

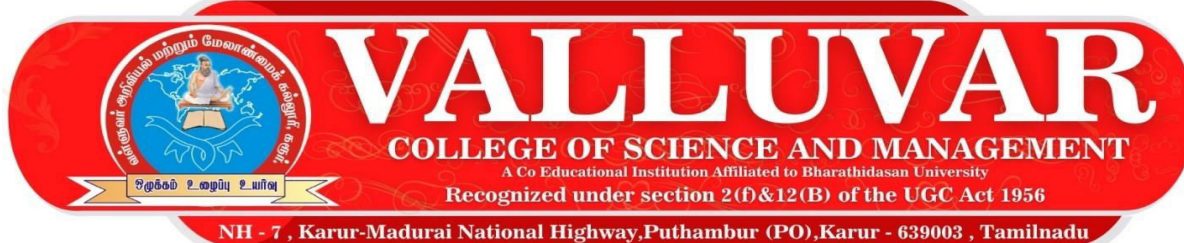
**DEPARTMENT OF HOTEL MANAGEMENT & CATERING SCIENCE**  
**COURSE OUTCOMES OF UNDERGRADUATE PROGRAMMES**  
**(2016 – 2017 onwards)**

Name of the Programme: B.Sc., Hotel Management & Catering Science		Semester – I	
Course Code	Name of the Course	Course Outcomes	
16LCFHM1	COMMUNICATION IN FRENCH I	CO 1	Acquisition of basic language skills in French
		CO 2	Practice of Comprehension, Translation, and Communication and Initiation to Grammar and Composition writing.
		CO 3	Presenting and introducing another person
		CO 4	Conversation related to Restaurant
		CO 5	Name of the Personnel & in Hotel, Restaurant and Kitchen (Specialization from English to French term)
16ELCHM1	COMMUNICATIVE ENGLISH-I	CO 1	Basic sentence patterns – different kinds of transformations of sentences.
		CO 2	To familiarize the students with spoken forms needed especially in connection with Hotel Management Studies.
		CO 3	Proper use of idiomatic expressions
		CO 4	Defining the purpose of a speech, organizing the ideas and delivering the speech
		CO 5	The nature of telephone activity in the hotel industry and the need for developing telephone skills
16SCCHM1	BASICS OF FOOD PRODUCTION-1	CO 1	Identify the various commodities used in food preparation.
		CO 2	Selection and identification of meat and vegetable items.
		CO 3	Safety Precautionary methods while handling equipment. Personal hygiene required for kitchen staff.
		CO 4	Methods of processing food& utensils and their description
		CO 5	Portion Control-Standard Portion Sizes necessity for control

<b>16SACHM1</b>	<b>FRONT OFFICE AND ACCOMMODATION OPERATIONS I</b>	<b>CO 1</b>	To identify the organizational structure, responsibilities of staff, qualities needed for staff and their job description.
		<b>CO 2</b>	Enumerate the procedures of key handling, Wake-up call, left luggage, safety locker facility and Lost and found – to list the registers maintained
		<b>CO 3</b>	Job description of staff – to describe the classification of cleaning agents and equipment
		<b>CO 4</b>	Types of rooms and tariff – to list the meal plans – to explain the types of reservations – to describe the mail and baggage handling
		<b>CO 5</b>	The reservation systems and procedures – to illustrate the registration formalities – to state the duties of Front office cashier.

**Name of the Programme: B.Sc., Hotel Management & Catering Science      Semester – II**

Course Code	Name of the Course	Course Outcomes	
<b>16LCFHM2</b>	<b>COMMUNICATION IN FRENCH II</b>	<b>CO 1</b>	Acquisition of language skills in French
		<b>CO 2</b>	Practice of Comprehension, Translation
		<b>CO 3</b>	Communication and Initiation to Grammar and Composition writing.
		<b>CO 4</b>	Comprehend basic vocabulary pertaining to hotel industry
		<b>CO 5</b>	Understand basic syntax and grammar patterns
<b>16ELCHM2</b>	<b>COMMUNICATIVE ENGLISH II</b>	<b>CO 1</b>	Enable to students to understand the proper intonation and accentuation while speaking.
		<b>CO 2</b>	Enable the students to learn the verbal etiquette in hotel management
		<b>CO 3</b>	Verbal response to Situations
		<b>CO 4</b>	Unraveling the captions in journals
		<b>CO 5</b>	Face to Face and telephonic conversation with clients
<b>16SCCHM2</b>	<b>FOODAND BEVERAGE SERVICE</b>	<b>CO 1</b>	Understand about kitchen stewarding and pantry functions.
		<b>CO 2</b>	To study about Restaurant operations, and service equipment
		<b>CO 3</b>	understand the evolution of the catering industry
		<b>CO 4</b>	Acquire in-depth knowledge about non-alcoholic beverages and tobacco
		<b>CO 5</b>	Ancillary departments
<b>16SACHM2</b>	<b>FRONT OFFICE AND ACCOMMODATION OPERATIONS II</b>	<b>CO 1</b>	Selection criteria for Linen items (Bed sheet, pillow slip, towels, bathmats, table cloth, and serviette)
		<b>CO 2</b>	Organizational framework of the Department (Large/Medium/Small Hotel), Staff Hierarchy, and duties responsibility.
		<b>CO 3</b>	Duties and responsibilities of front office personnel
		<b>CO 4</b>	Modes of reservation & Sources of reservation
		<b>CO 5</b>	Information and bell desk operation
<b>16SCCHM1P</b>	<b>INDIAN REGIONAL COOKERY PRACTICAL</b>	<b>CO 1</b>	Proper usage of a Kitchen Knife and Hand Tools
		<b>CO 2</b>	Basic Indian Cuisine-Individual practical for students- 10 sets of menu.
		<b>CO 3</b>	Indian masalas- Composition of basic Indian masalas
		<b>CO 4</b>	Stocks Demonstration and preparation of: White stock, Brown stock, Fish stock
		<b>CO 5</b>	Demonstration & preparation of basic mother sauces and 2-3 derivatives

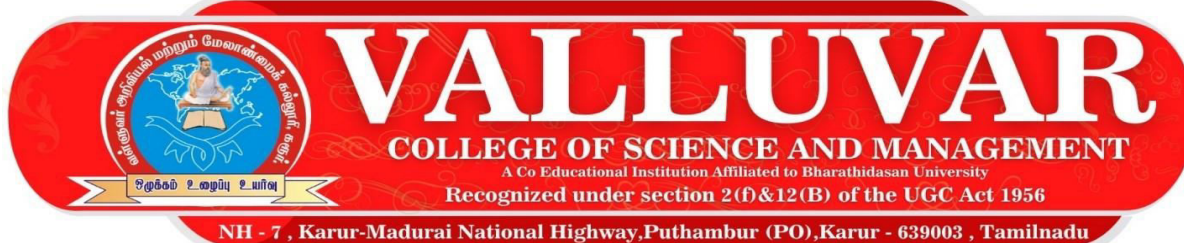


16SACHM1P	FRONT OFFICE AND ACCOMMODATION OPERATIONS -I	CO 1	To identify the classification of cleaning agents and equipment – to handle the cleaning of various surfaces
		CO 2	Inspect the cleaning of rooms and public areas
		CO 3	Handle reservation activities
		CO 4	Maintain and Use of the Guest Information Directory
		CO 5	Receiving Guests & Guest registration Procedures

**Name of the Programme: B.Sc., Hotel Management & Catering Science      Semester – III**

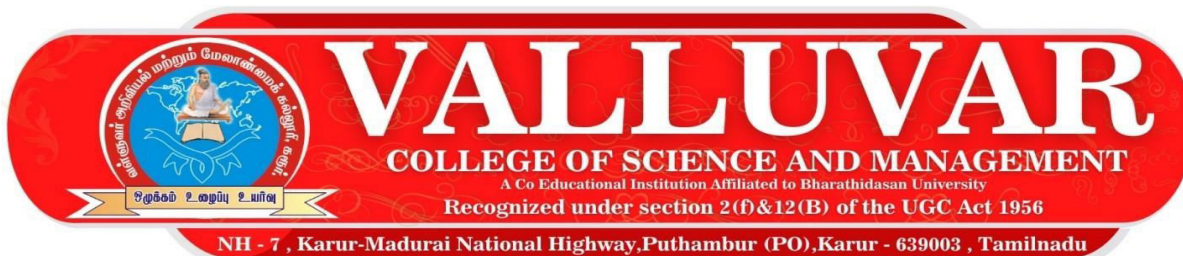
Course Code	Name of the Course	Course Outcomes	
<b>16LCFHM3</b>	<b>COMMUNICATION IN FRENCH III</b>	<b>CO 1</b>	Ability to explain in simple French various aspects of a tourist place.
		<b>CO 2</b>	Ability to propose different tourist circuits/ packages in French.
		<b>CO 3</b>	Ability to assist French tourists in making reservations (train, air, hotel).
		<b>CO 4</b>	As most of the names of the dishes are in French (while learning different cuisines) the knowledge of this language helps the student to easily identify the names of the dishes and communicate with the French tourists in India
		<b>CO 5</b>	They will be able to understand culinary terms & terms related to tourism & hospitality in French
<b>16ELCHM3</b>	<b>COMMUNICATIVE ENGLISH III</b>	<b>CO 1</b>	Enable to students to understand the proper intonation and accentuation while speaking
		<b>CO 2</b>	Verbal response to Situations
		<b>CO 3</b>	Formation of Questions and answers (agreement / disagreement).
		<b>CO 4</b>	Preparing Resumes/Bio-data/ Curriculum vitae
		<b>CO 5</b>	Presentation Skills of Emphasizing
<b>16SCCHM3</b>	<b>INTERNATIONAL COOKERY</b>	<b>CO 1</b>	Categorize the Mediterranean & continental Cuisine
		<b>CO 2</b>	Comprehend Nuances of International Cuisine
		<b>CO 3</b>	Bring out the Traces of South and North American Cuisine
		<b>CO 4</b>	Basics of in Continental Cuisine.
		<b>CO 5</b>	Aromatic herbs and spices used in Arabian cookery, Arabian breads and main course.
<b>16SACHM3</b>	<b>BEVERAGE SERVICES</b>	<b>CO 1</b>	Explore about beer and its types Service techniques-production
		<b>CO 2</b>	Understanding of cocktail and wine harmony
		<b>CO 3</b>	Understand of beverages and its classification-Roll and important and functions of wine.
		<b>CO 4</b>	study about control measure of the beverage and practices
		<b>CO 5</b>	To study the definition of sprits and its classification



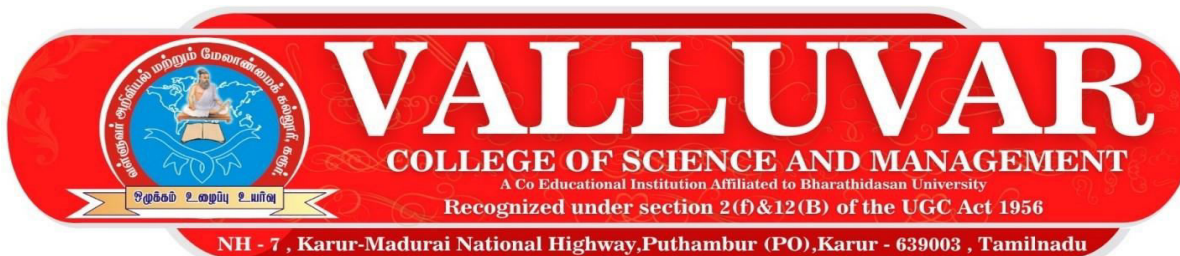


Name of the Programme: B.Sc., Hotel Management & Catering Science Semester – IV

Course Code	Name of the Course	Course Outcomes	
16LCFHM3	COMMUNICATION IN FRENCH IV	CO 1	Formation of plural of nouns and adjectives
		CO 2	Phrases, Feminine of nouns and objectives, Nouns of two gender
		CO 3	Course de langue et de civilisation francaises – I
		CO 4	Common French words, Names of days, months, & seasons
		CO 5	Course de langue et de civilisation francaises
16ELCHM4	COMMUNICATIVE ENGLISH IV	CO 1	Role of auxiliary verbs in conversation
		CO 2	Planning the search for career employment
		CO 3	The nature of telephone activity in the hotel Industry
		CO 4	Delivering the speech, pronunciation, importance of speech in hotels
		CO 5	Colloquial expression at the work spot
16SCCHM4	NUTRITION AND FOOD SCIENCE	CO 1	A good knowledge of Health & Nutrition and its under disciplinary
		CO 2	Understand the various food Standards
		CO 3	Intervention programmes to combat malnutrition
		CO 4	Pamphlets on nutrition preparation
		CO 5	Measures to overcome malnutrition deficiency
16SACHM4	HOTEL ADMINISTRATION AND ENTREPRENEURSHIP	CO 1	To exhibit the paths of success in Hotel Industry
		CO 2	The student to have Broad knowledge about the hotel administration and to become a successful entrepreneur.
		CO 3	To know the service, Demand Management and Revenue Management.
		CO 4	Outstanding services, demand management & revenue management
		CO 5	Success through operation and service excellence
16SACHM2P	WESTERN CULINARY PRACTICAL (P)	CO 1	learn the preparation of various larder Dishes
		CO 2	The preparation and presentation of menus of continental cuisine and international cuisine.
		CO 3	Singaporean and Thai food preparations Popular recipe
		CO 4	American cuisine-popular American street foods
		CO 5	Arabic cuisine-Arabian breads and main course-influences of turkey, Greece and Egypt in Arabian cookery

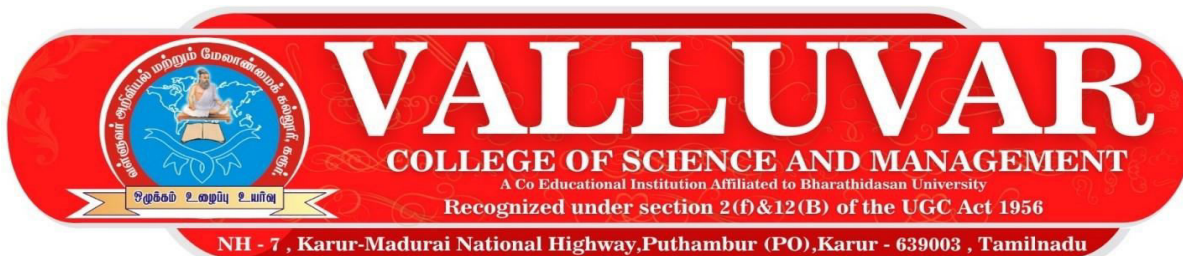


16SCCHM2P	FOOD & BEVERAGE SERVICE (P)	CO 1	Complete study of the service and practice of alcoholic beverages cigars.
		CO 2	Understand about Gueridon trolley service and compilations of menu
		CO 3	comprehensive knowledge on bar and banquet operations
		CO 4	Mise En Place For Gueridon, Special Equipment Used in Gueridon Service,
		CO 5	Setting up of various types of Bar – Cocktail, Floating, Dispense

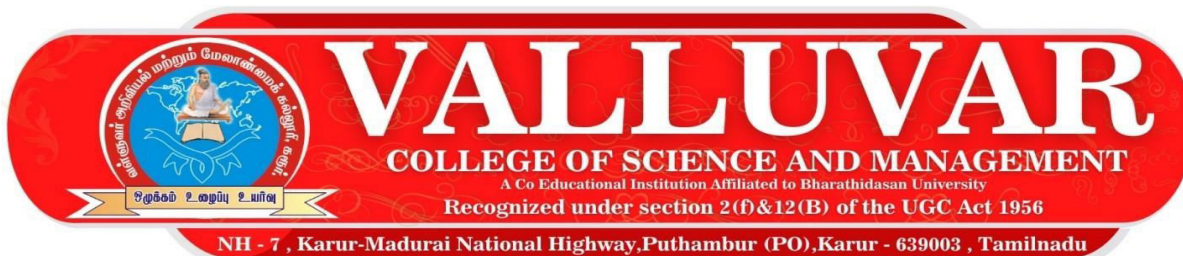


Name of the Programme: B.Sc., Hotel Management & Catering Science		Semester – V	
Course Code	Name of the Course	Course Outcomes	
16SCCHM5	BAKERYAND PATISSERIE	CO 1	Materials used in Bakery and Confectionary
		CO 2	Methods of Preparing Yeast Dough Product
		CO 3	Identify the kinds of Icings and Preparatory Methods
		CO 4	Methods of Preparing Pastries, Cakes and Cookies.
		CO 5	The oven temperatures for baking rich and lean cakes
16SCCHM6	TOURISM MANAGEMENT	CO 1	To know the different organization involved in the Industry of Tour promote
		CO 2	Execute the functions of Travel Agencies
		CO 3	Understand the industry of Tourism of exhibiting its different types and its components.
		CO 4	Tour Operations – Itinerary Preparation and Organizing
		CO 5	Impact and Organizations of Indian Tourism
16SCCHM7	ADVANCED FRONT OFFICE MANAGEMENT	CO 1	Measure the concept of yield management system and procedures
		CO 2	Brief the health and safety precautions for staff and guests.
		CO 3	Budget Process - Operating Budget & Capital Budget
		CO 4	impart knowledge on sales promotion activities and credit control measures adopted in hotels
		CO 5	Educate on the procedures and practices adopted for the co- ordination between guests and hotel services

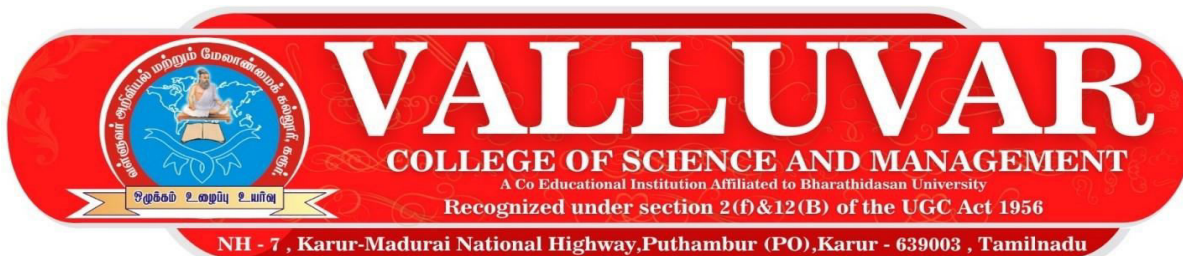




<b>16SMBEHM1</b>	<b>HOSPITALITY SERVICES</b>	<b>CO 1</b>	About hospital catering and its menu planning-hospital tray service technique.
		<b>CO 2</b>	Exploration of ship caterings cruise and its study
		<b>CO 3</b>	Study about outdoor catering and its functions-Miscellaneous forms of catering.
		<b>CO 4</b>	study about industrial and institutional catering food service- Benefits of subsidy offered by management
		<b>CO 5</b>	Food Service Units in Research Institutions
<b>16SCCHM3P</b>	<b>BAKERY AND PATISSERIE (P)</b>	<b>CO 1</b>	Simple cakes Demonstration & Preparation of Sponge
		<b>CO 2</b>	Bread Making Demonstration & Preparation of simple and enriched bread variation
		<b>CO 3</b>	Simple Cookies and Ice-creams Demonstration & Preparation of Nankhatai, Golden Cookies, Melting Moments.
		<b>CO 4</b>	Hot Sweets: Caramel Custard, Christmas pudding, Bread & Butter pudding Albert pudding
		<b>CO 5</b>	Cold Sweets : Butter Scotch Sponge, Honey Comb Mould, Chocolate Mousse



Name of the Programme: B.Sc., Hotel Management & Catering Science		Semester – VI	
Course Code	Name of the Course	Course Outcomes	
16SCCHM8	ADVANCED ACCOMMODATION OPERATIONS MANAGEMENT	CO 1	Explain the environmental practices needed for housekeeping
		CO 2	Brief the nature, types and performance of lightings
		CO 3	To identify the interiors needed for various areas and occasions
		CO 4	Interior design, Colour and colour schemes, shades, tints
		CO 5	Identify the fibbers, their types and their usage in hotel industry
16SCCHM9	FOOD AND BEVERAGE MANAGEMENT & COST CONTROL	CO 1	Principles to be adopted for the purchase and its procedure for procurement
		CO 2	Know the items and its security in the purchasing system.
		CO 3	Techniques of cost control in the products.
		CO 4	Selection and procurement of the items, processed produce and other grocery items
		CO 5	Cost control techniques
16SMBEHM2	FOOD SAFETY AND HYGIENE	CO 1	Know about Health Beneficiaries and the measures to have a hygiene food and its improvement.
		CO 2	Make the Students gain knowledge about Healthy Nutrition and its value
		CO 3	Take Precautions Steps or to prevent the Food Spoil.
		CO 4	Common food adulterants test to detect food adulteration
		CO 5	Control Of Substances Hazardous to Health
16SMBEHM3P	ADVANCED FOOD AND BEVERAGE SERVICE (P)	CO 1	Compiling Five Course Menu Along With Matching Drinks
		CO 2	Banquet planning (layout, menu compiling)
		CO 3	Service sequences (basics and advanced)
		CO 4	Informal banquet – reception, cocktail party, seminar, exhibitions, festivals show, trade fair, wedding, outdoor catering.
		CO 5	Setting up of various types of Bar – Cocktail, Floating, Dispense



<b>16SCCHM4P</b>	<b>CHINESE AND ORIENTAL CUISINE (P)</b>	<b>CO 1</b>	Aspic Jelly – Uses, Preparation; Chaud - Froid – Uses, Preparation; Cold Buffet
		<b>CO 2</b>	Decoration Aids And Designs, Decoration Techniques And Method
		<b>CO 3</b>	Eight Schools of Chinese Cuisine
		<b>CO 4</b>	Regions & Regional Cooking Styles Northern Region / Peaking Style
		<b>CO 5</b>	Food with Regional Influences