# DEPARTMENT OF HOTEL MANAGEMENT

## PROGRAM OUTCOMES

**PO1** Create potential leaders for an expanding hospitality industry who will be capable of competing for senior positions in a global marketplace

**PO2** Usage of modern tools, updated techniques, and resources with an understanding of the consequences and ethical principles.

**PO3** Apply to reason informed by the contextual knowledge to assess societal, health, safety, legal and cultural issues and the consequent responsibilities relevant to the professional engineering practice.

**PO4** Demonstrate hospitality knowledge and management principles and apply these to one's work, as a leader, to manage projects in multidisciplinary environments.

**PO5** Communicate effectively on hospitality activities with the professional community and with society at large and commit to professional ethics and responsibilities.

**PO6** Apply knowledge of hospitality, hotel, tourism, computer and management, and other core area specialisation to tackle complex problems of hotel management and for sustainable development.

**DEPARTMENT OF HOTEL MANAGEMENT**

**PROGRAM SPECIFIC OUTCOMES**

| | |
|---|---|
| PSO1 | Demonstrate the theoretical, non-theoretical , analytical, interpersonal, operational, and conceptual skills appropriate for hospitality. |
| PSO2 | Exhibit the ability to apply strategies for managing multicultural and diversity in the hotel industry. |
| PSO3 | Apply the knowledge gained to manage and evaluate functional systems in hospitality, tourism, and lodging operations |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     French – I

**Subject Code**     CLK1P

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Use of different accents |
| CO2 | Explain information to guest. |
| CO3 | Name tourist places. |
| CO4 | Recognise name of the utensils in kitchen & restaurant. |
| CO5 | Use French grammer. |
| CO6 | Identify cheese. |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**    Food Production – I

**Subject Code**    TAH1A

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Develop the art of cookery. |
| CO2 | Explain food safety management. |
| CO3 | Describe kitchen equipment and fuels and methods of cooking. |
| CO4 | Tell methods of cooking. |
| CO5 | Recite principles of food preparation- meat, fish monger and egg cookery. |
| CO6 | Illustrate principles of food preparation- vegetables and fruits, stocks and sauce. |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Food & Beverage Service – I

**Subject Code**     TAH1B

At the end of the course the student will be able to:


CO1          Summarize hotel and catering industry.

CO2          Design departmental organisation and staffing.

CO3          Develop food service areas F&B outlets.

CO4          Modify ancillary departments.

CO5          Recognise F&B Service equipment.

CO6          Interpret Non-alcoholic beverages.

**DEPARTMENT OF HOTEL MANAGEMENT**

**COURSE OUTCOMES**

**Subject Name**    Front Office Operation - I

**Subject Code**    TAH1C

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Infer Tourism, hospitality and hotel industry. |
| CO2 | Appraise Front office organisation. |
| CO3 | Categorise the hotels. |
| CO4 | Summarise types of rooms. |
| CO5 | Classify rates and plan. |
| CO6 | Explain reservation, registration, bell desk and guest handling. |

**DEPARTMENT OF HOTEL MANAGEMENT**

**COURSE OUTCOMES**

**Subject Name**      Accommodation Operation - I

**Subject Code**      TAH1D

At the end of the course the student will be able to:

| | | |
|---|---|---|
| CO1 | Infer role of housekeeping in hospitality operation. |
| CO2 | Describe organisation chart of the housekeeping department. |
| CO3 | Develop cleaning organisation. |
| CO4 | Tell cleaning agents and equipment. |
| CO5 | Teach composition, care, and cleaning of different surfaces. |
| CO6 | Recite hotel management and operations. |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**      Food Science & Nutrition

**Subject Code**      TBH1A

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Explain food science. |
| CO2 | Use energy and vitamins. |
| CO3 | Articulate on cooking carbohydrates. |
| CO4 | Describe 'food emulsion. |
| CO5 | Develop preservation of food. |
| CO6 | Describe food facts and principles. |

**DEPARTMENT OF HOTEL MANAGEMENT**

**COURSE OUTCOMES**

**Subject Name**   French – II

**Subject Code**   **CLK2R**

At the end of the course the student will be able to:

CO1         Develop greeting family members.

CO2         Recite dialogue related to front desk.

CO3         Memorise name of star hotels, Indian meals.

CO4         Memorize name of fish, meat, desserts.

CO5         Describe 17 course French classical menu.

CO6         Use grammer.

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**   English – II

**Subject Code**   SAH2H

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Teach commercial communication. |
| CO2 | Design application for job. |
| CO3 | Develop telephone etiquette. |
| CO4 | Plan for interview. |
| CO5 | Develop public relation communication. |
| CO6 | Relate essential of business communication. |

**DEPARTMENT OF HOTEL MANAGEMENT**

**COURSE OUTCOMES**

**Subject Name**    Food Production – II

**Subject Code**    **TAH2A**

At the end of the course the student will be able to:

CO1          Modify Kitchen organisation.

CO2          Describe basic rice, cereals, wheat, nuts, and pasta.

CO3          Explain about shortenings, raising agents, sugar.

CO4          Identify culinary terms.

CO5          Explain Principles of HACCP.

CO6          Explain Indenting, purchasing, storing & portioning

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**    Food & Beverage Service – II

**Subject Code**    TAH2B

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Develop Menu and meal. |
| CO2 | Explain preparation for service. |
| CO3 | Develop styles of food service |
| CO4 | Use sale control system. |
| CO5 | Rewrite courses of French classical menu. |
| CO6 | Develop special food service |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Accommodation Operation - II

**Subject Code**     TAH2C

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Modify room layout and guest supplies. |
| CO2 | Tell area cleaning procedure. |
| CO3 | Develop routine system and records for the housekeeping department. |
| CO4 | Explain key control. |
| CO5 | Describe pest control. |
| CO6 | Summarize types of beds and mattresses, safety and first aid. |

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## COURSE OUTCOMES

**Subject Name**      Tourism Management

**Subject Code**      TBH2A

At the end of the course the student will be able to:

CO1          Define Principles of tourism.

CO2          Explain the growth of tourism.

CO3          Modify operations of tourism.

CO4          Develop planning in tourism.

CO5          Judge impact and organisations of tourism.

CO6          Value international tourism.

**DEPARTMENT OF HOTEL MANAGEMENT**

**COURSE OUTCOMES**

**Subject Name**    Food Production – III

**Subject Code**    TAH3A

At the end of the course the student will be able to:

CO1          Define fundamentals of Indian cookery.

CO2          Describe Ayurveda and regional cuisines of Indian.

CO3          Tell communal cuisines, tandoor.

CO4          Develop menu planning.

CO5          Interpret quality food production.

CO6          Develop food safety management.

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Food and Beverage Service – III

**Subject Code**     TAH3B

At the end of the course the student will be able to:

CO1          Describe alcoholic beverages.

CO2          Teach history of wine.

CO3          Explain beer types and production.

CO4          Describe production of spirit.

CO5          Value history of aperitifs.

CO6          Develop Modern restaurant.

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## COURSE OUTCOMES

**Subject Name**     Hotel Engineering and Maintenance

**Subject Code**     TBH3A

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Rewrite the role and importance of the maintenance department. |
| CO2 | Use LPG and its properties. |
| CO3 | Tell fundamentals of electricity. |
| CO4 | Interpret fire prevention and fire fighting system. |
| CO5 | Illustrate fuels used in the catering industry. |
| CO6 | Use types of maintenance. |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**      Principles of Management

**Subject Code**      TBH3B

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Develop of management thought. |
| CO2 | Modify planning. |
| CO3 | Design organising. |
| CO4 | Relate centralisation and decentralisation. |
| CO5 | Value coordination. |
| CO6 | Develop Management skills. |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**   Hotel Accounting System

**Subject Code**   TBH3C

At the end of the course the student will be able to:

CO1          Identify components of income statement.

CO2          Prepare of income statement.

CO3          Analyse balance sheet.

CO4          Value internal control.

CO5          Create audit.

CO6          Interpret departmental accounting.

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**    Food and Beverage Management

**Subject Code**    TBH3D

At the end of the course the student will be able to:

CO1    Interpret cost dynamics, sales concept and sales control.

CO2    Infer inventory control.

CO3    Understand beverage control and budgetary control.

CO4    Explain variance analysis.

CO5    Describe menu engineering.

CO6    Solve marginal costing and MIS.

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## COURSE OUTCOMES

**Subject Name**    Food Production Patisserie– IV

**Subject Code**    TAH5A

At the end of the course the student will be able to:

CO1        Explain larder work and organisation of larder section.

CO2        Tell charcuterie types, preparation and uses.

CO3        Describe cold buffet and cold cuts.

CO4        Tell appetizers classifications, preparation and types.

CO5        Summarize historical importance of culinary garnishes.

CO6        Develop food decoration and presentation

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Food & Beverage Service - IV

**Subject Code**     TAH5B

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Design planning & operating various F&B outlet. |
| CO2 | Develop function catering banquets. |
| CO3 | Understand banquet protocol. |
| CO4 | Apply informal banquet. |
| CO5 | Use gueridon service. |
| CO6 | Explain kitchen stewarding |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**        Front Office Operation- II

**Subject Code**        TAH5C

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Evaluate front office operations. |
| CO2 | Plan front office salesmanship. |
| CO3 | Develop dealing guest. |
| CO4 | Compare front office accounting. |
| CO5 | Analyse budgeting. |
| CO6 | Apply property management system. |

**DEPARTMENT OF HOTEL MANAGEMENT**

**COURSE OUTCOMES**

**Subject Name**      Marketing and Sales Management

**Subject Code**      TEH5A

At the end of the course the student will be able to:

CO1          Understand fundamentals of marketing.

CO2          Describe Marketing mix.

CO3          Tell promotional activities.

CO4          Explain International marketing.

CO5          Apply social responsibilities of business.

CO6          Understand Marketing management

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## COURSE OUTCOMES

**Subject Name**    Hotel Law

**Subject Code**    TEH5B

At the end of the course the student will be able to:

CO1         Value of hotel law.

CO2         Explain license and permits.

CO3         Apply Industrial laws.

CO4         Use consumer laws.

CO5         Explain customer relationship.

CO6         Understand operational law.

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## COURSE OUTCOMES

**Subject Name**      Hotel Financial Management

**Subject Code**      TBH5A

At the end of the course the student will be able to:

CO1           Explain objectives of financial management.

CO2           Analyse  financial statement.

CO3           Value ratio analysis.

CO4           Infer fund flow statement.

CO5           Develop financial planning.

CO6           Illustrate cash flow statement.

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Food Production – V

**Subject Code**     TAH6A

At the end of the course the student will be able to:

| | | |
|---|---|---|
| CO1 | Develop International cuisine |
| CO2 | Invent in bakery |
| CO3 | Explain confectionery |
| CO4 | Design food costing |
| CO5 | Develop food budgeting |
| CO6 | Describe food industry |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Facility Planning

**Subject Code**     TAH6B

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Design Hotel layout. |
| CO2 | Develop facilities planning. |
| CO3 | Tell star classification of hotel. |
| CO4 | Explain kitchen equipment, layout and design. |
| CO5 | Modify Project management. |
| CO6 | Develop food service planning. |

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**      Accommodation Operation - III

**Subject Code**      TAH6C

At the end of the course the student will be able to:

CO1          Use safety and security.

CO2          Develop interior decoration.

CO3          Modify planning layout of guest rooms.

CO4          Tell new property countdown.

CO5          Illustrate special decoration.

CO6          Articulate carpet and marble polishing.

# DEPARTMENT OF HOTEL MANAGEMENT

## COURSE OUTCOMES

**Subject Name**     Human Rights and Human Relations Education

**Subject Code**     TBH6A

At the end of the course the student will be able to:

| | |
|---|---|
| CO1 | Explain origin of human rights. |
| CO2 | Understand human rights in Indian context. |
| CO3 | Describe united nations organs. |
| CO4 | Define UDHR. |
| CO5 | Understand national and state human rights commission. |
| CO6 | Understand social movement. |

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## COURSE OUTCOMES

**Subject Name**      Application of Computers

**Subject Code**      TEH6A

At the end of the course the student will be able to:

CO1            Define computers.

CO2            Describe converting functions.

CO3            Use MS Word.

CO4            Apply MS Excel.

CO5            Explain DBMS.

CO6            Understand Dbase.