

CAUVERY COLLEGE FOR WOMEN

(AUTONOMOUS)

Nationally Accredited (3rd Cycle) with 'A' Grade by NAAC



22.07.2023

CIRCULAR

The Value Added Courses for the year 2023 – 2024 is planned on all Saturdays. The following dates are scheduled for the Courses.

1. August 12, 2023
2. August 19, 2023
3. September 02, 2023
4. September 09, 2023
5. September 23, 2023
6. September 30, 2023

- All students should enroll in any one of the Course.
- The department Course coordinators will assist the students to register their names in eligible courses.
- Course details (List of Courses, Syllabus, Course Fee and Venue) are uploaded in the Website.
- Department Value Added Course Coordinators should submit, Course wise Enrollment list to **Dr. R. Rameshwari**, Associate Professor & Head, Department of Biotechnology on or before **August 09, 2023**.
- Maximum strength for each course is **31**.



V. Vijayalakshmi
Principal
Cauvery College for Women
(Autonomous)
Annamalai Nagar,
Tiruchirappalli - 620 018.
Tamilnadu.

Annamalai Nagar, Tiruchirappalli - 620 018, Tamil Nadu, South India.

Website : cauverycollege.ac.in Phone : 0431 - 2763939, 2751232 Fax : 0431 - 2751234

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CAUVERY COLLEGE FOR WOMEN (AUTONOMOUS)

2023 – 2024 VALUE ADDED COURSES

S.No	Course Code	Course Title	Offering Dept	Course Fee	Venue
1	21VATA01	Kalvettiyal	Tamil	400	E5
2	21VATA02	Kamarasarin Aalumai	Tamil	200	E6
3	21VATA03	Kavithai Punaithal	Tamil	200	E7
4	21VATA05	Thirupavai Thiruvembavai	Tamil	200	E8
5	21VATA06	Medaiepechu	Tamil	200	E9
6	21VATA07	Electronic Media and Job Opportunity	Tamil	200	E10
7	23VATA01	Suvadiyiyal	Tamil	200	E11
8	23VATA02	Pani vaaippukkaana Thervugal	Tamil	200	E12
9	23VATA03	Sutralaviyal	Tamil	200	E13
10	23VATA04	Tamilil Sirar Illakiam	Tamil	200	E14
11	22VAHI01	Functional Hindi	Tamil	200	E14
12	21VASA01	Sarala SamskrithSikshak Part - I	Tamil	200	F1
13	21VAFR01	Basic French Course	Tamil	200	E15
14	21VAEN01	English Speaking Course	English	250	B2
15	21VAEN02	Leadership for Professionals	English	300	B14
16	21VAEN03	English Career Enrichment	English	NA	NA
17	21VAEN04	Celebration of Life	English	NA	NA
18	21VAEN05	Food, Travel and Culture	English	NA	NA
19	22VAEN06	Business Communication	English	300	B1
20	23VAEN01	Foundation Course for English Literature	English	300	B13
21	23VAEN02	Creative writing	English	400	Lang.Lab
22	23VAEN03	English for competitive Examinations	English	500	B4
23	21VASW01	Counselling for well being	Social Work	200	C33
24	21VASW03	Human Resource Management	Social Work	200	C36
25	23 VASW01	Foundations of family Life Management	Social Work	200	C30
26	23 VASW02	Introduction to stress Management	Social Work	200	F3
27	21VABA02	Managing Event Venues	BBA	200	E16
28	23VABA01	Office Management	BBA	200	D25

		Skills			
29	23VABA02	Overview of Intellectual Property Rights	BBA	200	D27
30	23VACO01P	Art of Aari and Hand Embroidery – Advanced Level	Commerce	250	D16
31	23VACO02P	Tally ERP 9 with GST	Commerce	250	Modern Lab II
32	21VAMA01	Vedic Mathematics – I	Maths	250	D3
33	21VAMA02	Analytical Reasoning Skills	Maths	250	D5
34	21VAMA03	Quantitative Aptitude – I	Maths	250	D1
35	23VAMA01	Vedic Mathematics – II	Maths	250	D4
36	23VAMA02	Quantitative Aptitude – II	Maths	250	D2
37	21VAPH01	Printed Circuit Board Designing	Physics	200	Physics PG Lab
38	21VAPH02	Utilization of Solar Energy	Physics	200	C4
39	21VAPH03	Scientific Training on Software Tools	Physics	200	B7
40	23VAPH01	Trouble shooting of domestic appliances	Physics	200	C41
41	23VAPH02	Domestic electrical system	Physics	200	B13
42	21VACH02	Chemistry of Cosmetics	Chemistry	350	Chemistry Lab I
43	21VACH03	Homemade Herbal Medicine	Chemistry	250	Chemistry Lab II
44	23VACH01	Entrepreneurial skills in Chemistry	Chemistry	300	Chemistry Lab III
45	23VACH02	Software Application in Chemistry	Chemistry	250	Chemistry Lab I
46	21VACA01P	Basic Mobile Application Development	Computer Application	300	CA1 Lab
47	21VACA02	Open Broadcaster Software	Computer Application	NA	NA
48	22VACA04P	Front End Development	Computer Application	250	B34
49	22VACA05P	Presentation & Animation	Computer Application	250	B31
50	23VACA01P	Web page Development	Computer Application	250	UT Lab
51	23VACA02	Testing for web applications	Computer Application	NA	NA
52	21VACS01	Python Programming	Computer Science	NA	NA

53	21VACS02P	e-Content Development	Computer Science	250	CS Lab
54	21VACS03P	Introduction to worksheets	Computer Science	NA	NA
55	23VACS01	Programming in C	Computer Science	200	B27
56	23VACS01P	Digital Marketing	Computer Science	NA	NA
57	21VAIT03	Graphics and Basic Animation Tools	Information Technology	NA	NA
58	23VAIT01P	MS Access	Information Technology	250	DT Lab
59	23VAIT02P	Introduction to Power BI	Information Technology	NA	NA
60	21VAMB01	Entrepreneurial Microbiology	Microbiology	200	UG Lab
61	21VAMB02	Diagnostic Microbiology	Microbiology	200	PG Lab
62	21VAMB03	First Aid and Emergency Care	Microbiology	200	BC Lab
63	21VAMB04	Microbial Inoculant Production Technology	Microbiology	200	C31
64	21VAMB05	Herbal Cosmetics	Microbiology	200	C34
65	23VAMB01	Kitchen Gardening	Microbiology	200	C37
66	23VAMB02	Herbal Remedies	Microbiology	200	C36
67	21VABT01P	Food Adulterants in everyday life	Biotechnology	250	B29
68	21VABT03	Basic Research for Undergraduates	Biotechnology	NA	NA
69	23VABT01P	Neutraceuticals	Biotechnology	300	C38
70	23VABT02P	Mushroom Cultivation	Biotechnology	300	BT Lab
71	22VAFS01	Food Preservation	FSM & D	300	F2
72	22VAFS02	Value addition of Millets	FSM & D	300	F4
73	23VAFS01	Basics in Food Science	FSM & D	300	B9
74	23VAFS02	Nutrition during Adolescence	FSM & D	300	F6
75	21VAED01	Skin Care and Hygiene	EDC	200	D10
76	21VAED02P	Bridal Makeover - Foundation Level	EDC	200	D6
77	21VAED03P	Bridal Makeover- Advance level	EDC	200	D7
78	21VAED04P	Hair Styling -Foundation Level	EDC	200	D11
79	21VAED05P	Hair Styling- Advanced Level	EDC	200	D15
80	21VAED06P	Tailoring-Basic Level	EDC	200	D20

81	21VAED07P	Tailoring- Blouse Stitching	EDC	500	D21
82	21VAED08	Zardosi Designing Level I	EDC	200	E13
83	21VAED09P	Mehandi- Traditional	EDC	200	D23
84	21VAED10P	Mehandi-Modern Art	EDC	200	D24
85	21VAED11	Baking Skills-Bread Making -I	EDC	250	Hostel FSM Lab
86	21VAED12P	Baking Skills - Bread Making -I	EDC	250	Hostel FSM Lab
87	21VAED13	Cake Decoration skill -I	EDC	200	Hostel FSM Lab
88	21VAED14P	Bridal flower making	EDC	300	D6
89	21VAED15P	Cake decoration skills-II	EDC	200	Hostel FSM Lab
90	21VAED16P	Pastry skill sets	EDC	250	Hostel FSM Lab
91	21VAED17P	Self Grooming	EDC	200	D12
92	21VAED18P	Silk Thread Jewellery	EDC	250	E11
93	21VAED19P	Pedicure	EDC	200	SIC Parlour
94	21VAED20P	Manicure	EDC	200	SIC Parlour
95	21VAED21P	Nail art	EDC	200	D9
96	21VAED22P	Tailoring – Cutting Skill	EDC	500	D22 & SIC Tailors
97	21VAED23P	Indian Snack Making	EDC	250	SIC
98	21VAED24P	Kitchen skills	EDC	200	D13
99	21VAED25P	Herbal sanitary napkin	EDC	500	F5
100	21VAED26P	DIY Crafts	EDC	200	SIC
101	21VAED27P	Zardosi Designing – Level II	EDC	1000	E15
102	21VAED28	Ardino Coding - Basics	EDC	200	Bootstrap Cauvery
103	21VAED29P	Pickle Making	EDC	200	SIC/D8
104	21VAED30P	Jam Making	EDC	200	D14
105	22VAED31P	3D Printing and IoT Techniques	EDC	300	F1
106	22VAED32	Traditional Millet Recepties	EDC	250	SIC/D8
107	23VAED01	Terracota Jewellery	EDC	300	E11
108	23VAED02	App Development	EDC	300	F2

109	22VAPE01	Fitness & Yoga	Physical Education	200	Fitness Centre
110	22VAFA01	Nattupura nadanangalin varalaru matrum nattupuraviyal	Wings Club	200	Auditorium

NA – Not Available



V. Vignesh
SIGNATURE OF THE PRINCIPAL
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தமிழாய்வுத்துறை		
மதிப்புக் கூட்டப்பட்ட படிப்பு	கல்வெட்டியல்	30 மணி
பாடக் குறியீடு VATA01	அனைத்துத் துறை மாணவியருக்கானது	அறிமுகப்படுத்தப்பட்ட நாள் 05.10.2021

நோக்கம்

1. தமிழின் தொன்மையை உணரசெய்தல்
2. எழுத்துகளின் வகையை அறியச் செய்தல்
3. கல்வெட்டுகளின் பாரம்பரியத்தை எடுத்துரைத்தல்

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO.NO	CO STATEMENT	KNOWLEDGE LEVEL
CO1	தமிழ் மொழியின் தொன்மையை அறிதல்	K1
CO2	எழுத்துக்களின் வகை, எழுதும் முறைகளை விளக்குதல்	K2
CO3	கல்வெட்டுகளில் காலக்கணிப்பு முறைகளைப் பகுத்தறிதல்	K3
CO4	கல்வெட்டுகள் படியெடுத்தல்	K4

பாடத்திட்டம்

அலகு 1 :

(6 மணி)

கல்வெட்டியல் ஓர் அறிமுகம் - எழுத்துக்களின் தோற்றம் - எழுத்துக்களின் வகைகள் - இந்திய எழுத்துக்களின் தோற்றம் - எழுது பொருட்கள் - அசோகன் பிராமி - கரோஷ்டி.

(6 மணி)

அலகு 2 :

தமிழ் எழுத்துக்களின் தோற்றம் - தமிழ் அறிமுகம் - தமிழ் எழுத்துப் பயிற்சி - தமிழிக் கல்வெட்டுக்கள்

(6 மணி)

அலகு 3 :

வட்டெழுத்து அறிமுகம் - வட்டெழுத்தின் வளர்ச்சி - வட்டெழுத்துப் பயிற்சி - நடுகற்கள் - கிரந்தம் - கிரந்த எழுத்துக்களின் தோற்றம் - வளர்ச்சி - கிரந்த எழுத்துப் பயிற்சி - கிரந்தக் கல்வெட்டுக்கள்.

(6 மணி)

அலகு 4 :

தமிழக் கல்வெட்டுகள் அறிமுகம் - பல்லவர் - சோழர் - பாண்டியர் - காடவராயர் - சம்பவராயர் - விஜயநகரர் - நாயக்கர் - மராட்டியர் - சேதுபதி அரசர்கள் - பிற அரச குலங்கள். - கல்வெட்டுகளின் அமைப்பு.

அலகு 5 :

(6 மணி)

கல்வெட்டுகளில் காலக்கணிப்பு முறைகள் - கலி - சக - கொல்லம் - ஆண்டுகள் - வியாழவட்டம் - பஞ்சாங்கக் குறிப்புகள் - ஆட்சியாண்டு - எதிராமாண்டு - எழுத்தமைதி அடிப்படையில் காலம் - செப்பேடுகள் - கல்வெட்டுகள் படியெடுத்தல் - படித்தல் பயிற்சி.

பார்வை நூல்கள் :

வ.எ.	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	K. ராஜன்	கல்வெட்டியல்	மனோ பதிப்பகம்	2003
2	நாகசாமி .R நடன. காசிநாதன், K. தாமோதரன், S.ஹரிஹரன்	கல்வெட்டியல்	தொல்லியல்துறை தமிழ்நாடு அரசு	2010
3	K.K.பிள்ளை சென்னை 1978	தமிழக வரலாறும் மக்கள் பண்பாடும்	தமிழ்நாடு பாடநூல் கழகம்	1978
4	Mahalingam, T.V	Early South Indian Palaeography	University of Madras,	1967

கற்பித்தல் முறைகள் :

விரிவுரை, PPT, எழுத்துப் பளிற்சி, கலந்தாய்வு.

தாள் வடிவமைப்பாளர்

- முனைவர் வி.கவிதா, இணைப்பேராசிரியர், தமிழாய்வுத்துறை, காவேரி மகளிர் கல்லூரி (தன்னாட்சி), திருச்சிராப்பள்ளி - 18
- முனைவர் எஸ்.வசந்தி, மேனாள் தொல்லியல் துணைக்கண்காணிப்பாளர், தமிழ்நாடு தொல்லியல் துறை, சென்னை.

[Handwritten Signature]
17/7/23
பேரா.முனைவர் ச.இராமலக்ஷ்மி
தொல்லியல் துறை
காவேரி மகளிர் கல்லூரி (தன்னாட்சி)
திருச்சிராப்பள்ளி - 620 018

[Handwritten Signature]



[Handwritten Signature]
17.7.23
Principal
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Tamilnadu.

தமிழாய்வுத்துறை		
மதிப்புக் கூட்டப்பட்ட சான்றிதழ் படிப்பு	காமராசரின் ஆளுமை	30 மணி நேரம்
பாடக்குறியீடு - VATA02	(அனைத்து துறை மாணவியருக்கானது)	அறிமுகப்படுத்தப்பட்ட நாள் 05.10.2021

நோக்கம்

1. மாணவர்களிடையே பன்முக ஆளுமைத் திறனை வளர்க்கச் செய்தல்.
2. உழைப்பு, உண்மை விடாமுயற்சியினை தூண்டுதல்.
3. தலைமைப் பண்பை இளைய சமுதாயத்திடம் விதைத்தல்.

பயன்கள்

1. மாணவிகளின் தனித்திறனை வெளிப்படச்செய்தல்.
2. அரசியல் அறிவுத்திறனைக் கூட்டுதல்.
3. சமூக அக்கறையுடன் நடக்கத் தூண்டுதல்.

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO.NO	CO STATEMENT	KNOWLEDGE LEVEL
CO1	தனித்திறன் மேம்பாட்டை வெளிக்கொணரச் செய்தல்	K1
CO2	வாழ்வியல் முறையையும் எளிமையையும் வெளிப்படுத்துதல்	K2
CO3	காமராசரின் சமூகப்பார்வை மற்றும் பணியை மதிப்பிடல்	K3
CO4	ஆட்சித்திறன் மற்றும் மக்களின் மேம்பாட்டினை மதிப்பிடல்	K4
CO5	கல்விப் பணியையும் அனுகுமுறையையும் ஆராய்தல்	K5

பாடத்திட்டம்

அலகு 1 : (6மணி)

தொடக்ககால வாழ்க்கை - சிறை வாழ்க்கையும் படிப்பும் - காமராசரின் பொது வாழ்க்கை - இறுதிக்காலம்.

அலகு 2 : (6மணி)

அரசியல் குரு - தமிழக ஆட்சிப்பொறுப்பு - அமைச்சரவை - முதலமைச்சராக ஆற்றிய பணிகள் - தேர்தல் தோல்வி.

அலகு 3 : (6மணி)

காமராசர் காலம் ஏன் பொற்காலம்? - முதல் திருத்தத்தின் மூலவர் - சமூக நீதிக்கான ஆட்சி - கல்விப் புரட்சி - எளிமையும் உண்மையும் .

அலகு 4 : (6மணி)

தொழில் வளர்ச்சி - தொழிற்பேட்டைகள் - பாசனத் திட்டங்கள் - மின் உற்பத்தி - நிலச்சீர்திருத்தம் - பஞ்சாயத்து ராஜ்.

அலகு 5 : (6மணி)

கர்மவீரர் காமராசர் ஆட்சியின் சாதனைகள் - நினைவுச் சின்னங்கள் - திரைப்படங்கள் காமராசர் பற்றிய கருத்துக்கள்.

பாட நூல் :

வ.எண்	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	எஸ். கே. முருகன்	பெருந்தலைவர் காமராசர்	விகடன் பதிப்பகம் சென்னை- 2	2011

பார்வை நூல்கள் :

வ.எண்	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	கோபி சரபோஜி	வாழ்வும் அரசியலும்	கிழக்குப் பதிப்பகம் சென்னை- 17	2014

கற்பித்தல் முறைகள் :

கலந்தாய்வு, வினாடி வினா, திட்டக்கட்டுரை, கரும்பலகை, குழு விவாதம்

பாடநெறி வடிவமைப்பாளர் :

முனைவர் பா. கவிதா ,இணைப்பேராசிரியர்,

தமிழாய்வுத்துறை

காவேரி மகளிர் கல்லூரி (தன்னாட்சி)

திருச்சி - 18

முனைவர் க. ராதிகா, உதவிப்பேராசிரியர்,

தமிழாய்வுத்துறை

காவேரி மகளிர் கல்லூரி (தன்னாட்சி)

திருச்சி - 18

பாடத்திட்ட
ஒருங்கிணைப்பாளர்

துறைத்தலைவர்



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Tamilnadu.

தமிழாய்வுத்துறை		
மதிப்புக் கூட்டப்பட்ட படிப்பு	கவிதை புனைதல்	30 மணி
பாடக் குறியீடு VATA03	அனைத்துத் துறை மாணவியருக்கானது	அறிமுகப்படுத்தப்பட்ட நாள் 05.10.2021

நோக்கம்

- புதிய படைப்பாளிகளை இனங்கண்டு ஊக்குவித்தல்
- இளம் மாணவர்களின் புதிய சிந்தனைகளைத் தூண்டுதல்
- கவிதை படைத்தலின் வழி மாணவ சமுதாயத்திற்கு சமூகம் பற்றி விழிப்புணர்வை ஊட்டுதல்
- புதுக்கவிதை, ஹைக்கூ கவிதை முதலான புதிய இலக்கிய வடிவங்களை அறிமுகப்படுத்துதல்.

பயன்கள்

- கவிதை எழுதும் ஆற்றலை ஊக்குவித்தல்.
- கவிதைகளின் தனித்தன்மைகளைக் கற்றுத்தருதல்
- கவிதையின் பல்வேறு கூறுகளை (வகைகளை)க் கற்பித்தல்

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர்பெறும் திறன்கள்

CO No.	CO Statement	Knowledge Level
CO1	புதுக்கவிதைகள் புனையும் முறையை அறிதல்	K1
CO2	ஹைக்கூ மற்றும் சென்றியு கவிதை எழுதும் முறையை விவரித்தல்	K2
CO3	கவிதை புனைதல் வழியாக கற்பனைத் திறன் பெறுதல்	K3
CO4	கவிதைகள் மூலம் வாழ்வியல் நெறிகளை இணைத்தறிதல்	K4
CO5	கவிதையின் வகைகளை இனங்காணச் செய்தல்	K3

பாடத்திட்டம்

அலகு : 1

(6 மணி)

கவிதை வகைகள் (மரபுக்கவிதை, புதுக்கவிதை, ஹைக்கூ, சென்றியு...) - விளக்குதல்

(6 மணி)

அலகு : 2

மரபுக் கவிதை - புதுக்கவிதை - வேறுபாடுகள்

(6 மணி)

அலகு : 3

புதுக்கவிதை விளக்கம் - பாடுபொருள் அறிதல் - பயிற்றுவித்தல் - உத்திகள் - பயிற்சிகள்

(6 மணி)

அலகு : 4

ஹைக்க கவிதை விளக்கம் - நுணுக்கம் கற்றல் - பயிற்றுவித்தல் - உத்திகள் - ஹைக்க கவிதை எழுதச் செய்தல்

(6 மணி)

அலகு : 5

சென்ரியு கவிதை விளக்கம் - கவிதை இயற்றும் ஈடுபாடு - நுணுக்கம் கற்றல் - பயிற்றுவித்தல் - உத்திகள் - பயிற்சிகள்

பார்வை நூல்கள் :

வ.எ.	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	முனைவர் பெ.சபாசு சந்திரபோசு	எது புதுக்கவிதை?	சபாலிகா பதிப்பகம்	2003
2	முனைவர் ச. அகத்தியலிங்கம்	கவிதை உருவாக்கம் தொகுதி 1	மணிவாசகர் பதிப்பகம்	2012
3	முனைவர் ச. அகத்தியலிங்கம்	கவிதை உருவாக்கம் தொகுதி 2	மணிவாசகர் பதிப்பகம்	2016
4	கி.வா. ஜகன்நாதன்	கவி பாடலாம்	அமுத நிலைய பதிப்பகம்	2012

இணையதளம் :

<http://www.tamilvu.org/ta/courses-degree-p203-p2031-html-p2031440-29902><http://dhivyabharathy51097.blogspot.com/2017/04/blog-post.html>

கற்பித்தல் முறைகள்

விரிவுரை, குழுக் கலந்தாய்வு, கரும்பலகை, பயிற்சி

தாள் வடிவமைப்பாளர்

முனைவர் மு.அனு, உதவிப்பேராசிரியர், தமிழாய்வுத்துறை, காவேரி மகளிர் கல்லூரி (தன்னாட்சி), திருச்சிராப்பள்ளி - 18

பேரா.முனைவர் ச.இராமலட்சுமி
தலைவர், தமிழாய்வுத்துறை
காவேரி மகளிர் கல்லூரி (தன்னாட்சி)
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தமிழாய்வுத்துறை		
மதிப்புக் கூட்டப்பட்ட படிப்பு	திருப்பாவை - திருவெம்பாவை	30 மணி
பாடக் குறியீடு VATA05	அனைத்து துறை மாணவியருக்கானது	அறிமுகப்படுத்தப்பட்ட நாள் 05.10.2021

நோக்கம்

1. பாசுரங்களின் வழி பக்தி இலக்கியச்சிறப்பை உணர்த்துதல்.
2. மனதை ஒருநிலைப்படுத்தும் திறனை வளர்த்தல்.
3. தமிழர்களின் இந்து சமயங்களான சைவ, வைணவ பெருமையினை எடுத்துரைத்தல்.

பயன்கள்

1. சைவ, வைணவ இலக்கியங்களை ஒப்பிட்டு அறிவர்.
2. பக்திச் சுவைப் பெறுவர்
3. ஆண்டாள், மாணிக்கவாசகரின் தனித்தன்மைகளை அறிவர்.

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர்பெறும் திறன்கள்

CO No.	CO Statement	Knowledge Level
CO1	சைவ, வைணவ இலக்கியங்களுக்கிடையேயான தனித்தன்மைகளை மதிப்பிடுதல்	K5
CO2	சைவ, வைணவ இலக்கியங்களின் வழி சமுதாய நிலையை ஆராய்ந்தறிதல்	K4
CO3	பாசுரங்களின் அடிப்படை நோக்கம் குறித்து விளக்குதல்	K2
CO4	மனித குல மேம்பாட்டிற்கான கொள்கைகளைத் திட்டமிடல்	K6
CO5	புக்திப்பாடல்கள் காட்டும் வாழ்வியல் விழுமியங்களைப் பயன்படுத்துதல்	K3

பாடத்திட்டம்

அலகு : 1

திருப்பாவை - 1 முதல் 10 பாசுரங்கள் வரை

(6 மணி)

அலகு : 2

திருப்பாவை - 11 முதல் 20 பாசுரங்கள் வரை

(6 மணி)

அலகு : 3

(6 மணி)

திருப்பாவை - 21 முதல் 30 பாகரங்கள் வரை

அலகு : 4

(6 மணி)

திருவெம்பாவை - 1 முதல் 10 பாடல்கள் வரை

அலகு : 5

(6 மணி)

திருவெம்பாவை - 11 முதல் 20 பாடல்கள் வரை

பார்வை நூல்கள்

வ.எ.	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	டாக்டர் நாராயணவேலு பிள்ளை	நாலாயிரத் திவ்யப் பிரபந்தம்	முல்லை நிலையம்	2000
2	ஸ்ரீமத் சுந்தரமூர்த்தி (ப.ஆ)	பன்னிரு திருமுறைகள்	ஞானசம்பந்தம் பதிப்பகம்	2011

கற்பித்தல் முறைகள்

குழுக் கலந்தாய்வு, வினாடிவினா, திட்டக்கட்டுரை, கரும்பலகை, விவாதம், இசையோடு
ஒதுதல், ஒப்புவித்தல்

தாள் வடிவமைப்பாளர்

முனைவர் இர.கீர்த்தனா, உதவிப்பேராசிரியர், தமிழாய்வுத்துறை, காவேரி மகளிர்
கல்லூரி (தன்னாட்சி), திருச்சிராப்பள்ளி - 18

திருப்பாவை

17/7/23

பேரா.முனைவர் ச.இராமலட்சுமி
தலைவர், தமிழாய்வுத்துறை
காவேரி மகளிர் கல்லூரி (தன்னாட்சி)
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தமிழாய்வுத்துறை		
மதிப்புக் கூட்டப்பட்ட பாப்பு	மேடைப்பேச்சு	30 மணி
பாடக் குறியீடு VATA06	அனைத்துத் துறை மாணவியருக்கானது	அறிமுகப்படுத்தப்பட்ட நாள் 05.10.2021

நோக்கம்

- மேடைப்பேச்சின் முக்கியத்துவத்தை உணர்த்துதல்
- மேடையில் பேசும் வழிமுறைகளைக் கற்பித்தல்
- மேடைப்பேச்சாளர்களை உருவாக்குதல்
- தனித்தியங்கும் திறன்பெற வழிவகை செய்தல்

பயன்கள்

- ✓ பேச்சின் முக்கியத்துவத்தை அறிவர்
- ✓ பேச்சாளர்களாக உருமாறி பயன் பெறுவர்
- ✓ தன்னம்பிக்கையுடன் வலம் வருவர்

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர்பெறும் திறன்கள்

CO No.	CO Statement	Knowledge Level
CO1	காலமாற்றத்திற்கேற்ப மேடைப்பேச்சை வகைப்படுத்தி அறியச்செய்தல்	K1
CO2	பங்கேற்பாளர்களின் தன்மை அறிந்து உரையாற்ற தயார் செய்தல்	K4
CO3	மேடைப்பேச்சில் கையாளவேண்டிய உத்திகளை விளக்குதல்	K2
CO4	தகவல் தொழில்நுட்ப சாதனங்களின் வாயிலாக தங்களை முன்னிலைப்படுத்த ஊக்குவித்தல்	K6
CO5	மேடைப்பேச்சுக்கலை வாயிலாக பொருளாதார சிக்கலுக்குத் தீர்வு காணுதல்	K3

பாடத்திட்டம்

அலகு - 1

(6 மணி)

பேச்சும், மொழியும் - எடுத்தல் - தொடுத்தல் - முடித்தல் - விளக்கிக்கூறல்

அலகு - 2

(6 மணி)

துணிஷன் பேசுதல் - உடல் அசைவுகள் - செய்தி சேகரித்தல் - குரல்
வளத்தை மேம்படுத்துதல் - பார்வையாளர்களின் உணர்வுகளைப் புரிந்து பேசுதல்

அலகு - 3

(6 மணி)

மேடைப்பேச்சு - சொற்பொழிவு - வேறுபாடுகள் - மேடைத்தோற்றம் -
மேடைப்பேச்சின் நடை - பேச்சில் புதுமை - பார்வையாளர்களை ஈர்த்தல்

அலகு - 4

(6 மணி)

பட்டிமன்றம் - விவாத மேடை - வேறுபாடுகள் - உரைகள்

அலகு - 5

(6 மணி)

நிகழ்ச்சித் தொகுப்பு - நேர்முக வர்ணனை - வேறுபாடுகள் -
திறன்மேம்படுத்துதல் - கோயில் திருவிழா - விளையாட்டு விழா - நேர்முக வர்ணனை

பார்வை நூல்கள்

வ.எண்	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	முனைவர் ம.திருமலை	பேச்சுக்கலை	மீனாட்சி புத்தக நிலையம், மதுரை	2009
2	அறந்தை நாராயணன்	மேடையில் பேசலாம் வாருங்கள்	நியூ செஞ்சுரி புக்ஹவுஸ், சென்னை	2011
3	குமரி ஆனந்தன்	நீங்களும் பேச்சாளராகலாம்	பூம்புகார் பிரசுரம், மதுரை	2010
4	கு.ஞானசம்பந்தன்	பேசும் கலை	நியூ செஞ்சுரி புக்ஹவுஸ், சென்னை	2004

கற்பித்தல் முறைகள்

கலந்தாய்வு, பேச்சுப்பயிற்சியளித்தல், குழுவிவாதம், கரும்பலகை

தாள் வடிவமைப்பாளர்

திருமதி செ.புனிதா, உதவிப்பேராசிரியர், தமிழாய்வுத்துறை, காவேரி மகளிர் கல்லூரி
(தன்னாட்சி), திருச்சிராப்பள்ளி - 18

செ.புனிதா
17/7/23

17/7/23

பிரொ.முனைவர் ச.இராமலக்ஷ்மி
தலைவர், தமிழாய்வுத்துறை
காவேரி மகளிர் கல்லூரி (தன்னாட்சி)
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DEPARTMENT OF TAMIL		
VALUE ADDED COURSE	ELECTRONIC MEDIA AND JOB OPPORTUNITY	30 HOURS
COURSE CODE : 21VATA07	(Students Of All Programme)	INTRODUCTION OF PAPER 05.10.2021

OBJECTIVES :

To introduce students to the historical growth of electronic media.

COURSE OUTCOMES :

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	To Explain the students with special focus to Cinema, Radio and Television programme productions, New media	K1
CO2	To Describe the students in the areas of Media research, Media management, Advertising and Corporate communication	K2
CO3	Students to apply to be aware of the Media impact on Culture and Society, Ethical and Legal aspects of Media profession	K3
CO4	To classify in multimedia and emerging communication technology	K4

Unit : I

(8 Hours)

Introduction to Electronic Media: Introduction to Mass media, Electronic media, Print, Radio, Cinema, Television, Internet, New media, Media Laws and ethics.

Unit : II

(4 Hours)

Cinema: Characteristics; Origin and development of cinema in India – silent and talkies era, cinema after independence, commercial and new wave cinema; Status of the Indian film industry.

Unit : III

(8 Hours)

Television Production process: Television Characteristics, History of Indian television- DD: Organizational setup, Private television channels in India; Educational television, Status and trends in television broadcasting, Television production format, programme contents, News Gathering and Writing, Presentation Skills.

Unit : IV

(4 Hours)

Radio programme Production: Characteristics of radio, historical perspective of AIR; organizational setup; Commercial radio; Educational radio; Emerging trends; AM & FM;

Community radio; Internet Radio, Status of radio in world. News Gathering and Writing for Presentation & Reporting Skills.

Unit : V

(6 Hours)

New Media: Computer revolution and its impact; Growth of online Journalism; Alternate media, Media convergence, Problems and prospects of new media, Social media.

Reference Books :

S. No.	Author	Title	Publishers	Year of Publication
01	Afeque Shamci, N.	Electronic Media	Anmol Publication, New Delhi	2006
02	Herbert Zettl	Television Production Handbook	US: Wadsworth	2006
03	Arvind Singhal and Everett M. Rogers	India's Communication Revolution	Sage, London	2001
04	Keval J. Kumar	Mass Communication in India	Jaico, Mumbai	2013
05	S. Moses	The Terminology of Technological Arts	Krushshe Publication, Sri Lanka	2012
06	P.C. Chatterjee	Broadcasting in India	Sage, New Delhi	1991
07	Dan Harries (Ed)	The New Media Book	Bloomsbury, London	2002

Pedagogy :

Lecture, Power Point Presentation, Group Discussion

Course Designer :

Dr. P. Sasireha, Assistant Professor, Department of Tamil, Cauvery College for Women, Trichy.

Dr. S. Moses, Founder, Yezhukural Social Research Institution, Sri Lanka.

Handwritten signature and date: 12/11/23

Handwritten signature and date: 17/7/23
பேரா.முனைவர் ச.இராமலிங்கம்
தலைவர், த.விழாய்வுத்துறை
காவேரி மகளிர் கல்வியறிவு (தன்னார்வ) கல்வி
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தமிழாய்வுத்துறை		
மதிப்பு கூட்டப்பட்ட படிப்பு	சுவடியியல்	30 மணி நேரம்
பாடக் குறியீடு : 23VATA01	அனைத்துத் துறை மாணவியருக்கும் உரியது	பாடம் அறிமுகப்படுத்தப்பட்ட நாள் – 03.06.2023

நோக்கம்

- ❖ மாணவர்களுக்குத்தமிழன்பழம்பதிப்புமுறையானஏட்டபதிப்புமுறைகளை அறிமுகம்செய்துசுவடிகளைப்பாதுகாக்கும்முறைகளையும்எடுத்துக் கூறுதல்
- ❖ சுவடிகளின்அமைவிடங்களைகூறுதல்
- ❖ இந்நோக்கங்களைஅடிப்படையாகக்கொண்டுஇத்தாள்வடிவமைக்கப்பட்டுள்ளது.

COURSE OUTCOME

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO No.	CO Statement	Cognitive Level
CO1	ஒலைச்சுவடிகளின்வரலாற்றைஅறிந்துகொள்வர்.	K1
CO2	சுவடிகளைச்சேகரித்துப்பாதுகாக்கும்முறைகளையும்கற்றுக் கொள்வர்	K2
CO3	தமிழன்பழம்பதிப்புமுறைகள்குறித்தஅறிவைப்பெறுவர்.	K3
CO4	தமிழின்பழம்பெரும்மரபைப்பாதுகாத்தல்	K4
CO5	தமிழ்பண்பாட்டின்அடையாளமானசுவடிகளைப்பராமரிக்கும் முறைகளைக்கற்றல்.	K4

Mapping of CO with Po and PSO

	PO1	PO2	PO3	PO4	PO5	PSO1	PSO2	PSO3	PSO4	PSO5
CO1	3	3	3	3	3	3	3	3	3	3
CO2	3	3	2	3	3	3	3	3	3	3
CO3	3	3	3	3	3	3	3	3	3	3
CO4	3	3	2	3	3	3	3	3	3	3
CO5	3	3	3	3	3	3	3	3	3	3

பாடத்திட்டம் – SYLLABUS

UNIT	CONTENT	HOURS	COs	COGNITIVE LEVEL
I	ஓலைச்சுவடி—சொற்பொருள்விளக்கம். சுவடிகளின் அமைப்பு- சுவடிகளின் வகைகள்- எழுத்தாணிவகைகள்-- சுவடிகளின் எழுத்துக்குறியீடுகள்.	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4
II	சுவடிகளைச் சேகரிக்கும் முறைகள்- சுவடிகளைப் பாதிக்கும் காரணிகளைக் கண்டறிதல்-- சுவடிகளைப் பாதுகாக்கும் முறைகள் மற்றும் கரு விகளைக் கண்டறிதல்.	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4
III	சுவடிகளின் மூலம் அறிதல் - சுவடிகளின் காலம் அறிதல் - சுவடிபதிப்பால் ஏற்படும் நன்மைகள் - சுவடிப்பதிப்பு முறை அறிதல் - சுவடியியல்கலைச் சொற்கள் .	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4

IV	சுவடிகளைக்கையாளும்முறைகள் - கண்காணிக்கும்முறைகள் - அரசுசார்ந்தநிறுவனங்கள் - சுவடிநூலகங்கள் -சுவடிவைப்புமுறைகள்.	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4
V	பழந்தமிழ்நூல்உரையாசிரியர்கள் - இளம்பூரணர் -பரிமேலழகர்- சிவஞானமுனிவர்.	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4

பாடநூல்:

அறிவுடைநம்பி .ம.சா., சுவடியியல், கலைச்சொல்விளக்கஅகராதி., பதிப்புத்துறை, புதுச்சேரி, 2006.

உத்திராடம். க. ,சுவடியியல், நாம்தமிழர்பதிப்பகம், சென்னை,2018.

பார்வைநூல்கள்

பெருமாள்.பா., சுவடிப்பாதுகாப்பு வரலாறு, மடாலயம், 2012.

பாடத்திட்டவடிவமைப்பாளர்

முனைவர். மு. ஜெயலெட்சுமி

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14/7/23

மேரா.முனைவர் ச.இராமலட்சுமி
 தலைவர், தமிழாய்வுத்துறை
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தமிழாய்வுத்துறை		
மதிப்பு கூட்டப்பட்ட படிப்பு	பணி வாய்ப்புக்கான போட்டித் தேர்வுகள்	30 மணி நேரம்
பாடக் குறியீடு : 23VATA02	அனைத்துத் துறை மாணவியருக்கும் உரியது	பாடம் அறிமுகப்படுத்தப்பட்ட நாள் 03.06.2023

நோக்கம்

1. பணி வாய்ப்புகளைப் பெற்றுத் தரும் போட்டித் தேர்வுகள் குறித்த விழிப்புணர்வையும் ஆர்வத்தையும் ஏற்படுத்துதல்
2. பணி சார்ந்த போட்டித் தேர்வுகளை எழுதுவதற்கான வழிமுறைகள் குறித்த அறிமுகம் வழங்குதல்
3. போட்டித் தேர்வுகளுக்கான முன் தயாரிப்புகள் குறித்த அடிப்படை அறிவை ஏற்படுத்துதல்
4. நடப்பு நிகழ்வுகளைச் சேகரிக்கும் திறனைப் பெறுதல்

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO No.	CO Statement	Knowledge Level
CO1	பணி சார்ந்த போட்டித் தேர்வுகளின் அடிப்படைகளைப் புரிந்துகொள்ளுதல்	K1
CO2	பணி சார்ந்த போட்டித் தேர்வுகளின் பாடத்திட்ட அமைப்பை விளக்கியறிதல்	K2
CO3	பல்வேறு வகையான பணி சார்ந்த போட்டித் தேர்வுகளை வகைப்படுத்தி அறிதல்	K3
CO4	நடப்புச் செய்திகளைச் சேகரிப்பதற்கான வழிகாட்டுதல்களைப் பயன்படுத்துதல்	K4

பாடத்திட்டம்

அலகு 1 : (6 மணி)

போட்டித் தேர்வுகள் - முக்கியத்துவம் - வகைகள் - பணி சார்ந்த போட்டித் தேர்வுகள் - நிலைகள் - நடப்பு நிகழ்வுகளைச் சேகரிப்பதற்கான வழிகாட்டுதல்கள் - மத்திய அரசு பணியாளர் தேர்வு ஆணையம் (SSC) - வரலாறு - செயல்பாடுகள் - தேர்வுகள் - தகுதி - பாடத்திட்டம் - வினாத்தாள் அமைப்பு முறை

அலகு 2 : (6 மணி)

யூனியன் பப்ளிக் சர்வீஸ் கமிஷன் - வரலாறு - செயல்பாடுகள் - தேர்வுகள் - தகுதி - சிவில் சர்வீஸ் தேர்வுகள் - பாடத்திட்டம் - முதல்நிலைத் தேர்வு - முதன்மைத் தேர்வு - நேர்காணல் - விருப்பப் பாடத்தைத் தேர்ந்தெடுப்பதற்கான வழிகாட்டுதல்கள் - வினாத்தாள் அமைப்பு முறை

அலகு 3 : (6 மணி)

ரயில்வே ஆட்சேர்ப்பு வாரியம் - செயல்பாடுகள் - தேர்வுகள் - என்டிபிசி - குரூப் டி - தகுதி - பாடத்திட்டம் - வினாத்தாள் அமைப்பு முறை - ISRO தேர்வு - அஞ்சல் தேர்வுகள் - நீதிமன்றத் தேர்வுமுறை - மின்வாரியத் தேர்வுமுறை - தகுதி - பாடத்திட்டம் - வினாத்தாள் அமைப்பு முறை

அலகு 4 : (6 மணி)

வங்கித் தேர்வுகள் - IBPS தேர்வுகள் - SBI தேர்வுகள் - நபார்டு வங்கித் தேர்வு - ரிசர்வ் வங்கித் தேர்வுகள் - தனியார் வங்கித் தேர்வுகள் - ஆயுள் காப்பீட்டு நிறுவனங்களின் தேர்வுகள் - தகுதி - பாடத்திட்டம் - வினாத்தாள் அமைப்பு முறை

அலகு 5 : (6 மணி)

தமிழ்நாடு அரசுப் பணியாளர் தேர்வாணையத்தின் அமைப்பு - வரலாறு - செயல்பாடுகள் - தேர்வுகள் - தகுதி - பாடத்திட்டம் - வினாத்தாள் அமைப்பு முறை

பார்வை நூல்கள் :

வ.எண்	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	Nishant Jain IAS	All about UPSC Civil Services Exam	Prabhat Prakashan Publications, NewDelhi	Jan 2017
2	M.S.Narayan	How to prepare UPSC Examination	Notion Press, Chennai	July 2020
3	டாக்டர் சங்கர சரவணன்	டி.என்.பி.எஸ்.சி. குரூப்-IIA	விகடன் பிரசுரம், சென்னை	ஜனவரி 2015

இணையதள முகவரிகள் :

<https://ssc.nic.in/>

<https://upsc.gov.in/>

<http://www.rrbcdg.gov.in/>

<https://www.isro.gov.in/careers>

<http://defenceexam.com/>

<https://www.indiapost.gov.in/VAS/Pages/Content/Recruitments.aspx?Category=Recruitment>

<https://www.tangedco.gov.in/>

<https://ibps.in/>

<https://sbi.co.in/web/careers>

<https://www.nabard.org/careers-notices1.aspx?cid=693&id=26>

<https://www.rbi.org.in/>

<https://licindia.in/Bottom-Links/careers>

<https://www.tnpsc.gov.in/>

<https://www.mhc.tn.gov.in/recruitment/login>

<https://www.thehindu.com/>

<https://indianexpress.com/>

<https://timesofindia.indiatimes.com/>

<https://www.readersdigest.in/>

கற்பித்தல் முறைகள்

கலந்தாய்வு, வினாடி வினா, திட்டக்கட்டுரை, கரும்பல்கை, குழு விவாதம், படக்காட்சிவழி
விளக்கம்

பாட உருவாக்கம்

முனைவர் மா.ஆசியா தாரா, உதவிப் பேராசிரியர், தமிழாய்வுத்துறை.

ய.ஜி.சு.சு.

14/7/23

பேரா.முனைவர் ச.இராமலட்சுமி
தலைவர், தமிழாய்வுத்துறை
காவேரி மகளிர் கல்லூரி (தன்னாட்சி)
திருச்சி - 620 018



Principal
Cauvery College For Women
(Autonomous)
Annamalai Nagar,
Tiruchirappalli - 620 018.
Tamilnadu.

தமிழாய்வுத்துறை		
மதிப்புகட்டப்பட்ட படிப்பு	கற்றுலாவியல்	30 மணிநேரம்
பாடக்குறியீடு : 23VATA03	அனைத்துத்துறை மாணவியருக்கும் உரியது	பாடம் அறிமுகப்படுத்தப்பட்ட நாள். 03.06.2023

தோக்கம்

- கற்றுலாவின் முக்கியத்துவத்தை உணர்தல்
- பல்வேறு கற்றுலாத் தளங்களை அறிதல்
- கற்றுலாத் துறையில் வேலை வாய்ப்பினைப் பெறுதல்
- தமிழக சிற்பங்கள் தொடர்பான கற்றுலாத் தளங்களை அறிவித்தலும், அறிதலும்.
- கற்றுலா தோற்றம், வளர்ச்சி பற்றி அறிதல்

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO No.	CO Statement	Knowledge Level
CO1	கற்றுலா பற்றிய அறிஞர்களின் கருத்தக்கள், கற்றுலா வகைகளை அறியச் செய்தல்	K1
CO2	கற்றுலா வளர்ச்சிக்கான காரணிகளை புரிய வைத்தல்	-K2
CO3	கற்றுலாவின் தேவை மற்றும் திட்டமிடும் முறைகளைப் பொருத்திப் பார்த்தல்	K3
CO4	வெளிநாட்டு உள்நாட்டு கற்றுலா அதன் தன்மை தீமைகளை மதிப்பீடு செய்தல்	K4

பாடத்திட்டம்

அலகு 1 : (6 மணி)

கற்றுலாவியல் ஓர் அறிமுகம் ,கற்றுலாவின் வகைகள்

அலகு 2 : (6 மணி)

கற்றுலா - சமூக கலாச்சார முக்கியம், பொருளியல் முக்கியம், கற்றுலா நிறுவனங்கள், கற்றுலா அமைப்பாளர்கள், கற்றுலா வழிகாட்டிகள்

அலகு 3 : (6 மணி)

பாரதத்தில் கற்றுலா, தமிழகத்தில் கற்றுலா,தமிழ் இலக்கியத்தில் பயணங்கள்

அலகு 4 : (6 மணி)

இந்திய கற்றுலாத் தளங்கள்,

அலகு 5 : (6 மணி)

கற்றுலா வளர்ச்சிக்கான காரணங்கள், கற்றுலாவின் பயன்பாடு, கற்றுலாவின் கேடுகள், பாரதத்தில் கற்றுலாத் தொழிலை முன்னேற்றுவதற்கான வழிகள்

பாடநூல்

தங்கமணி.இரா , (2000) சுற்றுலாவியல், முத்துப் பதிப்பகம், புதுக்கோட்டை

பார்வை நூல்கள்:

ஈஸ்வரன்.ச , (2015) சுற்றுலாவியல், பாவை பப்ளிகேஷன்ஸ், சென்னை

கிருஷ்ணசாமி, (2016) சுற்றுலா வளர்ச்சி, மணிவாசகர் பதிப்பகம், சென்னை

கற்பித்தல் முறைகள்

கலந்தாய்வு, வினாடிவினா, திட்டக்கட்டுரை, கரும்பலகை, குழு விவாதம்

பாட உருவாக்கம்

முனைவர் க. அகல்யா, உதவிப் பேராசிரியர் , காவேரி மகளிர் கல்லூரி, திருச்சிராப்பள்ளி

க. அகல்யா

14/7/23

பேரா.முனைவர் ச.இளமலட்சுமி
முனைவர், தமிழ்நாடு பல்கலைக்கழகம்
காவேரி மகளிர் கல்லூரி (தன்னாட்சி)
திருச்சிராப்பள்ளி



V. Jeyathir

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Tamilnadu.

Semester I	Internal Mark: 25	External Mark: 75		
COURSE CODE	COURSE TITLE	CATEGORY	Hrs/Week	CREDITS
23VATA04	தமிழில் சிறார் இலக்கியம்		30	

நோக்கம்

- தமிழில் உள்ள சிறார் இலக்கியங்களை அறிதல், வகைப்படுத்தல்
- சிறார் இலக்கியப் படைப்பாளர்கள், இலக்கிய வகைகளை அறிதல்
- சிறார் இலக்கியங்களைப் படைத்தல்

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO No.	CO Statement	Cognitive Level
CO1	தமிழில் வெளிவந்துள்ள சிறார் இலக்கியங்களை அறிந்திருப்பர்	K1
CO2	சிறார் இலக்கியப் படைப்பாளர்களை அறிவர்	K2
CO3	தமிழ் இலக்கிய வரலாற்றில் சிறார் இலக்கியத்தின் இன்றியமையாத இடத்தையும் பங்கினையும் உணர்வர்	K3
CO4	சிறார் இலக்கியங்களின் பண்புகள், உத்திகள், தனித்தன்மைகளை மதிப்பிடுவர்	K4
CO5	தமிழில் சிறார் இலக்கியங்களைப் படைக்கும் ஆற்றல் பெற்றிருப்பர்.	K4

பாடத்திட்டம் – SYLLABUS				
UNIT	CONTENT	HOURS	COs	COGNITIVE LEVEL
I	சிறார் இலக்கியம்: வரையறை, விளக்கம். தமிழில் சிறார் இலக்கியங்கள்:தோற்றம், வளர்ச்சி, வரலாறு - சிறார் இலக்கிய வகைகள்: கதை, கவிதை, நாடகம், வாழ்க்கை வரலாறு, அறிவியல் சார்ந்த படைப்புகள் - சிறார் உளவியல்: படைப்பும் கற்பனையும்	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4

II	<p>தமிழில் சிறார் இலக்கியப் படைப்பாளர்கள் - கவிமணி தேசிக விநாயகம் பிள்ளை, அழ. வள்ளியப்பா. வாண்டுமாமா, பெ. தூரன்,வை.கோவிந்தன் 'கல்கி' கோபாலகிருஷ்ணன், பாவண்ணன், விழியன், ச.மாட்சாமி, எஸ்,ராமகிருஷ்ணன், ஆயிஷா நடராசன், விஷ்ணுபுரம் சரவணன், உதயசங்கர், பாலபாரதி, யூமா வாசு.செல்லகணபதி, கோதண்டன், குழ.கதிரேசன், முதலியோர்</p>	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4
III	<p>தமிழில் சிறார் இலக்கியப் படைப்புகள்: பண்புகள், உருவமும் உள்ளடக்கமும், உத்திகள், மொழிநடை</p>	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4
IV	<ul style="list-style-type: none"> • கவிதை- பூவண்ணன் • சிறுகதை -ஆயிஷா <p>நடராசன்.விஞ்ஞான விக்கிரமதித்தியன் கதைகள் ஆழ்கடல் - சூழலும் வாழிடங்களும் - நாராயணி சுப்ரமணியன்</p>	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4
V	<p>பொன்னியின் தியாகம் பெரியசாமித் தூரன்(நாடகம்) ஆலிஸின் அற்புத உலகம்,(லூயி கரோல் (ஆசிரியர்),எஸ்.ராமகிருஷ்ணன் (தமிழில்)</p>	06	CO1, CO2, CO3, CO4, CO5	K1, K2, K3, K4

பாட நூல்

- பூவண்ணன், குழந்தை இலக்கிய வரலாறு
- பூவண்ணன், சிறுவர் இலக்கிய களஞ்சியம், பூவண்ணன் பதிப்பகம் 16 ஆவது தொகுதி, சாய்பாபா காலனி, கோவை (47-60)
- பெரியசாமித் தூரன், குழந்தைகள் கலைக்களஞ்சியம் (பத்துத் தொகுதிகள்)
- ஆயிஷா நடராசன், விஞ்ஞான விக்ரிமாதித்தியன் கதைகள்", பாரதி புத்தகாலயம்
- லூயி கரோல் (ஆசிரியர்), எஸ்.ராமகிருஷ்ணன் (தமிழில்), ஆலிஸின் அற்புத உலகம், தேசாந்திரி பதிப்பகம்
- நாராயணி சுப்ரமணியன், ஆழ்கடல் (குழலும் வாழிடங்களும்), பாரதி புத்தகாலயம்

பெரியசாமித் தூரன், பொன்னியின் தியாகம், பாரிநிலையம்,
பிராட்வே நாட்டுடைமையாக்கப்பட்ட நூல்கள்

Web Sources

- www.tamilvu.org
- www.tamildigitallibrary.in
- <https://www.tamiluniversity.ac.in/english/library2-/digital-library/>
- <https://www.tamilelibrary.org/>
- www.projectmadurai.or
- <http://www.tamilvu.org/ta/library-libcontnt-273141>
- <https://www.tamildigitallibrary.in/>

<http://www.noolaham.org>

கற்பித்தல்முறைகள்

குழுக்கலந்தாய்வு, வினாடிவினா, திட்டக்கட்டுரை, கரும்பலகை, விவாதம்
பாடத்திட்ட வடிவமைப்பாளர்

திருமதி பொ. அபிராமி

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14/7/23

பேரா.முனைவர் ச.இராமலட்சுமி
தலைவர், தமிழாய்வுத்தறை
அவ்வேரி மகளிர் கல்லூரி (தன்னாட்சி)
திருச்சி - 620 018.

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CAUVERY COLLEGE FOR WOMEN(AUTONOMOUS), TRICHY-18

VALUE ADDED COURSE

2022-2023 Onwards

COURSE CODE: 21 VAHI01	FUNCTIONAL HINDI (व्यवहारिक हिंदी)	Hours :30
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COURSE OBJECTIVE :

- To enable the learners to understand the curriculum of Hindi. Language.
- To understand & respond in a predictable pattern to simple questions about familiar things.
- To able to write an applications.

COURSE OUTCOMES

On the successfully completion of the course will able to

CO.NO.	CO STATEMENT	KNOWLEDGE LEVEL
CO1	Understand the History of Hindi Language	K1
CO2	Classify the pronunciation of Alphabets	K2
CO3	Apply the Grammar in the sentences	K3
CO4	Use the sentences in the different situations	K3

MAPPING WITH PROGRAMMING OUTCOMES

COS	PO1	PO2	PO3	PO4
CO1	S	S	S	S
CO2	S	S	S	S
CO3	S	S	S	S
CO4	S	S	S	S

FUNCTIONAL HINDI SYLLABUS

UNIT-1-AN INTRODUCTION TO HINDI

(6 Hours)

- Alphabets, Pronunciations,
- Words & Sentences,
- Greetings
- Numbers
- Common Vocabulary , short informal salutations.
- Nationalities, Professions, Days & Months.

UNIT-2- BASIC GRAMMAR

(6 Hours)

- Noun, Pronoun
- Adjectives
- Verbs
- Case endings
- adverb
- Tense
- Genders & Numbers
- Conjunction, Interjunction

UNIT-3- PREFERENCES , SIMPLE DIALOGUES

(6 Hours)

- Like and Dislike, to habitations.
- Engage in buy & sell situation.
- Ask about the day, time and the date.
- Accept & Refuse.

UNIT-4 – LISTENING & SPEAKING SKILLS

(6 Hours)

- Recognizing familiar words and basic Hindi Phrases, about oneself, about family & activities, about personal like and dislikes.
- Using simple phrases and sentences(for to day speech): describing where one lives, describing people
- Read simple notices, posters and catalogues.

UNIT-5- READING, WRITING & SPOKEN SKILLS

(6 Hours)

- Read the sentences.
- Write the simple sentences.
- Speak the simple Dialogues.

TEXT BOOK-

HINDI BALA BODHINI -1. Published by Dhakshin Bharat Hindi Prachar Sabha- Tamil Nadu, Tiruchirappalli.

REFERENCE BOOKS:

1. **ROZMARRA HINDI** - Published by Dhakshin Bharat Hindi Prachar Sabha- Chennai.
2. **Concise Try Lingual Dictionary**- Editor-Ravichandran, Publisher- Lotus Publication.

PEDAGOGY

Power Point Presentations, Black Board & White Board, Videos, Interaction, Discussion.

[Handwritten Signature]
19/7/22

செவ்வாய்க்கிழமை 19/7/22
காலை 10:00 மணிக்கு
காணொலி மூலம் கல்வியளிப்பு
தலைப்பு - 620 018

[Handwritten Signature]

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CAUVERY COLLEGE FOR WOMEN (Autonomous)

DEPARTMENT OF SANSKRIT

(PART -I LANGUAGE)

VALUE ADDED COURSE

[OFFERED TO STUDENTS OF ALL PROGRAMMES]

COURSE CODE	COURSE TITLE	CATEGORY	HOURS
21VASA01	SARALA SAMSKRITH SIKSHAK PART - I	VALUE ADDED COURSE	30

Course Objective

- ☐ To know the basic Alphabet structure of Devanagari script.
- ☐ Only those words and verbs which are in daily use have been introduced.
- ☐ Subjects of daily life are so introduced that a student can easily take up a conversation.
- ☐ Fundamental grammatical sequence is so introduced that a student becomes acquainted with all the principal noun-forms and root-forms.
- ☐ Coalescence, compounds, tenses, moods, gerunds, derivatives and other similar topics are also introduced.

Course Outcome and Cognitive Level Mapping :

CO Number	CO Statement	Cognitive Level
	On the successful completion of the course, students will be able to	
CO1	Learn to write the Devanagari script easily.	K1&K2
CO2	Identify the gender of the nouns	K6
CO3	Learn those words and verbs which are in daily use have been introduced	K4
CO4	Try to construct the Simple Sanskrit sentences and able to do translation Vice Versa.	K5

SYLLABUS

UNIT	CONTENT	HOURS
I	Learning of Devanagari script. Introduction of the classification of words in Sanskrit. Identification of the Nouns in three genders and in three numbers. [Translation Exercises : Samskrit to English and English to Samskrit]	6
II	Classifications of verb roots. Identification of the verbs in three persons and in three numbers. [Translation Exercises : Samskrit to English and English to Samskrit]	6
III	Learning the question tags and construct questions. Conversation . [Translation Exercises : Samskrit to English and English to Samskrit]	6
IV	Learning coalescence, compounds, tenses, moods, gerunds and derivatives [Translation Exercises : Samskrit to English and English to Samskrit]	6
V	Learning Subhashitam (Good sayings) with meaning which gives moral values. [Translation Exercises : Samskrit to English and English to Samskrit]	6

TEXT BOOKS

S.N O	AUTHOR/ EDITOR	TITLE	PUBLISHERS	YEAR OF PUBLICATION
I	Jayantakrishna H.Dave Maheshchandra Shastri	Sarala Samskrita Shikshaka (Part-I)	Bharatiya Vidya Bhavan Kulapati K.M. Munshi Marg, Mumbai-400 007	1956

REFERENCE BOOKS

1.	संस्कृतप्रदीपिका –प्रथम पुस्तकम् , Publisher : Pandit K.S.Parameswara Sastry, Irinjalakuda (Kerala). Eleventh Edition 1968
2.	SabdaManjari and DhaturupaManjari , Published by R.S.Vadhyar& Sons, Kalpathy, Palghat, 2015.

PEDAGOGY

Teaching chalk and Talk method. Action play and Recitation.

COURSE DESIGNER : Dr.C.R.Sathyakannamani

CAUVERY COLLEGE FOR WOMEN
(AUTONOMOUS) TRICHY-18
DEPARTMENT OF OTHER LANGUAGES - FRENCH
VALUE ADDED COURSE DETAIL
2022-2023

S.NO	NAME OF THE COURSE	COURSE CODE	DURATION	DATE OF INTRODUCTION	ELIGIBILITY
1	BASIC FRENCH COURSE	22VAFR01	30HRS	05-10-21	STUDENTS OF ALL PROGRAMMES

[Signature]
SIGNATURE OF THE HOD

சென்னை பல்கலைக் கழகம்
 கல்வி அமைச்சு
 திருச்சி - 620 018

[Signature]
SIGNATURE OF THE PRINCIPAL
 Cauvery College For Women
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 Tiruchirappalli - 620 018
 Tamilnadu.

OTHER LANGUAGES- FRENCH

Value Added Course	BASIC FRENCH COURSE	HOURS:30
COURSE CODE: 23VAFRO1	(Students of all programs)	INTRODUCTION OF PAPER 05.10.21

COURSE OBJECTIVE:

To enable the students to interact in a simple way, introduce oneself and ask others their name, age, address etc., use basic expressions of greeting, farewell and politeness, express lack of understanding, understand and respond in a predictable pattern to simple questions about familiar things.

COURSE OUTCOME:

On the successful completion of the course, the students will be able to

CO.NO	CO-STATEMENT	KNOWLEDGE LEVEL
CO1	To learn the alphabets, pronunciation and phonetics. Greetings and short informal salutations.	K1
CO2	To learn to conjugate some basic verbs and use them in sentences.	K2
CO3	To use some simple verbs to talk about themselves, talk about day& time.	K3
CO4	To recognise familiar words and basic French phrases, to use them in day to day speech.	K4
CO5	To learn to write a simple postcard.	K5

SYLLABUS

UNIT 1

(6 hours)

AN INTRODUCTION TO FRENCH

- Alphabets, Phonetics and Pronunciation
- Greetings
- Numbers
- Common Vocabulary; Short Informal Salutations.
- Voici voila + proper name,

UNIT 2

(6 hours)

INTRODUCING ONESELF, ASKING AND TELLING

- Nationalities, Professions, Days and Months
- Articles – Definite and Indefinite, Present Indicative of verb être, with negation and verbs ending in 'er' Personal pronouns.
- The verbs 's'appeler' and 'habiter' "être", how to say the names of some countries and cities in French.

UNIT 3

(6 hours)

PREFERENCES, SIMPLE DIALOGUES

- Like and dislike, "aimer, adorer, préférer, détester" ► Conjugation "er" verbs, Negation, "
- Engage in a simple buy-and-sell situation.
- Ask about the day, the time and the date
- Accept and refuse.

UNIT 4

(6 hours)

LISTENING AND SPEAKING SKILLS

- Recognizing familiar words and basic French phrases; about oneself, about family and activities, about personal likes and dislikes.
- Using simple phrases and sentences (for day to day speech): describing where one lives, describing people.
- Read simple notices, posters and catalogues.

READING AND WRITING SKILLS

- Fill in a simple form
- Write a simple postcard

REFERENCE BOOKS:

S.NO	Author	Title	Publishers	Year of Publication
01	Annie Berthel, Catherine Hugot, Beatrix Samsonis	Alter Ego	Goyal Publishers	2007
02	Mahitha Ranjit, Monica Singh	Apprenons le Français	New Saraswathi House	2016
03	Archana Khurana, Harpreet Likhari	Enchanté	Rachna Sagar Pvt. Limited	2017
04	Preeti Bhutani	Mon passeport pour le monde	Unisec Publication	2017

PEDAGOGY : Power point presentation, videos, Assignments, Quiz, online apps, interaction..

COURSE DESIGNER :

Mrs. M.Manjula - Assistant professor

[Signature]
19/7/22
SIGNATURE OF THE HOD

சென்னை கவுவரி பெண்கள் கல்லூரி
தமிழ்நாடு அரசுப் பல்கலைக்கழகம்
தஞ்சாவூர் - 620 018

[Signature]
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Tamilnadu.

VALUE ADDED COURSE – COURSE CODE: 21VAEN01
ENGLISH FOR EFFECTIVE COMMUNICATION

Value Added Course	ENGLISH SPEAKING CORSE	30 Hours
21VAEN01	Offered to Students of all departments	01.10.2021

Preamble

To empower the learners with communicative competence by imparting holistic Education in enhancing language skills.

OBJECTIVES:

The main goal of this course is to help you improve your spoken English skills to enable you to communicate more effectively in English. The general expectation for certification is the ability to communicate in English without great effort or misunderstanding for all students involved. Our goal is to assist the student in developing skills

COURSE OUTCOMES:

On the successful completion of this course, the students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Classify key ideas and terms in a spoken and written text.	K4
CO2	Demonstrate knowledge of communication skills	K3
CO3	Improve their speaking ability in English both in terms of fluency and comprehensibility	K3
CO4	Compare competence in the four modes of literacy: Listening, Speaking, Reading and Writing	K5
CO5	Develop Competence in reading skills and reading speed	K6

SYLLABUS

UNIT I

Meeting People, Exchanging Greetings and Taking Leave-Introducing Yourself -Introducing People to Others-Giving Personal Information -Talking about People, Animals and Place

UNIT II

Answering the Telephone and Asking for Someone-Dealing with a Wrong Number-Taking and Leaving Messages-Making Inquiries on the phone-Calling for Help in an Emergency

UNIT III

Getting People's Attention and Interrupting-Giving Instructions and Seeking Clarifications-Making Requests and Responding to Requests-Asking for Directions and Giving Directions Thanking Someone and Responding to Thanks

UNIT IV

Inviting, and Accepting and Refusing an Invitation -Apologizing and Responding to an Apology-Congratulating and Responding to Congratulations-Paying Compliments, Showing Appreciation, Offering Encouragement and Responding to them- Asking for, Giving and Refusing Permission

UNIT V

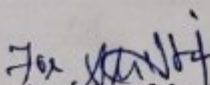
Asking for and Giving an Opinion -Agreeing and Disagreeing with Opinions Seeking and Giving Advice and Making Suggestions-Persuading and Dissuading People Making a complaint and Responding to One

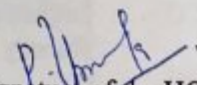
Reference :

- 1.Kamlesh Sadanand and Susheela Punitha Spoken English : A Foundation Course -Part I Orient Black Swan 2008
- 2.P.Sasikumar and P.V.Dhamija Spoken English Tata McGraw Hill, New Delhi 2001

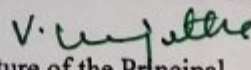
Pedagogy: Group Discussion, Quiz, Assignment

Course Designer: Dr.Prema Joshua, Ms.C.Chithra & Ms.A. Edel Flora Mary


Signature of the Course Designer


Signature of the HOD

Dr. P. URMILA
Professor & Head (PG)
PG Department of English
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Signature of the Principal

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Tamilnadu.

VALUE ADDED COURSE – COURSE CODE: 21VAEN02
LEADERSHIP FOR PROFESSIONAL

Value Added Course	LEADERSHIP FOR PROFESSIONAL	30 Hours
21VAEN02	Offered to Students of all departments	01.10.2021

Preamble:

Leadership is the art of motivating a group of students to act towards achieving their professional goals.

Objectives:

The main goal of this course is to help the students to be good leaders. This course will also give them the confidence to face the society as an efficient leader.

Course outcomes:

On the successful completion of this course, the students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Classify key ideas regarding leadership qualities	K4
CO2	Adapting interpersonal skills, team development, conflict management, and communication and change skills.	K6
CO3	Accessing knowledge to understand and evaluate organizational, management and leadership problems and possibilities.	K5
CO4	Building knowledge and skills to design and change work organization, to contribute to working environments to organizational learning and success.	K6
CO5	Role play- the purpose of leadership, the ethical dimensions of leadership, and the relationship between leaders and followers in a free society.	K6

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Syllabus

Unit I

Personal leadership and leadership styles:
Democratic, Visionary, Coaching, Affiliative, Pacesetter and Commanding.

Unit II

Appreciative leadership
Inquiry, Illumination, Inclusion, Inspiration, Integrity

Unit III

Leadership of change - The 3 C's of Change Leadership: Communicate, Collaborate, Commit.

Unit IV

Leadership in groups; building and leading efficient teams
Establish expectations from day one, Respect your team members as individuals, Engender connections within the team, Practice emotional intelligence, Motivate with positivity, Communicate- communicate- communicate, Look for ways to reward good work, Diversify, Find a team you trust.

Unit V

Conflict management and handling situations --The five conflict management styles:
Collaborating, Competing, Avoiding, Accommodating, Compromising

Referenc

1. Simon, Sinok. Portfolio. 2009-Reprinted 2011.
2. Sharma, Robin. Leadership Wisdom. Jaico Publishing House. November 2003.
3. Pillai, Radhakrishnan. Corporate Chanakya on Leadership. Jaico Publishing House. 2012.
4. Jgup, Kam. Leader's corner: the learning guide to leadership. Notion Press. 2020.

Pedagogy: Group Discussion, Team Building, Quiz, Assignment, Role Play

Course Designers: Ms. Cecilia Merlin Wilton, Ms. U. Sree Aruna



Signature of the Course Designer



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ly, personally as well

	Knowledge I
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SYLLABUS

UNIT I: (6 hours)

Basics of Business Communication - Process of Communication – Methods and Modes of Communication – Barriers to Communication – Types of Barriers

UNIT II: (6 hours)

Presentation Skills- Principles of Effective Communication - Business Proposal Format

UNIT III: (6 hours)

Direct Speech and Indirect Speech, Active and Passive Voice

UNIT IV: (6 hours)

Business Report – Drafting of Business letters: Sales letter, Request letter, Enquiry letter, Report Writing.

UNIT V: (6 hours)

Group Discussion – Rules of Group Discussion – Types of Group Discussion – Process of Group Discussion

Reference:

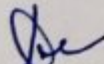
Meenakshi Raman and Prakash Singh, Business Communication, Oxford University Press, 2007

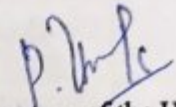
Chakraverty Anima, Comprehensive Grammar and Composition, Pearson, 2011

McLean Scott, Business Communication for Success, Nyack, NY: Flat World Knowledge, 2010

Pedagogy: Group Discussion, Quiz, Assignment

Course Designer: Ms. Diana Betty Garret & Ms. Edel Flora Mary


Signature of the Course Designer


Signature of the HOD

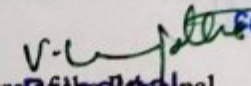
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Tamilnadu.

**VALUE ADDED COURSE --COURSE CODE: 23VAC01
FOUNDATION COURSE FOR ENGLISH LITERATURE**

VALUE ADDED COURSE	FOUNDATION COURSE FOR ENGLISH LITERATURE	HOURS - 30
23VAC01	OFFERED TO STUDENTS OF ALL THE DEPARTMENTS	DATE OF INTRODUCTION 00.00.2023

OBJECTIVES

- To introduce basics of literature as a tool to understand various literary styles and genres
- To Comprehend the essence and core of English Literature
- To emphasize basic and key concepts of Literature

COURSE OUTCOMES

On the successful completion of the course, the student will be able to

CO NUMBER	CO STATEMENT	COGNITIVE LEVEL
CO1	Define poetry and its forms and structural aspects of poetry	K1
CO2	Classify the various types of prose and identify diverse style of prose writing	K2
CO3	Illustrate the key elements and features of Drama	K2
CO4	Identify the constitutive elements of short fiction and explore short story to get a holistic perspective about this genre	K3
CO5	Analyse fiction and short fiction forms in terms of style, content and purpose	K4

SYLLABUS

UNIT – I

Introduction to Literature

What Is Literature? – Meaning and Definition - Literature for Life Values and Concepts - Scope (Aesope Fables and Fairy Tales)

UNIT – II

Prose

Definition – Elements (Characters, Themes, Setting, Plot, Perspective and Mood) – Types (Fiction & Non-Fiction)

Francis Bacon - Of Studies

UNIT – III

Poetry

Definition - Characteristics – Types - Difference Between Prose and Poetry

Rudyard Kipling - If

UNIT – IV

Short Story and Play

Definition – Features - Types

Earnest Hemingway - Hills Like White Elephant

UNIT – V

Novella and Novel

Definition – Difference – Types

R.K.Narayan – The Grandmother's Tale (or)

Ashwin Sanghi – Chanakya's Chant

TEXT BOOKS

Burke, Kenneth. The Philosophy of Literary Forms, University of California Press, 1941.

Bacon, Francis. Text-Book Of Prose from Bacon, Forgotten Books, 2007.

Hemmingway, Earnest. The Complete Short Stories of Ernest Hemingway, Abhishek Publications, 2001

R.K. Narayan. Grandmother's Tale, Indian Thought Publishers, 2007

Sanghi, Aswin. Chanakya's Chant, Harper Collins India, 2022

REFERENCE BOOKS

M.H. Abrams, A Glossary of Literary Terms, wadasworth Publishing Co Inc, 2004.

VALUE ADDED COURSE --COURSE CODE: 23VAC02
CREATIVE WRITING

VALUE ADDED COURSE	CREATIVE WRITING	HOURS – 30
23VAC02	OFFERED TO STUDENTS OF ALL THE DEPARTMENTS	DATE OF INTRODUCTION 00.00.2023

OBJECTIVES

- To enable students to express creatively with clarity and thereby to know the purpose of producing various genres of writing short stories, poems, short fiction, prose etc.
- To explore the thoughts and ideas of the young minds creative thinking using vocabulary, language and gain creativity of having a false for writing flawlessly

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	COGNITIVE LEVEL
CO 1	Relate the purpose of communication ideas and thoughts effectively and creatively.	K1
CO 2	Illustrate the style of writing critically in the various genres of literature	K2
CO 3	Building ideas of imagination to higher level of thinking of enriching vocabulary	K3
CO 4	Construct meaningful sentences and create a flow of adding rich meaning to the content	K3
CO 5	Analyse relevant information in enhancing writing skills to gain good prospects as a creative writer.	K4

VALUE ADDED COURSE --COURSE CODE: 23VAC02
CREATIVE WRITING

VALUE ADDED COURSE	CREATIVE WRITING	HOURS – 30
23VAC02	OFFERED TO STUDENTS OF ALL THE DEPARTMENTS	DATE OF INTRODUCTION 00.00.2023

OBJECTIVES

- To enable students to express creatively with clarity and thereby to know the purpose of producing various genres of writing short stories, poems, short fiction, prose etc.
- To explore the thoughts and ideas of the young minds creative thinking using vocabulary, language and gain creativity of having a false for writing flawlessly

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	COGNITIVE LEVEL
CO 1	Relate the purpose of communication ideas and thoughts effectively and creatively.	K1
CO 2	Illustrate the style of writing critically in the various genres of literature	K2
CO 3	Building ideas of imagination to higher level of thinking of enriching vocabulary	K3
CO 4	Construct meaningful sentences and create a flow of adding rich meaning to the content	K3
CO 5	Analyse relevant information in enhancing writing skills to gain good prospects as a creative writer.	K4

Steinbeck, John. The pearl, Penguin Books, 2002
Carol, Lewis. Alice's Adventures in Wonderland, Reissue edition, 1984.

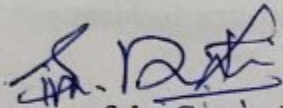
WEB REFERENCES

<https://www.poemtree.com/poems/Walk.htm>
<https://winstonchurchill.org/resources/speeches/1940-the-finest-hour/we-shall-fight-on-the-beaches/>
<https://www.one-act-plays.com/comedies/proposal.html>
<https://www.poetryfoundation.org/poems/46473/if--->

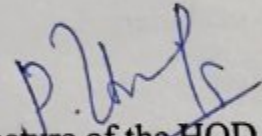
PEDAGOGY

Assignment and seminar

COURSE DESIGNER : Ms. Siva. Vanmathi



Signature of the Course Designer



Signature of the HOD

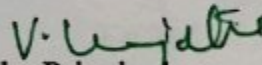
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SYLLABUS

UNIT – I

Art and Craft of Creative Writing

- Introduction to Creative Writing
- World of Imagination of Ideas
- Vocabulary Building
- Idiomatic Phrase

UNIT – II

Poetry and Prose Forms

- Elements of Poetry
- Free Verse / Rhymed Verse
- Read and Write Poems Creatively
- Writing short paragraphs on famous personalities

UNIT – III

Drama and Fiction

- Writing short humours plays
- Writing Short Stories
- Short Fiction writing (Plot, Theme, Character setting)

UNIT – IV

Creativity in Thoughts

- Topic Writing
- Dialogue Writing
- Caption Writing
- Essay Writing

UNIT – V

Writing for Media

- Newspaper Headlines
- Creating an Advertisement
- Writing an article for Print Media
- Script writing for TV / Community Radio

TEXT BOOKS

Anjana Neira Dev, Anuradha Marwah, Swatia Pal - Creative Writing – A Beginners Manual ,
Pearson India.

William Murphy, Creative Writing – The Revolutionary Plan with Tips on How to Unleash
your Creative, Charlie Creative Lab

William Murphy – Novel Writing (2nd Writing), Charlie Creative Lab

REFERENCE BOOKS

B.Prasad, A Background to the Study of English Literature, Laxmi Publication

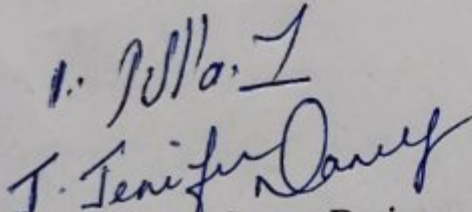
Usha Raman, Writing for the Media, Oxford Publication

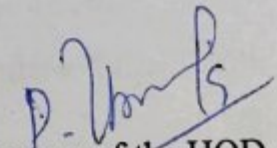
WEB REFERENCE

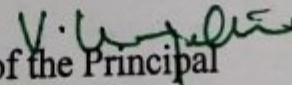
<https://www.scribd.com/author/557457222/William-Murphy>

PEDAGOGY: Power point presentation, Experience Discussion, Brain storming and Activity.

COURSE DESIGNER: Dr. P.Helan Jona and Dr. J.Jenifer Nancy


Signature of the Course Designer


Signature of the HOD
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VALUE ADDED COURSE - COURSE CODE: 23VAEN03
ENGLISH FOR COMPETITIVE EXAMINATIONS

VALUE ADDED COURSE	ENGLISH FOR COMPETITIVE EXAMINATIONS	HOURS - 30
23VAEN03	OFFERED TO STUDENTS OF ALL THE DEPARTMENTS	DATE OF INTRODUCTION 00.00.2023

OBJECTIVES

- To encourage students to appear and prepare for the competitive exams by overcoming their fear about English.
- To enable students to crack the Competitive exams concerning English grammar, vocabulary, comprehension.

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	COGNITIVE LEVEL
CO 1	Relate the various genres of English Language and Literature and expose the learners to write and speak good English.	K1
CO 2	Explain the various LSRW skills and master the skill of writing and speaking their opinions, ideas and new points.	K2
CO 3	Build to comprehend the central tenets of literary theories and applying them to critically interpret a poem , pros, etc for higher learning.	K3
CO 4	Analyse the genres to explore the entire range of human experience in different genres according to the contexts.	K4
CO 5	Examine the skill of writing and speaking publicly to be competent and confident to gain more information for better job and career opportunities.	K4

SYLLABUS

UNIT I – VOCABULARY

- Idioms and Phrases
- One word Substitution
- Antonyms and Synonyms
- Words Often Confused

UNIT II – GRAMMAR

- Parts of Speech
- Question Tags
- Articles
- Tenses

UNIT III - WRITING SKILLS

- Sentence Completion
- Dialogue Writing
- Paragraph Writing
- Jumbled Sentence

UNIT IV - READING SKILLS

- Comprehension Passages
- Book Reviews
- Reading Newspapers
- Skimming and Scanning

UNIT V - SPEAKING SKILLS

- Self-Introduction
- Group Discussion
- Personal Interviews
- Public Speaking

TEXT BOOK

Wren And Martin, English for Competitive examinations S Chand Publishers 2020.

WEB REFERENCE

<https://www.toppr.com/guides/english-language/vocabulary/>

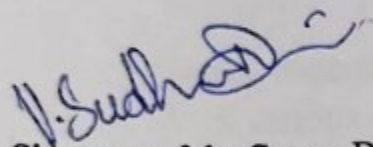
<https://byjus.com/english/question-tags-exercises/>

<https://englishforlearner.com/dialogue-writing-writing-skill/>

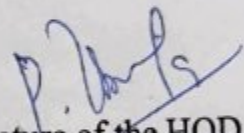
<https://www.mygreatlearning.com/blog/group-discussion-in-interviews/>

PEDAGOGY: Worksheets, Assignments, Quiz

COURSE DESIGNER: Ms. K. Kanimozhi and Dr. V. Sudhandra Devi

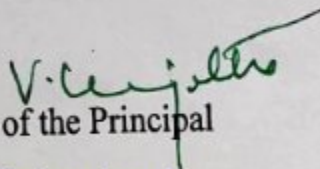


Signature of the Course Designer



Signature of the HOD

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Tamilnadu.

	DEPARTMENT OF SOCIAL WORK	
Value Added Course	COUNSELLING FOR WELLBEING	Hours: 30
21VASW01	Offered to the students of other programmes	Date of Introduction 5.10.2021

Objectives

- To orient the students on the concept of Counselling.
- To make the students to understand the role of Family in Child Development.
- To orient the students in the forms of Marriages

Course Outcomes

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

CO Number	CO Statement	Knowledge Level
CO1	Define Counselling.	K1
CO2	Explain the role of family in Child Development	K2
CO3	Examine factors contributing to problems of adolescents	K3
CO4	Describe the process of types of marriages	K3
CO5	Apply Couple Therapy	K3

S – Strong; M – Medium; L – Low

Syllabus

Unit I : COUNSELLING

(6 hours)

Meaning and definition; Principles and Skills.

Unit II: CHILD DEVELOPMENT

(6 hours)

Role of Family in Child Development

Unit III: ADOLESCENT DEVELOPMENT

(6 hours)

Physical and Psychological changes; Most common and critical issues among adolescents - substance abuse, suicides, bullying.

Unit IV: MARRIAGE

(6 hours)

Definition, Functions and Types. Marriage in India. Problems of Older Persons

Unit V: MARRIAGE COUNSELLING

(6 hours)

Marital Conflict; Couple Therapy; Counselling children, adolescents, youth, women and older persons.

References:

S.No	Authors	Title of the book	Publisher	Year of Publishing
1.	Deacon, Ruth E. & Firebaugh, F.M.	Home Management : contexts & Concepts,	-	1975
2.	Jon Carlson and Shannon B. Dermer	The SAGE Encyclopedia of Marriage, Family, and Couples Counselling	Sage	2016

3	Rao, S. Narayana & Sahajpal, Prem	Counselling and Guidance	McGraw Hill Education	2013
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Pedagogy:

Chalk & talk, e -content, PPT, Group Discussions, Videos, Quiz & Assignments

Course Designer: Dr. G. Mettilda Buvaneswari

G. Mettilda

DEPARTMENT OF SOCIAL WORK

Value Added Course	HUMAN RESOURCE MANAGEMENT	Hours: 30
21VASW03	Offered to the students of other programmes	Date of Introduction 5.10.2021

Objectives

- To understand the Human Resource Management and related aspects in the Industry

Course Outcomes

On Successful Completion of the course, the students will be able to

CO NO	CO Statement	Knowledge Level
CO1	Find the Meaning and Functions of Human Resources Management.	K1
CO2	Outline the Process of Performance Management and Types of Performance Appraisal	K1
CO3	Identify the Concept of Compensation Management	K2
CO4	Explain the Concept of Labour welfare in the Industry	K3
CO5	Apply the knowledge on Industrial Relations	K3

S – Strong; M – Medium; L – Low

Unit I: HUMAN RESOURCE MANAGEMENT

(6 hours)

Definition, scope and evolution, Functions – Human Resource Planning, Recruitment, Selection, Induction & Placement, Training and Development.

Unit II : PERFORMANCE MANAGEMENT

(6 Hours)

Meaning, Purpose of Performance Management, Dimensions of Performance Management
Performance appraisal-Meaning, Process and Types- Traditional and Modern Method of Performance Appraisal.

Unit III: COMPENSATION MANAGEMENT

(6 Hours)

Meaning, Purpose, Process and Types –Indirect and Direct Compensation and Job Evaluation-Meaning and Purpose.

Unit IV: LABOUR WELFARE

(6 Hours)

Meaning, Need and Importance of Labour Welfare, Types of Labour Welfare in Industries.

Unit V: INDUSTRIAL RELATIONS

(6 Hours)

Meaning, Definition, Characteristics of Industrial relations system, Collective Bargaining & disciplinary procedure. Workers Participation in management in Indian Industries.

References:

S.No	Author	Title of the Book	Publishers	Year
1	Aswathappa K.	Human Resource Management Text and Cases	Mcgraw-Hill Publishing company Limited, NewDelhi	2008
2	Bhatia, B. S., and Batra G.S.	Human Resource Development	Deep and Deep Publications.	2001
3	Khanka S .S	Human Resource Management – Text and Cases	S.Chand publications	2007
4	Gosh B .	Human Resource Development and Management	Vikas Publishing House pvt ltd	2000
5	Rao T.V.	Performance Management towards excellence	SAGE Publications Pvt Ltd.	2015
6.	Sharma R.C and Sharma N.	Human resource management -theory and Practice	SAGE Publications Pvt Ltd.	2018

Pedagogy: Chalk& Talk, , Seminar, PPT Presentation, Group Discussion and Case Study.

Course Designer: Dr.S.Vidhya and Ms.S.Hema

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	DEPARTMENT OF SOCIAL WORK	
Value Added Course	FOUNDATIONS OF FAMILY LIFE MANAGEMENT	Hours: 36
23VASW01	Offered to the students of other programmes	Date of Introduction 05.06.2023

Objectives

1. To orient the students to the concept of family life.
2. To enable the students to understand the development of family values.
3. To make the students learn decision-making in families and family resources
4. To help the students to learn to manage various family resources.
5. To help them to plan for future family

Course Outcomes

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

CO Number	CO Statement	KNOWLEDGE LEVEL
CO1	Recall Family Dynamics	K1
CO2	Understand Philosophy, Values, Standards and Goals of Family	K2
CO3	Examine Decision-making in Family	K3
CO4	Discover Kinds of Family Resources	K4
CO5	Plan for the future	K6

Syllabus

Unit I (6 hours)

Family: Family Life in a Changing World; Family Life Cycle: Stages; Concept of Management in the Home

Unit II (6 hours)

Philosophy, Values, Standards and Goals: Development of Family Value Patterns; The concept of Standards; The concept of Goals;

Unit III (6 hours)

Decision Making in Family Living: Kinds of decisions families make; The concept of Family Resources; **Management of Family Resources:** Time Management; Energy Management; Work Simplification;

Unit IV (6 hours)

The process of Family Finance Management: The concept of Income Management; Analysis of Kinds of Income; Guidelines in money income management; Borrowing: the family's use of credit

Unit V (6 hours)

The Family's Plans for the Future – Institutions Savings, Investments and the Estate; Institutions for Family Savings; Taxation in Family Plans; Planning the Family Estate; Insurance for the Family

References

1. Agarwal, R.D.(2000). Organization and Management, New Delhi : Mc Graw Hill Company.
2. Ann Smith Rice, Suzanne M. Tucker . (200).Family Life Management, the University of Michigan: Macmillan
3. Deacon, Ruth E. & Firebaugh, F.M.(1975). Home Management : contexts & Concepts, Boston : Houghton Mifflin Company.
4. Elizabeth B,Goldsmith. (2005). Resource Management for Individuals and Families, Thomson/Wadsworth
5. Goel, S.L.(1987). Modern Management Techniques. New Delhi : Deep Publishers.
6. Goldsmith, Elizabeth, B.(2000). Resource Management for Individuals & Families, Iled., Wadsworth.
7. Gross, I.h. and Crandall, E.w.(1963). Management for Modern Families. Appleton, Centurian Crofts, New York.
8. Hampton, David R.(1986). Management, II ed., New Delhi : Tata McGraw Hill.
9. Koontz, H. an O' Donnel C.(1976). Management - A systems and contingency analysis of mangerial functions. Mcgraw - Hill Kogakusua Ltd., New Delhi.
10. Nadaf, Imam. (2017). Family Life management: Your Family members are the potential energy of your life, India: Notion Press;
11. Narayan, B., ed. (1987). Leadership & Management Effectiveness, New Delhi : Anmol Publishers.
12. Newman, W.H. Warren, E.K. and McGill, A.R.(1998). The Process of Management strategy, Action, Result, Prentice, Hall of India Pvt. Ltd.
13. Nickell and Dorsey J.M.(1983). Management in Family Living, Wiley Eastern Ltd., New Delhi.
14. Rustomji, M.K.(1983). Art of Management, Delhi, Macmillan India Ltd.
15. Ruth E. Deacon, Francille M. Firebaugh .(2010). Home Management: Context and Concepts the University of Wisconsin – Madison: Houghton Mifflin
16. Steidl and Bratton.(1967). Work in the Home, John Wiley and Sons. New York.

Pedagogy:

Chalk & talk, e -content, PPT, Group Discussions, Videos, Quiz & Assignments

Course Designer: Dr.G.Mettilda Buvaneswari

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	DEPARTMENT OF SOCIAL WORK	
Value Added Course	Introduction to Stress Management	Hours: 30
23VASW02	Offered to the students of other programmes	Date of Introduction 05.06.2023

Objectives

- To orient the students on the concept of Stress Management
- To make the students to understand the importance of stress management in day today life.
- To orient the students about different techniques of stress management.

Course Outcomes

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

CO Number	CO Statement	KNOWLEDGE LEVEL
CO1	Outline the concepts of stress, eustress and Distress	K1
CO2	Identify the sources of stress	K1 & K2
CO3	Analyse the physical, psychological and social impact of stress	K3
CO4	Classify Stress response	K4
CO5	Apply stress reduction Techniques	K5

Syllabus

Unit I (6 hours)

Introduction to Stress

Meaning and nature of stress: Stress: Meaning, Definition, Eustress, Distress, Types of stress: Acute stress, Episodic Acute stress and chronic stress, signs and Symptoms. Difference between eustress and distress, Stressors unique to age and gender.

Unit II (6 hours)

Sources of stress

Psychological, Social, Environmental; Academic, Family and Work stress, Physiological and psychological changes associated with the stress response

Unit III (6 hours)**Impact of stress**

Physiological Impact of stress -- Autonomic Nervous System Changes, Quality of sleep, Diet and Health effects. Psychological Impact of stress - Impaired Mental functions, Poor memory. Social Impact of stress - Stressful Life Events, Social support and health

Unit IV (6 hours)**Stress Response and Coping Mechanisms**

'Fight or Flight' Response, Stress warning signals. Goals of Coping ,Different styles of coping with stress.

Unit V (6 hours)**Stress Management Techniques**

Autogenic Training , Biofeedback , Relaxation , Yoga and Meditation, Mindfulness, Relaxation Techniques, Art Therapy, Music Therapy, Play Therapy, Cognitive Restructuring and Time Management

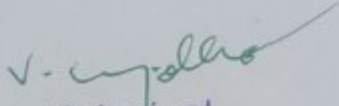
References

S.No	Authors	Title of the book	Publisher	Year of Publishing
1.	Baron .L & Feist.J	Health Psychology 4th edition,	USA Brooks/Cole	2000
2	Barlow, Rapee, and Perini	10 Steps to Mastering Stress: A Lifestyle Approach	London,Oxford University Press Inc	2014
3	Taylor S.E	Health Psychology 3rd edition	New York. Mc GrawHill	1998
4	Pandit Shambu Nath	Stress Management using Yoga and Meditation	London, Shalimar Books	2012

Pedagogy:

Chalk &talk, e -content, PPT, Group Discussions, Videos, Quiz & Assignments

Course Designer: Dr.O.Aisha Manju


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DEPARTMENT OF BUSINESS ADMINISTRATION		
Value Added Course	Managing Event Venues	30 Hours
Course Code: 21VABA02	(offered to students of other Programme)	

OBJECTIVES

- To impart the practical knowledge of Event Management.
- To upgrade the students regarding the concept of event, they will develop and nurture their skills and Techniques involved in Event Management.

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Preparing Event proposal.	K1
CO2	Planning organization chart.	K1
CO3	Production of Special, Corporate and Sports event.	K3
CO4	Analysis of Event Technology and Event evaluation.	K2

SYLLABUS

UNIT: I

(7 Hours)

Event Planning– Aim of Event- Develop a Mission– Establish Objectives– Preparing Event proposal.

UNIT: II

(4 Hours)

Five C's of successful Event– How to Plan an Event - Planning organization chart -Venue selection.

UNIT: III

(6 Hours)

Event organizing - Job Responsibility of Events Organizer– Sponsorship and Production of Special, Corporate and Sports event.

UNIT: IV

(7 Hours)

Event Technology –Creativity – Co-ordination - Music & Entertainment – Audio – video – Lighting – Catering.

(6 Hours)

UNIT: V

Event Evaluation-Measuring performance – Financial analysis - Report Writing.

TEXT BOOKS

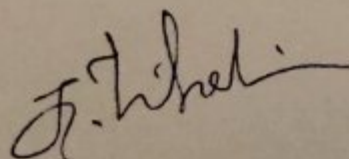
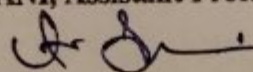
Sl.No.	Author(s)	Title of the Book	Publisher	Year of Publication
1.	Ms. Annie Stephen And Mr. Hariharan	Principles of Event Management	Himalaya Publishing House	2014
2.	Anukrati Sharma & Shruti Arora	Event Marketing and Management	Bharati Publications, New Delhi	2018

REFERENCE BOOKS

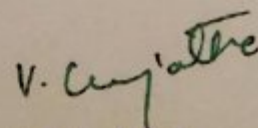
Sl.No.	Author(s)	Title of the Book	Publisher	Year of Publication
1.	Sanjaya singh Gaur & Sanjay V Saggere	Event Marketing and Management	Vikas Publishing House Pvt.Ltd	2014
2.	R.K. Singh	Event Management	Aman Publication. New Delhi	2011
3.	Dr. Joe Goldblatt	Special Events	CSEP Publisher: Wiley & Sons	2013

Pedagogy: Lectures, Quiz, Power Point Presentation, Assignments and Seminar Course

Designer: Dr. A. SIVARANJANI, Assistant Professor.



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DEPARTMENT OF BUSINESS ADMINISTRATION		
Value Added Course	Office Management Skills	30 Hours
Course Code: 23VABA01	(offered to students of other Programme)	

OBJECTIVES

- To obtain knowledge of working in the office.
- To make the students to understand the various functions of office administrator.
- To know how to maintain the files and designing the office forms.

COURSE OUTCOMES:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Explain the basic functions of office management.	K1
CO2	Discuss the different steps of office organization and functions of office administrator.	K2
CO3	Applications and Procedure of filing and filing devices.	K3
CO4	Factors to be considered in designing the office forms.	K2

SYLLABUS

Unit- I (5 Hours)

Office Management-Meaning-Elements of Office Management-Functions of Office Management.

Unit –II (6 Hours)

Office Organisation -Definition ,Characteristics and Steps-Functions of an Office Administrator.

Unit –III (6 Hours)

Office record management -Importance – Modern methods of Filing-Modern filing devices.

Unit –IV (7 Hours)

Office communication- Correspondence and report writing-Types of report writing.

Unit –V (6 Hours)

Form letters -Meaning ,Principles and Factors to be considered in designing office Forms.

Text Books:

1. Arora, S.P. (2009), *Office Organisation and Management*, 2nd Edition, Vikas Publishing House.
2. Ramasamy, T. (2016), *Office Management*, 1st Edition, Gold Books publications.

Books for Reference:

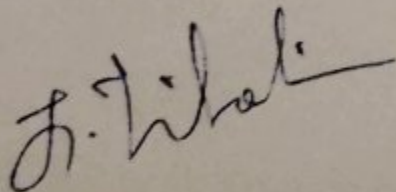
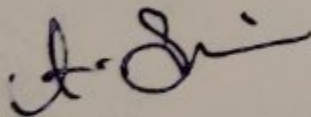
1. Prasanta K. Ghosh. (2010), *Office Management Principles and Practice*, 1st Edition, Sultan Chand & Sons, New Delhi.
2. Pillai & Bagavathi. R.S.N. (2016), *Office Management*, 6th Edition, S.Chand Publication.

Web Resources:

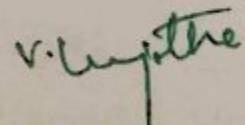
1. <https://studiousguy.com/business-communication/>
2. <https://www.oercommons.org/curated-collections/469>
3. <https://www.scu.edu/mobi/business-courses/starting-a-business/session-8-communication-tools/>
4. <https://open.umn.edu/opentextbooks/textbooks/8>

Pedagogy: Lectures, Quiz, Power Point Presentation, Assignments and Seminar.

Course Designer: Mrs P. Thangamani, Assistant Professor.



Dr. JAMIL SELVI, MBA, M.PH, Ph.D, SET, JET
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DEPARTMENT OF BUSINESS ADMINISTRATION		
Value Added Course	Overview of Intellectual	30 Hours
Course Code: 23VABA02	Property Rights (Open to all the Programme)	

OBJECTIVES

- To introduce fundamental aspects of Intellectual Property Rights to students who are going to play a major role in development and management of innovative projects in industries.
- To disseminate knowledge on patents ,copyrights, trademarks, Geographical Indication, design and integrated circuit layout design and its related rights and registration aspects.
- To facilitate the students to explore career options in IPR.

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Imbibe the knowledge of IPR through various laws	K1
CO2	Apply the knowledge of patents	K2 & K3
CO3	Understand the process of acquiring a trademark	K3
CO4	Create an awareness about copyrights	K3
CO5	Understand geographical indicators	K3

SYLLABUS

UNIT: I

(6 Hours)

Intellectual Property Rights –Meaning-Definition-Features of a property-Classification of property-National Intellectual property rights policy of India: Vision, Mission, objectives and features.

UNIT: II

(7 Hours)

Patents-Objectives of the Patent law-The procedure for obtaining a patent in India-Rights granted to a patentee.

UNIT: III

(5 Hours)

Trademarks-Functions of a Trademark-Trademark and its types-Good trademark-Registration of a trademark-Rights granted by registration of trademarks.

UNIT: IV

(5 Hours)

Copyright-Objectives –Principles of Copyright law-Works protectable under Copyrights – Registration of Copyrights-Rights of the Authors and Copyright owners - Copyright infringement.

UNIT: V

(7 Hours)

Geographical indications –Meaning-Kinds of Geographical Indications- Advantages and disadvantages of Geographical indication protection –Registration of Geographical indications.

Text Books:

1. Nithyananda. K.V. (2019), *Intellectual Property Rights: Protection and Management*, 1st Edition, Cengage Learning India Pvt.Ltd.
2. Kush Kalra. (2014), *Landmark Judgements on Intellectual Property rights*, 1st Edition, Central Law Publishing.

Books for Reference:

3. Ahuja & Bagavathi. (2017), *Law relating to Intellectual Property Rights*, 3rd Edition, Lexis Nexis Publication.
4. Singh, Phundan. (2016), *Introduction to Intellectual Property Rights*, 1st Edition, S.Chand Daya Publishing House.

Web Resources:

1. <https://www.tutorialspoint.com/explain-the-intellectual-property-rights>
2. <https://nptel.ac.in/courses/110/105/110105139/>
3. https://www.wipo.int/edocs/pubdocs/en/wipo_pub_450_2020.pdf
4. <https://ipindia.gov.in/>
5. https://www.icsi.edu/media/webmodules/FINAL_IPR&LP_BOOK_10022020.pdf

Pedagogy: Lectures, Quiz, Power Point Presentation, Assignments and Seminar.

Course Designer: Mrs P. Thangamani, Assistant Professor.

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VALUE ADDED COURSE

PG & RESEARCH DEPARTMENT OF COMMERCE

Value Added Course	Art of Aari and Hand Embroidery – Advanced Level	Total Hours: 30
Course Code: 23VACO01	(Offered to students of all Programmes)	Date of Introduction: 03.06.2023

Course Objective:

- The course is designed to gain theoretical knowledge and practical experience as an embroiderer.
- Impart skill training in Aari&Hand Embroidery to enable trainees to earn income through the acquired skill.

Course Outcome:

On the successful completion of the course, the students will be able to

CO No.	CO Statement	Knowledge Level
CO1	Define the basic concepts of Aari and Hand Embroidery	K1
CO2	Compare the types of Aari and Hand Embroidery	K2
CO3	Identify tools and materials for Aari and Hand Embroidery	K3
CO4	Classify the usage of Tools and Materials used in Aari	K4
CO5	Explain finishing process of Aari&Hand Embroidery	K5

Art of Aari and Hand Embroidery

(30 Hours)

1. How to fix Aari Iron Stand
2. Making and Designing of blouse
3. How to fix cloth in Aari Frame
4. Chain stitch and its variations
5. Knot stitch and its variations
6. Chamki stitch and its variations
7. Bead stitch and its Variations
8. Sugar Bead Stitch
9. Patch work
10. Mirror work
11. Cut work and its variations
12. Zigzag, Load & Piping Load Stich
13. Zardosi and Off Load Stich
14. Basic Embroidery Stitches & Designs

Course Designer

Ms. S. Praveena, Assistant Professor, Department of Commerce.

S. Praveena
Staff In-Charge

N. Sankar
Head of the Department
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VALUE ADDED COURSE

PG & RESEARCH DEPARTMENT OF COMMERCE

Value Added Course	Tally ERP 9 with GST	Total Hours: 30
Course Code: 23VACO02	(Offered to students of all Programmes)	Date of Introduction: 03.06.2023

Course objective

- To enable students to learn the basic concepts of accounting packages
- To impart knowledge about goods and service tax.

Course Outcome

At the time of completion of the course, students will be able to

CO No.	CO Statement	Knowledge Level
CO1	Define the basic concept of accounting in tally ERP 9	K1
CO2	Explain the accounting procedures for ledger, voucher and cost creation	K2
CO3	Applying GST	K3
CO4	Analyze stock group, stock category, stock item and stock category summary	K4
CO5	Estimate the budget	K5

Tally ERP 9

(30 Hours)

1. Creation, alteration and deletion of company
2. Creation, alteration and deletion of ledger
3. Voucher entries in double entry mode.
4. Creation of Stock Groups, Stock Category, Unit of Measure & Stock Items
5. Alteration and deletion of inventory masters
6. Generating Accounting and Inventory Reports
7. Creation, Alteration & Deletion of Cost Centres and Cost Categories
8. Creation, Alteration & Deletion of Bank Reconciliation Statement
9. Creation, Alteration & Deletion of Budgets
10. Creation of Bills Wise Details
11. GST Administration, Registration, Payment
12. GST Accounting or Record Keeping
13. E-filing of returns
14. Creation of GST Ledger in Tally ERP 9
15. Creation of Sales and Purchase Ledger in Tally ERP 9

Reference Book

S.No	Author	Title	Publishers	Year of Publication
1.	Vishnu P. Singh	Tally ERP with GST	Sultan Chand & Sons	2019
2.	V Srinivasa Vallabhan	Computer Application in Business	Sultan Chand & Sons	2019
3.	A. K. Nandhini	Implementing Tally ERP	BPB Publications, Chennai	2019
4.	Tally Education Private Ltd, Bengaluru	Tally ERP 9	BPB Publications, Chennai	2019

Course Designer

Ms. A. Vinodhini, Assistant Professor, Department of Commerce

Kanagavalli
Staff In-Charge

N. Sankar
Head of the Department
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PG and Research Department of Mathematics		
Value Added Course	Vedic Mathematics I	Hours - 30
Course Code – 21VAMA01	(Offered to Students of all Programmes)	Date of Introduction 04.10.2021

Objectives:

- To eradicate the fear of Mathematics and instils confidence.
- To improve calculation speed and numerical skills.
- Facilitate the habit of analytical thinking and measured approach towards any problem.

Course Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Apply the tricks of multiplication with 2-digit numbers.	K3
CO2	Illustrate the methods of multiplication with 3-digit numbers.	K2
CO3	Solve the division problems with basic methods	K3
CO4	Classify the division problems with denominators.	K3
CO5	Compute the short cut methods of finding square of a number.	K3

Value Added Course

Vedic Mathematics I

SYLLABUS

UNIT I

Multiplication: Multiplication of 2-digit numbers by 2-digit numbers – Multiplication of 3-digit numbers by 3-digit numbers – Multiplication of numbers near 100 – Multiplication of numbers near 50 – Multiplication of numbers near 200 – Choosing a base.

UNIT II

Multiplication: Multiplication of 3-digit numbers by 2-digit numbers – Multiplication of 4-digit numbers by 2-digit numbers – Multiplication of 5-digit numbers by 2-digit numbers – Multiplication of 4-digit numbers by 3-digit numbers.

UNIT III

Division: Conventional Method – Nikhilam Method – Paravartya Method.

UNIT IV

Division: Denominator ending with 9 – Denominator ending with 8 – Denominator ending with other digits.

UNIT V

Square: Forward Method: the square of an adjacent number – Reverse Method.

Text Books:

S. No	Authors	Title of the Book	Publishers/Edition	Year of Publication
1.	Ronak Bajaj	Vedic Mathematics	Black Rose Publications	2005

REFERENCE BOOKS:

S. No	Authors	Title of the Book	Publishers/ Edition	Year of Publication
1.	Bharati Krsna Tirthaji Maharaja	Vedic Mathematics	Motilal Banarsidass Publishers Private Ltd, Delhi	Re-Print 2004

2.	Dhaval. Bathia	Vedic Mathematics Made Easy	Jaico Publishing House, Mumbai	2006
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Weblink

1. <https://youtu.be/mKamfXTytgM>
2. <https://youtu.be/ZzYTITbCVpl>
3. <https://youtu.be/f0W32SwhAwM>
4. <https://youtu.be/zADj0k0waFY>
5. <https://youtu.be/TLTNLcEn7w0>

Pedagogy:

Chalk and Talk, PPT, Discussion and Quiz.

Budha

S. Pr 18/7/2023

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Annamalai Nagar,
Tiruchirappalli - 620 018.
Tamilnadu.

PG and Research Department of Mathematics		
Value Added Course	Analytical Reasoning Skills	Hours - 30
Course Code – 21VAMA02	(Offered to Students of all Programmes)	Date of Introduction 04.10.2021

Objectives:

- To analyse, interpret and solve mathematical Problems.
- To improve one's ability to think critically.
- To learn a variety of strategies for problem solving.

Course Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Illustrate the concept of coding and decoding.	K2
CO2	Explain the tricks to find the direction.	K2
CO3	Describe the problems of blood relation.	K2
CO4	Identify the short cuts of alphabet test.	K1
CO5	Solve the concept of number, letter, word, figure analogy.	K2

Value-Added Course
Quantitative Aptitude-I
SYLLABUS

UNIT I

Coding Decoding Test.

UNIT II

Direction Test.

UNIT III

Blood Relation.

UNIT IV

Alphabet Test.

UNIT V

Analogy.

Text Books:

S. No	Authors	Title of the Book	Publishers/Edition	Year of Publication
1.	K.P.Singh, P.Singh	Reasoning Test. General Intelligence Test	Source Books A Unit of Viva Books Pvt. Ltd	Reprint 2016

REFERENCE BOOKS:

S. No	Authors	Title of the Book	Publishers/ Edition	Year of Publication
1.	Edgar Thorpe	Test of Reasoning for Competitive Examinations	Tata McGraw-Hill Publishing Company Limited, New Delhi, 2 nd Edition,	3 rd Re-Print 2000.
2.	R.V.Praveen	Quantitative Aptitude and Reasoning	Phi Learning, New Delhi, 2 nd Edition.	2013

Web links:

1. <https://www.youtube.com/watch?v=-KYF8ZZznwY>
2. https://www.youtube.com/watch?v=3OPBR3_L4y8
3. <https://www.youtube.com/watch?v=g9d0yORWrt4>
4. <https://www.youtube.com/watch?v=bvSkWnAxwIs>
5. <https://www.youtube.com/watch?v=ZmA1059rCfs>

Pedagogy:

Chalk and Talk, PPT, Discussion and Quiz.

P. Shree

S. P. 12/7/2023

Dr. S. PREMALATHA, M.Sc., M.Phil., Ph.D.,
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V. Vignesh
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PG and Research Department of Mathematics		
Value Added Course	Quantitative Aptitude-I	Hours - 30
Course Code – 21VAMA03	(Offered to Students of all Programmes)	Date of Introduction 04.10.2021

Objectives:

- To provide the knowledge to analyze, interpret and solve the Mathematical problems.
- To develop the thinking capacity.
- To inquire many short tricks to solve problems.

Course Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Classify the Problems on Numbers.	K2
CO2	Illustrate the notions of decimal fractions.	K2
CO3	Describe the problems on simplification.	K2
CO4	Explain the concept of square roots and cube roots.	K2
CO5	Identify the ideas of Odd Man Out and Series.	K3

Value-Added Course
Quantitative Aptitude-I
SYLLABUS

UNIT I

Numbers.

UNIT II

Decimal Fractions.

UNIT III

Simplification.

UNIT IV

Square Roots & Cube Roots.

UNIT V

Odd Man Out & Series.

Text Books:

S. No	Authors	Title of the Book	Publishers/Edition	Year of Publication
1.	R. S. Aggarwal	Quantitative Aptitude – For Competitive Examinations (Fully Solved)	S. Chand & Company Pvt. Ltd,	Reprint 2015

Reference Books:

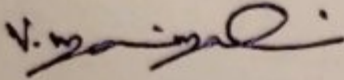
S. No	Authors	Title of the Book	Publishers/ Edition	Year of Publication
1.	T.K. Sinha	80+ Practice Sets of Quantitative Aptitude for Bank PO Exams	Arihant Publication (India) limited	2002.
2.	S.P. Gupta and P.K. Gupta	Quantitative Aptitude	Sultan Chand and Sons, New Delhi	2008.

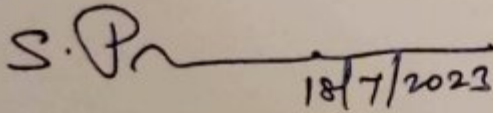
Web links:

1. <https://www.youtube.com/watch?v=wqKpV2edSdE>
2. <https://www.youtube.com/watch?v=n6AsChcbebo>
3. <https://www.youtube.com/watch?v=bile8UT7F6s>
4. <https://www.youtube.com/watch?v=ye6Bz8EPZK0>
5. <https://www.youtube.com/watch?v=tnc9ojlTRg4&t=1815s>

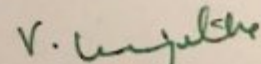
Pedagogy:

Chalk and Talk, PPT, Discussion and Quiz.

V. 

S. 
18/7/2023

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Tiruchirappalli - 620 018,
Tamilnadu.

PG and Research Department of Mathematics		
Value Added Course	Vedic Mathematics - II	Hours - 30
Course Code – 23VAMA01	(Offered to Students of all Programmes)	Date of Introduction 07.06.2023

Objectives:

- Foster the love for mathematics by creating a positive attitude through Vedic and Ancient Indian Mathematics
- Help students appreciate ancient Indian Mathematics and its contribution to the world.
- Develop conceptual knowledge of mathematical concepts
- Appreciate the need of conceptual knowledge over procedural processes.

Course Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Find mathematical solution of algebraic expressions.	K3
CO2	Solve system of linear equations faster and with ease	K2
CO3	Appreciate the Mathematical advancements of Ancient India.	K3
CO4	Classify the Square Roots of Imperfect Squares	K3
CO5	Compute the short cut methods of finding Cubing Numbers	K3

SYLLABUS

UNIT I

Basic Level: Cube Roots of Perfect Cubes – Square Roots of Perfect Squares

UNIT II

Intermediate Level: Dates & Calendars

UNIT III

Intermediate Level: General Equations – Simultaneous Linear Equations

UNIT IV

Advance Level: Square Roots of Imperfect Squares

UNIT V

Advance Level: Cubing Numbers

Text Books:

S. No	Authors	Title of the Book	Publishers/Edition	Year of Publication
1	Dhaval. Bathia	Vedic Mathematics Made Easy	Jaico Publishing House, Mumbai	2006

REFERENCE BOOKS:

S. No	Authors	Title of the Book	Publishers/ Edition	Year of Publication
1.	Bharati KrsnaTirthaji Maharaja	Vedic Mathematics	Motilal Banarsidass Publishers Private Ltd, Delhi	Re-Print 2004
2.	Ronak Bajaj	Vedic Mathematics	Black Rose Publications	2005

Web links :

1. https://youtu.be/w5cD0iJe_g8
2. <https://youtu.be/3B607Jj0YqQ>
3. <https://youtu.be/CJUcTzul-BU>
4. <https://youtu.be/8E6AEUvLHXM>
5. [https://www.ms.uky.edu/~sohum/ma330/files/manuscripts/Tirthaji S.B.K., Agarwala V.S.Vedic mathematics or sixteen simple mathematical formulae from the Ved as-Orient Book Distributors 1981.pdf](https://www.ms.uky.edu/~sohum/ma330/files/manuscripts/Tirthaji_S.B.K.,_Agarwala_V.S.Vedic_mathematics_or_sixteen_simple_mathematical_formulae_from_the_Vedas-Orient_Book_Distributors_1981.pdf)

Pedagogy:

Chalk and Talk, PPT, Group Discussion and Quiz.

R. J. S.

S. P. 18/7/2023

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PG and Research Department of Mathematics		
Value Added Course	Quantitative Aptitude - II	Hours - 30
Course Code – 23VAMA02	(Offered to the Students of all Programmes)	Date of Introduction 07.06.2023

Objectives:

- To provide the knowledge to analyze, interpret and solve the Mathematical problems.
- To develop the thinking capacity.
- To inquire many short tricks to solve problems.

Course Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Explain the problems on Profit & Loss.	K2
CO2	Interpret the problems on Time & Distance.	K2
CO3	Solve the Problems on Trains.	K3
CO4	Classify the concept of Simple Interest.	K3
CO5	Apply the ideas of short tricks to solve the Mathematical Problems.	K3

SYLLABUS

UNIT I

Profit & Loss

UNIT II

Time & Distance

UNIT III

Problems on Trains

UNIT IV

Simple Interest

UNIT V

Calendar

Text Books:

S.No	Authors	Title of the Book	Publishers/Edition	Year of Publication
1.	R.S.Aggarwal	Quantitative Aptitude For Competitive Examinations(Fully Solved)	S.Chand & Company Pvt.Ltd,	Reprint 2015

Reference Books:

S.No	Authors	Title of the Book	Publishers/Edition	Year of Publication
1.	T.K. Sinha	80+ Practice Sets of Quantitative Aptitude for Bank PO Exams	Arihant Publication (India) limited	2002
2.	S.P Gupta and P.K. Gupta	Quantitative Aptitude	Sultan Chand and Sons, New Delhi	2008

Web links:

1. <https://www.careerride.com/profit-and-loss-aptitude-test.aspx>
2. <https://www.youtube.com/watch?v=N6DRlgX2fOw>
3. <https://www.careerride.com/problems-on-trains-aptitude-test.aspx>
4. <https://www.careerride.com/simple-interest-aptitude-test.aspx>
5. <https://www.youtube.com/watch?v=mLD41elDRTE>

Pedagogy:

Chalk and Talk, PPT, Group Discussion and Quiz

R. Duff

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 Annamalai Nagar, Trichy - 620 018.

PG & RESEARCH DEPARTMENT OF PHYSICS		
VALUE ADDED COURSE	PRINTED CIRCUIT BOARD DESIGNING	30 HOURS
COURSE CODE- 21VAPH01	OFFERED TO THE STUDENTS OF PHYSICS DEPARTMENT	DATE OF INTRODUCTION 01.10.2021

OBJECTIVES:

- Introduction PCB designing concepts
- Component introduction and their categories
- To make students capable to design their own projects PCB up to industrial grade.
- Detailed description and practical of PCB designing

OUTCOMES:

On the successful completion of the course, students will be able to

CO NUMBER	CO Statement	Knowledge level
CO1	Identify the Electronic Components	K1
CO2	Understand basics of PCB designing	K2
CO3	Understand the PCB Layout	K2
CO4	Classify the types of laminations	K2
CO5	Demonstrate drilling and Soldering the components on PCB	K3

SYLLABUS

UNIT-I: INTRODUCTION TO PRINTED CIRCUIT BOARD 6 Hours

Fundamental of electronic components, basic electronic circuits, Basics of printed circuit

board designing: Layout planning, general rules and parameters

UNIT-II: LAYOUT AND PLANNING 6 Hours

Layout scale – Grid system – Board types PCB production facilities – Layout approaches –

Documentation. Realising supply and ground conductors – Component placing

UNIT-III: AUTOMATION AND COMPUTERS IN PCB DESIGN 6 Hours

Limitations of manual design – Automatic artwork draughting – Computer aided design –

Design automation – Limitations of automation in PCB design. Computer Software for PCB design.

UNIT-IV: LAMINATIONS 6 Hours

Properties of copper-clad laminates – Manufacturing process – Types of laminates – Phenolic,

Epoxy, Polyester laminates – Polyimide laminates.

UNIT-V: DRILLING AND SOLDERING 6 Hours

Drilling and soldering – Drilling of designed PCB – Soldering Process of components – Testing and troubleshooting –screen printing and masking .

TEXT BOOKS:

No.	Authors	Title of the book	Year of Publication	Publishers	Edition
	R. S. Khandpur	Printed circuit board design, fabrication assembly and testing	2006	Tata McGraw Hill	-
	Clyde F. Coombs, Jr, Happy T. Holden	Printed Circuits Handbook	2016	Tata McGraw-Hill	Sixth Edition

REFERENCE BOOKS:

Authors	Title of the book	Year of Publication	Publishers	Edition
Walter C. Bosshart	PCBs Design and Technology	1990.	Tata McGraw Hill	-

TEACHING PEADOGY

Power point presentation, Chalk and Talk

COURSE DESIGNER

Ms. T. Noorunnisha

PG & RESEARCH DEPARTMENT OF PHYSICS		
VALUE ADDED COURSE	UTILIZATION OF SOLAR ENERGY	30 HOURS
COURSE CODE:21VAPH02	OFFERED TO STUDENTS OF ALL PROGRAMME	DATE OF INTRODUCTION:01.10.2021

OBJECTIVES:

- To expose the students with the different aspects of measurement, harvesting and utilization of solar energy.
- To encourage the preferential use of solar energy.
- To Develops solar energy and energy efficiency.

OUTCOMES:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Access solar energy potential energy	K1
CO2	Identify the different ways of utilization of solar energy	K1
CO3	Understanding of direct usage of solar energy	K2
CO4	Understand the maintenance of solar energy	K2
CO5	Understand the features of different solar energy	K2

SYLLABUS

UNIT I: Introduction

6 Hours

Basic Heat Transfer Principles- Availability of Solar Energy- Nature of Solar Energy- Solar Energy & Environment- Sun as the source of radiation- Solar radiation.

UNIT II: Solar water Heater

6 Hours

Principals of solar thermal systems-Technology's in solar water heating systems- salient features of solar water heating systems- Application of solar water heating systems- installing of solar water heating systems.

UNIT III: Solar lighting system

6 Hours

Description of main parts of solar lighting system: Solar Lantern-street light- home light-Charge controller- Storage battery- Inverter- Maintenance of solar lighting system.

UNIT IV: Solar cooking

6 Hours

Benefits of solar cooking-advantages and disadvantages solar cooking.

UNIT V: Roof Top

6 Hours

Technical Standards and Specification-Types of Roof top-Capacity Limiting- Technical Considerations-Standards and Specifications.

TEXT BOOKS:

S.No	Authors	Title of the book	Publishers	Year of Publication	Edition
1	Soteris A. Kalogirou	Solar Energy Engineering: Processes and Systems	Academic Press, London	2009	-
2	Tiwari G.N	Solar Energy – Fundamentals Design, Modelling and applications	Narosa Publishing House, New Delhi	2002	-

REFERENCE BOOKS:

S.No	Authors	Title of the book	Publishers	Year of Publication	Edition
1	G.D Rai	Non-conventional Sources of Energy	Khanna Publishers, Delhi	2008	-
2	Dr. H. Naganagouda	Solar Power Hand Book	Khanna Publishers, Delhi	2014	-
3	Chetan Singh Solanki	Renewable Energy Technologies	PHI School Books	2008	-
4	Kothari D.P. and Signal K.C	Renewable Energy Sources and Emerging Technologies	New Arrivals – PHI	2011	2 Edition

Teaching Pedagogy

Power point presentation and chalk & talk.

Course Designer

Dr.K.KANNAGI

PG & RESEARCH DEPARTMENT OF PHYSICS

VALUE ADDED COURSE	SCIENTIFIC TRAINING ON SOFTWARE TOOLS	30 HOURS
COURSE CODE:21VAPH03	OFFERED TO STUDENTS OF ALL PROGRAMME	DATE OF INTRODUCTION:01.10.2021

OBJECTIVES:

- To make them understand the principles of software.
- To educate MS-office system, internet operations, online, offline working areas.
- To train them to work on the comment-based activities in MS-office system.

OUTCOMES:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Identify work on text and numerical data	K1
CO2	Classify the experience on spread sheet and word	K1
CO3	Understanding of computer operations	K2
CO4	Understand the features of different tools	K2
CO5	Explain the Work on Word, Excel and Power Point	K2

SYLLABUS

UNIT I

6 Hours

Computer Fundamentals Computer and Operating system Fundamentals – Components of a computer system – Input and Output devices – Memory Handling – Storage Devices

UNIT II

6 Hours

MS -Word Introduction to MS-Word and User Utilities – Exploring Template and Formation of Documents

UNIT III

6 Hours

MS – Excel Spreadsheet –workbook window –Formatting Cells / Worksheet – Working with Formula, Function and Charts – Filtering data and Printing a Presentation

UNIT IV

6 Hours

MS – Power Point Introduction to MS –Power Point –Creating Templates – Font and color editing –Consolidating using MS-Power Point

UNIT V

6 Hours

Officer Appliances Accounting machine – Addressing machine – Envelope Sealing machine – Franking machine.

TEXT BOOKS

S.No	Authors	Title of the book	Publishers	Year of Publication	Edition
1	Dr.S.V.Srinivasa Vallabhan	Computer Application in Business	Sultan Chand and Sons, New Delhi	2011	-
2	Alexis Leon	MS-Office and Internet	Vikas Publishing	-	-
3	K.Mohan Kumar and Vijay Nicole	Computer Application in Business	Nicole imprints Private Limited	2009	-

REFERENCE BOOK

S.No	Authors	Title of the book	Publishers	Year of Publication	Edition
1	V.Rajaraman	Computer Basics and C Programming	PHI	2008	-
2	R.S.N.Pillai&Bagavathi	Office Management	S.Chand	2013	-

Teaching Pedagogy

Power point presentation and chalk & talk.

Course Designer

R.A.KIRUTHIKA

PG & RESEARCH DEPARTMENT OF PHYSICS		
VALUE ADDED COURSE	TROUBLESHOOTING OF DOMESTIC APPLIANCES	30 HOURS
COURSE CODE: 23VAPH01	OFFERED TO STUDENTS OF ALL PROGRAMME	DATE OF INTRODUCTION: 01.07.2023

Course Objectives

- To gain awareness about domestic appliance types and suppliers.
- To learn the fundamentals of how different home appliances operate, function, and are utilized.
- To Develop the knowledge in maintenance of Domestic appliances.
- To raise awareness about energy conservation.

Course Outcomes

On the successful completion of the course, students will be able to

CO Number	CO Statement On the successful completion of the Course, the students will able to,	Cognitive Level
CO 1	Remember the fundamental principles of electricity, electronics and the operation of electrical equipment.	K1
CO 2	Understand the concepts of Electronic Hardware Components and Soldering /De-Soldering Techniques.	K1
CO 3	Identify the issue of the appliance and its energy efficiency.	K2
CO 4	Understand the Problem and Energy conservation of Appliances.	K2
CO 5	Explain the operation of Domestic Appliances.	K2

Syllabus

UNIT I: INTRODUCTION TO ELECTRICITY

Electric Charge – Voltage -Electric Current - Ohm's Law- Electric Potential-Serial and Parallel, Circuit - Transformer

UNIT II: ELECTRONIC AND ELECTRICAL COMPONENTS

Active and Passive Components-Resistors-Capacitors and Inductors-Semiconducting Devices: Diodes-Transistors - Integrated Circuits -Digital ICs for logic gates.

UNIT III: SOLDERING/ DE- SOLDERING TECHNIQUES

Principles of solder connections-soldering flux- Flux removal after soldering-Safety, health and medical aspects in soldering.

UNIT IV: BASIC FUNCTIONALITY OF ELECTRICAL EQUIPMENT

Working principle /functionality- Main Components of a Tube Light-Fan-Water Heater- Iron box and Refrigeration System- Common occurring faults- Possible causes, testing and repairs.

UNIT V: BASIC FUNCTIONALITY MOTOR APPLIANCES

Working principle and functioning of motor (mixer/juicer/grinder)- Functioning of motor - Common occurring faults - Possible causes, testing and repairs.

Text Books

1. Eric Kleinert, (2013), *Troubleshooting and Repairing Major Appliances*, McGraw-Hill Education.3rd Edition
2. Murugesan R, (2017), *Electricity and Magnetism*, S. Chand & Co. Publishing., Revised Edition.
3. Mehta V. K & Rohit Mehta, (2014), *Principles of Eelectronics*, S. Chand & Co.Publishing., Revised Edition.

Reference Books

1. Walter C Bosshart,(1995), *Printed Circuit Board*, McGraw-Hill .,Revised Edition.

Pedagogy

Chalk and Talk , Power Point Presentations, Seminars, Assignments and Quiz.

Course Designer

Dr.K.KANNAGI

Anish

G. S. S. S.
H.O.D

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PG & RESEARCH DEPARTMENT OF PHYSICS		
VALUE ADDED COURSE	DOMESTIC ELECTRICAL SYSTEM	30 HOURS
COURSE CODE:23VAPH02	OFFERED TO STUDENTS OF ALL PROGRAMME	DATE OF INTRODUCTION: 01.07.2023

Course Objectives

- To make them understand the electrical wiring.
- To educate identification of wires based on colours and electrical connections
- To train them to maintain the electrical appliances

Course Outcomes

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Identify basic wiring tools.	K1
CO2	Classify wire colours.	K1
CO3	Understanding of safety precautions while handling electrical system.	K2
CO4	Understand the maintenance of different electrical appliance	K2
CO5	Explain the electrical connections	K2

Syllabus

UNIT I: BASICS OF ELECTRICITY AND TOOLS

Electric current -Voltage - Power - AC Single phase - DC storage -1.5-volt cell, 9 volt cell, 12 volt cell- Tools.

UNIT II: SAFETY PRECAUTIONS

Fuse – Earth – meaning of Symbols – Switch board indicator – Insulator – Method of using an electrical tester – Precaution in handling tools.

UNIT III: COLOURS AND TYPES OF WIRES

Red-Black-Yellow- Blue – Green – insulation taps (Colors) – Single lead wire, Multicore wire – Copper wire – Aluminum wire.

UNIT IV: ELECTRICAL CONNECTIONS

Different types of switches – Sockets – Condenser testing – Starter Testing – Single plug and bulb with switch – Three pin connection – Fuse connection – Switch board indicator connection- Three pin plug Connection with on/off switch – Connection for 2 pin plug and 3 pin plug – Tube lamp connection – Switch board connection – Stair case two-way switch-Bedroom (two-way) light switch- Main box connection.

UNIT V: APPLIANCES MAINTENANCE

Wall clock - Soldering process – power reducing methods - Demo on Electric fan, iron box and Immersion rod [Water Heater] – Basic Electronic components.

Text Books

1. Uappal S.L. (2006), *Electrical wiring Estimating and costing* Khanna Publication. 7th Edition
2. Raina K B. Bhattacharya S.K (2017) *Electrical Design; Estimating and costing* New Age International (p) Limited, New Delhi 2nd Edition
3. Surjit Singh (2016) *Electrical Estimating and costing* Dhanpati Rai and company, New Delhi.

Reference Books

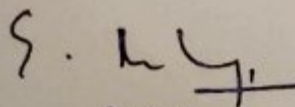
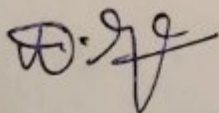
1. Alagappan N. Ekambaram S. (1996) *Electrical Estimating and costing* Tata Mc Graw Hill Publication, New Delhi
2. Arora B.D. (2011) *Electrical wiring, Estimating and costing* R.B. Publication, New Delhi

Pedagogy

Power point presentation and chalk & talk.

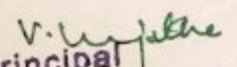
Course Designer

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Tamilnadu.

PG DEPARTMENT OF CHEMISTRY		
VALUE ADDED COURSE	CHEMISTRY OF COSMETICS	HOURS - 30
COURSE CODE 21VACH02	OFFERED TO STUDENTS OF ALL THE PROGRAMME	DATE OF INTRODUCTION 01.10.2021

OBJECTIVES

- Cosmetic plays an important role in our everyday lives as they make an individual's appearance more attractive and boost one's self-esteem and confidence.
- Keeping in view the tremendous potential which the cosmetic industry has today around the globe, this course will be useful for introducing students to the world of cosmetic chemistry.
- This has been designed to impart the theoretical and practical knowledge on basic principles of cosmetic chemistry, manufacture, formulation of various cosmetic products.

COURSE OUTCOMES

On successful completion of this course, the student will be able to

CO	CO Statement	Knowledge Level
CO1	Learn basic of cosmetics, various cosmetic formulation, ingredients and their roles in cosmetic products.	K1
CO2	Learn the use of safe, economic and body-friendly cosmetics	K1
CO3	Prepare new innovative formulations.	K2

SYLLABUS

Unit - I 6 Hrs

Preparation of soft soap.

Unit - II 6 Hrs

Ingredients- composition - preparation of organic lip balm.

Unit - III 6 Hrs

Constituents- configuration- preparation of shampoo and room freshener.

Unit - IV 6 Hrs

Ingredients- composition -preparation of organic hair dye.

Unit - V 6 Hrs

Constituents- Configuration -Preparation of nail polish, nail polish remover and organic kajal.

TEXT BOOK:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Barel, A.O.; Paye, M.; Maibach, H.I.	Handbook of Cosmetic Science and Technology	CRC Press	2014

REFERENCE BOOK:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Garud, A.; Sharma, P.K.; Garud, N	Text Book of Cosmetics	Pragati Prakashan	2012

Pedagogy

E-content, Lecture, Power Point Presentation.

Course Designers

- Dr. P. Pungayee Alias Amirtham, Assistant Professor, Department of Chemistry.
- Dr. G. Sivasankar, Assistant Professor, Department of Chemistry.

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PG DEPARTMENT OF CHEMISTRY

VALUE ADDED COURSE	HOMEMADE HERBAL MEDICINES	HOURS - 30
COURSE CODE 21VACH03	OFFERED TO STUDENTS OF ALL THE PROGRAMME	DATE OF INTRODUCTION 01.10.2021

OBJECTIVES

- Herbal medicines are one type of dietary supplement. They are sold as tablets, capsules, powders, teas, extracts, and fresh or dried plants.
- Herbal medicines help us to maintain or improve our health. In light of its numerous health benefits, this course has been designed to provide the necessary background for the students to begin to incorporate herbal medicines into routine practice.
- This course imparts the theoretical and practical knowledge on herbal medicines, formulation of various herbal products.

COURSE OUTCOMES

On successful completion of this course, the student will be able to

CO	CO Statement	Knowledge Level
CO1	Learn basics of herbal medicines, formulation of various herbal products and therapeutic properties.	K1
CO2	Learn the uses of safe, economic homemade medicines.	K1
CO3	Enhance the applicability of herbal medicine in routine life.	K2

SYLLABUS

Unit - I	6 Hrs
Introduction-Herbal Medicines in Healthcare	6 Hrs
Unit - II	
Homemade vapor rub- therapeutic properties-ingredients-composition-preparation-storage-directions to use	6 Hrs
Unit - III	
Homemade aloe vera gel-therapeutic uses-material required- therapeutic properties-material required-preparation-storage-directions to use.	6 Hrs
Unit - IV	
Homemade cough syrup-therapeutic properties-ingredients-preparation-storage-directions to use.	6 Hrs
Unit - V	
Essential oil-therapeutic properties-material required-preparation-storage-directions to use.	

Text Book:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Carmen Reeves	Homemade Herbal Medicine	Kindle Unlimited	2015

Reference Book:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Rao, A.P.	Herbs that heal	Diamond Pocket Books (P) Ltd, New Delhi.	1999

Pedagogy

E-content, Lecture, Power Point Presentation.

Course Designers

- Dr. G. Sivasankari, Assistant Professor, Department of Chemistry.
- Dr., S. Saranya, Assistant Professor, Department of Chemistry

P. Smitha

Department of Chemistry
Coordinator for Women
2017-2018.

DEPARTMENT OF CHEMISTRY		
VALUE ADDED COURSE	ENTREPRENEURIAL SKILLS IN CHEMISTRY	HOURS - 30
COURSE CODE 23VACH01	OFFERED TO STUDENTS OF ALL THE PROGRAMME	DATE OF INTRODUCTION 07.06.2023

OBJECTIVES

- Homemade product wonder's business and individual person skill nourished
- This course imparts the theoretical and practical knowledge on homemade jam, jellies, soaps, oils and dyeing.
- It exclusively tests the quality of water preferable for different purposes and formulation of various products.

COURSE OUTCOMES

CO	CO Statement On successful completion of this course, the student will be able to	Knowledge Level
CO1	Learn basics of home made eatables, formulation of various cleaning products and their properties.	K1
CO2	Learn the uses of safe, economic homemade eatable and simple products.	K1
CO3	Enhance the applicability of home made products in routine life.	K2
CO4	Practice the applicability of learned products to students.	K3
CO5	Enhance the applicability of products in various field.	K3

SYLLABUS

Unit – I

6 Hrs

Preparation of Jam, squash and Jelly, cottage cheese.

Unit – II

6 Hrs

Preparation of products like candles, soaps, soap powder and shampoos in small scale.

Unit – III

6 Hrs

Extraction of oils from spices and flowers.

Unit – IV

6 Hrs

Testing of water samples using testing kit.

Unit – V

6 Hrs

Dyeing – cotton fabrics with natural and synthetic dyes

Text Book:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Brendan Fawn	Jam Cookbook	Amazon Digital Services LLC - Kdp	2020
2.	SmainChemat	Edible oilsExtraction, Processing, and Applications	CRC Press	2017
3	Franklin Beech	The Dyeing of Cotton Fabrics	Scott, Greenwood	2010

Reference Book:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Beech, F.	The Dyeing of Cotton Fabrics: A Practical Handbook for the Dyer and Student	. United States: HardPress.	2016

Pedagogy

Hands on training, E-content, Lecture, Power Point Presentation.

Course Designers

Dr. K. Shenbagam, Assistant Professor, Department of Chemistry.

P. Amirtham

Dr. P. Pungayee Alias Amirtham

Associate Professor & Head
Department of Chemistry
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Tiruchirappalli- 620 018.

16/6/23

DEAN OF SCIENCE
CAUVERY COLLEGE FOR WOMEN
(AUTONOMOUS)
ANNAMALAI NAGAR
TIRUCHIRAPPALLI - 620 018
TAMILNADU

M. Siva Kumar
7/6/2023

Dr. M. SIVAKUMAR

INDUSTRIAL EXPERT

CHIEF TECHNOLOGY OFFICER

ARIVIVA DEEP TECH

PMIST CAMPUS, THANTAVUR

PG DEPARTMENT OF CHEMISTRY

VALUE ADDED COURSE	SOFTWARE APPLICATION IN CHEMISTRY	HOURS - 30
COURSE CODE 23VACH02	OFFERED TO STUDENTS OF CHEMISTRY PROGRAMME	DATE OF INTRODUCTION 07.06.2023

OBJECTIVES

- To impart analytical, numerical, computational and technical skills on the relevant field of Chemistry for facilitating employability in academia and industries

COURSE-OUTCOMES

CO	CO Statement On successful completion of this course, the student will be able to	Knowledge Level
CO1	Learn the basics of analytical and computational skills of Chemistry	K1
CO2	and computational skills of Chemistry	K1
CO3	Learn the tools of structural types using software techniques	K2
CO4	Practice the applicability of chem-sketch to students.	K2
CO5	Enhance the applicability of chem-sketch drawing in various field.	K2

SYLLABUS

UNIT I

6 Hrs

Introduction of ChemDraw, chemical name to structure conversion, chemical structure to name conversion

UNIT II

6 Hrs

Structure Types, Drawing Structures, Initial Considerations, Drawing the Framework of a Structure

UNIT III .

6 Hrs

Drawing Bonds of Different Types / Changing Bond Types, Drawing the structural framework of compounds

UNIT IV

6 Hrs

Introducing Atom Labels, creating and modifying images of chemical structures, writing and performing chemical equations and diagrams.

UNIT V

6 Hrs

Manipulations with Selected Objects, Move objects, Structure Perspective.

Text Book:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Woods, J.	Chemdraw Professional: Biologist and Chemists Scientific Drawings Tool. (n.p.):	CreateSpace Independent Publishing Platform..	2017

Reference Book:

S. No.	Author (s)	Title of the Book	Publisher	Year of Publication
1.	Loudon.	Chemdraw Chem 3D Windows Package to Organic Chemistry	. United States: Pearson Higher Education & Professional Group.	1999

Pedagogy

Hands on training, E-content, Lecture, Power Point Presentation.

Course Designers

Dr. K. Shenbagam, Assistant Professor, Department of Chemistry.

P. Smith

Dr.P.Pungayee Alias Amirtham
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M. S. Kumar
7/6/2023

Shan

16/6/23

DEAN OF SCIENCE
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Dr. M. SIVAKUMAR
INDUSTRIAL EXPERT
CHIEF TECHNOLOGY OFFICER
ARIVIYA DEEP TECH
PMIST CAMPUS, THANJAVUR

DEPARTMENT OF COMPUTER APPLICATIONS

Value Added Course	Basic Mobile Application Development	30 Hours
Course Code: 21VACA01P	(Offered to students of all Programme)	Date of Introduction: 01.10.2021

OBJECTIVE

- To design and develop user Interfaces for the Android platform.

COURSE OUTCOME:

- On successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	KNOWLEDGE LEVEL
CO1	Install and configure Android application development tools.	K2
CO2	State information across important operating system events.	K3
CO3	Apply Java programming concepts to Android application development.	K3

List of Experiments:

1. To study Android Studio and android studio installation. Create "Hello World" application.
2. To understand Activity, Intent, Create sample application with login module.(Check username and password).
3. Design simple GUI application with activity and intents e.g. calculator.
4. Develop an application that makes use of RSS Feed.
5. Write an application that draws basic graphical primitives on the screen
6. Create an android app for database creation using SQLite Database.
7. Develop a native application that uses GPS location information
8. Implement an application that writes data to the SD card.
9. Design a gaming application
10. Create an application to handle images and videos according to size.

Books for Reference:

S.No	Author(s)	Title of the book	Publisher	Year of Publications
1	Reto Meier	"Professional Android 4 Application Development"	1st Edition, Wile Publication	2012

Pedagogy:

PPT, Live Demonstration ,Youtube videos

Course Designer:

Ms.V.Infine Sinduja, Department of Computer Applications

DEPARTMENT OF COMPUTER APPLICATIONS		
Value Added Course	Front End Development-HTML	30 Hours
Course Code: 22VACA04P	(Offered to students of all Programme)	Date of Introduction: 06.01.2022

Objectives:

- To create web page
- To learn basic concepts of tags for formatting the web page
- To learn the concepts of forms and frames

Course Outcome:

On successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	KNOWLEDGE LEVEL
CO1	To create web page using various formatting tags	K2
CO2	To apply hyperlinks to navigate pages	K3
CO3	To apply images and tables for web page presentation	K3

Lab Exercises:

1. Creation of Basic HTML elements
2. Change the background color of web page.
3. Format web page using Table tags
4. Create a web page which defines all text formatting tags of HTML in tabular format
5. Create webpage using list tags of HTML.
6. Navigate from page to page using Hyperlinks
7. Adding an E-mail address link.
8. Create HTML document using Image tags
9. Create web page using Frames
10. Create web document using Forms
11. **Frames:** Online news reader creation
12. **Forms:** Creation of Online Application Form

Web References:

1. <https://www.inec.org/labmanuals/cse/se/sem1/HTML-SY-PART-I.pdf>
2. https://www.tutorialspoint.com/html/html_tutorial.pdf
3. <https://www.ramanacoachingcenter.com/programs/technology/html-css/>

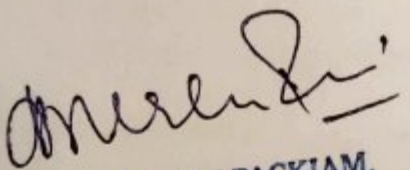
Pedagogy:

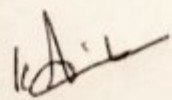
PPT, Live Demonstration, Youtube videos

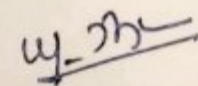
Course Designer:

Dr.K.Akila

Course Coordinators


Dr. R. MERLIN PACKIAM,
MCA., M.Phil., NET., Ph.D.,
Head & Associate Professor
Department of Computer Applications
Cauvery College for Women, Trichy-13.


1. [Dr. K. Akila]

2. 
[Mrs. V. YASODHA]


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Tiruchirappalli - 620 018.
Tamilnadu.

DEPARTMENT OF COMPUTER APPLICATIONS		
Value Added Course	Power Point –Presentation & Animation	30 Hours
Course Code: 22VACA05P	(Offered to students of all Programme)	Date of Introduction: 06.01.2022

Objectives:

- To create and manage presentation
- To learn basic concepts of designing slides, Formatting text, shapes & images
- To learn the concepts of Animations

Course Outcome:

On successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	KNOWLEDGE LEVEL
CO1	To create new presentation	K2
CO2	To create and modify text ,images in various slides	K2
CO3	To apply animations for the presentation	K3

Lab Exercises:

1. Create ,insert and format Slides
2. Change presentation options and views
3. Configure and present a slide show
4. Insert and format shapes and Text Boxes
5. Insert and Format Images
6. Order and Group Objects
7. Insert Tables, charts, SmartArt and Media
8. Apply Slide Transitions
9. Animate Slide content
10. Adding and previewing Animations
11. Set Timing for Transitions and Animations
12. Sharing Presentation

Web References:

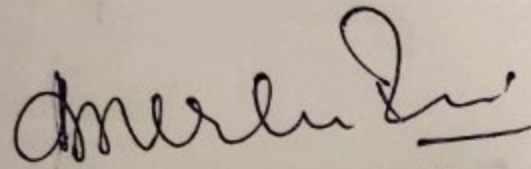
1. <https://nutsandboltsspeedtraining.com/powerpoint-tutorials/how-to-make-a-powerpoint/>
2. <https://support.microsoft.com/en-us/office/create-a-presentation-in-powerpoint->
3. <https://support.microsoft.com/en-us/office/add-animation-to-slides>

Pedagogy:

PPT, Live Demonstration, Youtube videos

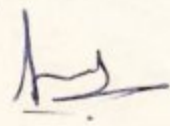

Course Designer:

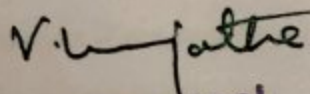
Dr. Lakshna Arun



Dr. R. MERLIN PACKIAM,
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Course Coordinators

1. [Dr. Lakshna Arun] 
2. [Ms. M. ELLAKKIYA] 



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DEPARTMENT OF COMPUTER APPLICATIONS		
Value Added Course	Web Page Development	30 Hours
Course Code: 23VACA01P	(Offered to students of all Programme)	Date of Introduction: 05.06.2023

OBJECTIVE

- To design and develop the webpage using HTML, CSS and Javascript.

COURSE OUTCOME:

- On successful completion of the course, students will be able to

CO NUMBER	CO STATEMENT	COGNITIVE LEVEL
CO1	Infer how to Deploy Website Using html	K2
CO2	Develop simple HTML and CSS forms.	K3
CO3	Construct interactive websites using HTML, CSS & Javascript	K3

List of Experiments:

- Develop a HTML code with Text and Image effects.
- Design a webpage using Physical Tags.
- Design a webpage using Logical Tags.
- Develop a HTML code for Nested List Creation.
- Design a simple webpage using Frame and Table tags.
- Create a student Application Form having number of form elements (Textboxes, Radio buttons, Checkboxes, TextArea and so on)
- Develop a College Website.
- Develop a JavaScript code to change the Background Colour.
- Design a JavaScript code to POPUP Message using Event.
- Demo for Style tag using heading and paragraph tag.
- Design a webpage using Internal Style.
- Design a webpage using External Style.
- Design a program for CSS- Group Selector.
- Develop your own webpage using HTML, JavaScript and CSS.

Books for Reference:

S.No	Author(s)	Title of the book	Publisher	Year of Publications
1	C. Xavier	"Web Technology and Design"	New Age International (P) Limited	2008

Web References:

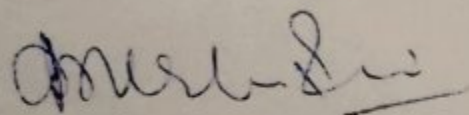
1. <https://www.guru99.com/practical-code-examples-using-javascript.html>
2. https://www.web-source.net/javascript_codes.htm
3. <https://blog.hubspot.com/marketing/web-design-html-css-javascript>
4. <https://www.simplilearn.com/tutorials/javascript-tutorial/javascript-examples>

Pedagogy:

PPT, Live Demonstration , Youtube videos

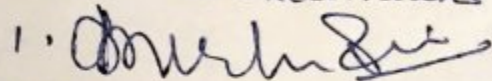
Course Designers:

1. Dr. R. Merlin Packiam, Professor and Head, Department of Computer Applications.
2. Dr. R. Brendha, Associate Professor, Department of Computer Applications.

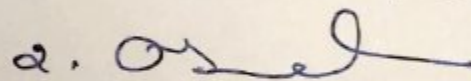


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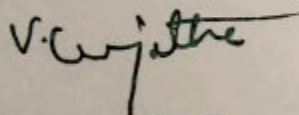
Course coordinators



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[Dr. R. Brendha]



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PG & Research Department of Computer Science		
Value Added Course	E-Content Development	Hours: 30 Hours
Course Code 21VACS02P	(Offered to Students of all Programmes)	Date of Introduction: 04.10.2021

- To learn the process of designing and development of e-content module
- To describe the use of various tools for editing graphics , audio and video
- To create e-content for a particular topic

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Understand the principles of script writing	K2
CO2	Analyze the basic editing techniques	K3
CO3	Apply the transition effects	K3
CO4	Demonstrate an understanding of Video making	K2
CO5	Construct own E-Content on particular topic	K3

Lab Exercises

1. Script writing
2. Select Aspect ratio of Project, Choose Media and Add Layers
3. Prepare and Edit a content video
4. Add voice and music to the content
5. Live capture and recording
6. Add transitions effects
7. Visual corrections and special effects
8. Export and share video to Media
9. e-Content development for a particular topic

Web References

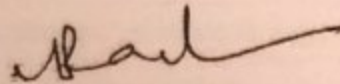
1. https://www.researchgate.net/publication/313822939_E-learning_and_E-content_Development
2. <https://sites.google.com/site/bethanycollegeofteacheredu/e-content-and-open-educational-resources>
3. https://www.dit.ie/media/ittraining/msoffice/MOAC_Powerpoint_2016.pdf
4. https://www.youtube.com/watch?v=TeKR5MO_6Rw
5. <https://www.youtube.com/watch?v=WSXq0xrSUlo>

Pedagogy

Demonstration, PPT, e-Content

Course Designer

Ms.R.Ramya



Dr. V.SINTHU JANITA PRAKASH
Head, PG & Research
Department of Computer Science
Cauvery College for Women
Tiruchirappalli-620 018.

PG & Research Department of Computer Science		
Value Added Course	Programming in C	Hours: 30 Hours
Course Code: 23VACS01	(Offered to the students of ALL programmes)	Date of Introduction: 30.05.2023

Course Objective:

- To understand the basics of C language
- To get knowledge on using different programming constructs in C language
- To develop programming logics and create programs in C

Course Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Cognitive Level
CO1	Define the basic concepts of C programming	K1
CO2	Develop simple applications in C using basic constructs	K2
CO3	Build algorithms and data structures swiftly and faster computation using programs	K3
CO4	Apply the knowledge of programming concepts to develop programs	K4
CO5	Solve real time problems using C	K5

Syllabus:

UNIT – I

(6 HOURS)

Types, Operators and Expressions: Variable Names – Data Types and Sizes – Constants – Declarations – Arithmetic Operators – Relational and Logical Operators – Type Conversions – Increment and Decrement Operators – Bitwise Operators – Assignment Operators and Expressions – Conditional Expressions – Precedence and Order of Evaluation.

UNIT – II

(6 HOURS)

Input and Output: Standard Input and Output – Formatted output – Variable-length Argument list – Formatted Input – Scanf. **Control Flow:** Statements and Blocks – If-Else – Else-If – Switch – Loops: While, For and Do-While, Break and Continue, Goto and Labels.

UNIT – III

(6 HOURS)

Functions and Program Structure: Basics of Functions – Functions Returning Non-integers – External Variables – Scope Rules – Header Files – Static Variables – Register Variables – Block Structure – Initialization – Recursion – The C preprocessor.

UNIT - IV**(6 HOURS)**

Pointers and Arrays : Pointers and Arrays – Pointers and Function Arguments – Pointers and Arrays – Address Arithmetic – Character Pointers and Functions – Pointer Arrays; Pointers to Pointers – Multi-dimensional Arrays – Initialization of Pointer Arrays – Pointers vs. Multi- dimensional Arrays – Command-line Arguments – Pointers to Functions.

UNIT - V**(6 HOURS)**

Structures: Basics of Structures – Structures and Functions – Arrays of Structures – Pointers to Structures – Self-referential Structures – Table Lookup – Typedef – Unions – Bit-fields.

Test Books

SL. NO.	AUTHOR	TITLE OF THE BOOK	PUBLISHER / EDITION	YEAR OF PUBLICATION
1.	Brain W.Kernighan & Dennis M.Ritchie	The C Programming Language	2 nd Edition/ Pearson Education India	2015

Reference Books

SL. NO.	AUTHOR	TITLE OF THE BOOK	PUBLISHER / EDITION	YEAR OF PUBLICATION
1.	Yashavant Kanetkar	Let Us C	BPB Publications, New Delhi/ 4 th Edition	2018
2.	Byron Gottfried	Programming with C	Tata McGraw Hill / 4 th Edition	2018

Web References

1. <https://www.javatpoint.com/c-programming-language-tutorial>
2. <https://www.geeksforgeeks.org/c-programming-language/>
3. <https://www.tutorialspoint.com/cprogramming/index.htm>
4. <https://www.w3schools.com/c/>

Pedagogy

Chalk & Talk, Power Point Presentation & Demonstration

Course Designer

Ms. V.Kavitha

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Dr. V.SINTHU JANITA PRAKASH
Head, PG & Research
Department of Computer Science
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01.06.2023
D.I. GEORGE AMALARETHINAM
Vice Principal & Head
Department of Computer Science
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DEPARTMENT OF INFORMATION TECHNOLOGY		
VALUE ADDED COURSE	GRAPHICS AND BASIC ANIMATION TOOLS	COURSE DURATION 30 HOURS
COURSE CODE 21VAIT03P	OFFERED TO STUDENTS OF OTHER PROGRAMME	DATE OF INTRODUCTION 04-10-2021

COURSE OBJECTIVES

- To create images and apply various effects
- To create simple and render Animation

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	To understand the basics of photo editing tools	K1
CO2	To create different formats of images	K2
CO3	To demonstrate various techniques for animation	K2
CO4	To apply special effects on animated images	K2

GRAPHICS AND BASIC ANIMATION TOOLS

Basic Photo Editing Tools

(3 Hours)

Introduction --Selection Tools - Selection Shading - Transformation of Objects - Cropping An Image In Photoshop - Perspective Distortion Correction - Retouching Tools In Adobe Photoshop -Painting Tools In Adobe Photoshop - Editing Tools in Adobe Photoshop - Filling Tools in Adobe Photoshop - Eyedropper Tool Tips -Brush Tool Tips - Load New Brushes -Using Custom Shapes

Working with Images

(5 Hours)

Rotate and Flip an Image - Color Correction with Curves - Change Image Size to view on Screen - Image Size for Printing - Change Image Resolution

Working with Layers

(6 Hours)

Creation of Layer – Adjustment of Layer – Applying Layer Mask – Vector Mask – Filtering – Creation of 3D Images

Creating Animation

(8 Hours)

Animating Text – 2D Animation Techniques –3D Animation Techniques

Special Effects on Animation

(8 Hours)

Lights Camera & Special Effects – Character Animation– Rendering

REFERENCE BOOKS:

SNO	AUTHORS	TITLE	PUBLISHERS	YEAR OF PUBLICATION
1.	Faulkner Andrew, Chavez Conrad	Adobe Photoshop CC Classroom in a Book	Pearson Education	2017
2.	David Dodds	Hands-On Motion Graphics with Adobe After Effects CC	Packt Publishing Limited	2019

Web References

<https://akvis.com/en/photoshop-tips/painting-tools.php>

<https://www.udemy.com/course/animation-in-after-effects/>

Course Designer : Dr. A.Bhuvaneswari

Pedagogy : System, White Board

DEPARTMENT OF INFORMATION TECHNOLOGY**VALUE ADDED COURSE****MS - ACCESS****HOURS: 30 Hours****COURSE CODE****23VAIT01P****(Offered to the students of ALL
programmes)****DATE OF
INTRODUCTION
06.06.2023****Course Objective**

- To Understand Access interface & database terminology
- To Plan, design, create, manipulate and query databases
- To Produce user input forms
- To Use Access to generate reports

Course Outcomes

On the successful completion of the course, students will be able to

CO Number	CO Statement	Cognitive level
CO1	Outline the Ms-Access Interface	K1
CO2	Create database, Tables, Queries and Reports	K5
CO3	Apply Relationships between Tables	K3
CO4	Design user input forms	K5
CO5	Generate Reports based on the Queries	K3

Syllabus

- 1. Overview of Access Interface**
 - Opening Access Interface
 - Access Quick Access Toolbars
 - Working with Access Ribbons
 - Access Object Panel
 - Access File Tab
 - Access Security Prompt
- 2. Fundamentals of MS-Access Objects**
- 3. Database**
 - Create Blank Database
- 4. Tables**
 - Create Table
 - Table Design View
 - Data Types
 - Adding Data
- 5. Query Data**
 - Create Select Query
 - Update Query
 - Delete Query
 - Make table Query
 - Query criteria
- 6. Action Queries**
 - Append Query
 - Parameter Queries
 - Alternate criteria
- 7. Relating Data**
 - Normalization
 - One-to-One
 - One-to- Many
 - Many to Many
- 8. Calculated Expression**
- 9. Grouping Data**
 - Aggregate Query
 - Concatenation in Access
- 10. Summarizing Data**
- 11. Joins**
 - Left Outer Join
 - Right Outer Join
 - Self Join
- 12. Duplicates Query Wizard**
- 13. Unmatched Query Wizard**
- 14. Forms**
- 15. Reports**
 - Create Reports using report design
 - Formatting Reports

Web References

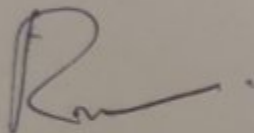
1. https://www.tutorialspoint.com/ms_access/ms_access_overview.htm
2. <https://www.guru99.com/ms-access-tutorial.html>
3. <https://www.javatpoint.com/microsoft-access>

Pedagogy

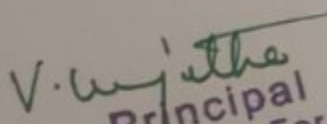
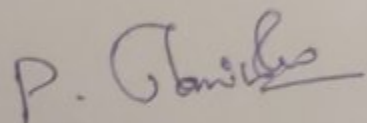
Power point Presentation, Practical demonstration

Course Designer

Dr.P.Tamilselvi, Associate Professor, Department of Information Technology



Dr.M.PARVEEN, MCA, MPM, PhD,
Professor & Head
Department of I.T.
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PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY		
Value added Course	Entrepreneurial Microbiology	30 Hours
Course Code: VAMB01	Offered to Microbiology students	Date of Introduction: 01.10.2021

OBJECTIVES:

- ✓ To make the students to understand important concepts of entrepreneurship.
- ✓ To acquire knowledge on basic requirements for establishing a bio-based startup company.

OUTCOMES:

On the successful completion of the course students will be able to

CO Number	CO Statement	Knowledge level
CO1	Outline study of Entrepreneurial Microbiology	K1
CO2	Explain the composting process & biofertilizer production	K2
CO3	Prepare and formulate microbial metabolites	K2
CO4	Compile the types of fermented foods	K3
CO5	Relate on various mushroom production	K3

SYLLABUS

Unit I

6 Hours

Entrepreneur development- Definition and scope. National and International agencies for start-ups. Ethical and legal issues involved in bio-based technology company.

Unit II

6 Hours

Composting- types, methods, field applications, advantages and limitations.

Unit III**6 Hours**

Biofertilizers *Rhizobium*, *Azotobacter*, *Azospirillum*– Mass production, Package and storage.

Unit IV**6 Hours**

Fermented beverages- production of wine and beer, Fermented foods- sauerkraut, pickles; Fermented Dairy Products Curd, Buttermilk and Cheese.

Unit V**6 Hours**

Mushroom cultivation – Preparation of spawn- *Calocybe* sps, *Pleurotus* sps. Post-harvest technology.

Text Books:

S. No	Author	Title	Publisher	Year
1.	Charles Bamford	Entrepreneurship	McGraw Hill	2019
2.	William C Frazier, Dennis C Westhoff	Food Microbiology	McGraw Hill	2018
3.	Dr. Awani kr. Singh	Handbook of Microbial Bertilizers	Agrotech press	2018
4.	Madigan M.T, Bender K.S, Buckley D.H, Sattley W.M. and Stahl D.A.	Brock Biology of Microorganisms	Pearson Education	2017
5.	Ram Prasad	Environmental Microbiology	IK International Publishing house, Delhi	2016

Reference Books:

S. No	Author	Title	Publisher	Year
1.	James M. Jay, Martin J. Loessner, David	Modern Food Microbiology	Springer	2020

	A. Golden			
2.	Amita Jain	Essentials of Microbiology	Elsevier	2019
3.	Vinita Katiyar & Anubha Joshi	Microbial Research- An Overview	IK International Publishing house, Delhi	2018
4.	Ananthanarayan & Paniker's	Textbok of microbiology	Orient Blackswan	2018
5.	Dr. CD Thapa, Dr. V. Prakasam, Sh. Mohinder Singh	Mushroom culture	ICAR	2016

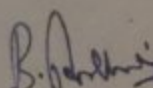
Web Links

1. <https://www.ikbooks.com/subject/life-sciences/microbiology/145>
2. <https://www.ikbooks.com/books/book/earth-environmental-sciences/environmental-microbiology/9789384588526/>
3. <https://www.ikbooks.com/books/book/life-sciences/agriculture/potential-microorganisms-sustainable-agriculture/9788190746205/>
4. <https://www.amazon.in/Food-Microbiology-William-C-Frazier/dp/1259062511>
5. <https://www.agrimoon.com/mushroom-culture-horticulture-icar-pdf-book/>
6. https://www.researchgate.net/publication/41584156_Brock_Biology_of_Microorganisms_11th_edn_Michael_T_Madigan_John_M_Martinko_ed
7. <https://www.elsevier.com/books/essentials-of-microbiology-for-nurses-1st-edition/kannan/978-81-312-4454-8>
8. <https://www.amazon.in/Management-Entrepreneurship-N-V-R-Naidu/dp/8190675788>

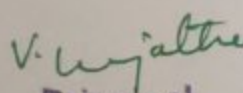
Pedagogy

Power point presentations, Group Discussion, Seminar, Quiz, Assignments.

Course Designer: Dr. R. Nithyatharani


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PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY		
Value Added Course	DIAGNOSTIC MICROBIOLOGY	30 Hours
Course Code: VAMB02	Offered to Microbiology Students	Date of Introduction: 01.10.2021

OBJECTIVES:

- The students will acquire the necessary knowledge and skill to ensure the quality services in health care sector.
- This is an innovative and need-based program meant to create employment opportunities.

OUTCOMES:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge level
CO1	Understand the basics of clinical specimen	K2
CO2	Interpret the basics of sterilization, culture media and microscopic examinations	K3
CO3	Analyze the biochemical tests for microorganisms	K4
CO4	Explain the antimicrobial screening methods	K4
CO5	Determine the significance of Haematological techniques	K5

SYLLABUS

UNIT – I (6 Hours)

Collection, transport, processing of specimen and Identification of bacteria from clinical specimens –Urine, Blood, Sputum, Pus and Faeces – transport media and storage.

UNIT – II (6 Hours)

Principles and methods of sterilization, disinfection, antiseptics. Culture media-Methods of maintenance and preservation of microbes. Microscopic examination of Bacterial pathogens – simple, differential staining, motility.

UNIT – III (6 Hours)

Biochemical tests: Indole, Methyl red, Voges proskauer, Citrate utilization test, Catalase test, Oxidase test and Urease test.

UNIT – IV (6 Hours)

Antibiotic sensitivity tests: Disc diffusion- Kirby Bauer method and dilution methods, Determination of Minimum inhibitory concentrations, Minimum bactericidal concentrations and IC_{50} .

UNIT – V (6 Hours)

Haematological techniques: Blood grouping, total cell count (RBC and WBC), Agglutinations (WIDAL), Precipitation reactions (CPR), differential count, haemoglobin estimation-Sahli's method, Erythrocyte sedimentation test and Pregnancy kit test.

Text Books

S.No	Authors Name	Title of the book	Publishers Name	Year
1.	Connie R. Mahon	Textbook of Diagnostic Microbiology	Elsevier	2018
2.	Garry W. Procop, Deidre L. Church, Geraldine S. Hall, William M. Janda, Eimar W. Koneman, Paul C. Schreckenberger and Gail L. Woods	Koneman's Color Atlas and Textbook of Diagnostic Microbiology	Wolters Kluwer Health	2017
3.	Patricia Tille	Bailey & Scott's Diagnostic Microbiology Hardcover – Illustrated	Elsevier	2017
4.	Kanai L. Mukherjee and Anuradha Chakravarthy	Medical Laboratory Technology, Procedure Manual for Routine Diagnostic Tests	Mc Graw Hill India	2017
5.	Vasudevan D M, Sreekumari S and Vidhyanathan K	Textbook of Biochemistry for Medical students	Jaypee & Brothers Medical Publishers (P) Ltd	2016

Reference Books

S.No	Authors Name	Title of the Books	Publishers Name	Year
1.	Kanai L. Mukherjee	Medical Laboratory Technology	Tata Mcgraw Hill	2017
2.	Ananthanarayan and Paniker's	Textbook of Microbiology	The Orient Blackswan	2017
3.	Connie Mahon Donald Lehman	Textbook of Diagnostic Microbiology 6th Edition	Elsevier	2016
4.	Gary W Procop and Elmer W Koneman	Koneman's Color Atlas and Textbook of Diagnostic Microbiology	Wolters Kluwer Health	2016
5.	Arora D R and Arora B B	Textbook of Microbiology	CBS Publishers & Distributors	2016


Web links:

1. <https://www.elsevier.com/books/textbook-of-diagnostic-microbiology/mahon/978-0-323-48218-9>
2. https://books.google.com/books/about/Textbook_of_Diagnostic_Microbiology_E_Bo.html?id=VloMBAAAQBAJ
3. <https://www.abebooks.com/book-search/title/diagnostic-microbiology-textbook-isolation-identification-pathogenic-microorganisms/>
4. <https://www.pdfdrive.com/medical-laboratory-technician-microbiology-afsc-90470-e17289142.html>
5. <https://www.microbiologyresearch.org/content/journal/jmm/10.1099/00222615-45-5-391?crawler=true&mimetype=application/pdf>

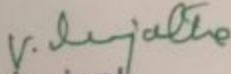
Pedagogy

Power Point Presentations, Group Discussion, Seminar, Quiz, Assignment and Brain Storming Activity

Course Designer: Ms.N.Jeenathunisa


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PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY		
Value added Course	First Aid and Emergency Care	30 Hours
Course Code: VAMB03	Offered to Students of all Programmes	Date of Introduction: 01.10.2021

OBJECTIVES:

- To understand and acquire knowledge of First Aid treatment in emergencies.
- To educate the techniques for First Aid treatment.

OUTCOMES:

On the successful completion of the course, students will be able to

COs	CO Statement	Knowledge level
CO1	Understand the basic needs of first aid	K2
CO2	Explain awareness about community emergencies	K5
CO3	Explain first aid measures for cardiovascular problems	K5
CO4	Demonstration of first aid measures for poisoning and animal bites	K2
CO5	Explain the techniques for First aid management	K5

SYLLABUS

6 Hours

Unit I

First aid - Introduction, Definition, Scope and Basics of First Aid – First Aid Kit. Managing an incident, Action plan at an emergency- Traffic and Fire accidents, Electrical and Water incidents.

6 Hours

Unit II

First aid - Community emergencies: fire explosions, earth quakes, flood and famine, Respiratory problems: Hypoxia, Airway obstruction, Choking - adult, infant and child.

Unit III**6 Hours**

Emergency medical conditions - Heart attack, Stroke, Hyperglycemia, Hypoglycemia, Seizures in adults and children.

Unit IV**6 Hours**

Poisoning and bites: Types of poisons- Swallowed, Drug, Alcohol. Bites - Animal, Insect, Ticks and Snake bite.

Unit V**6 Hours**

Techniques- First aid material- Dressings, Cold compresses, Types of bandaging, Techniques for First Aid Treatment – Airway, Breathing and Circulation.

Text Books

S.No	Authors Name	Title of the book	Publishers Name	Year
1.	John Furst	The Complete First Aid Pocket Guide: Step-by-Step Treatment for All of Your Medical Emergencies	Simon & Schuster	2018
2.	Clement I	Textbook on First Aid & Emergency Nursing. II Edition	Jaypee Brothers Medical Publishers	2018
3.	Harris N	First Aid and Emergency Care	AITBS	2018
4.	John Furst	The Complete First Aid Pocket Guide: Step-by-Step Treatment for All of Your Medical Emergencies	Simon & Schuster	2018
5.	Liamson SN	First Aid and Emergency Care	Kumar Publications	2012

Reference Books

S.No	Authors Name	Title of the book	Publishers Name	Year
1.	Ajay Singh	First Aid & Emergency Care	NR Brothers	2019
2.	Sharma Suresh	Potter and Perry's Fundamentals of Nursing: Second South Asia Edition	Elsevier India	2017
3.	American Medical Association	American Medical Association Handbook of First Aid and Emergency Care	Random House Reference	2009
4.	American Academy of Orthopaedic Surgeons (AAOS)	First Aid, CPR, and AED, Standard (Emergency Care and Safety Institute)	Jones and Bartlett Publishers, Inc	2009
5.	Philip Jevon	Emergency care and First Aid for Nurses, A practical guide	Churchill Living Stone,	2007

Web Links

1. <https://www.slideshare.net/mohanasundariskrose/first-aid-ppt-69486097>
2. <https://slideplayer.com/slide/3559927/>
3. <https://slideplayer.com/slide/3874503/>
4. <https://slideplayer.com/slide/7116496/>

Pedagogy

Power point presentations, Group Discussion, Seminar, Quiz, Assignment, Brain
Storming activity

Course Designer: Dr. P. Bhuvaneswari

B. Bhuvaneswari

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PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY		
Value added Course	Microbial Inoculant Production Technology	30 Hours
Course Code: VAMB04	Offered to Students of all Programmes	Date of Introduction: 01.10.2021

OBJECTIVES:

- To make the students to know the importance of Microbial inoculants
- To learn the production methods and field applications of Microbial inoculants

Outcomes:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO1	Explain Microbial inoculants types and Production technology	K2
CO2	Illustrate Symbiotic and Non symbiotic Bacterial bioinoculants and study the mass cultivation methods	K2
CO3	Analyze Fungal Bioinoculants and study the mass cultivation methods	K4
CO4	Create Knowledge about Algal Bioinoculants and study the mass cultivation methods	K6
CO5	Expand view of liquid bioinoculants and study the mass cultivation methods	K6

SYLLABUS

UNIT I

6 Hours

Bioinoculants and types: Introduction, Definition and types of bioinoculants, Bacterial, Fungal, algal and Actinorhizal. Advantages and limitations of bioinoculants.

UNIT II

6 Hours

Bacterial Bioinoculants- Characteristics and Mass production of Bacterial Bioinoculants - Rhizobium, Azospirillum and Azotobacter.

UNIT III

6 Hours

Fungal Bioinoculants- Characteristics, Types, Mass production and Field applications of Mycorrhizae- vesicular-arbuscular mycorrhiza

UNIT IV**6 Hours**

Algal Bioinoculants- Characteristics and Mass production of Blue green algae Spirulina and Azolla.

UNIT V**6 Hours**

Liquid Bioinoculants- - Characteristics and Mass production of Jeevamrutha, Panchagavya and Dasagavya.

Text Books:

S.No	Authors Name	Title of the Books	Publishers Name	Year
1.	Krishnendu Acharya, Surjit Sen and Manjula Rai	Biofertilizer and Biopesticide	Techno world	2019
2.	Dr.Reeta Khosla	Biofertilizers and Biocontrol Agents for Organic Farming	Kojo Press	2017
3.	Dr. Hyma	Biofertilizers: Commercial Production Technology and Quality	Random publications	2017
4.	Mahendra K Rai	Hand book microbial biofertilizers	The Haworth press, Inc.	2015
5.	Borkar S.G.	Microbes as Biofertilizers and their Production Technology	Woodhead Publishing India in Agriculture	2015

Reference Books:

S.No	Authors Name	Title of the Books	Publishers Name	Year
1.	Rao B.N S	Biofertilizers in Agriculture and Forestry	Oxford & IBH Publishing House	2019
2.	Sharma R.A.	Biofertilizer Technology	Agrotech Publishing Academy	2019
3.	Ameta O.P and Sharma U.S	Biopesticides for Sustainable Agriculture	Agrotech Publishing Academy	2018

4.	Somani L	Biofertilizers: Commercial Production Technology and Quality control	Agrotech Publishing Academy	2018
5.	Bikas R. Pati and Santi M. Mandal	Recent Trends in Biofertilizers	I K Internationa l Publishing House	2016

Weblinks:

1. https://agritech.tnau.ac.in/ta/org_farm/orgfarm_biofertilizers.html
2. https://agritech.tnau.ac.in/org_farm/orgfarm_biofertilizertechnology.html
3. <http://www.techno-preneur.net/technology/new-technologies/food-agro/vam-fungi.html>
4. http://14.139.187.9/ta/org_farm/orgfarm_faq's.html

Pedagogy

Power Point Presentations, Group Discussion, Seminar, Quiz, Assignment and Brain Storming Activity

Course Designer: Dr.S.Jeyabharathi

B. Jeyabharathi

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PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY		
Value added course	Herbal Cosmetics	30 Hours
Course Code: VAMBO5	Offered to students to all Programmes	Date of Introduction: 01.10.2021

OBJECTIVES:

- To enable students to get exposed to processes involved in the manufacturing of herbal cosmetics
- To understand the preparation of skin and hair care herbal products.

OUTCOMES:

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge level
CO1	Define the basic knowledge of herbal cosmetics	K1
CO2	Describe the skin care cosmetics production	K2
CO3	Preparation of hair care products	K3
CO4	Illustrate the active components of herbs	K2
CO5	Explain quality control of herbal cosmetics	K2

SYLLABUS

Unit I

6 Hours

Introduction: scope, Classification of herbal cosmetics. Processes used in the manufacture of herbal cosmetics. Importance of herbal Cosmetics.

Unit II

6 Hours

Skin care products: Sources and description of raw materials, methods and preparation of herbal skin care products.

Unit III

6 Hours

Hair care products: Sources and description of raw materials, methods and preparation of herbal hair care products.

Unit IV

6 Hours

General account on active components of following herbal and its products such as Aloe vera, Almond oil, Neem, Henna, Turmeric.

Unit V**6 Hours**

General principles of quality control and standardization of herbal cosmetics- shelf testing. Toxicity studies as per Drug and Cosmetics Act. BIS guidelines of herbal cosmetic products and its raw materials.

Text Books:

S.No	Author Name	Title Book	Publisher Name	Year
1.	M. Vimaladevi	Textbook of Herbal Cosmetics	CBS Publisher	2019
2.	EIRI	Handbook of Synthetic & Herbal Cosmetics (How to make Beauty Products)	Engineers India Research Inc.	2015
3.	EIRI	Herbal Cosmetics & Beauty Products with Formulations	Engineers India Research Inc.	2015
4.	H Panda	Herbal Cosmetics Handbook	Asia Pacific Business Press Inc	2015
5.	Shailendra Saraf Swarnlata Saraf	Cosmetics A Practical Manual	Pharma Med Press	2014

Reference Books:

S.No	Author Name	Title Book	Publisher Name	Year
1.	Stephen Barton, Allan Eastham & Amanda Isom	Discovering Cosmetic Science	Royal Society of Chemistry	2020
2.	R.Magazine	Drugs and Cosmetics Formulations	CBS Publisher	2019
3.	Nikita Upadhyay	Roots to Radiance: Wholesome Beauty Solutions for the Millennial Life	Penguin eBury Press	2019

4.	R.K. NEMA	Textbooks of Cosmetics	CBS Publisher	2017
5.	Malanie Sachs	Ayurvedic Beauty Care: Ageless Techniques To Invoke Natural Beauty	Motilal Banarsidass	2014

Web links

1. <http://www.bioline.org.br/pdf?pl08083>
2. https://personalcarescience.com.au/userfiles/files/Book_sample/Beginner%20book%20V7%20-%20SAMPLE.pdf
3. http://www.phdmsme.in/uploaded_files/project_report/1536151263_616.pdf
4. <http://www.ijcets.org/fulltext/17-1569161409.pdf>
5. <https://innovareacademics.in/journals/index.php/ijap/article/view/27377/16199>

Pedagogy

Power point presentations, Group Discussion, Seminar, Quiz, Assignment, Brain Storming activity.

Course Designer: Ms.S.Sathya

B. Sathya

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PG AND RESEARCH DEPARTMENT OF MICROBIOLOGY		
Value Added Course	KITCHEN GARDENING	Total Hours: 30
Course Code: 23VAMB01	OFFERED TO SCIENCE AND ARTS STREAMS	Date of Introduction: 07.06.2023

Preamble:

Utilization of kitchen water and waste Raising fresh vegetables rich in nutrients to supply the family the whole year round.

Course Outcome:

Kitchen gardens enable students to promote environmental and sustainability learning.

CO Number	CO Statement	Knowledge level
CO1	Understand the basics of kitchen gardening.	K2
CO2	Interpret requirements for cultivation	K3
CO3	Explain container selection	K4
CO4	Analyze choice of plants and planting materials	K4
CO5	Discuss natural fertilizers and marketing strategies	K5

Mapping with Programme Outcomes

Cos	PO1	PO2	PO3	PO4	PO5
CO1	S	M	S	S	S
CO2	S	S	S	S	M
CO3	S	S	M	S	S

CO4	S	S			
CO5	S	M	S	S	M
			S	M	S

S- Strong; M-Medium; L-Low

SYLLABUS

UNIT – I (6 Hours)

Kitchen garden and requirements: Definition, Scope and objectives of kitchen gardening, Gardening tools and Size of kitchen garden.

UNIT – II (6 Hours)

Site selection and physical requirements for cultivation: Location for cultivation, Soil types and Preparation of beds, Provision of Light, Humidity, Temperature, Watering and Nutrition.

UNIT – III (6 Hours)

Selection of containers: Types – Earthen pots, Plastic pots, Polythene bags, Basket containers, Planters etc. Selection of plants and planting: Vegetables, Greens, Medicinal Plants, and Flowering plants.

UNIT – IV (6 Hours)

Garden Maintenance: Weeding, Top dressing, Staking, Defoliation, Pruning, Grafting and Transplantation.

UNIT – V (6 Hours)

Organic fertilizers: EM solution, Panchakavya, Pest control and Ark. Sustainable gardening, recycling, business plan, marketing

Text Books

S.No	Authors Name	Title of the book	Publishers Name	Year
1.	Hatai Lakshmi Dhar	Production Technology of Horticultural Crops	Kalyain Publications	2023
2.	Susan Wright	Vegetable Gardening For	Publishing Forte Audio	2022

3.	E. P. Christopher	Beginners		
4.	T.K. Bose & M.G. Som, A. Chattopadhyay & T.K. Maity and J. Kabir	Introductory Horticulture Vegetable Crops Vol 3	Biotech Astral Publishing Authors Across the Globe	2021 2021
5.	Jitendra Singh	Basic Horticulture	Kalyain Publications	2020

Reference Books

S.No	Authors Name	Title of the Books	Publishers Name	Year
1.	S.N. Gupta	Instant Horticulture (21st Edition)	Jain Brothers	2023
2.	S. Prasad and U. Kumar	Greenhouse Management for Horticultural Crops	Agrobios	2022
3.	N. Kumar	Introduction To Horticulture, 9th Edition	Medtech Science	2021
4.	Biswajit Choudhury	Vegetables, 10 th Edition	National Book Trust	2020
5.	Old Farmer's Almanac	The Old Farmer's Almanac Vegetable Gardener's Handbook	Old Farmers Almanac	2019

Web links:

1. https://agritech.tnau.ac.in/horticulture/horti_Landscaping_kitchengarden.html
2. <https://savvygardening.com/kitchen-garden/>
3. <https://www.finegardening.com/kitchen-gardening>
4. <https://housing.com/news/tips-to-set-up-a-kitchen-garden-at-home/>
5. <http://ecoursesonline.iasri.res.in/mod/page/view.php?id=97848>

Pedagogy

Power Point Presentations, Group Discussion, Quiz and Brain Storming Activity

Jeenathunisa
Course Designer

Dr. N. Jeenathunisa



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PG & RESEARCH DEPARTMENT OF MICROBIOLOGY		
VALUE ADDED COURSE	HERBAL REMIDIES	HOURS - 30
COURSE CODE 23VAMB02	OFFERED TO SCIENCE AND ARTS STREAMS	DATE OF INTRODUCTION

OBJECTIVES

To make the students to understand about the plants of day today life and traditional medicinal system, it's utilities in treating various types of disorders.

COURSE OUTCOMES

On the successful completion of the course, students will be able to understand the

CO Number	CO Statement	Knowledge Level
CO 1	Traditional Medicinal Plants of Tamilnadu and it's clinical significance	K2
CO 2	Importance and Medicinal properties of Plants, Vegetables and Fruits	K3
CO 3	Herbal medicine for wounds and infections and it's effectiveness in healing properties	K4
CO 4	Herbal Remedies for Gastric problems, Respiratory disorders	K4
CO 5	Management of Burns, Bites and sting management	K5

**VALUE ADDED COURSE
HERBAL REMIDIES**

HOURS-30

UNIT-I

Traditional knowledge and utility of some medicinal plants in Tamil Nadu – *Solanum trilobatum*, *Cardiospermum halicacabum*, *Vitex negundo*, *Adathoda vasica*, *Azadirachta indica*, *Gloriosa superba*, *Eclipta alba*, *Aristolochia indica*, *Phyllanthus fraternus* and *Boerhaavia diffusa*.

UNIT-II

Plants in day today life – *Occimum sanctum*, *Centella asiatica*, *Solanum trilobatum*, *Cassia auriculata*, *Aloe vera*. Nutritive and medicinal value of some fruits (Guava, Sapota, Orange, Mango, Banana, Lemon, Pomegranate) and vegetables – Greens (*Moringa*, *Solanum nigrum*) Cabbage.

UNIT-III

Wounds, infections and immunoboosters – Herbal medicine for infection and wound management, Immune supportive herbs for medical emergencies, Herbal medicine: Herbal explanations including use of herbs – honey, water-based poulticing and plastering techniques

UNIT-IV

Herbal medicine for gastric problems, respiratory, anxiety disorders – Herbs for gastric problems – Acid reflux – butter milk, asafoetida, turmeric and fenugreek; Indigestion – Importance of fasting, ginger, pepper, garlic, pomegranate juice, lemon, cardamom; Diarrhoea & Vomiting – Hydration, Rock salt and Sugar, Cumin, Dry ginger, Pepper; Respiratory – *Adathoda*, Turmeric, Ginger, Garlic, Lemon, Black Pepper, Tulsi, Jaggery and Honey

UNIT-V

Burns, Bites and Sting management –Field first aid and emergency treatment for fire, bites, and stings, Role ofherbal medicine - Tulsi, aloe vera, turmeric, honey, coconut oil ghee, sandal wood etc.,

REFERENCE BOOKS

S. No.	Author name	Title of the book	Publisher name	Year of publication
1	Saikat Sen, Raja Chakraborty	Herbal Medicine in India: Indigenous Knowledge, Practice, Innovation and Its Value	Springer Nature	2019
2.	Srinath Rao, Akula Ramakrishna	Indian Medicinal Plants: Uses and Propagation Aspects	CRC Press	2020
3	Preeti Dhar, Durga Nath Dhar	Medicinal Plants of India	World Scientific	2019
4	M.C. Joshi	Hand book of Indian medicinal plants	Scientific Publishers	2019
5	M.S. Premila	Ayurvedic herbs: a clinical guide to the healing plants of traditional Indian medicine.	Psychology Press	2006

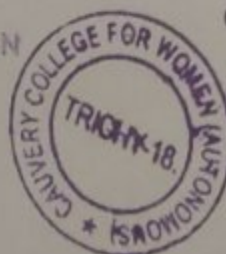
Web Links

- ☐ <https://www.nature.com/articles/s41598-018-22631-z>
- ☐ <https://bsi.gov.in/page/en/medicinal-plant-database>
- ☐ http://www.bsienviis.nic.in/database/medicinalplants_3939.aspx
- ☐ <https://link.springer.com/referencework/10.1007/978-0-387-70638-2?page=3#toc>

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DEPARTMENT OF BIOTECHNOLOGY		
VALUE ADDED COURSE	FOOD ADULTERANTS IN EVERYDAY LIFE	HOURS - 30
COURSE CODE 21VABT01P	OFFERED TO STUDENT OF ALL PROGRAMMES	DATE OF INTRODUCTION 04.10.2021

OBJECTIVES

- To create awareness among the students about common Food adulterants
- To protect themselves from harmful adulterants
- To create interest among students in identifying adulterants in day today life

COURSE OUTCOMES

On the successful completion of the course, students will be able to

CO Number	CO Statement	Knowledge Level
CO 1	Define the adulteration of common foods	K1
CO 2	Comprehend skills pertaining to detecting food adulterants	K1
CO 3	Demonstration of detecting adulteration in Milk and Milk Products	K2
CO 4	Distinguish fake products from the original products	K4
CO 5	Qualitatively analyze the adulterant present in common food.	K5

VALUE ADDED COURSE
FOOD ADULTERANTS IN EVERYDAY LIFE

30 HOURS

1. Detection of starch and detergent in Milk.
2. Identification of starch in Paneer & Condensed milk.
3. Identification of vanaspathy or margarine in Ghee.
4. Detection of other oils in Coconut oil.
5. Identification of other oils in Vegetable oil.
6. Identification of sugar solution in Honey and Jaggery.
7. Identification of chalk/white powder in sugar, Salt and wheat flour.
8. Detection of iron fillings & exhausted tea in Tea leaves.
9. Detection of chicory powder/clay in Coffee powder.
10. Identification of colouring agent in Green Peas, Green Chilli & Vegetables.
11. Detection of foreign resin or earthy matter in Asafoetida.
12. Identification of lead chromate in pulses.
13. Detection of adulterant seeds in cumin & mustard seeds.
14. Identification of papaya seeds in black pepper.
15. Detection of lead chromate/artificial colours in Turmeric & Red chilli powder.
16. Identification of sawdust/powdered bran in Spice powder.
17. Detection of coloured tendrils of maize cob in Saffron.
18. Detection of wax polishing in Fruits.
19. Identification of aluminium foil in Silver foiled Sweets.
20. Identification of washing powder in Ice cream.

REFERENCE BOOKS

S. No.	Author name	Title of the book	Publisher name	Year of publication
1	Charis M. Galanakis	Innovative Food Analysis	Academic Press	2020
2	Alankar Shrivastava	Adulteration Analysis of Some Foods and Drugs	Bentham Science Publishers	2019
3	Rajan Sharma, Y.S. Rajput, Amit K. Barui and Laxmana Naik N.	Detection of Adulterants in Milk – A laboratory manual (Revised Edition)	Intech Printers & Publishers, Karnal, India	2017
4	Ramesh Kumar Sharma & Salvatore Parisi	Toxins and Contaminants in Indian Food Products 1st Edition	Springer	2017
5	Shyam Narayan Jha	Rapid Detection of Food Adulterants and Contaminants: Theory and Practice – 1 st edition	Academic Press	2015

WEB LINKS

- <https://vikaspedia.in/health/health-campaigns/beware-of-adulteration/methods-for-detection-of-common-adulterants-in-food>
- <https://fssai.gov.in/dart/>

PEDAGOGY

Power point presentation, Quiz, Assignment, Experience Discussion, Brain storming and Activity.

COURSE DESIGNER

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DEPARTMENT OF BIOTECHNOLOGY

COURSE CODE	COURSE TITLE	CATEGORY	TOTAL HOURS	DATE OF INTRODUCTION
23VABT01P	NUTRACEUTICALS (OFFERED TO SCIENCE STREAMS)	VALUE ADDED COURSE	30	05.06.2023

Course Objectives

- To understand the basic concepts of Nutraceuticals and functional food, their chemical nature and methods of extraction.
- To understand the role of Nutraceuticals and functional food in health and disease.

Course Outcome and Cognitive Level Mapping

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

CO Number	CO Statement	Knowledge Level
CO 1	Provide Basic knowledge about nutraceuticals	K1
CO 2	Understand the health benefits of nutraceuticals	K2
CO 3	Apply basic techniques for the production of nutraceuticals	K2
CO 4	Understand the concept of nutraceuticals and dietary supplements along with the classification	K2
CO 5	Give exposure to basic analytical instruments relevant to nutraceutical industries	K3

NUTRACEUTICALS

1. Introduction to nutraceuticals and Phytochemicals
2. Extraction and quantification of polyphenols
3. Extraction and quantification of flavonoids
4. Extraction and quantification of saponins
5. Extraction and quantification of alkaloids
6. Extraction of Phytonutraceuticals
7. Principle and application of Probiotics, Prebiotics and Synbiotics
8. Isolation probiotic bacteria
9. Identification of probiotic bacteria
10. In-vitro characterization of probiotics

Reference Books

1. Wildman, R. E., Wildman, R., Wallace, T. C. (2016). *Handbook of nutraceuticals and functional foods*. CRC press.
2. Goldberg, I. (2012). *Functional foods: designer foods, pharmafoods, nutraceuticals*. Springer Science & Business Media.
3. Lockwood, B., Rapport, L. (2007). *Nutraceuticals*. London: Pharmaceutical Press
4. Shahidi, F., Weerasinghe, D. K. (Eds.). (2003). *Nutraceutical Beverages. Chemistry, Nutrition, and Health Effects*. American Chemical Society.
5. Maffei, M. (Ed.). (2003). *Dietary supplements of plant origin: a nutrition and health approach*. CRC Press.

Web References

1. https://onlinecourses.swayam2.ac.in/ugc19_hs33/preview
2. https://ugcmooocs.inflibnet.ac.in/index.php/courses/view_ug/290
3. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4336979/>

Pedagogy

Power point presentation, Quiz, Assignment, Experience Discussion, Brain storming and Activity

Course Designer

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COURSE CODE	COURSE TITLE	CATEGORY	TOTAL HOURS	DATE OF INTRODUCTION
23VABT02P	MUSHROOM CULTIVATION (OFFERED TO ALL STREAMS)	VALUE ADDED COURSE	30	05.06.2023

Course Objectives

- To enable the students to identify edible and poisonous mushrooms
- To provide hands on training for the preparation of bed for mushroom cultivation and spawn production
- To give the students exposure to the experiences of experts and functioning mushroom farms
- To help the students to learn a means of self employment and income generation

Course Outcome and Cognitive Level Mapping

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

CO Number	CO Statement	Knowledge Level
CO 1	Identify edible types of mushrooms	K1
CO 2	Comprehend knowledge about of cultivation of different types of edible mushrooms and spawn production	K2
CO 3	Analyse the diseases and pests of mushrooms	K3
CO 4	Enhance the skills through Training / Workshop / Field visit	K3
CO 5	Evaluate the various problems in mushroom cultivation	K4

VALUE ADDED COURSE
MUSHROOM CULTIVATION

Unit I - Introduction

Introduction: History of mushroom cultivation; biology of mushroom; Types; Nutritional value; Medicinal value; Prospect of mushroom cultivation.

Unit II - Cultivation technology

Cultivation technology: Infrastructure and requirement; Spawn: types of spawn, mushroom bed preparation and factors affecting mushroom bed preparation; Paddy straw mushroom cultivation; Oyster mushroom cultivation; rearing conditions and sanitation.

Unit III - Harvesting

Harvesting: sanitation during harvesting; process of harvesting; Post harvest processing: Storage; long term and short term storage of mushroom; recipes from mushroom.

Unit IV - Pest Management

Disease and pest management: Pest and pathogens of mushroom; control measures; Integrated Pest Management (IPM).

Unit V - Marketing

Marketing of mushroom: market demand; market channels; direct marketing and wholesale marketing.

Reference Books

1. Aggarwal, A., Sharma, Y. P., Jangra, E. (2022). *A textbook on mushroom cultivation: Theory and Practice*. Newrays Publishing House.
2. Joy Sarkar, K.A., Anirban, R. (2020). *Mushroom Cultivation Technology*. Techno World Press.
3. Tripathi, D P. (2017). *Mushroom Cultivation*. Oxford & Ibh Publishing
4. Gogoi, R.Y.R., Borah, T.R. (2019). *Mushroom cultivation technology*. Scientific publishers.
5. Shweta, K., Ukaogo, P.O., Siddhant. (2022). *Recent Advances in Mushroom Cultivation Technology and Its Application*. Bright Sky Publications.

R. Sen
12/06/2023

Web References

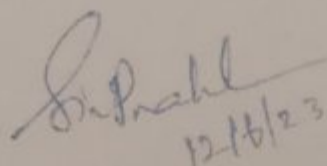
1. <https://vikaspedia.in/agriculture/farm-based-enterprises/mushroom-production>
2. <https://extension.psu.edu/six-steps-to-mushroom-farming/>
3. <https://www.mushroomoffice.com/mushroom-cultivation/>
4. <https://tractorgyan.com/tractor-industry-news-blogs/980/different-types-of-mushroom-cultivation-in-india>

Pedagogy

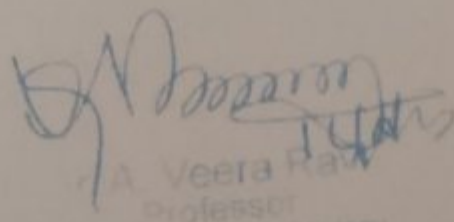
Power point presentation, Quiz, Assignment, Experience Discussion, Brain storming and Activity

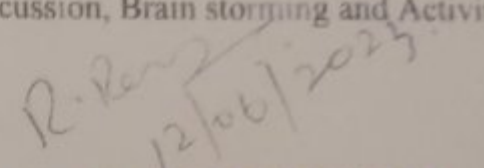
Course Designer

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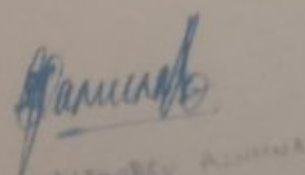

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MEMBER ALUMNA

DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS		
VALUE ADDED COURSE	FOOD PRESERVATION	HOURS-30
COURSE CODE – 22VAFS01	OFFERED TO STUDENTS OF ALL THE PROGRAMMES	DATE OF INTRODUCTION 31.05.2022

Objectives

- To understand the basic principles of food preservation.
- To acquire knowledge on various food preservation techniques.
- To conserve the food for future use.

Course outcomes

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

CO Number	CO Statement	Knowledge Level
CO1.	Define food spoilage and preservation	K1
CO2.	Classify the different methods of preservation	K2
CO3.	Explain the range of processing operations used for food preservation	K2
CO4.	Illustrate the types of driers	K3
CO5.	Interpret the chemical preservatives and the materials used in packaging	K3

UNIT-I

(5 Hours)

- a) INTRODUCTION TO FOOD SPOILAGE-** Definition, types of spoilage, sources of spoilage and preventive measures.
- b) FOOD PRESERVATION** – Definition, objectives, principles of food preservation and types of food preservation.

UNIT-II

(7 Hours)

- a) PRESERVATION BY ADDITION OF SUGAR** – Principles, preparation of jams, jellies, fruit preserves and squashes.
- b) PRESERVATION BY ADDITION OF SALT** – Principles of pickling process, preparation of pickles.
- Related Experience** – Preparation of mixed fruit jam, guava jelly, papaya tutti frutti, grapes squash, garlic pickle.

UNIT-III

(6 Hours)

- a) FOOD PRESERVATION BY USING HIGH TEMPERATURE** – Principles of sterilization, pasteurization and blanching.
- b) FOOD PRESERVATION BY USING LOW TEMPERATURE** – Principles of refrigeration and freezing.

UNIT-IV

(6 Hours)

- a) FOOD PRESERVATION USING DRYING, DEHYDRATION** - Principles of drying & dehydration and types of drying.
- b) IRRADIATION-** Principles and safety limits.
- Related Experience** – Preparation of cluster beans, bitter guard vathals and rice vadams.

UNIT-V

(6 Hours)

- a) FOOD PRESERVATION USING CHEMICALS-** Principles, Classification, types of chemical Preservative.
- b) PACKAGING AND STORAGE** – Types of packaging, packaging materials, importance of storage.
- Related Experience** – Preparation of tomato sauce and tomato ketchup

Text book

S. No	Author name	Year of publication	Title of the book	Publishers name
1	Sivasankar B	2007	Food Processing and Preservation	Phi Learning, New Delhi
2	S.M Reddy	2015	Basic Food Science and Technology	New Age International (P) Ltd, Chennai

Reference books

S. No	Author name	Year of publication	Title of the book	Publishers name
1.	Triveni, Triveni, Prakash	2010	Food Preservation	Aadi Publications, New Delhi
2	Mc Williams	2000	Modern Food Preservation	Surjeet Publications, New Delhi

Web links

<http://ecoursesonline.iasri.res.in/mod/page/view.php?id=4037>

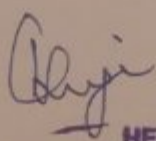
<https://www.britannica.com/topic/food-preservation/Industrial-freezers>

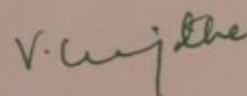
Pedagogy: Lecture, Power point presentation, E-content, Demonstration, Assignment.

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DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS		
VALUE ADDED COURSE	VALUE ADDITION OF MILLETS	HOURS-30
COURSE CODE – 22VAFS02	OFFERED TO STUDENTS OF ALL THE PROGRAMMES	DATE OF INTRODUCTION 31.05.2022

Objectives

- To able to understand millets and its types.
- To upgrade the nutritional and health benefits of millets.
- To acquire knowledge about value added millets.

Course Outcomes

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

Co Number	CO statement	Knowledge level
CO 1	Identify the various types of millet	K1
CO 2	Summarize the nutritional importance of different types of millets	K2
CO 3	Explain the health benefits of millets	K2
CO 4	Illustrate and make convenience processed millet food products	K3
CO 5	Impart the millet based recipes	K3

Syllabus

UNIT-I (5 Hours)

INTRODUCTION TO MILLETS

An overview of millets, history, definition, types and its byproducts.

UNIT II (6 Hours)

NUTRITIONAL BENEFITS

Nutritional composition of various millets: Macro and micro nutrients profile.

UNIT III (5 Hours)

HEALTH BENEFITS

Importance of millets, role of millets in health aspects.

UNIT IV (7 Hours)

VALUE ADDITION OF MILLETS

Ready to cook foods, millet products and its processing-instant health mix, sathumavu laddoo, millet pasta, millet cookies.

UNIT-V (7 Hours)

MILLET BASED RECIPES

Demonstration of recipes using basic cooking techniques thinai pongal, finger millet chocolate pudding, foxtail millet kheer.

Reference Books

S.No	Author name	Year of publication	Title of the book	Publishers name
1	Srilakshmi B	2014	Dietetics	New Age International, New Delhi.
2	Srilakshmi B	2018	Nutrition Science	New Age International, New Delhi.

S.No	Author name	Year of publication	Title of the book	Publishers name
1	N. ShakuntalaManay and M.Shadakshara swamy	2020	Foods Facts and Principles	New Age International, New Delhi.
2	Norman N. Potter	2007(5Ed)	Food Science	CBS Publishers & Distributors Pvt Ltd, India
3	B. Siva Sankar	2002	Food Processing and Preservation	Prentice Hall India Learning Private Limited

Web links

https://www.millets.res.in/m_recipes/Millets_Recipes-A_Healthy_choice.pdf
<https://www.icrisat.org/PDF/Food-Booklet-Millet.pdf>
<https://milletindia.org/wp-content/uploads/2019/03/Millet-Miracle.pdf>

Pedagogy: Lecture, Power point presentation, E-content, Demonstration, Assignment.

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- Ms. T.R. Revathi

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DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS		
VALUE ADDED COURSE	BASICS IN FOOD SCIENCE	HOURS-30
COURSE CODE – 23VAFS01	OFFERED TO STUDENTS OF ALL THE PROGRAMMES	Date of Introduction 06.06.2023

Objectives

- To gain knowledge on food groups, food composition, and their significance
- To understand different methods of cooking
- To ensure the knowledge on changes in food during cooking

Course Outcomes

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

Co Number	CO statement	Cognitive level
CO 1	Identify various food groups	K1
CO 2	Explain the different methods of cooking	K2
CO 3	Characterize the structure of food group components	K2
CO 4	Summarize the nutritional composition of different food groups	K3
CO 5	Illustrate the role of various food groups in cookery	K3

UNIT - I

INTRODUCTION TO FOOD AND COOKING METHODS

(6 Hours)

Introduction to food-Basic Five Food Groups, My Plate, Nutritional classification of food – Energy yielding, Body building, Protective and Regulatory foods.

Cooking methods-Objectives, cooking methods- Moist and Dry heat methods of cooking, Microwave cooking and solar cooking - merits and demerits.

UNIT - II

CEREALS, MILLETS, PULSES, NUTS AND OILSEEDS

(6 Hours)

Cereals –Rice, Wheat –structure, nutritional composition. gelatinization, dextrinisation, retrogradation ,and role in cookery.

Millets – Finger millet, Pear millet -nutritional composition, and role in cookery.

Pulses - Nutritional composition, Processing – soaking, germination, fermentation, and role in cookery.

Nuts– Nutritional composition and role in cookery.

UNIT – III

FRUITS AND VEGETABLES

(6 Hours)

Fruits-Classification, nutritional composition, and role in cookery.

Vegetables - Classification, nutritional composition, pigments – water soluble, fat soluble, role in cookery, enzymatic browning- causes, preventive measures.

UNIT – IV

MILK , EGG, MEAT, POULTRY AND FISH

(6 Hours)

Milk - Nutritional composition, role in cookery, processing – Pasteurization, Homogenization and Standardization of milk; Milk products – butter, ghee, cheese.

Egg -Structure,nutritional composition, and role in cookery.

Meat - Classification, nutritional composition, selection, storage, and role in cookery.

Poultry -Nutritional composition, selection, storage, and role in cookery.

Fish - Classification, nutritional composition, selection, storage, and role in cookery.

UNIT-V

FATS AND SUGAR

(6Hours)

Fats/Oil- Composition, smoking temperature, role in cookery, rancidity-Types, preventive measures.

Sugars- Stages of sugar cookery, and role in cookery.

S.No.	Author name	Year of publication	Title of the book	Publishers Name
1.	Srilakshmi B	2020	Food Science	New Age International, New Delhi.
2.	N. Shakuntala Manay and M. Shadaksharaswamy	2020	Foods Facts and Principles	New Age International, New Delhi.

Reference Books

S.No.	Author name	Year of publication	Title of the book	Publishers Name
1.	Norman N. Potter	2007 (5 th Edition)	Food Science	CBS Publishers & Distributors Pvt Ltd, India
2.	Avantina Sharma	2017 (3 rd Edition)	Text book of Food Science and Technology	CBS Publishers & Distributors Pvt Ltd, India

Web Links

- <https://epgp.inflibnet.ac.in/Home/ViewSubject?catid=NuAs6SreCGryddEfs4kkBA>
- <http://www.ignouhelp.in/ignou-mscdfsm-study-material/>

Pedagogy:

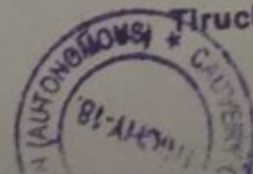
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DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS		
VALUE ADDED COURSE	NUTRITION DURING ADOLESCENCE	HOURS -30
COURSE CODE 23VAFS02	OFFERED TO STUDENTS OF ALL THE PROGRAMMES	Date of Introduction 06.06.2023

Course Objectives

- To obtain knowledge on importance of nutrition during adolescence
- To comprehend the nutritional needs of adolescence
- To explain nutritional problems of adolescence

Course Outcomes

On the successful completion of the course, students will be able to

CO Number	CO Statement	Cognitive Level
CO 1	To understand growth and development during adolescence	K 1
CO 2	To interpret the nutritional requirements of adolescence	K 2
CO 3	To predict the nutritional problems of adolescence	K 3
CO 4	To determine the dietary requirements of adolescence	K 4
CO 5	To evaluate the nutritional programmes related to adolescence	K 5

UNIT I

Adolescence

(6 Hours)

Growth and development, puberty, menarche, sexual characteristics, changes in physical pattern and psychological changes.

UNIT – II

(6 Hours)

Nutrition for adolescence

Importance of nutrition, Recommended Dietary Allowances (RDA), dietary guidelines and menu planning principles to be followed.

UNIT – III

(6 Hours)

Nutritional problems

Overweight and Obesity-Causes, assessment, complications, dietary management.

Underweight-Causes, dietary management.

Anaemia - Types, causes, signs and symptoms, dietary management.

UNIT – IV

(6 Hours)

Eating disorders

Anorexia Nervosa, Bulimia Nervosa and Binge Eating – characteristics, causes, symptoms and treatment.

UNIT – V

(6 Hours)

Nutrition Programmes

National Nutrition Mission (Nutrition Programme for Adolescent Girls), Kishori Shakti Yojana, POSHAN Abhiyaan, National Nutritional Anaemia Prophylaxis Programme (NNAPP)- Objectives, programme components and functions.

Text Books

S. No.	Author name	Year of publication	Title of the book	Publisher name
1.	Judy More	2013	Infant, Child and Adolescent Nutrition	CRC Press
2.	Vaughn Rickert	2015	Adolescent Nutrition Assessment and Management	Hodder Arnold

Reference Books

S. No.	Author name	Year of publication	Title of the book	Publisher name
1.	Kathleen Mahan L., Janice L. Raymond	2017	Krause's Food & the Nutrition Care Process	Elsevier
2.	Yolanda N Evans, Alicia Dixon Docter	2020	Adolescent Nutrition: Assuring the needs of emerging adults	Springer

Weblinks

- <https://vikaspedia.in/health/women-health/adolescent-health-1/management-of-adolescent-health/nutritional-needs-of-adolescents>
- https://scholar.google.co.in/scholar?q=nutrition+in+adolescent+growth+and+development&hl=en&as_sdt=0&as_vis=1&oi=scholart
- [https://www.jandonline.org/article/S0002-8223\(02\)90418-9/fulltext](https://www.jandonline.org/article/S0002-8223(02)90418-9/fulltext)
- <https://vikaspedia.in/health/women-health/reproductive-health-1/menstrual-disorders>

Pedagogy

Lecture, Power Point Presentation, Quiz, Assignment, Discussion.

Course Designers

1. Ms. C. Nivetha
2. Ms. R. Arthy

C. Nivetha

Arthy
**HEAD
DEPT. OF FOOD SERVICE
MANAGEMENT AND DIETETICS
CAUVERY COLLEGE FOR WOMEN,
TRICHY - 620 018.**

V. Vijayalakshmi
**Principal
Cauvery College F
(Autonomous)
Annamalai N
Trichirappalli -
Tamilnadu**



VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	SKIN CARE & HYGIENE	Hours- 30
COURSE CODE: 21VAED01	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

Objectives

- ✓ To create an awareness on skin care
- ✓ To generate the hygiene practices of oneself
- ✓ To provide an extensive knowledge in skin anatomy and its importance

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Explain the anatomical structure of the skin	K2
CO2	State skin care techniques	K3
CO3	Suggest suitable treatments based on their skin disorders	K3
CO4	Describe the public health importance of personal hygiene	K5

SYLLABUS

UNIT I -SKIN THEORY

Skin Structure - Structure of Skin, Layers of Skin, Functions of Skin

Methodology: Power point presentation

UNIT II -BASIC SKIN CARE ROUTINE

Basic Skin Care- Cleansing, Scrubbing, Toning, Moisturising

Methodology: Demonstration and Power point presentation

UNIT III – SKIN CARE DISORDERS AND

Analysis of the Skin Disorders-open pores, acne, pigmentation, cracked heels, under eye dark circles, Symptoms-Causes-Treatment and Prevention

Methodology: Power point presentation

UNIT IV – TREATMENTS AND HOME REMEDIES

Edible skin care recipes- beverages and food control, external application methods and recipes for skin treatments

Methodology: Demonstration and Power point presentation

UNIT V-PERSONAL HYGIENE

Personal care – body image, menstrual hygiene, social practice, health image and motivation

Methodology: Power point presentation

Reference :

THE SKINCARE RULES DOWNLOAD (skinessentialsbymariga.com)

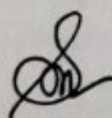
807-beauty-wellness ClassXII.pdf (cbseacademic.nic.in)

<https://pdfroom.com/books/100-organic-skin-care-recipes-make-your-own-fresh-and-fabulous-organic-beauty-products/Y6g>

Course Designers

Dr.S.Sowmya, Assistant Professor in Commerce

Dr.R.Subha, Assistant Professor in Chemistry


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	BRIDAL MAKEOVER - FOUNDATION LEVEL	Hours- 30
COURSE CODE: 21VAED02P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enrich the student's knowledge with basics of bridal touch ups
- To create awareness on the available market products and their usage to customers
- To gain ideas about blushing, contouring and eye shadow practices

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To initiate the steps for personal hygiene of customers	K2
CO2	To understand the usage of brushes on skin types of customers	K3
CO3	Importance of various types of make ups as per requirement from customers	K3
CO4	To signify the usage of less toxic cosmetic products	K5

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Awareness on products available and personal hygiene
2. Knowledge on Brush, Skin type and Skin tone
3. Make up knowledge- Contouring, Blusher and Eye shadow application
4. Day makes up
5. Different types of Eye makeup
6. Nude makeup or Corporate make up
7. Party make up
8. Night party make up
9. Festival makeup
10. Engagement make up

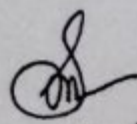
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Navneet	2017	ADVANCE MAKE-UP & HAIRSTYLE	Navneet Educations
2	Morris, Rae	2018	Makeup: The Ultimate Guide	Antique and collectors book

Pedagogy: Kinesthetic learning, Powerpoint Presentation, Videos, training on shadowing practice

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	BRIDAL MAKEOVER- ADVANCED LEVEL	Hours- 30
COURSE CODE: 21VAED03P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enrich the students knowledge with application of cosmetics to eye shadow
- To create awareness on different styles of dresses with make up
- To gain ideas about blushing, contouring and eye shadow practices

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To initiate the steps for personal hygiene of customers	K2
CO2	To understand the usage of brushes on skin types of customers	K3
CO3	Importance of various types of make ups as per requirement from customers	K3
CO4	To signify the usage of less toxic cosmetic products	K4

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Theory of make ups and Foundations
2. Foundation application
3. Shadow application
4. Glitter application
5. Kajal and Liner application
6. Lipstick application
7. Practice in Eye makeup
8. Full bridal wears
9. Self makeup
10. Practice in Saree dupatta draping

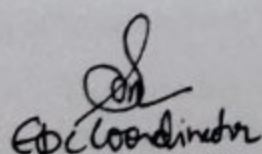
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Navneet	2017	ADVANCE MAKE-UP & HAIRSTYLE	Navneet Educations
2	Morris, Rae	2018	Makeup: The Ultimate Guide	Antique and collectors book

Pedagogy: Kinesthetic learning, Powerpoint Presentation, Videos, training on shadowing practice.

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EOC Coordinator

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	HAIR STYLING – FOUNDATION LEVEL	Hours- 30
COURSE CODE: 21VAED04P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To make students practice with the different hair styles
- To create awareness on the hair styles available in the market
- To understand the different style of hair cut

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Examine the cutting style for the required customer	K2
CO2	Updation of cutting styles regularly	K3
CO3	Importance of various types of hair styles as per requirement from customers	K3
CO4	To signify the usage of less toxic colors to the hair	K5

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Understanding Hair textures
2. Hair Consultation
3. Product knowledge

4. Hair drying Practice
5. Hair sectioning
6. Welcro setting

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Abhy smith	2019	The Ultimate Hairstyle Handbook: With Over 40 Step-by-step	Imusti publishers
2	Steph	2017	The Ultimate Hairstyle Handbook: Everyday Hairstyles	Thistookmoney

Pedagogy: Kinesthetic learning, PowerPoint Presentation, Videos, training on shadowing practice,

Course Designers:

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	HAIR STYLING ADVANCED LEVEL	Hours- 30
COURSE CODE: 21VAED05P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To make students practice with the different hair styles
- To create awareness on the hair styles available in the market
- To understand the different style of hair cuts

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Examine the cutting style for the required customer	K2
CO2	Update the cutting styles regularly	K3
CO3	Importance of various types of hair styles as per requirement from customers	K3
CO4	To signify the usage of bridal ware to customer	K5

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Incurls and Out curls
2. Straightening
3. Curis with Ironing and tings

4. Bridal buns
5. Hot rollers setting
6. Applying hair extensions
7. Vintage buns
8. Different types of Braiding

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Abhy smith	2019	The Ultimate Hairstyle Handbook: With Over 40 Step-by-step	Imusti publishers
2	Steph	2017	The Ultimate Hairstyle Handbook: Everyday Hairstyles	Thistookmoney

Pedagogy:

Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in baking skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

- 1.Dr.R.Subha, Assistant Professor, Department of Chemistry
2. Dr.S.Sowmya, Assistant Professor, Department of Commerce

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	TAILORING BASIC LEVEL	Hours- 30
COURSE CODE: 21VAED06P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create interest among the students in practicing basic tailoring skills
- To provide entrepreneurial support in imparting stitching skills
- To Master the use of sewing machine and take care of the machine.

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic skills required in tailoring	K2
CO2	Learn and apply the measurement skills using tape	K3
CO3	Learn and apply hand stitching skills	K3
CO4	Demonstrate fitting of sewing machine components	K4

SYLLABUS

(30 hours)

List of Practices to be carried out

1. Practice in using Scissors, pencil, inch tape, scale
2. Practice in taking measurements using tape - Sequencing of measurement.
3. Hand stitches- Hemming visible and invisible

4. Hand stitches-running stitch
5. Hand stitches-hook stitch
6. Hand stitches-button stitch & Eye stitch
7. Hand stitches- Button hole & Practice stitching a handkerchief
8. Hand stitches-Stitching of mask
9. Introduction to Sewing Machine- Operating machine
10. Introduction to Sewing Machine- Removing parts & practice in refixing
11. Adjusting the parts for proper functioning & Practice in cleaning and oiling

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Denier Franz	2016	A Complete Handbook of Tailoring and Shop Management on the Sectional	Paper back books
2	Alison smith	2021	The Dressmaking Book: Over 80 Techniques	Cloud Tail India

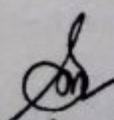
Web Links:

[cutting & tailoring-azmat-1-117.p65 \(usha.com\)](http://cutting & tailoring-azmat-1-117.p65 (usha.com))

Pedagogy: Kinesthetic learning, Videos, training on design practice, Demonstration, Hands on training with sewing machines

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	TAILORING-BLOUSE STITCHING	Hours- 30
COURSE CODE: 21VAED07P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create interest among the students in practicing blouse stitching skills
- To promote self employability competencies through blouse stitching skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the blouse stitching skills	K2
CO2	Learn and apply the hand stitching skills to stitch a blouse	K3
CO3	Learn and apply machine stitching skills	K3

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Sequencing the blouse fabric cuts
2. Practice Hand stitching- Seam stitching
3. Practice Hand stitching- Drafts & Tucks
4. Practice Hand stitching- Pleats
5. Practice Hand stitching -Buttons Hole

6. Practice Hand stitching- Buttons Hooks
7. Practice Hand stitching- double cloth stitching
8. Machine stitching practices

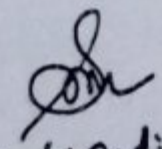
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Denier Franz	2016	A Complete Handbook of Tailoring and Shop Management on the Sectional	Paper back books
2	Alison smith	2021	The Dressmaking Book: Over 80 Techniques	Cloud Tail India

Pedagogy: Kinesthetic learning, Videos, training on design practice, Demonstrations, Hands on training with sewing machines and hand stitches.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EPC Coordinator

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	ZARDHOSI DESIGNING LEVEL I	Hours- 30
COURSE CODE: 21VAED08	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To gain knowledge on basics of stitching
- To impart the various stitching patterns with knots.
- To enrich the work done for customer satisfaction

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To learn about the importance of stitching in cumulative patterns	K2
CO2	To create awareness on various types of designs	K3
CO3	Design making with various types of knots	K3
CO4	Impendent of beads, zardoshi and silk thread on design	K5

SYLLABUS

UNIT I Basics of Aria Design

(6 Hrs)

Fix Aria iron stand –fix cloth in Aari frame-Arai basic chain stitch-Different shape using chain stitch-knot in Arai-stone chain stitch-bead work-Zig zag stitch

UNIT II Zig zag stitches**(6 Hrs)**

Zig zag stitch-Load stitch-Buttonhole stitch-Double Button hole stitch-Leaf stitch I-Leaf stitch -II, Long and short stitch-wheat stitch, Back stitch and cross stitch.

UNIT III Bore stitches and its applications**(6 Hrs)**

Bore stitch-Fish stitch-Stripped button stitch-Y stitch-Fern Stitch-Water filling stitch-Feather stitch-Heering bone stitch

UNIT IV French Knots**(6 Hrs)**

French Knot-Longfrench Knot- Ring Knot-Arrow Stitch-Load Filling Stitch In Flower-Sevron Stitch-Butterfly Stitch 1 And 2

UNIT V Pattern stitch**(6 Hrs)**

Pattern stitch-Thamboor stitch-measure sleeve for aari-measure back and front neck-mark measurement in blouse for aari work

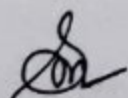
TEXTBOOKS

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Charan Sita gupta	1996	Zardoshi-Glittering Gold Embroidery	Abhinav Publications
2	Carter Houk	2018	White work: techniques and 188 Designs	Trans infoprenuer

Pedagogy: Lecture, Powerpoint Presentation, Videos, OHP Presentation,

Course Designers

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	MEHANDI- TRADITIONAL	Hours- 30
COURSE CODE: 21VAED09P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness on the usage of fresh mehandi leaves for designing
- To update the market available products regularly for practice
- To minimize the usage of toxic chemicals for healthy life

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Proper time management for completion of the design	K2
CO2	Preparation of mehandi powder with less chemicals	K3
CO3	Knowledge to avoid the usage of expired products for personal care	K3
CO4	Enrichment of various designs as per customer satisfaction	K4

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Preparation of Fresh Leaves
2. Drying process for Powder form

3. How to Use a Mehendi Cone For Perfect Application
4. How to Make Mehendi Cone Darker
5. Indian Mehendi Designs
6. Arabic Mehendi Designs - Types of Mehendi Designs


Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Vinita Kalyani	2016	Mehandi: The Creativity	Paper back books
2	Henna shah	2019	Mehnadi design Textbook	Antique & Collectors book

Pedagogy: Kinesthetic learning, Videos, training on design practice,

Course Designers:

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	MEHANDI – MODERN ART	Hours- 30
COURSE CODE: 21VAED10P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness on various types of mehandi for designing
- To update the market available products regularly for practice
- To minimize the usage of toxic chemicals for healthy life

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Proper time management for completion of the design	K2
CO2	Imparting and selection of design as per customer requirement	K3
CO3	Knowledge to avoid the usage of expired products for personal care	K3
CO4	Enrichment of various designs as per customer satisfaction	K4

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Indo- Arabic Mehandi Designs
2. Pakistan Mehndi Design
3. Western Mehandi Designs - Types of Mehandi Designs

4. Indo Western Mehndi Design

5. Moroccan Mehndi Designs

6. Full bridal mehendi

Reference Books

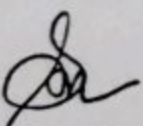
S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Vinita Kalyani	2016	Mehandi: The Creativity	Paper back books
2	Henna shah	2019	Mehnadi design Textbook	Antique & Collectors book

Pedagogy: Kinesthetic learning, Videos, training on design practice.

Course Designers:

1. Dr. R. Subha, Assistant Professor, Department of Chemistry

2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	BAKING SKILLS - BREAD MAKING - I	Hours- 30
COURSE CODE: 21VAED11	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic baking practices
- To promote extensive knowledge in bread making practices

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Learn the basic terms, process with different flours	K2
CO2	Identify the methods of handling the baking oven	K3
CO3	Identify the usage of raw materials in bread making	K3

SYLLABUS

(30 hours)

Unit I Introduction to basics

Introduction to baking skills- scope of bakery and confectionary, Bakery Terms, Organisation chart of bakery, Measurement basics in baking

Unit II Wheat and Flour

Different types of flours, Constituents of flour, PH value of flour, Water absorption power, Impact of Gluten, Grades of flour.

Unit III Basics of Yeast

elementary knowledge of yeast, fermentation role of the yeast, Effects of over and under fermentation, underproofing of dough and other fermented goods.

Unit IV Raw material for Bread making

Role of water, flour, yeast and salt, sugar, milk and fats, Bread improvers - improving physical quality

Unit V Oven and Baking

Knowledge of various types of oven, impact of different baking temperatures for breads and confectionaries

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Bretherton, Caroline	2015	Step-By-Step Baking	Buttaba Books
2	Cauvain Stanley	2018	Baking Technology and Nutrition	Paper books

Weblinks

013524014X.pdf(Pearsonhighered.com)

01 Bakery student Manual-Cover page(CBSEACADEMIC. Nic in)

Baking 3.pdf(lcmrschooldistrict.com)

Pedagogy

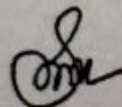
Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in baking skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers :

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	BAKING SKILLS - BREAD MAKING - II	Hours- 30
COURSE CODE: 21VAED12P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic baking practices
- To make students equip with bread making skills
- To promote quality products through entrepreneurial skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic terms, process with different flours	K2
CO2	Learn the methods of handling the baking oven	K3
CO3	Regular practice on usage of raw materials	K4
CO4	Apply the practice to make different types of bread	K5

SYLLABUS

List of experiments to be carried out

1. Identification and uses of baking equipments
2. Scaling of measurements
3. Application of required materials
4. Mixing methods
5. Kneading strokes

6. 6.Fermentation process
7. Different modes of temperature settings
8. Bread making recipes- Milk bread
9. Bread making recipes- Salt bread
10. Bread making recipes- masala bread
11. Bread making recipes- Wheat bread
12. Bread making recipes- burger buns
13. Bread making recipes- pizza base

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Bretherton, Caroline	2015	Step-By-Step Baking	Buttaba Books
2	Cauvain Stanley	2018	Baking Technology and Nutrition	Paper books

Web Links:

[013524014X.pdf\(pearsonhighered.com\)](http://013524014X.pdf(pearsonhighered.com))

[01 Bakery Student Manual - Cover Page \(cbseacademic.nic.in\)](http://01 Bakery Student Manual - Cover Page (cbseacademic.nic.in))

[baking3.pdf\(lcmrschooldistrict.com\)](http://baking3.pdf(lcmrschooldistrict.com))

Pedagogy:

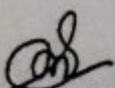
Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in baking skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	CAKE DECORATION SKILL - I	Hours- 30
COURSE CODE: 21VAED13	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic cake decorating skills
- To make students equip with icing methods and practices
- To promote quality products through entrepreneurial skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic terms, process with different methods of icing	K2
CO2	Learn the methods of handling the decorating accessories	K3
CO3	Regular practice on usage of raw materials	K4

SYLLABUS

List of experiments to be carried out

Unit I: Essentials of cake decoration

6Hrs

Introduction, Kinds of decorating accessories, Types of nozzles, Icing Consistency, Correct Bag Position, 90 degree angle, 45 degree angle and clock position, Pressure Control techniques

Unit II: Icing consistency	6Hrs
Thin consistency, Thick Consistency, medium consistency	
Unit III: Nozzle design techniques	6Hrs
Kinds of decorating techniques with types of nozzles	
Unit IV: Icing Bag preparation	6Hrs
Methods of making a piping bag, Assembling and Techniques in bag filling, types of piping bags	
Unit V: Types of Icing Techniques	6Hrs
Icing types- buttercream, royal, fondant, whipped cream, methods of preparation, application of decorating techniques	

Reference Books

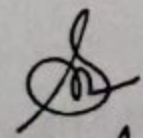
- [013524014X.pdf \(pearsonhighered.com\)](#)
[01 Bakery Student Manual - Cover Page \(cbseacademic.nic.in\)](#)
[baking3.pdf \(lcmrschooldistrict.com\)](#)
<https://www.decora.it/cataloghi/flash/Brochure-Decora-2017-Decorazioni-al-Cornetto-Piping-Deco/Brochure-Decora-2017-Piping-Dec>
[Microsoft Word - ChristianJolene CakeDecoratingBasics.doc \(uen.org\)](#)
[Beginners Class in Cake Making and Decoration - NAOSAM Delightful Cakes and Events](#)

Pedagogy:

- Auditory learning:** Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion
Kinesthetic learning: Hands on training in baking skills, Discussion with professional experts
Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


 GOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	BRIDAL FLOWER MAKING	Hours- 30
COURSE CODE: 21VAED14P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic flower decorations kills
- To make students equip with creative skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic terms, process with different methods of flower designing	K2
CO2	Learn the methods of handling the decorating accessories	K3
CO3	Regular practice on usage of raw materials	K4

SYLLABUS

(30 hours)

List of experiments to be carried out

1. Identification of color combinations
2. Methods of flower patterns-Natural flowers
3. Methods of flower patterns-Artificial flowers
4. Methods of mixing different types of flower combinations
5. Combination of Natural flowers with artificial flowers
6. Simple decorative methods with paper flowers
7. Simple bridal decorations with Natural and Artificial flowers

Reference Books

013524014X.pdf (pearsonhighered.com)

01 Bakery Student Manual - Cover Page (cbseacademic.nic.in)

baking3.pdf (lcmrschooldistrict.com)

[https://www.decora.it/cataloghi/flash/Brochure-Decora-2017-Decorazioni-al-Cornetto-](https://www.decora.it/cataloghi/flash/Brochure-Decora-2017-Decorazioni-al-Cornetto-Piping-Deco/Brochure-Decora-2017-Piping-Deco)

[Piping-Deco/Brochure-Decora-2017-Piping-Deco](#)

Microsoft Word - ChristianJolene_CakeDecoratingBasics.doc (uen.org)

Beginners Class in Cake Making and Decoration - NAOSAM Delightful Cakes and Events

Pedagogy:

Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

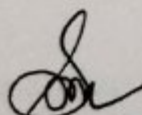
Kinesthetic learning: Hands on training in baking skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

Dr.S.Sowmya, Assistant Professor, Department of Commerce

Dr.R.Subha, Assistant Professor, Department of Chemistry


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	CAKE DECORATION SKILL - II	Hours- 30
COURSE CODE: 21VAED15P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic cake decorating skills
- To make students equip with icing methods and practices
- To promote quality products through entrepreneurial skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic terms, process with different methods of icing	K2
CO2	Learn the methods of handling the decorating accessories	K3
CO3	Apply the techniques and create designs	K4

SYLLABUS

List of experiments to be carried out

(30Hrs)

- Identification of decorating accessories
- Preparation of different types of icing:
 - Butter cream
 - Whipped cream
 - Royal icing
 - Icing syrup
- Levelling of the cake

- Frosting and combining
- Bag positioning
- Pressure control
- Icing Techniques
 - Star design
 - Rosette
 - Zig- Zag using star tip
 - Leaf design
 - Writing skill
 - Decorating a cup cake

Reference Books

013524014X.pdf (pearsonhighered.com)

01 Bakery Student Manual - Cover Page (cbseacademic.nic.in)

baking3.pdf (lcmrschooldistrict.com)

<https://www.decora.it/cataloghiflash/Brochure-Decora-2017-Decorazioni-al-Cornetto-Piping-Deco/Brochure-Decora-2017-Piping-Dec>

Microsoft Word - ChristianJolene_CakeDecoratingBasics.doc (uen.org)

Beginners Class in Cake Making and Decoration - NAOSAM Delightful Cakes and Events

Pedagogy:

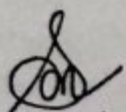
Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in cake decorating skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


 GDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	PASTRY SKILL SETS	Hours- 30
COURSE CODE: 21VAED16P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic pastry dough making
- To make students equip with pastry making skills
- To promote quality products through entrepreneurial skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic baking skills	K2
CO2	Learn the methods of handling the baking oven	K3
CO3	Regular practice on usage of raw materials	K4
CO4	Apply the practice to make different types of pastries-savouries/confectionaries	K5

SYLLABUS

List of experiments to be carried out

30Hrs

1. Basic Pastry Dough making
2. Basic Pie Dough
3. Preparing Pies and Tarts
4. Lining a Pie Plate or Tart Mold
5. Fillings for Pies and Tarts
6. Topping Pies and Tarts

7. Baking Pies and Tarts
8. Roll-in Doughs
9. Puff Pastry - Rolling, Folding and Shaping the Finished Dough, Fillings for Pastries

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Bretherton, Caroline	2015	Step-By-Step Baking	Buttaba Books
2	Cauvain Stanley	2018	Baking Technology and Nutrition	Paper books

Web Links:

[013524014X.pdf\(pearsonhighered.com\)](http://013524014X.pdf(pearsonhighered.com))
[01 Bakery Student Manual - Cover Page \(cbseacademic.nic.in\)](http://01 Bakery Student Manual - Cover Page (cbseacademic.nic.in))
[baking3.pdf\(lcmrschooldistrict.com\)](http://baking3.pdf(lcmrschooldistrict.com))

Pedagogy:

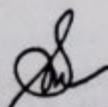
Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in pastry baking skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


 BOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	SELF GROOMING	Hours- 30
COURSE CODE: 21VAED17P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

Objectives

- ✓ Personal grooming is important in today's era as it makes one feel more confident in his corporate, day-to-day, and traditional approach.
- ✓ The certificate course in Self grooming is designed to hone the skills needed to understand and appreciate the appropriate style of self-presentation.
- ✓ This program is aimed to train the students to practice self-grooming skills and develop their personality

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Identify personality traits	K2
CO2	Explore their individual styles whilst understanding the importance of making a flawless first impression on any occasion.	K3
CO3	Perform self-defensive skill techniques	K3
CO4	Will gain improved self-confidence which is an essential life skill for future success.	K5

SYLLABUS**List of experiments to be carried out**

1. Self-evaluation with self-image projection worksheet
2. Confidence check
3. Body language evaluation
4. Introspection
5. Image - Personal projection
6. Routine body fitness practices
7. Basic yoga practices
8. Standing and sitting postures
9. Fitness of mind – Mind fitness physical exercises

10. Corporate Look
11. Self-Hair styling
12. Self-Cleanup.
13. Self-Waxing
14. Self-Manicure and Pedicure.
15. Self-defence - Hammer strike, Groin kick, Heel palm strike, Elbow strike, Alternative elbow strikes, escape from a 'bear hug attack Safety precautionary tips.

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Seema Gupta	2014	A Woman's Guide To Personality Development: An Effective Self-Grooming Guide for Woman	V&S Publishers; Latest Revised Edition (1 January 2014)
2	Hudson Kathleen	1977	Every Woman's Guide To Self Defence	Coins

Pedagogy:

Power point, worksheets/ role play, Confidence check – role play, Body language evaluation -role play

Reference:

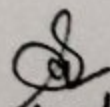
87 Self-Reflection Questions for Introspection [+Exercises] (positivepsychology.com)

8 Self-Defense Moves Every Woman Should Practice (healthline.com)

Course Designers:

Dr.S.Sowmya, Assistant Professor, Department of Commerce

Dr.R.Subha, Assistant Professor, Department of Chemistry


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	SILK THREAD JEWELLERY	Hours- 30
COURSE CODE: 21VAED18P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness on production of silk thread products
- To impart creativity on jewellery items

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Learning of Silk thread leads to entrepreneurial skills	K2
CO2	Updation of products available in the market	K3
CO3	Implantation of creative designs develops entrepreneurial competencies	K3

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Material Handling
2. Rapping Techniques
3. Designing Techniques
4. Assembly Process
5. Maintenance of Jewellery

6. Marketing Tips
7. Client Handling techniques
8. Customization

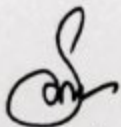
Reference web links

<https://www.youtube.com/watch?v=SBJ1-F1GY 8>
<https://www.youtube.com/watch?v= QfsfbCWkk4>
<https://www.youtube.com/watch?v=8UWPW-f43OA>

Pedagogy: Kinesthetic learning, Videos, training on design practice,

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


FOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	PEDICURE	Hours- 30
COURSE CODE: 21VAED19P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness on the cleanliness of your nails for healthy life
- To impart the knowledge on the available method for clean up
- To minimize the pains caused for adults from comfortable walk

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Personal care of the nail for cleaning should be maintained	K2
CO2	Updation of products available in the market	K3
CO3	Knowledge to avoid the usage of expired products for personal care	K3
CO4	To minimize the usage of toxic chemicals for health care	K4

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Arrangement of Materials
2. Prepare Toes and remove any existing nail polish from nails.
3. Soak and find a relaxing place to work

4. Rubbing process to dry your feet with that big plush bath towel.
5. Exfoliate the work
6. Rinsing process with water
7. Painting of Piggies
8. Completion of the work

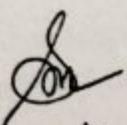
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Elaine Almond	2018	Manicure, Pedicure And Advanced Nail Techniques	Shiny Owl books
2	Milady	2019	Milady's Art And Science Of Nail Technology	Antique & Collectors book

Pedagogy: Kinesthetic learning, Videos, training on design practice,

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EPC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	MANICURE	Hours- 30
COURSE CODE: 21VAED20P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness on the cleanliness of your nails for healthy life
- To impart the knowledge on the available method for clean up
- To enhance various styles of nail growth for designing process

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Personal care of the nail for cleaning should be maintained	K2
CO2	Updation of products available in the market	K3
CO3	Knowledge to avoid the usage of expired products for personal care	K3
CO4	To minimize the usage of toxic chemicals for health care	K4

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Clean your nails with polish remover.
2. Clip, file, and buff.

3. Push back your cuticles.
4. Exfoliate your hands.
5. Moisturize your hands and cuticles.
6. Apply a base coat.
7. Apply your first coat of color.

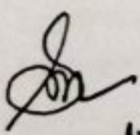
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Elaine Almond	2018	Manicure, Pedicure And Advanced Nail Techniques	Shiny Owl books
2	Milady	2019	Milady's Art And Science Of Nail Technology	Antique & Collectors book

Pedagogy: Kinesthetic learning, Videos, training on design practice,

Course Designers:

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	NAIL ART	Hours- 30
COURSE CODE: 21VAED21P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To gain knowledge on the methods of removing the design from nails
- To create awareness on the types of designed nail art available in the market
- To impart the knowledge on refilling of nails

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Personal care of the nail for designing should be maintained	K2
CO2	Updation of refilling and removal techniques of nail art regularly	K3
CO3	Importance of various designs of nail art as per requirement from customers	K3
CO4	To maintain less toxic chemicals for designing as well as personal care	K4

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Basic knowledge of nails
2. Shape of Nails
3. Product knowledge
4. Pre and Post care
5. Gel extension
6. Acrylic extension
7. Gel applications
8. Chrome nail art
9. Glitter art
10. Stamping Art Foil effect
11. Sticker art
12. Refilling knowledge
13. Removal techniques

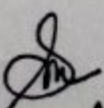
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Catherine Rodgers	2017	DIY Nail Art: Easy, Step-by-Step Instructions for 75 Creative Nail Art Designs	Paper back books
2	Larit Levy	2014	Spectacular Nail Art: A Step-by-Step Guide to 35 Gorgeous Designs	Self help books

Pedagogy: Kinesthetic learning, Powerpoint Presentation, Videos, training on design practice,

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	TAILORING-CUTTING SKILL	Hours- 30
COURSE CODE: 21VAED22P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create interest among the students in practicing fabric cutting skills
- To promote self employability competencies through fabric cutting skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Practice the basic paper patterns, designing and cutting	K2
CO2	Learn and apply the cutting skills in different patterns	K3
CO3	Learn and apply blouse cutting skills	K3

SYLLABUS

List of Practices to be carried out

(30 hours)

1. Paper drawing
2. Marking with different measurement
3. Drafting, paper pattern making
4. Practice cutting with paper
5. Cutting the cloth as per marking, leaving margin for inlays and turnings.

6. Cutting of Pillow cover
7. Blouse cutting- Back
8. Blouse cutting- Hand
9. Blouse cutting- Front
10. Blouse cutting- Dart point
11. Blouse cutting- Patti

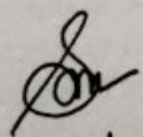
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Denier Franz	2016	A Complete Handbook of Tailoring and Shop Management on the Sectional	Paper back books
2	Alison smith	2021	The Dressmaking Book: Over 80 Techniques	Cloud Tail India

Pedagogy: Kinesthetic learning, Videos, training on design practice, Demonstration and Hands on training

Course Designers :

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	INDIAN SNACK MAKING	Hours- 30
COURSE CODE: 21VAED23P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To enhance the knowledge on basic Indian snack making skills
- To make students equip with Indian snack recipes
- To promote quality products through entrepreneurial skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Enrichment with knowledge and techniques in Indian snack making skill	K2
CO2	To gain knowledge in usage of traditional snack recipes of different regions	K3
CO4	Examine and innovate healthy Indian snacks	K3
CO5	Apply the concepts and prepare the snack recipes	K4

List of experiments to be carried out

1. Innovative practices in snack making
2. Healthy snack recipes – millet savouries and sweets
3. Festival influence on Indian snacks
4. Snack recipes of western India
5. Snack recipes of Eastern India
6. Snack recipes of Northern India
7. Snack recipes of Southern India
8. Packaged food processing system
9. Convenient food

Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Dr. Himadri. Panda	2013	The complete technology book on snack foods	NIIR project consultancy services
2	Kumar Sonali	2010	he Ultimate Guide to Preparing Snacks the Indian Way	Independently Published

Web Links

Traditional Snack and Savoury Maker PH, PG, TG and FG - Course (ficsi.in)

Snacks Recipes By Master Chef Sanjeev Kapoor (sanjeevkapoor.com)

Super Indian Snack and Street food recipes [PDF] (pdfroom.com)

Pedagogy:

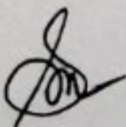
Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in snack making skills, Discussion with professional experts

Visual Learning: Demonstration, Displays, online / offline Industrial visit.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	KITCHEN SKILLS	Hours- 30
COURSE CODE: 21VAED24P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

This program is aimed to train the students to practice their culinary skills and become more comfortable and proficient using the knife and also develop entrepreneurial competencies in culinary skills.

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Understand how to manage the kitchen environment	K2
CO2	Learn how to select a knife and knife set	K3
CO3	Become comfortable in cutting with a chef's knife with proper safety measures	K3
CO4	Confidently execute a number of different types of cuts	K4

SYLLABUS

List of experiments to be carried out

(30 Hrs)

Dining Table setting

Identification of basics knife types

Sharpening of knife

Knife cuts:

- Chiffonade

- Mince, Slice
- Supreme, Dice
- Rondelle, Diagonal
- Oblique
- Paysanne, Batonnet,
- Julienne, Brunoise

Basics in napkin folding

French pleat, The Bowtie Napkin Fold

The Standing Fan

The Pinwheel Napkin

The Heart Napkin Fold

The Single Pocket Fold

Rose fold, The Napkin Pouch

References:

Catering Science & Food Safety, Sumitra Deshmukh & Dr. Asmita Thakur
 Food Hygiene & Sanitation, Rodey S, Tata Mcgraw Hill
 Food Hygiene for Food, Trickett, Jill, Macmillan Handlers
 Napkin Folding – James Ginders (Harmony Books)
 The Practical Guide to Napkins & Napkin Folding – Rick Beech – Hermes House
 Basic Knife Skills PDF (sunriseproduce.com)

Pedagogy:

Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

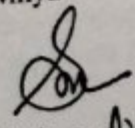
Kinesthetic learning: Hands on training in knife skills and napkin folds

Visual Learning: Demonstration, Displays.

Course Designers

1. Dr. R. Subha

2. Dr. S. Sowmya


 EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	HERBAL SANITARY NAPKIN	Hours- 30
COURSE CODE: 21VAED25P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To minimize the sanitary waste generated in society
- To create awareness on ecofriendly sanitary napkins

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To resolve the solid waste management problem	K2
CO2	To make reusable sanitary napkins	K3
CO3	Demonstration of making of napkins using sufficient raw material	K3
CO4	After proper validation, market survey of the products for commercial purpose	K4

SYLLABUS

List of experiments to be carried out

1. Preparation of Raw materials for Napkin Making
2. Assembly of sewing machine for cutting and Stitching
3. Making of outer body of the napkin
4. Cutting of wings in the flannel for napkin
5. Mixing of raw materials in appropriate proportion

6. Layer by Layer filling of raw material in cotton
7. Stitching of napkin and Proper Packing process

References

Training manual SNE.pdf (sujal-swachhsangraha.gov.in)

Pedagogy: Visual learning, Powerpoint Presentation, Videos, OHP Presentation, Seminar, Group Discussion, training on product formation, Assignment and Quiz.

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	DIY CRAFTS	Hours- 30
COURSE CODE: 21VAED26P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To make crafts by reusing or recycling items that may have affected the environment
- To make effective decisions by facing and solving artistic challenges
- To promote quality products through entrepreneurial skills

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Understanding the benefits of true technology by making crafts	K2
CO2	It improves their coordination and fine motor skills	K3
CO3	Makes the students more creative and productive	K4
CO4	Inspiration of entrepreneurial critical thinking skills	K4

SYLLABUS

List of experiments to be carried out

(30Hrs)

1. Wealth out of waste
2. Creative inputs
3. Craft cutting
4. Observational Invention and outputs

5. Incorporating Innovation
6. Formation of Art
7. Balancing forms

Web Links:

<https://youtu.be/rvab5GEoSPM>
<https://youtu.be/g1-NkPg-vMg>
<https://youtu.be/LAyUTHTBdxw>
<https://youtu.be/lxZL5fEZOEs>
<https://youtu.be/NjuDsQbu8DM>

Pedagogy:

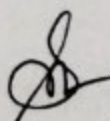
Auditory learning: Videos, E contents, Lecture, PowerPoint Presentation, Group Discussion

Kinesthetic learning: Hands on training in DIY Crafts, Discussion with professional experts

Visual Learning: Demonstration, Displays.

Course Designers:

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry


EOC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	ZARDHOSI DESIGNING LEVEL II	Hours- 30
COURSE CODE: 21VAED27P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To gain knowledge on various types of aria work
- To impart the basic learnt in aria work applications
- To enrich the work done for customer satisfaction

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To learn about the importance of stitching with silk thread and beads	K2
CO2	To create awareness on various types of designs	K3
CO3	Design making with various types of knots	K3
CO4	Impendent of beads, zardoshi and silk thread on design	K5

SYLLABUS

1. How to cut zardhoshi
2. How to stitch zardhoshi for beginners
3. 3.How to stitch Laisy daisy with zardhoshi
4. How to embossed load stitch with silk thread, Bead zardhosi

5. How to make knot with normal needle in aari work (zardhosi and beads stitching with normal needle)
6. How to stitch French knot, ring knot, long French knot using zardhosi
7. How to make embossing or padding
8. How to stitch filling with beads, zardhosi, French knot
9. How to fill peacock feathers using three types of stitches-
10. Embassement of load stitch for U neck and PA neck
11. Embossment of load stitch with double colour thread, double line zardhosi and double line beads
12. Kundan Stone work –Outline with zari, thread and zardhosi
13. How to do cut work and patch work
14. Design making using mirror and coin
15. How to do mat filling using silk thread and zardhosi

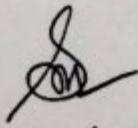
TEXTBOOKS

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Charan Sita gupta	1996	Zardoshi-Glittering Gold Embroidery	Abhinav Publications
2	Carter Houk	2018	White work: techniques and 188 Designs	Trans infopreneur

***Pedagogy:** Virtual learning, Lecture, PowerPoint Presentation, Videos, Demonstration

Course Designers

1. Dr.R.Subha, Assistant Professor, Department of Chemistry
2. Dr.S.Sowmya, Assistant Professor, Department of Commerce


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	ARDUINO CODING BASICS	Hours- 30
COURSE CODE: 21VAED28	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

This program focuses on importance of IOT and AI in day-to-day life style changes and knowledge sharing of Arduino resolves in technology growth.

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	Enrichment with new innovations in IOT applications	K2
CO2	To gain knowledge in usage of LED, Buzzer and RGP-LED	K3
CO3	Generation of Ideas related to IOT and AI	K3
CO4	Examine and validate the ideas for startup ecosystem	K4

SYLLABUS

UNIT I Light Emitting Diode

(6 Hrs)

Definition, need for LED in the market, Types of LED, Methods of preparations and its applications

UNIT II Buzzer

(6 Hrs)

Definition, scope for Buzzer in the market, classification of Buzzers, development process and its applications

UNIT III RGP LED

(6 Hrs)

Importance of RGP LED, definition, types and methods, colour development process and its applications.

UNIT IV IR Sensor

(6 Hrs)

IR radiations, Range of IR, principle and its working, applications in sensor areas

UNIT V Transmitter and modulation

(6 Hrs)

Transmitter and its types, methods, significance in IOT and AI, modulation of all assembled system in coding pattern

TEXTBOOKS

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	James Arthur	2019	Arduino: Complete guide for Beginners	Repro Books
2	Cummings Johny	2019	Arduino for Beginners	Paper book

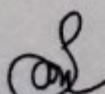
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Masssimo Banzi	2014	Making Getting started with Arduino	Shroff Publishers
2	Amit Kermar Mishra et al	2021	Arduinio Fundmanetals and its applications	BFC publishers

Pedagogy: Visual learning, Powerpoint Presentation, Videos, OHP Presentation, Seminar, Group Discussion, training on product formation, Assignment and Quiz.

Course Designers :

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


Co-ordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	PICKLE MAKING	Hours- 30
COURSE CODE: 21VAED29P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness among the students the methodology involved in pickle making
- To validate the prepared pickles by standard methods
- To gain knowledge on storage and packing of the product.

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To prepare and maintain work area and process machineries for pickle making,	K2
CO2	To execute the preparation for pickle making	K3
CO3	Complete documentation and record keeping related to pickle making	K3
CO4	To analyze and apply food safety and hygiene standards related to pickle making.	K5

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Preparation of general raw materials

2. Preparation of Mango pickle
3. Production of Mixed vegetable pickle (sweet)
4. Processing of Lime Pickle and Anola Pickle
5. Estimation of Oil content in pickle
6. Preparation of Jack fruit Pickle
7. Production of Avocado Pickle
8. Preparation of Tint and Lasora pickle
9. Production of Traditional Pickles –Garlic and Tomato
10. Preparation of Adamant creeper Pickle
11. Production of Goose berry pickle
12. Preparation of Citron pickle

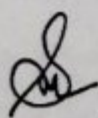
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Trace elements	2018	Handmade pickles &preservatives	Pavillion books
2	Usha R Prabhakaran	1998	Usha's Pickle digest-the perfect pickle receipe book	Peeble Green Publications

Pedagogy: Kinesthetic learning, Powerpoint Presentation, Videos, OHP Presentation, Seminar, Group Discussion, training on product formation, Assignment and Quiz.

Course Designers :

- 1.Dr.R.Subha, Assistant Professor, Department of Chemistry
2. Dr.S.Sowmya, Assistant Professor, Department of Commerce


EDC Coordinator

VALUE ADDED COURSE

ENTREPRENEURSHIP DEVELOPMENT CELL

VALUE ADDED COURSE	JAM MAKING	Hours- 30
COURSE CODE: 21VAED30P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 05.10.2021

OBJECTIVES

- To create awareness among the students the methodology involved in jam making
- To validate the prepared jams by standard methods
- To gain knowledge on storage and packing of the product.

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To prepare and maintain work area and process machineries for jam making,	K2
CO2	To execute the preparation for jam making	K3
CO3	Complete documentation and record keeping related to jam making	K3
CO4	To analyze and apply food safety and hygiene standards related to jam making.	K5

SYLLABUS

List of Experiments to be carried out

(30 hours)

1. Preparation of general raw materials
2. Preparation of sugar syrup with consistent level

3. Preparation of Mixed fruit jam
4. Production of mango jam
5. Preparation of apple jam
6. Production of lemon jam
7. Preparation of Pineapple jam
8. Production of Orange and Ginger jam
9. Preparation of carrot jam

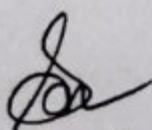
Reference Books

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Jennifer Merrill	2016	Homemade Jam cook book: A Great selection of Delicious Homemade jams recipes	Grub Street publishers
2	Hilaine Walden	2017	Sensational Preserves: 250 recipes for making and using preserves	Leura Books

Pedagogy: Kinesthetic learning, PowerPoint Presentation, Videos, OHP Presentation, Seminar, Group Discussion, training on product formation, Assignment and Quiz.

Course Designers:

1. Dr. R. Subha, Assistant Professor, Department of Chemistry
2. Dr. S. Sowmya, Assistant Professor, Department of Commerce


EDC Coordinator

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	3D PRINTING & IOT TECHNIQUES	Hours- 30
COURSE CODE: 22VAED31P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 09.06.2022

OBJECTIVES

- To gain knowledge on basics of robotic operating system
- To empower the innovate idea into prototypes
- To enrich the prototypes into technology startups

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To learn about the importance of sensors and actuators	K2
CO2	To create awareness on NodeMCU open Microcontroller	K3
CO3	Design of ideas on 3D printing concept	K3
CO4	Impendent of prototypes in multi disiplinary approach	K5

List of Experiments.

1. Internet of things
2. Basics of sensors and actuators
3. Introduction to cloud computing
4. NodeMCU Open -Microcontroller platform-
5. NodeMCU Board Layout and Architecture
6. NodeMCU- Reading from Sensors

7. **NodeMCU Programming** fundamentals
8. Interfacing sensors with NodeMCU
9. NodeMCU with Mobile App
10. Send Text message to NodeMCu using Mobile app
11. Introduction to 3D printers
12. Types of 3 D printer and its operation
13. How to operate 3D printer
14. Create and make your first design


TEXTBOOKS

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Vijaender Kumar Solanki	2019	Handbook of IOT and Big data	CRC Press
2	Bob Babson	2020	3 D printing-Idea, Design, Material and App	Abbott Propeties

Pedagogy: Lecture, Powerpoint Presentation, Videos, OHP Presentation,

Course Designers

1. Mr.Mohammed Ityhoos, Startup Founder, Robotics
2. Dr.S.Sowmya, Assistant Professor, Department of Commerce
3. Dr.R.Subha, Assistant Professor, Department of Chemistry


 Encl coordinator

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	TRADITIONAL RECEIPES OF MILLET	Hours- 30
COURSE CODE: 22VAED32	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 09.06.2022

OBJECTIVES

- To gain knowledge on varieties of millets
- To impart health benefits from millets
- To improve the utilisation of millet based foods

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To create awareness on health disorders by lack of nutrients	K2
CO2	To identify the benefits of millet food processing	K3
CO3	To promote traditional millets into novel foods	K3

SYLLABUS

UNIT I Introduction to millets

(6 hours)

Defintion, Origin of millets, Scope of millets, Government measures to increase millet production, advantages of millet production

UNIT II Millet and its components**(6 hours)**

Nutrition composition of millets, Types of millets in India with their common names, benefits of millets

UNIT III Traditional recipes-Main course**(6 hours)**

Breakfast food: Idli, Dosa, Idiappam, Rotti, Pittu, Upma, Adai, Porridge, Khakra, Paniyaram and Chappathi.

Unit IV Traditional recipes- Savouries**(6 hours)**

Sweets: Halwa, sweat kolukattai, Adhirasam, Kesari, Nutritious ball and Kheer.

Snacks: Vadai, Pakoda, Ribbon pakoda, Omapodi, Murukku, Thattu vadai, Hot kolukattai and Vadagam.

UNIT V Bakery Products**(6 hours)**

Small millets were incorporated in different variations from 10% to 50% levels to standardize cake, cookies, savouries and soup stick replacing refined wheat flour.

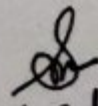
TEXTBOOKS

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Anil kumar & Manoj kumar	2021	Millet and Millet technology	Springer
2	Indra Narayanan	2022	Millet's Kitchen	Notion Press

Pedagogy: Lecture, Powerpoint Presentation, Videos, OHP Presentation,

Course Designers

1. Dr.S.Sowmya, Assistant Professor, Department of Commerce
2. Dr.R.Subha, Assistant Professor, Department of Chemistry
3. Mrs. Jayashree suresh, Startup founder, First Craft, Trichy


EDC Coordinator

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	TERRACOTA JEWELLERY	Hours- 30
COURSE CODE: 23VAED33P	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 07.06.2023

OBJECTIVES

- To gain knowledge on varieties of hand made jewels
- To appreciate jewellery as an integral part of industrial development and living
- To improve the designing of jewels

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To create awareness on different types of jewels	K2
CO2	To identify the novel design of jewels	K3
CO3	To promote traditional designs of teracota jewels	K3

SYLLABUS

UNIT I Introduction to Clay preparation

(6 hours)

Definition, Origin of clay, Scope of Clay, Measures and methodology to utilize clay, protocols to prepare clay

UNIT II Working with tools**(6 hours)**

Types of tools and equipment- Preparation of tools - Sources of materials- Maintenance, care and storage, health and safety To Make your own jump ring and ear wins

UNIT III Bead & Ear making**(6 hours)**

Fabrication method, Composition of the materials and its wearability, market trends, Art or craft of attaching beads

Unit IV Pendant making & dying**(6 hours)**

Hand shaping technique, Application of jewellery finishing skills, Metal jewellery fabrication processes, Alloy calculation

UNIT V Baking theory Procedure & Painting**(6 hours)**

Clay refining, Clay mixing throwing on the wheel, drying and firing

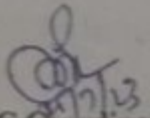
TEXTBOOKS

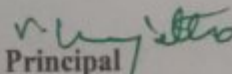
S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	Thomas Holbein Hendey	2009	Indian Jewellery	BR Publishing
2	Shanthi lal Nagar	2008	Deitied in Terracotta art	BR Publishing

Pedagogy: Lecture, Powerpoint Presentation, Videos, OHP Presentation,

Course Designers

1. Dr.R.Subha, Assistant Professor, Department of Chemistry
2. Mrs. Jayashree suresh, Startup founder, First Craft, Trichy


EDC Coordinator


Principal

ENTREPRENEURSHIP DEVELOPMENT CELL		
VALUE ADDED COURSE	APP DEVELOPMENT	Hours- 30
COURSE CODE: 23VAED34	OFFERED TO STUDENTS OF ALL DEPARTMENTS	DATE OF INTRODUCTION 07.06.2023

OBJECTIVES

- To gain knowledge on fundamentals of IOT
- To generate ideas for development of prototypes
- To develop app for the identified innovation

Course outcome

On the successful completion of the course, students will be able to

CO	CO statement	Knowledge
CO1	To create awareness on fundamentals of IOT & AI	K2
CO2	To initiate the prototyping models of novel ideas	K3
CO3	To promote startup culture in the field of IOT	K3

SYLLABUS

UNIT I Introduction to Flutters

(6 hours)

Introduction to Flutter, Setting up the development environment, Creating and running the first Flutter application, Understanding Flutter widgets, Building layouts with widgets

UNIT II Working with widgets**(6 hours)**

Exploring the Flutter widget catalog, - Understanding the widget tree, Creating stateless and stateful widgets, Implementing user input with widgets, Managing widget layout

UNIT III Navigation and Routing**(6 hours)**

Understanding navigation and routing in Flutter, Implementing navigation with routes and named routes. Passing data between screens, Implementing a navigation drawer

Unit IV Flutter Layouts and Design**(6 hours)**

Building responsive layouts in Flutter, Understanding the principles of Material Design

Customizing app themes and styles, Building custom widgets and layouts

UNIT V Advanced Topics**(6 hours)**

Advanced topics in Flutter, such as: Using the Flutter SDK to build for both iOS and Android platforms, Testing and debugging Flutter applications, Implementing push notifications, Integrating Firebase in Flutter

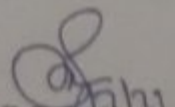
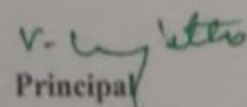
TEXTBOOKS

S.NO	Author Name	Year of Publication	Title of the book	Publishers Name
1	John horton	2019	Android Programming for beginners	Packt Publishers
2	Michel Burton	2018	Android development App	Wiley

Pedagogy: Lecture, Powerpoint Presentation, Videos, OHP Presentation,

Course Designers

1. Dr.R.Subha, Assistant Professor, Department of Chemistry
2. Mr.Mohammed Ithya, startup Founder, Robotian robotics


EDC Coordinator
Principal

நுண்கலைகள்		
மதிப்புக் கூட்டப்பட்ட சான்றிதழ் படிப்பு	நாட்டுப்புற நடனங்களின் வரலாறு மற்றும் நாட்டுப்புறவியல்	30 மணி நேரம்
பாடக்குறியீடு 22VAFA01	அனைத்து துறை மாணவியருக்கானது	அறிமுகப்படுத்தப்பட்ட நாள் 09.06.2022

நோக்கம்

1. இந்திய மாநிலங்கள்தோறும் உள்ள ஏதேனும் ஒரு நடனத்தை அறிதல்.
2. சடங்குகளுக்கும் நடனங்களுக்கும் இடையேயுள்ள உறவுமுறைகளை அறிதல்.

பயன்கள்

1. மாணவிகளின் தனித்திறனை வெளிப்படச்செய்தல்.
2. கலைகளைப் பற்றிய அறிவுத்திறனைக் கூட்டுதல்.
3. கலைகளை மேடையில் அரங்கேற்றதல்.

COURSE OUTCOMES

இப்பாடத்தினைப் பயில்வதால் மாணவியர் பெறும் திறன்கள்

CO.NO	CO STATEMENT	KNOWLEDGE LEVEL
CO1	தனித்திறன் மேம்பாட்டை வெளிக்கொணரச் செய்தல்	K1
CO2	கலைகளைப் பற்றிய அறிவுத்திறனைக் கூட்டுதல்	K2
CO3	கலைகளை மேடையில் அரங்கேற்றதல்	K3
CO4	நாட்டுப்புற சடங்குகள் மற்றும் வாழ்வியல் சடங்குகளை அறிதல்	K4

பாடத்திட்டம்

அலகு 1: நாட்டுப்புற நடனம்:

நாட்டுப்புற நடனம்: ஒரு பொது அறிமுகம் - நடனங்களின் உட்பொருளமைதிகள் சடங்கு நடனங்கள் (Ritual Dances) பரவச நடனங்கள் (Trance Dances) விழாக்கால நடனங்கள் (Ceremonial Dances) பருவகால நடனங்கள் (Seasonal Dances) வீளையாட்டு மற்றும் போர் நடனங்கள் (Game and Martial Dances) பேரிதை கொட்டு நடனங்கள் (Drum Dances) பொழுதுபோக்கு நடனங்கள் (Recreational Dances)

அலகு 2: தமிழக நாட்டுப்புற நடனங்கள்:

தமிழக நாட்டுப்புற நடனங்கள் தமிழக நாட்டுப்புற நடனங்கள் பாட்டு ஆட்டங்கள் கருவி இசை ஆட்டங்கள் - அரங்கக் கலைகள் - கதை கூறல் - போர்க்கலைகள் - வித்தைகள் - ஆட்டங்கள் கரகாட்டம், தம்பாட்டம், பொய்கால் கட்டை ஆட்டம் - மயினாட்டம் - கரடியாட்டம் - காளி திருநாடம் - கொக்கலி கட்டை ஆட்டம் - வீரபத்ராசாமி ஆட்டம் - புலியாட்டம் - தேவராட்டம் - குறவன் குறத்தியாட்டம் - குய்யி - கோலாட்டம் - தெருக்கூத்து - பொம்மலாட்டம், தோல் பொம்மலாட்டம் - கயிறு பொம்மலாட்டம் - பகல் வேடம் - இனாவணி - கண்கட்டு வித்தை - கத்திச் சண்டை - மான்கொம்பு - சிலம்பாட்டம் - தொம்பாட்டம் - அனுமார் வேடம் - சடங்குமுறை நடனங்கள் - தொழில்முறை நடனங்கள் - நாட்டுப்புற நடனங்களில் பண்பாடு.

அலகு - 3- நாட்டுப்புற நடனங்களின் கூறுகள்:

நடன ஷட்வம் - நடன அடவு - நடன இசை - நடனமும் இசைக்கருவிகளும் - வட்டாரம் - சாதி - சடங்கு - கொண்டாட்டம்.

அலகு - 4- தமிழக நாட்டுப்புறக் கதைகள்:

தமிழக நாட்டுப்புறக் கதைகள் - நிகழ்த்துக் கலைகள் - நிகழ்த்தா கலைகள் - வகைகள் - கருவி இசை ஆட்டங்கள் - பாட்டு ஆட்டங்கள் - அரங்கக் கலைகள் - கதைகூறல் - போர்க்கதைகள் - வித்தைகள் - நாட்டுப்புறக் கலைஞர்கள் - இன்றை நிலையில் நாட்டுப்புற நிகழ்த்துக் கலைகள்.

அலகு - 5- நாட்டுப்புற சடங்குகளும் வாழ்வியல் சடங்குகளும்:

நாட்டுப்புற சடங்குகளும் வாழ்வியல் சடங்குகளும் - வழிபாடுகளும் - வழிபாட்டுச் சடங்குகளும் - நம்பிக்கைகள் - பழக்கவழக்கங்கள் - நாட்டுப்புற தெய்வங்கள் - விளையாட்டுக்கள் - மருத்துவம் - கட்டடக்கலை - தொழில்நுட்பம் - பயன்பாட்டு நாட்டுப்புறவியல் - நாட்டுப்புறத் திருவிழாக்கள்.

பாட நூல்கள் :

வ.எண்	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	கரு. அழ. குணசேகரன்	நாட்டுப்புற நடனங்கள்	நியூ செஞ்சரி புக் ஹவுஸ் (பி) லிட் சென்னை	2009
2	மா. நவந்தி கிருட்டிணன் கே.ஏ. குணசேகரன் (இணை ஆர்)	கரகாட்டம்	அகரம் சிவகங்கை	1982
3	ஏ.என். பெருமாள்	தமிழக நாட்டுப்புறக் கலைகள்	உலகத்தமிழாராய்ச்சி நிறுவனம். சென்னை	1989

பார்வை நூல்கள் :

வ.எண்	ஆசிரியர்	நூல்	பதிப்பகம்	ஆண்டு
1	கு.முருகேசன்	தமிழக நாட்டுப்புற ஆட்டக்கலைகள்	தேவி பதிப்பகம், சென்னை	1987
2	Jawaharlal Handoo	Current Trends in Folklore	University of Mysore	1978

கற்பித்தல் முறைகள் :

கலந்தாய்வு, நடனம் பயிற்றுவித்தல், ஒலி மற்றும் ஒளி மூலம் நடன அடவுகளைக் கற்பித்தல்,

பாடநெறி வடிவமைப்பாளர் :

திரு. பொன். குகன்ராஜ், MPA,

கலை ஒருங்கிணைப்பாளர்

காவேரி மகளிர் கல்லூரி (தன்னாட்சி)

திருச்சி - 18

பொன். குகன்ராஜ்

DEPARTMENT OF PHYSICAL EDUCATION		
VALUE ADDED COURSE	BASIC RESEARCH FOR UNDERGRADUATES	HOURS - 30
COURSE CODE - VAPE01	FITNESS AND YOGA	DATE OF INTRODUCTION 16.06.2022

OBJECTIVES

- To understand the fundamental concept of yogic practice & Basic practice
- To Study the yogic techniques of asana, pranayama, meditation.
- To know basics of fitness, physical fitness & its types.
- To understand the fundamental concepts about physical fitness training and assessment.

COURSE OUTCOMES

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

CO Number	CO Statement	Knowledge Level
CO 1	Illustrate about research and its classification.	K1
CO 2	Describe the cardio exercise training with gym Equipment	K2
CO 3	Summarise the Concept of Asanas	K1
CO 4	Relate the influences Pranayama for basic physical Well being	K1
CO 5	Explain the importance of Mudras	K2

VALUE ADDED COURSE

BASIC RESEARCH FOR UNDERGRADUATES

UNIT 1

Basic Flexibility, Warming Up and Warm-Down Exercise - Aerobics-
Anerobics -Walking-Running- Spot Running- High Knee- Fast Arms-
Hopping-Skipping – Free Hand Exercises

UNITE 2

Weight Training -Medicine Ball Exercise-Strength Training With Gym
Equipment

UNIT 3

Asanas - Basic Asanas-Padmasana, Bhujangasana, Vajrasana, Patchimathasana,
Dhanurasana, Salabasana, Chakrasana, Halasana, Suryanamaskar

UNIT 4

Pranayama –Nadi Suddi, Nadi Sodhana, Surya Bhedhana, Chandra Bhedana ,
Bhastrika., Ugiyini, Bhramani, Sitali, Sitkari.

UNIT 5

Hand Mudras -Types of Hand Mudras- Prithivi Mudras, Bairava Mudras,
Hridhaya Mudra, Yoni Mudra, Agni Mudra, etc.

REFERENCE BOOKS:

S. No.	Author name	Title of the book	Publisher name	Year of publication
1	Mariayyah P	Suriyanamaskar. Perunthurai	Jaya publishing House	2000
2	Chandrasekaran K	Sound health through Yoga, Sedapatti	PremKalyan	1999
3	Sandler, David. S	Fundamental Weight Training	Human Kinetics	2010
4	Singh, Hardayal	Science of Sports training	New Delhi, D.V.S Publications	1995
5	Tummers, Nanette E	Teaching Yoga for Life	Human Kinetics	2009

WEBLINKS:

➤ <https://www.ayush.gov.in/>