



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

Name of the Programme: B.Sc., Hotel Management & Catering Science	
PO 1	The essentials of Basic Culinary knowledge and various Preparation of food Production department
PO 2	The student will be able to comprehend the concept, significance, organization and basic and overall functions of Hotel's Front Office & Housekeeping department.
PO 3	Understand the manner of communication in English proper pronunciation and the proper intonation and accentuation while speaking.
PO 4	To acquire in-depth knowledge about non-alcoholic beverages and tobacco. The study about Restaurant operations, and service equipment
PO 5	To have Broad knowledge about the hotel administration and to become a successful entrepreneur and develop the Leadership Qualities.
PO 6	Take Precautions Steps or to prevent the Food Spoil. To Know about Health beneficiaries and the measures to have a hygiene Food and its improvement.