

Sr. No.	Programme	Name of Course	Course ID
1	B.Sc. Chemistry (Single Major)	Food Chemistry	240/CHE/SE301
2	BHHA NEP : Bachelor of Science in Hospitality & Hotel Administration	Facility Operations - Housekeeping Level-3	240/HHA/SE301
3	Diploma in Yoga	Traditional Alternative Therapy	243/YOG/SE301
3	MBA Integrated (3rd semester)	Excel Proficiency for Business Analysis	242/MBAI/SE301
4	M.A. (Integrated) Journalism & Mass Communication	Newspaper Designing with InDesign	242/JMC/SE301
5	MCA-Integrated	Basic Statistics Tool	242/MCAI/SE301
6	M.com Integrated (Credit wrong)	Excel Proficiency for business Analysis (BL)	242/COMI/SE301

COURSE DETAILS:

UG chemistry 240/CHE/SE301

Course Title	Food Chemistry
Semester	Semester-III
Course Code	SEC-3
Course ID	
Total Credits	03 (Lecture: 02, Tutorial: 0, Practical: 01)
Total Marks	75
Marks Distribution	Theory External: 35 Theory Internal: 15 Practical External: 20 Practical Internal: 05

COURSE CURRICULUM DELIVERY WEEKLY DISTRIBUTION:

Total Hours per Week: 4	
Lectures (L) Hours per Week: 2	Practicals (P) Hours per Week: 2

COURSE OBJECTIVES:

1. To introduce the concept of food adulteration, its definition, and various types including intentional and incidental adulterants.
2. To identify commonly adulterated foods and understand the types of adulterants like poisonous substances, cheap substitutes, and foreign matter.
3. To study the health impacts of consuming adulterated food and raise awareness of food safety.
4. To explore traditional and modern methods of detecting adulterants in food items such as milk, oil, sugar, spices, and beverages.
5. To understand the historical development of food legislation in India and the role of regulatory bodies.
6. To examine national and international food safety standards like FSSAI, CODEX, HACCP, ISO 22000, and their applications.
7. To provide hands-on experience in detecting common adulterants using simple qualitative methods in various food samples.

COURSE OUTCOMES:

After completing this course, student will be able to:

1. Define food adulteration and classify different types of adulterants commonly found in the food supply chain.
2. Identify adulterated food items through observation and basic laboratory techniques.
3. Analyze the health consequences of consuming adulterated foods and propose preventive strategies.
4. Perform simple detection tests for adulterants in food samples such as milk, oils, sugar, spices, and honey.
5. Understand the legal framework related to food adulteration and the functioning of food laboratories and regulatory agencies.
6. Interpret food safety standards and implement food safety practices like HACCP and GMP in food production and distribution.
7. Evaluate food products based on standard food testing and quality control procedures for both domestic and export markets.

DETAILED CONTENT OF COURSE:

Theory Syllabus: Total Contact Hours: 45

Unit	Topics	Contact Hours
I	Introduction to food safety: Definition, food safety issues, factors affecting food safety, Shelf life of Food Products, Food additives: food colours, preservatives, antimicrobial substances, flavoring, emulsifying, stabilizing agents, anticaking, antifoaming, glazing, acid regulator, chelating agent. Food contaminants of natural origin: seafood toxins, toxic amino acids and lathyrism, goitrogens, haemagglutinins, phytates, cyanogenic glycosides.	12
II	Adulteration -Introduction, Definition, Types; Common Foods subjected to Adulteration-Poisonous substances, foreign matter, Cheap substitutes, Spoiled parts. New adulterants in foods, Adulteration through Food Additives – Intentional and incidental. General impact on human health.	11
III	Adulteration of Common Foods and Methods of Detection Means of Adulteration; Methods of Detection Adulterants in the following Foods: Milk, Oil, Grain, Sugar, Spices and condiments, processed food, fruits and vegetables	11
IV	Food safety management system Historical Food legislation in India and amendments, Food and safety acts India. Central food laboratory, Municipal laboratories, Importance and application of food regulation in the Indian and Global context, responsibilities for maintaining and enforcing food safety FSSAI, CODEX ALIMENTARIUS, HACCP, ISO 22000 series, TQM and codes of GMP. Auditing and accreditation (BIS, QCI, AGMARK etc).	11

V	Practical	30
	<ol style="list-style-type: none"> 1. Composition and adulterant detection in the following Foods- Milk, Edible Oil, Sugar, Spices, honey, flours, Ghee Beverages- Alcoholic and Non-alcoholic. (One method of detection for each food item). 2. To detect the presence of adulterants like water, proteins, urea, formalin, detergent, sugar and starch in the milk. 3. To detect the adulteration of insoluble substance, chalk powder and washing soda in sugar. 4. To detect the adulteration of red lead salts/brick powder in chilli powder, yellow lead salts/ colored saw dust in turmeric and dried papaya seeds in pepper. 5. To detect sugar as an adulterant in honey. 	

COURSE EVALUATION METHODS

Theory Exams:

Total Marks: 50 (External: 35 + Internal: 15)

Internal Assessment: 15 Marks	<ul style="list-style-type: none"> • Class Participation: 05 • Seminar/Presentation/ Assignment: 05 Marks • Mid Term Exam: 5 Marks
External Assessment: 35 Marks (02 Hours)	<ul style="list-style-type: none"> • End Term Exam: 35 Marks

Practical Exam:

Total Marks: 25 (External: 20 + Internal: 5)

Internal Assessment: 05 Marks	<ul style="list-style-type: none"> • Class Participation: NIL • Seminar/Lab record/Demonstration: 05 Marks
External Assessment: 20 Marks (03 Hours)	<ul style="list-style-type: none"> • End Term Practical Exam: 10 Marks • Lab record: 05 Marks • Viva Voce: 05 Marks

Instruction for End Term Theory Exam:

The Examiner is requested to set nine questions in total, selecting two questions from each section. Question-1 will be a compulsory question consisting short answer type questions covering all the units of the syllabus. All questions should carry equal marks.

RECOMMENDED BOOKS

1. A first course in Food Analysis, A.Y. Sathé, New Age International (P) Ltd., 1999.

2. Food Safety, case studies – R. V. Bhat, NIN, 1992.
3. DART- Detect adulteration with rapid test. FASSAI, Imprinting Trust, assuring safe and nutritious food, Ministry of Health and Family Welfare, Government of India.
4. Rapid detection of food adulterants and contaminants Theory and Practice, S. N. Jh, 2016, Kindle Edition.
5. Domestic Tests for Food Adulterations, H. G. Christian, Forgotten books.
6. A Laboratory Manual of Food Analysis, S. Sehgal, Wiley Publishers.
7. Food Safety and Standards Act, 2006. Bare ACT, November 2020, Commercial law publishers.

240/HHA/SE301

Semester 3
 Facility Operations Housekeeping Level – 3
 Course ID – HMIC 304

L	T	P	Credits	TI	TE	PI	PE	Time Allowed
3	1	0	4	30	70	0	0	3 Hours

Type of Course: Skill Enhancement Course

Core Course (CC)	Minor Course (MIC) including Vocational Courses (VOC)	Multidisciplinary Course (MDC)	Ability Enhancement Course (AEC)	Skill Enhancement Courses (SEC)	Value Addition Courses (VAC)	Internship
	√					

Introduction to the Course:

The module endeavours to instill in students a detailed understanding of the critical aspects of facility operations and housekeeping management. Learners are introduced to the concept of interior design, ecotels, and facility management, which plays a crucial role in maintaining and managing buildings in the contemporary world. As the adoption of facility management solutions and services across different organizations fuels the overall growth of the facility management market in the years to come, the curriculum provides insight into the domain.

Course Outcome: After completing the course, students will be able to-

CO1: Learn about the safety and security procedures in a hotel or a hospitality organization.

CO2: Implement the concept and principal elements of interior decoration.

CO3: Recognize the factors relating to facility management and the stages in the development of a hospitality facility.

CO4: Examine the crucial components of creating eco-sensitive or 'green' hotels and evaluate the contemporary trends in housekeeping.

Detailed Syllabus:

UNIT I:

Theory - Safety and security – possible hazards, safety awareness, accident prevention, emergency handling, key control, and lost and found procedure.

UNIT II:

Theory - Interior design - concept, principle, and elements, use of colour, lighting, floor coverings, finishes, and process to maintain them, furniture arrangement in guestrooms, fixture and fitting and its types, beds, mattresses and bedding, soft furniture and its types, guest room accessories and placement of guest supplies; carpets - use and composition, types and their characteristics, carpet construction, and design/patterns, factors to consider in selection of an appropriate carpet, care, and maintenance.

UNIT III:

Theory - Facility planning and management, factors considered in planning and designing of hospitality facilities, stages of development, roles of the facility in the hotel building, role of facility manager; common services provided by facility management companies, stages in developing the hospitality property, and the hotel design process.

UNIT IV:

Theory - Eco-sensitive or 'green' hotels - concept, criteria for Ecotel certification, consideration in choosing a site, building specifications and construction parameters for an Ecotel, importance of energy and water conservation, methods of conserving energy, benefits of using environment-friendly guest supplies and stationery; contemporary trends in housekeeping.

Textbooks:

- Raghubalan, G. and Raghubalan, S., (2015) *Hotel housekeeping: Operations and Management*, Oxford University Press, New Delhi
- Andrews, S., (2017) *Housekeeping Operations and Management*, McGraw Hill Education, New Delhi

Recommended Textbooks:

- Andrews, S., (2017) *Housekeeping Operations and Management*, McGraw Hill Education, New Delhi
- Casado, Matt.A., (2012) *Housekeeping Management* (2nd. edn), John Wiley and Sons, New York, US
- Jones, T.J.A, (2005) *Professional Management of Housekeeping Operations* (4th edn), John Wiley, New Jersey
- Negi, D.S. and Verma, S.M., (2020) *Fundamentals of Hotel Housekeeping: Operations & Management*, Bharti Publications, New Delhi

Theory Internal (TI)	30 Marks
Theory External (TE)	70 Marks
Final Assessment (FA) = (TI+TE)	100 Marks

Final Assessment (FA)

The Internal Assessment (IA) will have the following components:

S.No.	Internal Assessment Components (TI)	Marks/Weightage
1	Mid - Term Exam	10 marks
2	Project presentation	10 marks
3	In class participation & Attendance	10 marks
Internal Assessment (IA)		30 marks

External Assessment (EA)

The External Assessment (EA) will have the following components:

S. No.	External Assessments Components (EA)	Marks/Weightage
1.	End term theory exam (ETTE)	70 marks
External Assessment (EA) = (ETTE)		70 marks

The question paper pattern for the end term examination will be 70 Marks:

Section A	Seven Short answer type questions covering all units. All compulsory	7*2=14 marks
Section B	Answer any one question from each Unit Choice of Q. 2&3 From Unit I Choice of Q. 4&5 from Unit II Choice of Q. 6&7 from Unit III Choice of Q. 8&9 from Unit IV	4*14=56 marks

243/YOG/SE301

**Skill enhancement course
Traditional Alternative Therapies**

Course Code:	Credits:3
TI: 15 TE: 35	PI: 5 PE: 20

Instruction for External Examination: This question paper shall be divided in two sections. Examiner is requested to set section A as compulsory question containing 11 marks and from the entire syllabus (can be either subjective or objective). Section B will be in choice from two question from each unit. The student will be required to attempt one question from each unit, these question in section B will be of 8 marks.

Objective: Traditional alternative therapies in yoga can include practices such as Accupressure, Magnet Therapy, Chromo therapy, and other complementary healing techniques. By teaching traditional alternative therapies in yoga, instructors aim to offer a comprehensive and integrated approach to health that respects the wisdom of ancient practices while adapting them to modern needs.

Outcome: To pinpoint the essentials of a healthy lifestyle.
To elucidate the lifestyle plans based on natural remedies
Understand and articulate the meaning of aromatherapy, chromo therapy, magnet therapy, and acupressure.

Unit-I

- 1.1 Introduction of Traditional therapies
- 1.2 Importance of Traditional therapies
- 1.3 Acupressure: Introduction, definition, scope, history, principles. Role of Acupressure.
- 1.4 Practical application of Accupressure

Unit-II

- 2.1 Marma Therapy: Introduction, definition, scope, history, principles; Role of Marma Therapy.
- 2.2 Practical application of Marma Therapy
- 2.3 Magnet therapy: Introduction, definition, scope, history, principles; role of Magnet therapy.
- 2.4 Practical application of magnet therapy

Unit-III

- 3.1 Aromatherapy: Introduction, definition, scope, history, principles; role of Aromatherapy.
- 3.2 Practical application of Aroma Therapy
- 3.3 Helio therapy: Introduction, definition, scope, history, principles; role of Helio therapy
- 3.4 Practical application of Helio Therapy

Suggested Books

- S. D. Dwivedi: Naturopathy for perfect health, Kalpaz Publication Delhi, 2002
Pravesh Handa: Naturopathy and Yoga, Kalpaz Publication Delhi, 2006
S. J. Singh: My Nature Cure or Practical Naturopathy

242/MBAI/SE301

Name of Subject: Excel Proficiency for Business Analysis	Maximum Theory Marks: 75 (50+25) C 35 + 150 (20 + 50) <i>Theory Practical</i>
Course Code:	Time Allowed: 3 Hrs
Credits 3 (2 + 1)	Skill Enhancement Course

Description of Course:

Instructions for Paper Setter: The question paper shall be divided into two sections. Section 'A' shall comprise Five short answer type questions from the whole of the syllabus carrying two marks each, which shall be compulsory. The answer to each question should not exceed 100 words normally. Section 'B' shall comprise 8 questions (2 questions from each unit). All the questions need to be mapped with Course Outcomes (COs) and need to be specified in the question paper against each question. The students will be required to attempt four questions by selecting one question from each unit. All questions will carry equal marks.

Course Outcomes:-After completing the course students will be able to:

- CO1: Demonstrate proficiency in using spreadsheet features and Excel tools for organizing, formatting, and managing business data.
- CO2: Apply core and advanced Excel functions to analyze, interpret, and solve business problems
- CO3: Create effective data visualizations and business reports to communicate analytical findings.
- CO4: Utilize advanced Excel tools such as What-If Analysis, Solver, and Macros to model scenarios and automate business processes.

COURSE CONTENTS:

Unit 1: Overview of spreadsheets and their role in business analysis; Introduction to Microsoft Excel interface: ribbons, menus, toolbars, and shortcuts; Creating, saving, and managing workbooks and worksheets; Data entry techniques and best practices Cell referencing: relative, absolute, and mixed references; Basic formatting: fonts, cell styles, alignment, and number formats; Data validation and protection features Introduction to Excel tables and structured references	10 Lectures
Unit 2: Importing and cleaning data: removing duplicates, handling blanks, and errors; Sorting and filtering data with multiple criteria; Text functions for data manipulation: LEFT, RIGHT, MID, CONCATENATE, TRIM; Logical functions: IF, AND, OR, NOT Lookup functions: VLOOKUP, HLOOKUP, XLOOKUP, INDEX, MATCH Statistical and mathematical functions: SUM, AVERAGE, COUNT, COUNTIF, SUMIF Date and time functions for business reporting	10 Lectures
Unit 3: Using PivotTables for summarizing and analyzing data; Creating and customizing PivotCharts; Data grouping and subtotals for hierarchical analysis Introduction to "What-If" analysis tools: Scenario Manager and Data Tables; Creating charts: column, bar, line, pie, waterfall, and combo charts Best practices for effective data visualization in business reports; Building dynamic dashboards using slicers and conditional formatting	10 Lectures
Unit 4: Introduction to Macros: recording and running basic automation; Using Solver for optimization problems; Introduction to Power Query for advanced data transformation (overview)	10 Lectures

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SUGGESTED READINGS:

1. **Winston, Wayne L.** *Microsoft Excel Data Analysis and Business Modeling* (Office 2021 and Microsoft 365 Editions)
2. **Fairhurst, Danielle Stein.** *Using Excel for Business Analysis: A Guide to Financial Modelling Fundamentals*
3. **Alexander, Michael, and Walkenbach, John.** *Excel 2021*

Instructions for Internal Examiner: The internal assessment should be spread evenly throughout the semester and must include at least 3 independent components including a mid-term exam. Below are the suggested components for 30 marks. A teacher has a choice to change these components as per the need except for the mid-term exam. All the questions of mid-term Exams need to be mapped with Course Outcomes (COs) and need to be specified in the question paper against each question.

S. No.	Course Assessment Components	Marks/Weightage (%)
1	Assessment 1 : Class Participation(CP) And Individual Assessment	10
2	Assessment 2: Mid-Term Exam (MTE)	10
3	Assessment 3: Case Analysis / Presentation (CAP)/ Group Project (GP) / Role Play / Live Projects/ Simulation / Worksheet Assessment	5
	Internal Assessment (IA) (1+2+3)	25 (33%)
	End-Term Examination (EE)	50 (67%)
	Total Marks (IA+EE)	75

Mapping Matrix of Course:

Table 1: CO-PO & CO-PSO Matrix for the Course : Excel Proficiency for Business Analysis

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PSO1	PSO2	PSO3
CO1	3	2	1	3	2	1	2	3	1	2
CO2	2	2	2	3	3	2	1	2	2	3
CO3	3	3	1	2	1	3	2	2	2	3
CO4	3	3	2	2	3	2	2	1	3	3
Average	2.75	2.5	1.5	2.5	2.25	2	1.75	2	2	2.75

**MA Integrated (JMC)
SEMESTER - 3**

Name of Subject: Newspaper Designing with InDesign		Maximum Theory marks: 50 (15+35)
Subject Code: SEC-03	Course ID: 242/JMC/SE-303	Maximum Practical marks: 50 (05+20)

This question paper shall be divided in two sections. Examiner is requested to set section A as compulsory question containing 11 marks and from the entire syllabus (can be either objective or subjective). Section B will be in choice from two of the questions from each unit; these questions will be of 8 marks each. The students will be required to attempt one question from each unit.

Note: The Practical will be conducted on the basis of theory.

Objective: To provide students with the skills and knowledge required to design and produce professional-quality newspapers using Adobe InDesign. The course covers both the technical aspects of using the software and the principles of effective newspaper design.

Course Outcomes:

1. Students will understand the basics of InDesign interface and tools, newspaper layout principles, grids, guides, and typography management.
2. They will be able to create newspaper layouts, set up new documents, work with text frames, manage images, and use styles for consistency.
3. Students will develop advanced techniques in newspaper designing, including creating templates, designing headlines, incorporating infographics, and managing complex layouts using layers.

COURSE CONTENTS:

Unit 1: Introduction to InDesign and Newspaper Design Principles
1.1 Overview of InDesign Interface and Tools
1.2 Basics of Newspaper Layout and Design
1.3 Understanding Grids and Guides
1.4 Typography and Font Management
Unit 2: Creating Newspaper Layout
2.1 Setting Up a New Document and Master Pages
2.2 Working with Text Frames and Flowing Text
2.3 Inserting and Managing Images
2.4 Using Styles for Consistency (Paragraph, Character, and Object Styles)
Unit 3: Advance Techniques in Newspaper Designing
3.1 Creating and Applying Templates
3.2 Designing Effective Headlines and Subheadings
3.3 Incorporating Infographics and Visual Elements
3.4 Using Layers and Managing Complex Layouts

Suggested Readings:

1. Adobe InDesign CC: A Complete Course and Compendium of Features by Stephen Laskevitch
2. Adobe InDesign Classroom in a Book by Kelly Anton & Tina DeJarld



Course code				
Category	SEC			
Course title	Basic Statistics Tool			
Scheme and Credits	L	T	P	Credits
	3	0	0	3
TI	25			
TE	50			
PI	--			
PE	--			
Duration of Exam	3 HRS			

NOTE: "The examiner will set nine questions in total. Question one will have seven parts from all units and the marks of first question will be of 20% of total marks of Question Paper and the remaining eight questions to be set by taking two questions from each unit and the marks of each question from Question no.2 to 9 will be of 20% of total marks of Question paper. The students have to attempt five questions in total, the first being compulsory and selecting one from each unit."

COURSE OUTCOMES

After successful completion of this course, students will be able to:

CO1. Understand the concepts of primary and secondary data, classify data, and compute various measures of central tendency and dispersion; interpret skewness and kurtosis using real-life examples

CO2. Apply foundational probability concepts to analyze random experiments, compute probabilities using counting methods, and solve problems involving conditional probability, independence, and key probability theorems including Bayes' theorem.

CO3. Explain and distinguish between discrete and continuous random variables; analyze their distributions using probability mass and density functions, and understand joint, marginal, and conditional distributions of bivariate random variables.

CO4. Compute mathematical expectations, raw and central moments, covariance, and apply moment-based theorems; understand the significance of moment generating, characteristic, and cumulant generating functions.

Unit-I

Descriptive Statistics: Concept of primary and secondary data, Classification of data, Measures of central tendency (Arithmetic mean, median, mode, geometric mean and harmonic mean) with simple applications, Absolute and relative measures of dispersion (range, quartile deviation, mean deviation, standard deviation and variance) with simple applications. Importance of moments, central and non-central moments, Measures of skewness based on quartiles and moments, kurtosis based on moments with real life examples.

Unit-II

Probability: Basic concepts of probability, deterministic and random experiments, trial, outcome, sample space, event, operations of events, mutually exclusive and exhaustive events, equally likely and favourable events with examples, Mathematical, Conditional probability and independence of events,

Addition and multiplication theorems for 'n' events, Boole's inequality and Bayes' theorem, Problems on probability using counting methods and theorems.

Unit-III

Random Variables: Definition of random variable, discrete and continuous random variables, functions of random variables, probability mass function and probability density function with illustrations. Distribution function and its properties, Notion of bivariate random variable, bivariate distribution, statements of its properties, Joint, marginal and conditional distributions, Independence of random variables.

Unit-IV

Mathematical Expectation: Mathematical expectation of a function of a random variable, Raw and central moments, covariance using mathematical expectation with examples, Addition and multiplication theorems of expectation. Definitions of moment generating function (m.g.f), characteristic function (c.f), cumulant generating function (c.g.f).

REFERENCE BOOKS

1. Cohen, J. (1988). Statistical power analysis for the behavioral sciences. 2nd Ed. Hillsdale, NJ, Erlbaum.
2. George, D., & Mallery, P. (2003). SPSS for Windows step by step: A simple guide and reference. 11.0 update (4th ed.). Boston: Allyn & Bacon.
3. Tabachnick, B., & Fidell, L. (2019). Using Multivariate Statistics (7th Ed). Boston, MA: Pearson Education Inc.



242/COMI/SE301

242/COMI/SE301

Name of Subject: Excel Proficiency for Business Analysis	Maximum Theory Marks: 50 (35+ 15)
Course Code:243MCSEC6	Time Allowed: 2hours
Credits 3	Skill Enhancement Course

Instructions for Paper Setter: The question paper shall be divided into two sections. **Section 'A'** shall comprise seven short answer type questions from the whole of the syllabus carrying two marks each, which shall be compulsory. The answer to each question should not exceed 50 words normally. **Section 'B'** shall comprise 8 questions (2 questions from each unit). **All the questions need to be mapped with Course Outcomes (COs) and need to be specified in the question paper against each question.** The students will be required to attempt four questions by selecting one question from each unit. All questions will carry equal marks.

Course Outcomes: - After completing the course students will be able to:

CO1: Understand the data collection methods and techniques to gather primary and secondary data, emphasizing the importance of selecting appropriate methods.

CO2: Apply descriptive statistics concepts and MS Excel functions to analyze data, including measures of central tendency, variability, and distribution.

CO3: Analyze hypotheses using MS Excel, distinguishing between different types of errors and interpreting the significance levels.

CO4: Evaluate the applicability of chi-square test and analysis of variance in business contexts, integrating various Excel functions for data analysis.

COURSE CONTENTS:

Unit 1: Data collection- Meaning, Experiments and Surveys, Collection of Primary data, Questionnaires, schedules, collection of secondary data, selection of appropriate methods of data collection. Data preparation process, missing values and outliers	10 Lectures
Unit 2: Descriptive statistics and steps involved in calculation of descriptive statistics in MS Excel. Mean, Median, mode, range, Standard deviation, skewness, kurtosis. Sampling and statistical inference – parameter and statistic, sampling and non-sampling errors, sampling distribution of mean and proportion, degree of freedom, standard error, central limit theorem.	10 Lectures
Unit 3: Testing of Hypothesis with the help of MS Excel; hypothesis testing – meaning, types, type 1 and type 2 errors, level of significance, two tailed and one tailed tests.	10 Lectures

Procedure for hypothesis testing for mean, proportion and variance, limitations of the test of hypothesis	
Unit 4: Chi-square test and analysis of variance with the help of MS Excel; Other excel functions used in business i, e. Vlookup, Hlookup, goalseek	10 Lectures

Instructions for Internal Examiner: The internal assessment should be spread evenly throughout the semester and must include at least 3 independent components including a mid-term exam. Below are the suggested components for 30 marks. A teacher has a choice to change these components as per the need except for the mid-term exam. All the questions of mid-term Exams need to be mapped with Course Outcomes (COs) and need to be specified in the question paper against each question.

S. No.	Course Assessment Components	Marks/Weightage (%)
1	Assessment 1: Class Participation(CP) And Individual Assessment	5
2	Assessment 2: Mid-Term Exam (MTE)	5
3	Assessment 3: Case Analysis / Presentation (CAP)/ Group Project (GP) / Role Play / Live Projects/ Simulation / Worksheet Assessment	5
	Internal Assessment (IA) (1+2+3)	15 (30%)
	End-Term Examination (EE)	35 (70%)
	Total Marks (IA+EE)	50