



SRI MANAKULA VINAYAGAR ENGINEERING COLLEGE

(An Autonomous Institution)

(Approved by AICTE, New Delhi & Affiliated to Pondicherry University)
(Accredited by NBA-AICTE, New Delhi, ISO 9001:2000 Certified Institution &
Accredited by NAAC with "A" Grade)

Madagadipet, Puducherry - 605 107



SCHOOL OF ARTS AND SCIENCE

Department of Food Science

B.Sc. Nutrition and Dietetics

Minutes of Second Meeting of Board of Studies

Venue

**FOOD SCIENCE LAB
School of Arts and Science Block,
Sri Manakula Vinayagar Engineering College(Autonomous),
Puducherry.**

Date & Time

**25.02.2022
2.00 PM**



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SCHOOL OF ARTS AND SCIENCE

BOARD OF STUDIES ON B.Sc. NUTRITION AND DIETETICS

Minutes of Second Meeting of Board of Studies

The Board of Studies second meeting of the Department of Food Science for B.Sc. Nutrition and Dietetics Programme was held on 25.02.2022 from 2.00 pm to 4.00 pm through online mode at the Food Science Lab, School of Arts and Science Block, Sri Manakula Vinayagar Engineering College (Autonomous), Puducherry.

The following members were present for the BoS meeting.

S.No	Name of the Member with Designation and official Address	Members as per UGC norms
1	Dr. T.KAVITHA Assistant Professor and Head Department of Food Science School of Arts and Science Sri Manakula Vinayagar Engineering College Puducherry	Chairman
2	Dr. P. NAZNI Professor and Head Department of Nutrition and Dietetics Periyar University, Salem	Subject Expert (University Nominee)
3	Dr.S. UMA MAGESHWARI Professor and Head Department of Food Service Management and Dietetics Avinashilingam University, Coimbatore	Subject Expert (Academic Council Nominee)
4	Dr. L.JAYAPRADA Associate Professor and Head Department of Nutrition and Dietetics Seethalakshmi Ramaswami College (Autonomous), Thiruchirapalli.	Subject Expert (Academic Council Nominee)
5	Mr. P. ARAVIND DL CAKERS Pondicherry	Representative from Industry
6	Dr. Dr.T.R.RAJARAM Assistant Professor and Head Department of Bioscience-Biotechnology School of Arts and Science SMVEC	Co-Opted Member

7	Mr. S. VISU Assistant Professor Department of Computational Studies School of Arts and Science SMVEC, Madagadipet, Pondicherry	Co-opted Member
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AGENDA OF THE MEETING

Item No.: BoS/2022/SAS/UG/ND/ 2.1

Welcome address, Introduction about the Institution, Department, and BoS Members.

Item No.: BoS/2022/SAS/UG/ND/ 2.2

Confirmation of minutes of the first Meeting of the Board of Studies.

Item No.: BoS/2022/SAS/UG/ND/ 2.3

To discuss and approve the curriculum structure of B.Sc. Nutrition and Dietetics Programme for the Academic Year 2022-23

Item No.: BoS/2022/SAS/UG/ND/ 2.4

To discuss and approve the modifications / Revisions in the existing Syllabi for **III and IV** semester under Autonomous Regulations 2020 for the B.Sc. Nutrition and Dietetics.

Item No.: BoS/2022/SAS/UG/ND/ 2.5

To consider any other item with the approval of the chair.



Minutes of Meeting

The meeting deliberated on the agenda items that have been approved by the Chairman.

Item No. 2.1	Welcome address, Introduction about the Institution and the Department. <ul style="list-style-type: none">● Chairman of BoS gave the welcome address and introduction about the Institution and the Department.● Chairman of BoS introduced the BoS members.
Item No. 2.2	Confirmation of minutes of the First meeting of the Board of Studies. <ul style="list-style-type: none">● The Head of the Department appraised the Board regarding the Minutes of the First Meeting of BoS
Item No. 2.3	To discuss and approve the curriculum structure of B.Sc. Nutrition and Dietetics Programme for the Academic Year 2022-23 <ul style="list-style-type: none">● The panel appreciated the Curriculum and found that to be highly appropriate.(Annexure - I)

The Curriculum was discussed and recommended to Academic Council with the following improvisations:



Sl.No.	Regulation	Semester	Course Title with Course Code	Unit No.	Particulars
1	R 2020	III	Food Microbiology - A20NDT308	The Complete Course	<ul style="list-style-type: none"> The course title was changed from Microbiology to Food Microbiology in order to make the course title direct and relevant to the specialization of B.Sc Nutrition and Dietetics.
3	R 2020	III	Nutrition Through Life Cycle - A20NDT307	The Complete Course	<ul style="list-style-type: none"> The distribution of content in each unit has to be minimized in order to make content direct and relevant to the course.
4	R 2020	IV	Nutritional Biochemistry - A20CAL407	Unit V	<ul style="list-style-type: none"> The distribution of content in Unit – V – Vitamin Metabolism has to be minimized in order to make content direct and relevant to the course
5	R 2020	IV	Food Cost and Quality Control - A20NDD406	The Complete Course	<ul style="list-style-type: none"> The course title was changed from Food Standards and Quality Control into Food Cost and Quality Control in order to make content direct and relevant to the course. We have added some content regarding the specialization of title course
6	R 2020	IV	Interior Decoration in Food Service Units - A20NDS404	The Complete Course	<ul style="list-style-type: none"> The course title was changed from Interior Decoration into Interior Decoration in Food Service Units due to the common course in B. Sc(ND). We have added some content regarding the specialization of B.Sc. (ND)




Item No. 2.4	<p>To discuss and approve the modifications/Revisions in the existing Syllabi for III and IV semester under Autonomous Regulations 2020 for the B.Sc. Nutrition and Dietetics Programme.</p> <p>The Board discussed and recommended suggestions in this regard. The Syllabus meets the requirements of understanding the concept of Nutrition and Food Science.</p> <p>To avoid similarities in course titles and contents across programs offered by the same department, the following changes are made in course titles.</p>
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SI.No.	Regulation	Semester	Course Title with Course Code	Unit No.	Particulars
1	R 2020	III	Food Microbiology - A20NDT308	The Complete Course	The Board members have suggested to change course for Microbiology into Food Microbiology
2	R 2020	III	Nutrition Through Life Cycle – A20NDT307	The Complete Course	<ul style="list-style-type: none"> The Board members have suggested to reduce the contents in all the units.
3	R 2020	IV	Nutritional Biochemistry - A20CAL407	Unit V	<ul style="list-style-type: none"> The Board members have suggested to reduce the contents in Unit V
4	R 2020	IV	Food Cost and Quality Control - A20NDD406	The Complete Course	<ul style="list-style-type: none"> The Board members have suggested to change course for Food Standards and Quality Control into Food Cost and Quality Control.
5	R 2020	IV	Interior Decoration in Food Service Units - A20NDS404	The Complete Course	As per the experts' suggestion, we have added the carrier topics in Unit IV, V.



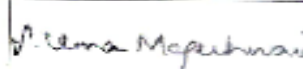

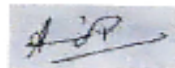


The above corrections have been made in the Syllabus and the details are given in Annexure- II.

Item No. 2.5	<p>To consider any other item with the approval of the chair.</p> <p>No specific points to be discussed.</p>
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The meeting was concluded at 4.00 pm with vote of thanks by Dr. T. Kavitha.



The Minutes of the Board of Studies First Meeting held on 27.08.2021 is signed by themembers who attended the meeting :

S.No	Name of the Member with Designation and official Address	Members as per UGC norms	Signature
1	Dr. T.KAVITHA Assistant Professor and Head Department of Food Sciences School of Arts and Science SMVEC	Chairman	
2	Dr. P. NAZNI Professor and Head Department of Nutrition and Dietetics Periyar University, Salem	Subject Expert (University Nominee)	
3	Dr.S. UMA MAGESHWARI Professor and Head Department of Food Service Management and Dietetics Avinashilingam University, Coimbatore.	Subject Expert (Academic Council Nominee)	
4	Dr. L.JAYAPRADA Associate Professor and Head Department of Nutrition and Dietetics Seethalakshmi Ramaswami College (Autonomous), Thiruchirapalli.	Subject Expert (Academic Council Nominee)	
5	Mr. P. ARAVIND DL CAKERS Pondicherry.	Representative from Industry	
6	Dr. Dr.T.R.RAJARAM Assistant Professor and Head Department of Bioscience-Biotechnology School of Arts and Science SMVEC	Co-Opted Member	
7	Mr. S. VISU Assistant Professor Department of Computational Studies School of Arts and Science SMVEC	Co-Opted Member	


Dean SAS
(Dr.S.Muthulakshmi)


Chairman-BoS (B.Sc.Nutrition and Dietetics)
Dr. T. Kavitha
Assistant Professor and Head

Minutes of the Second Meeting of BoS (B. Sc. Nutrition and Dietetics)

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SCHOOL OF ARTS AND SCIENCE

Department of Food Science

B.Sc. Nutrition and Dietetics

ANNEXURE –I (Curriculum)

Minutes of the Second Meeting of BoS (B.Sc. Nutrition and Dietetics)

SEMESTER – III										
S. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT307	Nutrition Through Life Cycle	DSC	4	0	0	4	25	75	100
2	A20NDT308	Food Microbiology	DSC	4	0	0	4	25	75	100
3	A20NDE301	Food Safety and Sanitation	DSE	3	0	0	3	25	75	100
4	A20CPD301	Computer Basics	IDC	3	1	0	4	25	75	100
5	A20XXO3XX	Open Elective–I	OE	2	0	0	2	25	75	100
Practical										
6	A20NDL309	Nutrition Through Life Cycle Practical - I	DSC	0	0	4	2	50	50	100
7	A20NDL310	Food Microbiology Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
8	A20NDS303	Functional Foods	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
9	A20NDC303	Certification Course III	EEC	2	0	2	0	100	0	100
							23	425	475	900

SEMESTER– IV										
S. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT411	Nutritional Biochemistry	DSC	4	0	0	4	25	75	100
2	A20NDT412	Bakery and Confectionery	DSC	4	0	0	4	25	75	100
3	A20NDE402	Nutritional Assessment and Surveillance	DSE	3	0	0	3	25	75	100
4	A20NDD406	Food Cost and Quality Control	IDC	3	1	0	4	25	75	100
5	A20XXO4XX	Open Elective	OE	2	0	0	2	25	75	100
Practical										
6	A20NDL413	Nutritional Biochemistry Practical	DSC	0	0	4	2	50	50	100
7	A20NDL414	Bakery and Confectionery Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
8	A20NDS404	Interior Decoration in Food Service Units	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
9	A20NDC404	Certification Course IV	EEC	2	0	2	0	100	0	100
							23	425	475	900

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SCHOOL OF ARTS AND SCIENCE

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B.Sc. Nutrition and Dietetics

ANNEXURE –II (Syllabus)

Minutes of the Second Meeting of BoS (B.Sc. Nutrition and Dietetics)

NUTRITION THROUGH LIFE CYCLE

A20NDT307

L T P C Hrs

4 0 0 4 60

Objectives:

To enable the students to

1. Understand the importance of nutrition and health.
2. Obtain knowledge on the nutritional needs pertaining to pregnancy and lactation.
3. Acquire the nutritional needs for infants and childhood stage.
4. Plan a diet for school children and adolescents.
5. Plan a diet for adult and oldage group.

Course Outcomes

After the completion of the course, the students will be able to

CO1 - Understand the concept of balanced diet

CO2 - Enable the students to know nutritional requirements for pregnancy and lactation

CO3 - Know the in depth knowledge requirements and complications of infants

CO4 – Obtain the basic requirements and problems of adolescents

CO5 – Get acquainted about the dietary modifications of adult and elderly people.

UNIT I

(12 hrs)

Balanced Diet - Basics guidelines for planning Balanced Diet, Calculation of balanced diet for different categories of people.

Meal Planning – Principles & Factors to be considered in meal planning.

Steps in Menu Planning

UNIT II

(12 hrs)

Nutrition during pregnancy – Physiological changes, Nutritional requirements, Dietary modifications and complications.

Nutrition for lactating women – Physiological changes, Nutritional and food requirements, hormonal control, Indian Nursing mothers

UNIT III

(12 hrs)

Nutrition in infancy – Growth and development during Infancy, Nutritional requirements, Breast Feeding, Artificial Feeding, Preterm baby, Weaning and supplementary foods, feeding problems.

Nutrition in preschool age – Growth and development, Nutritional requirements, factors affecting nutritional status, food requirement, low cost supplementary foods, nutrition related problems in childhood.

UNIT IV

(12 hrs)

Nutrition in the school age children – Nutritional and food requirement, Feeding problems, Packed lunch

Nutrition in adolescence -Nutritional requirements, Food Habits, Nutritional problems.

UNIT V

(12 hrs)

Nutrition in adulthood – Nutritional requirements of an adult man and women, health related issues, planning diet to suit different income levels.

Nutrition in elderly – Process of ageing, Nutritional requirement, Modification of diet in old age, Drug - Food and Nutrient reaction.

Text books:

1. *Mahtab, S, Bamji, Kamala Krishnasamy, G.N.V. Brahmam, Text Book of Human Nutrition*, Third Edition, Oxford and IBH Publishing Co. P. Ltd., New Delhi, 2012.
2. *Srilakshmi, B., Dietetics*, New Age International (P) Ltd., New Delhi, 2013.
3. *Swaminathan, M., Advanced Textbook on Food and Nutrition*, Vol. 1, Second Edition, Bangalore Printing and Publishing Co. Ltd., Bangalore, 2012.

Reference books:

1. *Dietary Guidelines for Indians*, ICMR, National Institute of Nutrition, Hyderabad, 2013.
2. *Gopalan, C. Rama Sastri B.V. and Balasubramanian*, Nutritive Value of Indian Foods, NIN, ICMR, Hyderabad, 2014.
3. *Krause, M.V. and Hunscher, M.A., Food, Nutrition and Diet Therapy*, 14th Edition, W.B. Saunders

Web References :

<https://www.open.edu/openlearncreate/mod/oucontent/view.php?id=315&printable=1>

<https://mynutrition.wsu.edu/nutrition-basics>

<https://www.getsmarter.com/blog/market-trends/what-are-macronutrients-and-micronutrients/>

A20NDT308

FOOD MICROBIOLOGY

L T P C Hrs

4 0 0 4 60

Objectives:

To enable the students to

1. Know about the different types of microbes and its significance
2. Acquire the knowledge of food spoilage of perishable foods
3. Acquire the knowledge of food spoilage of non perishable foods
4. Understand the knowledge of food related microbial diseases
5. Know the beneficial effects of microorganisms

Course Outcomes

After the completion of the course, the students will be able to

CO1 - Understand the different microorganisms and their importance

CO2 - Enable the students to know different types microbial spoilage of perishable foods

CO3 - Enable the students to know different types microbial spoilage of perishable foods

CO4 – know the indepth knowledge of food related microbial diseases

CO5 – Get acquainted with the beneficial effects of microorganisms

UNIT I Introduction

(15 hrs)

Classification & Morphology of Micro- organisms -Bacteria, Virus, Yeasts, Moulds, Algae, Protozoa

Factors influencing growth of Microorganism - Oxygen – Water Availability, Nutrition, Temperature, H⁺ ion Concentration, Light and Osmotic pressure.

Economic Importance of Bacteria, Yeast, Moulds

UNIT II Microbiology of Perishable Foods

(10 hrs)

Outline of Contamination- Spoilage and Preservation of Vegetables and Fruits, Milk and Milk Products and Canned Foods, Meat and Meat Products, Egg and Poultry

UNIT III Microbiology of Non-Perishable Foods

(10 hrs)

Outline of Contamination- Spoilage and Preservation of Cereal and Cereal Products and Sugar and Sugar Products

UNIT IV Food Related Microbial Diseases

(15 hrs)

Causative agents, Incubation period, Symptoms, Prevention and Treatment.

Bacterial diseases, Viral diseases and Fungal Diseases

UNIT V Beneficial effects of Microorganism

(10 hrs)

Fermented Foods – Curd, Cheese, Sauerkraut, Meat, Soy Based Foods, Alcoholic Beverages and Vinegar, Microbial Biomass

Text Books

1. Salle, A.J.: Fundamental Principles of Bacteriology – Read Books, 2007
2. Dubey, R.C & Maheshwari.D.K,: A Textbook of Micro – biology, S. Chand Publishing; IV Edition 2013
3. Pelczar J. Michael: Micro-biology Concepts and Applications, McGraw –Hill,1993
4. Ananthanarayan.R & Paniker C.K.J.: Textbook of Microbiology, Universities Press; Tenth edition 2017
5. Ray. B, Bhunia. A, Fundamental Food Microbiology, CRC Press,V Edition, 2013.

References

1. Willey J, Sherwood. L, Woolverton J.C, Prescott's Microbiology, McGraw-Hill Education, IX Edition, 2013
2. Joshua A.K.: Micro-biology - India Printing works, Madras - 1971
3. Carpenter: Micro-biology - W.B. Saunders Co., London, 1968
4. Frazier. W.C.: Food Micro-biology - McGraw Hill Book and Co; New York, 1967

SEMESTER IV

A20NDT411

NUTRITIONAL BIOCHEMISTRY

L T P C Hrs
4 0 0 4 60

Objectives:

To enable the students to

1. Develop an understanding of the principles of nutritional biochemistry
2. Obtain an insight into the biochemistry of metabolism of protein
3. Obtain an insight into the biochemistry of metabolism of fat
4. Obtain an insight into the biochemistry of metabolism of vitamin
5. Obtain an insight into the biochemistry of metabolism of mineral

Course Outcomes

After the completion of the course, the students will be able to

- CO1 - Acquainted with the concept of nutritional biochemistry
- CO2 - Understand the indepth knowledge of metabolism of protein
- CO3 - Understand the indepth knowledge of metabolism of fat
- CO4 - Understand the indepth knowledge of metabolism of vitamin
- CO5 - Understand the indepth knowledge of metabolism of mineral

UNIT I: Introduction to Biochemistry

(15 hrs)

Definition, objectives, scope and inter relationship between biochemical and other biological sciences.
Carbohydrate Metabolism - Physical & Chemical properties, Glycolysis, TCA cycle, Hexose Monophosphate pathway, Glycogenolysis, Glycogenesis, Gluconeogenesis, Uronic acid pathway, Cori cycle, Factors regulating blood sugar.

UNIT II: Protein Metabolism

(10 hrs)

Proteins - Physical & Chemical properties, Transamination, Oxidative Deamination, Decarboxylation, Urea cycle.
Plasma Proteins-Nature, properties and functions.

UNIT III: Fat Metabolism

(10 hrs)

Lipids- , Physical & Chemical properties
Cellular Metabolism of Lipids- β - oxidation of fatty acids, ketogenesis, synthesis of triglycerides, synthesis of phospholipids, metabolism of cholesterol.

UNIT IV: Vitamin Metabolism

(15 hrs)

Biochemical functions and metabolism of Fat soluble vitamins – A, D, E & K
Water soluble vitamins – B complex vitamins & C

UNIT V: Mineral Metabolism

(10 hrs)

Biochemical functions and metabolism of Macro Minerals: Sodium, Potassium, Calcium, Phosphorus.
Micro Minerals: Iron, Zinc, Iodine

Text Books:

1. Rao A.V.S.S., "Textbook of Biochemistry, " UBS Publishers, 2008
2. Murray. R.V., Granner.P. A. Mayes. V, Rodwell. W, 21st Edition, "Harper's Biochemistry", McGraw – Hill Education, XXX Edition, 2015.
3. Lehninger. A.L., "Human Biochemistry", W. H Freeman & Co., VI Edition, 2012.

References:

1. Satyanarayana.U, and Chakrapani.U, "Biochemistry", Fifth Edition, Elsevier-Saunders, Mosby, Churchill, 2017.
2. Conn, E.E., Stumpf, P.K. Bruening, G. and Doi, R.H., 5th Edition, "Outlines of Biochemistry", John Wiley and Sons, 2001.
3. Vasudevan.DM., Sreekumari, and Kannan Vaidyanathan.S., " Textbook of Biochemistry for Medical Students", Eighth Edition, Jaypee Brothers Medical Publishers, 2013.

FOOD COST AND QUALITY CONTROL

A20NDD405

L T P C Hrs
4 0 0 4 60

Objectives:

To enable the students to

1. Determine the concept of Food cost
2. Understand the importance of food cost control
3. Identify the principles of quality control
4. Know the controlling measures of quality of food
5. Determine the quality evaluation of food

Course Outcomes

After the completion of the course, the students will be able to

- CO1 - Get an idea about the food cost
- CO2 - Acquire the importance of food cost control
- CO3 - Understand the principles of quality control
- CO4 - Understand the quality control measures
- CO5 - Get acquainted with quality evaluation of food.

Unit - I Introduction to Food Cost

(10 Hrs)

Food Cost - Purchasing , Receiving and Storage of food
Introduction to food cost, Components of costs, Behaviour of cost, Concept of contribution and Breakeven.

Unit - II Food Cost Control

(15 Hrs)

Food Cost control, Factors responsible for losses, Methods of controlling food cost.
Pricing - Methods of pricing, Factors affecting pricing, Subsidy pricing.

Unit III Principles of Quality control - An Introduction

(15 Hrs)

Food Quality, Quality features of foods, quality checking of raw material & processed foods, quality deterioration, simple techniques of quality checking of raw food materials, advantages of quality control, stages of quality control .

Unit - IV Quality control Measures

(10 Hrs)

a) **Food specifications:-** Food specifications for various food products – starchy foods, milk and milk products, fruit products, beverages, spices and condiments, oils and fats; objectives and advantages.

b) **Food Additives & their specifications:-** Classification of food additives, usages and optimal level recommended for usage as specification – Food colors, leavening agents, preservatives.

Unit - V Quality evaluation of food

(10 Hrs)

a) **Subjective evaluation:** Sensory characters of food, types of sensory tests, Role and purpose and defects in sensory evaluation – panel member, essential qualities of a panel member, procedure of sensory evaluation, popular centers for sensory evaluation in India and their role.

b) **Objective evaluation:** objectives, requirements, different tests, and instruments used for objective evaluation, advantages and limitations, popular centre in India.

Text Books:

1. Siddappaa, G. S., Girdhari Lal and Tandon, G.L. 1998. Preservation of Fruits and Vegetables. ICAR, New Delhi
2. Sivasankar, B. 2002. Food Processing and Preservation. PHI Learning Pvt. Ltd. Delhi
3. Srilakshmi. 2010. Food Science. New age International 978-81-224- 2724-0.
4. Srivastava, R. P. & Sanjeev Kumar. 2002. Fruits and vegetable Preservation – Principles and Practice. International Book Distributing Co., Lucknow.

References:

1. Swaminathan, M. 1988. Hand book of Food Science & Experimental Foods. Bappco publishers, Bangalore
2. U.D. Chavan and J.V. Patil. 2013. Industrial Processing of fruits and vegetables. Astral International Pvt Ltd. New Delhi.
3. Vijay, K. 2001. Text Book of Food Sciences and Technology. I.CAR, New Delhi

INTERIOR DECORATION IN FOOD SERVICE UNITS

A20NDS404

L T P C Hrs
0 0 4 2 30

Objectives:

To enable the students to

1. Understand the important of Interior Decoration in daily life.
2. Develop the skills in selection and use of appropriate materials for various decorations.

UNIT I: Aesthetics and Design Basics

(6 hrs)

Aesthetics and Good Taste
Interior decoration- Definition and Importance
Design- Definition and Types

UNIT II: Elements and Principles of Design

(6 hrs)

Elements of Art – Line, Direction, Shape, Colour, Texture and Value
Principles of design - Harmony, Balance, Proportion, Rhythm and Emphasis

UNIT III: Interior Decor

(6 hrs)

Colour - Definition, Classification, Prang Colour Chart, Colour Harmonies and Use of Colour in Different Rooms.
Lighting - Definitions, Types, Lighting Fixtures and Requirements of Lighting in Different Areas of food service units.

UNIT IV: Interior Furnishing

(6 hrs)

Hard Furnishing Furniture - Types, Materials and Requirement and arrangement of Furniture in Different areas of food service units
Soft Furnishing Window Treatment: Curtains and Draperies – functions, selection and types. Floors and Floor coverings : Importance, Features, Functions, Types- Carpets and Rugs

UNIT V: Interior Decoration

(6 hrs)

Flower arrangement: Definition, Design rules, Guidelines, Styles - Traditional and Modern, Materials required in Flower Arrangement, Common flowers and Foliage used in formal Flower arrangements.

RELATED EXPERIENCE:

Visit to Hotels

Visit to Architectural Houses

Text Books:

1. Vargese M.A., Ogale N., N.Srinivasan.K Home Management, Wiley Eastern Limited Delhi.1985.
2. Raghu Balan.G and Smritee Ragubalan, Hotel Housekeeping Operation and Management, Oxford University University press New Delhi 2007
3. Joan C. Branson., Margaret Lennox, Hotel, Hostel and Hospital HouseKeeping. ELST 1990
4. Parimalam.A, Andal.A, Premalatha.M.R, Text Book of Interior Decoration, Satish Serial Publishing House, New Delhi,2008.
5. Premavathy Seetharaman and Parveen Pannu., Interior Design and Decoration, CBS Publisher and Distributor Pvt.Ltd, New Delhi 2005.