ADDED COURSE (VAC)- SCIENCE				
Semester	4				
Academic Level	100-199				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours
	3	3	-	-	45
Pre-requisites	The learners are expected to have a general idea about well-being and other social avenues that lead to responsible living.				
Course Summary	This course aims to foster values like gender awareness, physical and mental well-being, and self-responsiveness among students by imparting the knowledge and experience requisite to elicit gender, health and wellness, self and identity, and human rights principles through the textual world.				

Course Outcomes (CO):

CO	CO Statement	Cognitive Level*	Knowledge Category#	Evaluation Tools used
CO 1	Foster human values among learners by providing learning experiences through textual transactions.	U, An	F, C	Discussion, /Poster making/Assignment.
CO 2	Provide a learning experience that is distinctive and impactful on the young generation and engage, inspire and challenge the learners to become leaders with ethics and positive contributors to their chosen field.	U, An, Ap	C, P, M	Debate/Article/ Quiz.
CO 3	Analyse the complexities of life and find solutions in the current digital era.	U, Ap, An	C, P, M	Panel discussion/Survey/Debates/ Assignments
CO 4	Inculcate gender sensitivity, ethics, human rights, identity and self in the young generation.	Ap, An, C	C, M	Panel discussion/Creative writing
CO 5	Understand the value of life and the meaning and application of peaceful co-existence.	An, Ap, C	C, M	Create Videos/ GD.
<p>* - Remember (R), Understand (U), Apply (Ap), Analyse (An), Evaluate (E), Create (C) # - Factual Knowledge(F) Conceptual Knowledge (C) Procedural Knowledge (P) Metacognitive Knowledge (M)</p>				

Detailed Syllabus:

Module	Unit	Content	Hours (45)	Marks (50)
I	Human Rights		9	13
	1	Integrating Human Rights, Leave No One Behind, and Gender Equality into UN Cooperation Frameworks- <i>United Nations Sustainable Development Group</i> https://www.youtube.com/watch?v=mHHy1gDn4x8	2	
	2	On The Rule of the Road - A.G. Gardiner	2	
	3	Humanities v/s Science- S Radhakrishnan	2	
	4	<i>I Am a Cat</i> - Dir. Kon Ichikana	3	
		Suggested Activities: <ol style="list-style-type: none"> 1. Conduct a debate on the misuse of Constitutional Rights. 2. Organise panel discussion on ‘Threats on Human Rights’. 3. Prepare a short film on the challenges of human rights. 4. Explore human rights issues through storytelling. 		
II	Professional Ethics and Scientific Temper		9	12
	5	The Self- Unseeing- Thomas Hardy	2	
	6	Karma- Khushwant Singh	2	
	7	Excerpt from <i>All in a Drop: How Antony Van Leeuwenhoek Discovered an Invisible World</i> - Lori Alexander	2	
	8	<i>The Boy Who Harnessed the Wind</i> - Dir. Chiwetel Ejiofor	3	
		Suggested Activities: <ol style="list-style-type: none"> 1. Organise a debate on ethics and its relevance. 2. Write a story/ poem about ethics and its practice. 3. Prepare a short video on ethics. 4. Conduct a quiz on topics related to scientific temper. 		

III	Understanding Gender		9	13
	9	The Yellow Wallpaper- Charlotte Perkins Gilman	3	
	10	Don't be Beautiful- Nikita Gill	1	
	11	The Biology of Gender, from DNA to the Brain- Karissa Sanbonmatsu https://www.youtube.com/watch?v=HLEgiR1Fsds	3	
	12	'Introduction' to <i>Strategy The Empowerment of Women and Girls with Disabilities: Towards Full and Effective Participation and Gender Equality</i> - UN Women https://www.unwomen.org/sites/default/files/Headquarters/Attachments/Sections/Library/Publications/2018/Empowerment-of-women-and-girls-with-disabilities-en.pdf	2	
	Suggested Activities: <ol style="list-style-type: none"> 1. Watch films based on gender equity and write reviews. 2. Write a newspaper article on any contemporary gender issues. 3. Analyse representation of women in science. 4. Discussion about the cross-cultural representation of women in literary narratives. 			
IV	Mindfulness		9	12
	13	Factories Are Eyesores- Baldoon Dhingra	2	
	14	'Stigma Shame and Silence' from <i>Positive Lives: The Story of Ashok and Others with HIV</i> - Kalpana Jain	2	
	15	Chapter I from <i>A Long Walk to Water</i> - Linda Sue Park	3	
	16	The Poisoned Bread- Bandhu Madhav	2	
	Suggested Activities: <ol style="list-style-type: none"> 1. Collect and compile life stories of people from minority communities. 2. Watch movies/documentaries about calamities inflicted by human beings. 3. Identify texts dealing with themes of inclusiveness and diversity. 4. Make short videos on peaceful co-existence. 			
V	Open-Ended		9	

Note: The course is divided into five modules, with four having total 16 fixed units and one open-ended module with a variable number of units. There are total 36 transaction hours for the fixed modules and 9 hours for the open-ended one. Internal assessments (25 marks) are split between the open-ended module (5 marks) and the fixed modules (20 marks). The final

examination, however, covers only the 16 units from the fixed module

Suggested Reading:

1. *Frankenstein's Daughters: Women Writing Science Fiction*- Jane Donawerth
2. *Pale Blue Dot*- Carl Sagan
3. *Lilavati's Daughters: The Women Scientists of India* – Ed. Rohini Godbole and Ram Ramaswamy
4. Predicts The Future– Isaac Asimov
<https://youtu.be/gTBxkUPG4a4?si=nPqpyarzxYGCwsY0>
5. Vanka- Anton Chekhov
6. *The Sanatorium of Trees*- Veeran Kutty
7. *Where is the Friend's House?* - Dir. Abbas Kiarostami
8. *We are Water Protectors*- Written by Carole Lindstrom and Illustrated by Michaela Goade
9. *Gift in Green*- Sarah Joseph
10. A Day in the Life of Ruby- *Special Book by Special Kids*

<https://www.youtube.com/watch?v=SkcakBySs18>

Mapping of COs with PSOs and POs:

	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PO 1	PO 2	PO 3	PO 4	PO 5	PO 6	PO 7
CO 1	3	3	3	1	3	-	3	-	1	1	-	-	2
CO 2	3	3	2	1	2	2	3	3	2	2	2	3	3
CO 3	3	3	3	3	3	2	3	3	3	3	3	2	3
CO 4	3	3	3	2	3	3	3	2	3	3	2	2	2
CO 5	3	3	3	3	3	-	3	3	3	3	3	3	-

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium
3	Substantial / High

Assessment Rubrics:

1. Quiz/ Discussion/ Seminar
2. Internal Exam
3. Assignment
4. End Semester Exam

Mapping of Cos to Assessment Rubrics:

	Quiz/ Discussion/ Seminar (10%)	Internal Exam (10%)	Assignment (10%)	End Semester Exam (70%)
CO 1	✓	✓	✓	✓
CO 2	✓	✓	✓	✓
CO 3	✓	✓	✓	✓
CO 4	✓	✓	✓	✓
CO 5	✓	✓	✓	✓

Discipline	FRENCH				
Course Title	French for Gastronomy				
Type of Course	VAC 3 (For science stream)				
Semester	IV				
Academic Level	100 –199				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours/Week
	3	3 hours	-	-	3
Pre-requisites	NIL				
Course Summary	This course enables to initiate the students into the French terms related to hotel management such as the terms used for personnels and parts of a restaurant kitchen. They will be able to identify French dishes and its ingredients. They will not only be capable of preparing dishes by referring to French recipes but also capable of writing short recipes in French.				

VAC-II

Reference books :

En cuisine, Jérôme Cholvy, CLE international {Unité 1 et Unité 2 (Pg 7 -24)

Grammaire Progressive du français A1 débutant, Grégoire Maïa, Clé international.

Vocabulaire Progressive du français A1 débutant, Miquel Claire, Clé International.

Communication Progressive du français A1 débutant, Miquel Claire, CLÉ International.

Expression Écrite 1, Poisson-Quinton Sylvie, Clé International.

Saison A1, Giraudoux Jean, Didier.

Web Resources : <https://www.lepointdufle.net>

<https://www.lawlessfrench.com>

<https://la-conjugaison.nouvelobs.com>

<https://www.francaisfacile.com/exercices/>

<https://apprendre.tv5monde.com/fr/collection-all>

Detailed Syllabus:

Module	Unit	Content	Hrs
I	L'approche communicative (Communicative aspects) - I		12
	1	Les alphabets (Pronunciation of alphabets)	
	2	Les salutations (Greetings)	
	3	Les nombres (Numbers)	
	4	La brigade de cuisine (Personnel in a restaurant)	
	5	La nationalité	
	6	Remplir une fiche de renseignements (Filling a form with personal details)	
II	L'approche communicative (Communicative aspects) - II		12
	7	Les membres de famille (Family members)	
	8	La nourriture - les légumes, les fruits, les boissons et les ingrédients (Food items – Vegetables, fruits, drinks and ingredients)	
	9	Les parties différentes d'un restaurant (Different parts of a restaurant)	
	10	Les repas du jour (Meals of the day)	
	11	Les équipements de la cuisine (Kitchen equipments)	
	12	Ecrire une recette (Writing a recipe)	
III	L'approche linguistique (Linguistic aspects) - I		12
	13	Les pronoms sujets (Subject pronouns)	
	14	Les verbes être, avoir, s'appeler, aller, prendre, faire, mettre (Verb conjugations of être, avoir, s'appeler, s'appeler, aller, prendre, faire, mettre)	
	15	Les verbes réguliers et irréguliers ER (ER verb conjugations)	
	16	Les articles indéfinis (Indefinite articles)	
	17	Les articles définis (Definite articles)	
IV	L'approche linguistique (Linguistic aspects) - II		12
	18	L'expression de quantité (Expressions of quantity)	
	19	Les articles contractés (Contracted articles)	
	20	Les articles partitifs (Partitive articles)	
	21	Les prépositions de lieu (Prepositions of places)	
V	L'approche Culturelle (Cultural aspects)		12
	22	Les spécialités gastronomiques des pays divers (Culinary Specialities of different countries)	
	23	La crêperie (Different types of crêpes, making crêpes for special occasions like Chandeleur and its recipe)	
	24	La restauration et ses formules (Different types of restaurants)	

Course Outcomes

No.	Upon completion of the course the graduate will be able to
CO-1	Get acquainted with basic French vocabulary and expressions used in hotel management industry
CO-2	Frame simple sentences in French
CO-3	Analyze the basics of French linguistics
CO-4	Engage in basic every day communication in hotel management industry
CO-5	Prepare French culinary specialties by following recipes given in French language.
CO-6	Understand and analyze some cultural aspects related to French & world cuisine and different types of French restaurants.

Discipline	FRENCH				
Course Title	FRENCH FOR TOURISM				
Type of Course	VAC 3(For commerce stream)				
Semester	IV				
Academic Level	100 - 199				
Course Details	Credit	Lecture per week	Tutorial per week	Practical per week	Total Hours/Week
	3	3 hours	-	-	3
Pre-requisites	Any student pursuing first year of the undergraduate programme is eligible to opt for this course as Multi Disciplinary Course. No prior knowledge in French is required.				
Course Summary	This course equips students who aspire to take up short term or long-term professional roles in the Tourism Industry with the necessary linguistic, communicative, and cultural competencies in French.				

References:

BON VOYAGE ! : Français du Tourisme, Elisabeth Dussac, CLE International.

(Unité 0, 1) Pg: 6-30

Carnet de Voyage: French for Tourism, Juliette Marion et al. Goyal Publishers.

Tourisme.com : Français Professionnel, Sophie Corbeau et al. CLE International.

A votre Service : Français pour l'hôtellerie et le tourisme, Rajeswari Chandrasekar et al. Hachette

Detailed Syllabus :

Module	Unit	Content	Hrs
I	Contact – Les approches communicatives		10
	1	Comprendre une date et un horaire	
	2	Ecrire un courriel simple	
	3	Parler d'un parcours de formation	
	4	Mieux connaître les métiers du tourisme	
	5	Présenter simplement une entreprise	
II	Les approches linguistiques -I		10
	6	Le présent de pouvoir, être et avoir	
	7	Les adjectifs possessifs et qualificatifs	
	8	Le conditionnel de politesse	
	9	Les articles définis et indéfinis	
	10	C'est + nom / adjectif	
III	Visite Guidée – Les approches communicatives		10
	11	Trouver des informations sur internet et auprès d'institutions touristiques	
	12	Renseigner sur des prix	
	13	Rédiger la présentation d'un circuit touristique	
	14	Décrire un circuit touristique	
IV	Les approches linguistiques-II		10
	15	Le lexique lié aux brochures touristiques et à la tarification	
	16	La phrase interrogative	
	17	Les formules de politesse dans un courriel	
	18	Les prépositions de lieu	
	19	Le future proche	
V	Les approches culturelles		5
	20	La relation client	
	21	Rédiger le CV	
	22	Parler des métiers du tourisme	

	23	Les patrimoines culturels	
	24	Concevoir un circuit touristique	