
DEPARTMENT OF HOTEL MANAGEMENT

Bachelor of Catering Science (B.Sc. HMCS)

Program Outcomes

PO1. Critical Thinking: Take informed actions after identifying the assumptions that frame our thinking and actions, checking out the degree to which these assumptions are accurate and valid, and looking at our ideas and decisions (intellectual, organizational, and personal) from different perspectives.

PO2. Effective Communication: Speak, read, write and listen clearly in person and through electronic media in English and in one Indian language, and make meaning of the world by connecting people, ideas, books, media and technology.

PO3. Citizenship ethics, and sustainability: Demonstrate empathetic social concern and equity centered national development. Guided by ethics. Promoting social, economic and environment sustainability.

PO4: Use of computer skills: Use the knowledge of computers and information technology for data acquisition and data analysis in experimental investigations and in communication.

PO5. Self-directed and Life-long Learning: Acquire the ability to engage in independent and life-long learning in the broadest context socio-technological changes

Program Specific Outcomes

PSO1: Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.

PSO2: Be eligible for higher studies in the area of hospitality industry.

PSO3: Develop hospitality skills to take up self-employment in the global market.

PSO4: Demonstrate advanced-level cooking skill in a professional kitchen.

Semester 1

BSH/C1B01 Introduction to Hospitality Industry.

Course outcomes

CO1: Demonstrate knowledge of the history of the lodging and food service industry.
CO2: To find the relation of lodging and food service to operations to the travel and tourism industry.
CO3: To know the knowledge of the history of the lodging and the food service industry.
CO4: To Endorse the general classifications of hotels and describe the most distinctive features of each.

Complimentary

BSH/C 1C01 Sales and Marketing

Course outcomes

CO1: To get the knowledge of marketing the services of the hospitality industry
CO2: To understand the scope with the ever changing aspects of Hospitality industry
CO3: To understand the market, buyer behavior.
CO4: To promote the services accordingly this suits the customer

Complimentary

BSH/C 1C02 Travel and Tourism

Course outcomes

CO1: Get the basic idea on the tourism Industry.
CO2: Understand the concepts of travel and tourism, the framework of the system, types and form of tourism as well as the impacts of tourism.
CO3: Understand the people's behavior on travel and travel motivations.
CO4: To help you to develop strong business management and communication skills,

Common

FRE 1A 07 (3) Second Language (Communicative Skills in French)

Course outcomes

CO1: Builds the students' French vocabulary in Hotel Management.
CO2: Enables comprehension of the language of the native speakers.
CO3: Promotes basic interaction in French in different contexts of the hotel industry with simple words and phrases.
CO4: Enriches the learners' knowledge of French culture and civilization.

Semester II

Common

FRE 2A 08 (3) Second Language (Translation and Communication in French)

Course outcomes

CO1: ameliorates the level of language proficiency
CO2: inculcates the cultural aspect of the region.
CO3: analyzes & evaluates other translated texts.
CO4: Learns how to Translate the recipe from French to English.

Core

BSH 2B02 Accommodation Operation

Course outcomes

CO1: Realize the role of the housekeeping department in hotels and its responsibilities.
CO2: Develop personal skills and in accommodation operation and services
CO3: To Coordinate with other departments in the hotel.
CO4: Develop cleaning skill at special areas.

Core

BSH 2B02 (P) Accommodation Operation- (Practical)

Course outcomes

CO1: Understand the cleaning Agents, Standard Supplies and Practice the cleaning at various levels.
CO2: Develop cleaning skills in special areas.
CO3: Develop a skill of Stain Removal and Flower Arrangement.
CO4: Practice cleaning of Ceramic, Brass and Plastic Understand the Guest Room inspection and Linen Folding..

Complimentary

BSH/C 2CO3 Event Management

Course outcomes

CO1: Learn the basics of event management.
CO2: Understand the fairs, conventions and exhibitions in and around the world.
CO3: Understanding the Travel Industry Fares.
CO4: To Develop and organize an event.

Complimentary

BSH/C 2C04 Management Principles and Practices

Course outcomes

CO1: Demonstrate effective management principles as outlined in selected text learning objectives.
CO2: Apply effective management strategies,
CO3: Identify some of the key skills required for the training of staff.
CO4: Demonstrate the ability to communicate effectively.

Semester III

Core

BSH3B03 Food and Beverage Production –I

Course outcomes

CO1: The subject will develop basic awareness of the technical skills required in food production.
CO2: It also gives a comprehensive insight into the commodities required.
CO3: This shall help students to produce the varieties of dishes especially related to meat, rice.
CO4: To give a comprehensive insight into the commodities required, their characteristics uses,

Core

BSH3B03 (P) Food and Beverage Production –I (Practical)

Course outcomes

CO1: The subject will develop basic awareness of technical skills.
CO2: Practical knowledge on cuts of vegetables, preparation of stock, soups, Egg,
CO3: Practical knowledge on preparation of Indian Dishes.
CO4: subject will develop basic awareness of the technical skills required in the food production department.

Core

BSH3B04 (P) Food and Beverage Service-I (Practical)

Course outcomes

CO1: To develop a comprehensive knowledge
CO2: To understand Food & Beverage Service in the Hotel & Catering industry.
CO3: It also aims to enable the students to acquire professional competence for Food & Beverage Service.
CO4: To develop a menu knowledge and menu planning skills.

BSH3B04 (P) Food and Beverage Service-I (Theory)

Course outcomes

CO1: To understand the Catering establishments.
CO2: To learn about the principal staff of various types of F&B operations, duties and responsibilities
CO3: To Understand about the operation equipment%u2019s.
CO4: To understand the menu & menu planning.

Complimentary

BSH/C 3CO5 Nutrition Hygiene and Sanitation

Course outcomes

CO1: To describe the characteristics, functions and food sources of major nutrients
CO2: Develop practical skills in implementing sanitation and safety protocol.
CO3 : Implement effective food handling practices.
CO4: Develop critical thinking skills to accesses and address challenges related to nutrition retention.

Complimentary

BSH/C 3CO6 Facility Planning

Course outcomes

CO1: To acquire knowledge of the nature of hospitality facilities.
CO2: To maintenance needs, the primary facility systems, Kitchen and Restaurant Design.
CO3: To become successful managers in the field of hospitality.
CO4: To understand the energy conservation of Hotels.

Semester IV

Core

BSH4B05 Food and Beverage Service-II

Course outcomes

CO1: To Understand the various types beverages
CO2:To Identify the alcoholic beverages and its service methods
CO3:To Acquire the skills the producing and servicing of liqueurs, wines and spirits
CO4:To Understand the various types of mocktail & Cocktail preparations.

Core

BSH4B05 (P) Food and Beverage Service-II (Practical)

Course outcomes

CO1: Familiarising bar equipment and planning and operating beverage outlets.
CO2: Practice and learn the service of Cocktails and Mixed drinks.
CO3: Learn the method of service of non alcoholic beverages
CO4: T learn the restaurant set up.

Core

BSH4B06 Food and Beverage Production–II

Course outcomes

CO1: The subject will develop additional basic awareness of the technical skills
CO2:To understand the insight into Indian Cookery, Quantity Food Production.
CO3: Help students to produce the varieties of dishes suitable for the various establishments.
CO4:Understand develop the right attitude, good work habits, right cooking

Core

BSH4B06 (P) Food and beverage Production–II (Practical)

Course outcomes

CO1: Practical Knowledge on French Classical Menu.
CO2:Practical Knowledge on French Classical Menu preparation.
CO3: Practical Knowledge on French Classical Menu setting.
CO4:Practical Knowledge on French Classical Menu presentation.

Complimentary

BSH/C 4CO7 Hotel Laws

Course outcomes

CO1: Define contracts and identify the legislation that affects the hospitality facilities.
CO2:Describe the key areas of hotel legislation.
CO3: List the licenses required for operating catering establishments
CO4:To understand the appropriate courses of action when faced with legal problems.

Complimentary

BSH/C 4CO8 Human Resource Management

Course outcomes

CO1: To understand the major areas of Human Resource Management.

CO2: To understand the importance and role of the human resource department.

CO3: To focus on the development of the human resource.

CO4: To understand the trend of HRM

Semester V

Core

BSH5B07 Front Office Operation

Course outcomes

CO1: To establish the importance of front office department

CO2: To understand the role in the hospitality industry.

CO3: To acquire basic knowledge.

CO4: To acquire basic Skills.

Core

BSH5B07 (P) Front Office Operation- Practical

Course outcomes

CO1: Familiarize students with the reservation.

CO2: Familiarize students with the registration.

CO3: Familiarize students with the telephone handling

CO4: Familiarize students with Daily Transaction, and Accounting Procedures

Core BSH5B08 Accommodation Management

Course outcomes

CO1: To elaborate the knowledge and importance

CO2: To understand the housekeeping department & its role in the hospitality industry.

CO3: To acquire basic knowledge & skills on Linen.

CO4: To enhance knowledge on Housekeeping Supervision

Core Rooms BSH5B09 Rooms Division Management

Course outcomes

CO1: To acquire knowledge and skill on use of technology.

CO2: To understand the soft skills required in the front office.

CO3: To evaluate the Yield Management

CO4: To evaluate the Performance of Hotels.

Core

BSH/C 5B10 Food and Beverage Management

Course outcomes

CO1: To develop a management skills in the area of Food & Beverage

CO2: To develop management skills in the area of Beverage Service in the Hotel & Catering industry.

CO3: To aims to enable the students to acquire professional

CO4: To understand the competence for Food & Beverage Management.

Open Course

Course outcomes

CO1: To Understand List standards of fruit/vegetables selection.

CO2: To define carbohydrates, lipids, objective food analysis.

CO3: To explain acid/base characteristics, the use of heat in cookery, and protein properties.

CO4: To understand the composition of milk, egg, cheese, and properties of starch foods.

Semester VI

Core

BSH6B11 Industrial Exposure Training And Report

Course outcome:

CO1: To improve the Students' employability skills and ensure smooth on boarding to their careers.

CO2: It helps them to translate the knowledge gained from the institute to be put to practice

CO3: Helps them gain work related skills and expertise related to their future careers

CO4: Real work situations enable them to establish their career goals.

Core

BSH6B12 Comprehensive self-Study

Course outcomes

CO1: Check the student's capacity of theoretical knowledge in which they studied in all the previous semesters.

CO2: Analyze the student capacity to solve the questions within the stipulated time.

CO3: Improve the observing and listening capacity of students in the classrooms and the other learning areas, including training.

Bachelor of Culinary Arts (B.Sc. HMCA)

Program Outcomes

PO1.Critical Thinking: Take informed actions after identifying the assumptions that frame our thinking and actions, checking out the degree to which these assumptions are accurate and valid, and looking at our ideas and decisions (intellectual, organizational, and personal) from different perspectives.

PO2.Effective Communication: Speak, read, write and listen clearly in person and through electronic media in English and in one Indian language, and make meaning of the world by connecting people, ideas, books, media and technology.

PO3. Citizenship ethics, and sustainability: Demonstrate empathetic social concern and equity centered national development. Guided by ethics. Promoting social, economic and environment sustainability.

PO4: Use of computer skills: Use the knowledge of computers and information technology for data acquisition and data analysis in experimental investigations and in communication.

PO5. Self-directed and Life-long Learning: Acquire the ability to engage in independent and life-long learning in the broadest context socio-technological changes

Program Specific Outcomes

By the end of BSc HMCA program, a student will:

PSO1: Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.

PSO2: Be eligible for higher studies in the area of hospitality industry.

PSO3: Develop hospitality skills to take up self-employment in global market.

PSO4: Demonstrate advanced-level cooking skill in a professional kitchen.

Semester 1

BSH/C1B01 Introduction to Hospitality Industry.

Course outcomes

CO1: Demonstrate knowledge of the history of the lodging and food service industry.
CO2: To find the relation of lodging and food service to operations to the travel and tourism industry.
CO3: To know the knowledge of the history of the lodging and the food service industry.
CO4: To Endorse the general classifications of hotels and describe the most distinctive features of each.

Complimentary

BSH/C 1CO1 Sales and Marketing

Course outcomes

CO1: To get the knowledge of marketing the services of the hospitality industry
CO2: To understand the scope with the ever changing aspects of Hospitality industry
CO3: To understand the market, buyer behavior.
CO4: To promote the services accordingly this suits the customer

Complimentary

BSH/C 1C02 Travel and Tourism

Course outcomes

CO1: Get the basic idea on the tourism Industry.
CO2: Understand the concepts of travel and tourism, the framework of the system, types and form of tourism as well as the impacts of tourism.
CO3: Understand the people's behavior on travel and travel motivations.
CO4: To help you to develop strong business management and communication skills,

Complimentary

BSH/C 2CO3 Event Management

Course outcomes

CO1: Learn the basics of event management.
CO2: Understand the fairs, conventions and exhibitions in and around the world.
CO3: Understanding the Travel Industry Fares.
CO4: To Develop and organize an event.

Complimentary

BSH/C 2C04 Management Principles and Practices

Course outcomes

CO1: Demonstrate effective management principles as outlined in selected text learning objectives.
CO2: Apply effective management strategies,
CO3: Identify some of the key skills required for the training of staff.
CO4: Demonstrate the ability to communicate effectively.

Core

BHC 2B02 :Food and Beverage Production -I (Theory)

Course outcomes
CO1: The subject will develop basic awareness of the technical skills required in food production.
CO2: It also gives a comprehensive insight into the commodities required.
CO3: This shall help students to produce the varieties of dishes especially related to meat, rice.
CO4: To gives a comprehensive insight into the commodities required, their characteristics uses,

Core

BHC 2B02 (P) :Food and Beverage Production –I (Practical)

Course outcomes

CO1: The subject will develop basic awareness of technical skills.
CO2: Practical knowledge on cuts of vegetables, preparation of stock, soups, Egg,
CO3: Practical knowledge on preparation of Indian Dishes.
CO4:subject will develop basic awareness of the technical skills required in the food production

Semester III

Core

BSH3B04 (P) Food and Beverage Service-I (Practical)

Course outcomes

CO1: To develop a comprehensive knowledge
CO2:To understand Food & Beverage Service in the Hotel & Catering industry.
CO3: It also aims to enable the students to acquire professional competence for Food & Beverage Service.
CO4:o develop a menu knowledge and menu planning skills.

Complimentary

BSH/C 3CO6 Facility Planning

Course outcomes

CO1: To acquire knowledge of the nature of hospitality facilities.
CO2:To maintenance needs, the primary facility systems, Kitchen and Restaurant Design.
CO3: To become successful managers in the field of hospitality.
CO4:To understand the energy conservation of Hotels.

BSH3B04 (P) Food and Beverage Service-I (Theory)

Course outcomes

CO1: To understand the Catering establishments.

CO2: To learn about the principal staff of various types of F&B operations, duties and responsibilities

CO3: To Understand about the operation equipment%u2019s.
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CO4: To understand the menu & menu planning

Complimentary

BSH/C 3CO5 Nutrition Hygiene and Sanitation

Course outcomes

CO1: To describe the characteristics, functions and food sources of major nutrients

CO2: Develop practical skills in implementing sanitation and safety protocol.

CO3 : Implement effective food handling practices.
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CO4: Develop critical thinking skills to access and address challenges related to nutrition retention.
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Core

BHC 3B04 Advanced food and beverage production (Theory)

Course outcomes

CO1: To acquire a foundational understanding of the technical skills essential for the food and beverage department.
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CO2: Comprehensive insight into various aspects of the culinary field.
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CO3: To adapt their culinary skills.

CO4: To develop the ability to calculate and plan ingredient quantities

Core

BHC3BO4 (P) Advanced food and beverage production- (practical)

Course outcomes

CO1: To master French classical menu preparation.

CO2: Expertise in Chinese menu planning and execution.
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CO3 : Understand international menu diversity and adaptation.

CO4: Learn the art of setting and presenting dishes.
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Semester IV

Complimentary

BSH/C 4CO7 Hotel Laws

Course outcomes

CO1: Define contracts and identify the legislation that affects the hospitality facilities.

CO2: Describe the key areas of hotel legislation.

CO3: List the licenses required for operating catering establishments

CO4: To understand the appropriate courses of action when faced with legal problems.
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Complimentary

BSH/C 4CO8 Human Resource Management

Course outcomes

CO1: To understand the major areas of Human Resource Management.
--

CO2: To understand the importance and role of the human resource department.
--

CO3: To focus on the development of the human resource.

CO4: To understand the trend of HRM

Core

BHC4BO5 Quantity cooking (theory)

Course outcomes

CO1 :Technical Proficiency in Quantity Cooking
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CO2:Comprehensive Knowledge of Quantity Food Production

CO3:Effective Quantity Food Transportation Techniques

CO4:Diverse Dish Production for Various Establishments

Core

BHC4BO5 (P) Quantity cooking (practical)

Course outcomes

CO1:Proficiency in Bulk Preparation Techniques
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CO2:Diverse Culinary Repertoire

CO3:Efficient Production Planning

CO4:Quality Assurance in Mass Cooking

Core

BHC4BO6 Bakery and confectionary (theory)

Course outcomes

CO1:Gain comprehensive knowledge and practical skills in preparing a variety of bakery items
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CO2:Equipment Utilization Skills

CO3:Recipe Adaptation and Innovation

CO4:Quality Control in Bakery Production
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Core

BHC4BO6(P) Bakery and confectionary (Practical)

Course outcomes

CO1:Participants will develop practical skills in maintaining a clean and hygienic work environment
CO2:Bread Making Proficiency
CO3:Hotel-Ready Bakery Product Preparation
CO4:Quality Assessment and Spoilage Identification

Semester V

Core

BSH/C 5B10 Food and Beverage Management

Course outcomes

CO1: To develop a management skills in the area of Food & Beverage
CO2:To develop management skills in the area of Beverage Service in the Hotel & Catering industry.
CO3: To aims to enable the students to acquire professional
CO4:To understand the competence for Food & Beverage Management.

Core

BHC5BO7 Advanced gard manger (Theory)

Course outcomes

CO1:develop advanced skills in the art of carving, including techniques for carving various food items such as fruits, vegetables, and meats.
CO2:able to produce a diverse range of decorative pieces suitable for buffet presentations
CO3:Buffet Presentation Expertise
CO4:Professional Buffet Item Preparation

Core

BHC5BO7 (P) Advanced garde manger (practical)

Course outcomes

CO1:Carving and Decorative Skills Mastery

CO2:Expertise in Non-edible Displays

CO3:Charcuterie and Sausage Preparation

CO4:Canapés and Sandwich Artistry

Core

BHC5BO8 Kitchen management

Course outcomes

CO1:Sanitation, Hygiene, and Safety Proficiency

CO2:Kitchen Management Expertise

CO3:Comprehensive Knowledge of Culinary Operations
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CO4:Financial and Operational Acumen

Core

BHC5BO9 Banquets and buffets

Course outcomes

CO1:Banquet Meal Preparation and Presentation

CO2:Catering Operations Management

CO3:Buffet Operations Execution

CO4:Client Relationship and Communication Skill

Bachelor In Hotel Administration.

Program Outcomes

PO1 - Provide a common body of knowledge in hospitality management coupled with a broad education and awareness of skills and attitudes which will prepare students for responsible leadership roles in the hospitality industry.

PO2 - Develop employability skills required of hotel management and culinary professionals through the use of a competency-based program.

PO3 - Provide students with relevant hands-on operational experience in some facet of the hospitality industry.

PO4 - Utilize interpersonal skills to lead/manage employees in a hospitality industry.

Program Specific Outcomes

By the end of BSc in Hotel Management and Catering Science Programme, a student will:

PSO1: Get familiar with the potentially rich and employable field of hospitality industry.

PSO2: Be eligible for higher studies in the area of hospitality industry.

PSO3: Develop hospitality skills to take up self-employment in global market.

PSO4: Get skill-trained and equipped in core areas of hospitality sector with meeting the requirements in hotels of global repute.

PSO5 - Practice and demonstrate industry-standard knowledge and skills

Semester 1

BSH/C1B01 Introduction to Hospitality Industry.

Course outcomes

CO1: Demonstrate knowledge of the history of the lodging and food service industry.

CO2: To find the relation of lodging and food service to operations to the travel and tourism industry.

CO3: To know the knowledge of the history of the lodging and the food service industry.

CO4: To Endorse the general classifications of hotels and describe the most distinctive features of each.

BSH/C 2CO3 Event Management

Course outcomes

CO1: Learn the basics of event management.
--

CO2: Understand the fairs, conventions and exhibitions in and around the world.

CO3: Understanding the Travel Industry Fares.

CO4: To Develop and organize an event

FRE 1A 07 (3) Second Language (Communicative Skills in French)

Course outcomes :

CO1: Builds the students' French vocabulary in Hotel Management.
--

CO2: Enables comprehension of the language of the native speakers.
--

CO3: Promotes basic interaction in French in different contexts of the hotel industry with simple words and phrases.
--

CO4: Enriches the learners' knowledge of French culture and civilization
--

Semester II

Common

FRE 2A 08 (3) Second Language (Translation and Communication in French)

Course outcomes :

CO1: ameliorates the level of language proficiency
CO2: inculcates the cultural aspect of the region.
CO3: analyzes & evaluates other translated texts.
CO4: Learns how to Translate the recipe from French to English.

B02 :FRONT OFFICE OPERATIONS -(THEORY)

Course outcome;

CO1: Learn the importance and functions of front office department in the hotel and its various sections.
CO2: Understand the organization of staff in the front office department
CO3: Describe the procedures of front office department while handling a guest, like reservation, registration, during the stay and leaving the hotel.
CO4: Demonstrate professional lodging specific technical skills, supervisory techniques And management skills.

BO3(P):FRONT OFFICE OPERATIONS-(PRACTICAL)

Course outcomes:

CO1 : Describe the various steps involved in the hotel guest registration.
CO2: Explain the correct procedure of handling guest complaints
CO3: Evaluate and can compare the performance and operations of various front office department.
CO4: Analyses the operations of front office department and tourist centers

CO2: HOSPITALITY LAW

Course outcome;

CO1: Define contracts and identify the legislation that affects the hospitality facilities.

CO2: Describe the key areas of hotel legislation.

CO3: List the licenses required for operating catering establishments and its procedure of procurement and renewal.

CO4: Discuss and select appropriate courses of action when faced with legal problems

Semester III

Core

BSH3B03 Food and Beverage Production –I

Course outcomes

CO1: The subject will develop basic awareness of the technical skills required in food production.

CO2: It also gives a comprehensive insight into the commodities required.

CO3: This shall help students to produce the varieties of dishes especially related to meat, rice.

CO4: To give a comprehensive insight into the commodities required, their characteristics uses,

Core

BSH3B03 (P) Food and Beverage Production –I (Practical)

Course outcomes

CO1: The subject will develop basic awareness of technical skills.

CO2: Practical knowledge on cuts of vegetables, preparation of stock, soups, Egg,

CO3: Practical knowledge on preparation of Indian Dishes.

CO4: subject will develop basic awareness of the technical skills required in the food production department

Core

BSH3B04 (P) Food and Beverage Service-I (Practical)

Course outcomes

CO1: To develop a comprehensive knowledge
CO2: To understand Food & Beverage Service in the Hotel & Catering industry.
CO3: It also aims to enable the students to acquire professional competence for Food & Beverage Service.
CO4: To develop a menu knowledge and menu planning skills.

BSH3B04 (P) Food and Beverage Service-I (Theory)

Course outcomes

CO1: To understand the Catering establishments.
CO2: To learn about the principal staff of various types of F&B operations, duties and responsibilities
CO3: To Understand about the operation equipment%u2019s.
CO4: To understand the menu & menu planning.

Complimentary

BSH/C 3CO5 Nutrition Hygiene and Sanitation

Course outcomes

CO1: To describe the characteristics, functions and food sources of major nutrients
CO2: Develop practical skills in implementing sanitation and safety protocol.
CO3 : Implement effective food handling practices.
CO4: Develop critical thinking skills to accesses and address challenges related to nutrition retention.

Semester IV

Core

BSH4B05 Food and Beverage Service-II

Course outcomes

CO1: To Understand the various types beverages
--

CO2: To Identify the alcoholic beverages and its service methods
--

CO3: To Acquire the skills the producing and servicing of liqueurs, wines and spirits

CO4: To Understand the various types of mocktail & Cocktail preparations.

Core

BSH4B05 (P) Food and Beverage Service-II (Practical)

Course outcomes

CO1: Familiarising bar equipment and planning and operating beverage outlets.

CO2: Practice and learn the service of Cocktails and Mixed drinks.
--

CO3: Learn the method of service of non alcoholic beverages

CO4: T learn the restaurant set up.

Core

BSH4B06 Food and Beverage Production-II

Course outcomes

CO1: The subject will develop additional basic awareness of the technical skills
--

CO2: To understand the insight into Indian Cookery, Quantity Food Production.

CO3: Help students to produce the varieties of dishes suitable for the various establishments.
--

CO4: Understand develop the right attitude, good work habits, right cooking

Core

BSH4B06 (P) Food and beverage Production–II (Practical)

Course outcomes

CO1: Practical Knowledge on French Classical Menu.
CO2: Practical Knowledge on French Classical Menu preparation.
CO3: Practical Knowledge on French Classical Menu setting.
CO4: Practical Knowledge on French Classical Menu presentation.

C04: HOTEL ACCOUNTANCY

Course outcome:

CO1: Understanding of the principles and concepts of financial accounting and hotel Accounts
CO2: Familiarize the students with Accounting Concepts related to Hotel industry
CO3: Equip the students to prepare the accounts of the Hotel Industry.

Core

BSH6B11 Industrial Exposure Training And Report

Course outcomes

CO1: To improve the Students' employability skills and ensure smooth on boarding to their careers
CO2: It helps them to translate the knowledge gained from the institute to be put to practice
CO3: Helps them gain work related skills and expertise related to their future career
CO4: Real work situations enable them to establish their career goals.

Core

BSH6B12 Comprehensive self-Study

Course outcomes

CO1: Check the student's capacity of theoretical knowledge in which they studied in all the previous semesters.

CO2: Analyze the student capacity to solve the questions within the stipulated time.

CO3: Improve the observing and listening capacity of students in the classrooms and the other learning areas, including training.

B14:HUMAN RESOURCES MANAGEMENT

Course outcome;

CO1: Familiarize the students with the different aspects of managing human resources in an organization.

CO2: Acquire basic knowledge about job analysis and Human resource planning in an organization.

CO3: Equip the students with basic knowledge and skills required for the recruitment, selection and retention of human resources.

OPEN COURSE

D01:INTRODUCTION TO HOSPITALITY

Course outcome;

CO1: Understand the evolution of hospitality industry.

CO2: Understand the hospitality industry structure.

CO3: Acquire the concept and history of tourism development.

CO4: Acquire the information about national and international tourism organisations.

Semester VI

Core

BSH 2B02 Accommodation Operation

Course outcomes

CO1: Realize the role of the housekeeping department in hotels and its responsibilities.

CO2: Develop personal skills and in accommodation operation and services

CO3: To Coordinate with other departments in the hotel.

CO4: Develop cleaning skill at special areas.

Core

BSH 2B02 (P) Accommodation Operation- (Practical)

Course outcomes

CO1: Understand the cleaning Agents, Standard Supplies and Practice the cleaning at various levels.

CO2: Develop cleaning skills in special areas.

CO3: Develop a skill of Stain Removal and Flower Arrangement.

CO4: Practice cleaning of Ceramic, Brass and Plastic Understand the Guest Room inspection and Linen Folding..

B17: FOOD AND BEVERAGE MANAGEMENT

Course outcome:

CO1: Control the Food and Beverage cost in the industry.

CO2: Price the Food and Beverages, controlling costs, budgetary control, and variance analysis.

CO3: Understand the functions of the Food and Beverage department for controlling food production.

BSH/C 2C04 Management Principles and Practices

Course outcomes

CO1: Demonstrate effective management principles as outlined in selected text learning objectives.
--

CO2: Apply effective management strategies,

CO3: Identify some of the key skills required for the training of staff.
--

CO4: Demonstrate the ability to communicate effectively.
--

BSH/C 1CO1 Sales and Marketing

Course outcomes

CO1: To get the knowledge of marketing the services of the hospitality industry

CO2: To understand the scope with the ever changing aspects of Hospitality industry

CO3: To understand the market, buyer behavior.
--

CO4: To promote the services accordingly this suits the customer
--

BHA6B20: ROOM DIVISION MANAGEMENT

Course outcome:

CO1: Acquire basic knowledge about the application of computers in property management.

CO2: Understand the importance of Yield Management in hospitality organizations.
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CO3: Evaluate the performance of hotel properties.
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CO4: Acquire the soft skills needed for revenue management
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