

Programme Name: B.Sc., Catering Science & Hotel Management

Program Code: 22P

Graduate attributes:

GA1	Domain Knowledge	Knowledge
GA2	Domain Analysis	
GA3	Design and Development of Solutions	
GA4	Communication Skills	Skills
GA5	Innovative and Entrepreneurial Skills	
GA6	Leadership and Management Skills	
GA7	Individual and Team Work	Attitude
GA8	Ethical and Social Responsibility	
GA9	Life-long Learning	

PROGRAMME EDUCATIONAL OBJECTIVES (PEO's)

The B.Sc. CSHM program describe accomplishments that graduates are expected to attain within five to seven years after graduation	
PEO1	To demonstrate high standards with regard to performance in the hotel industry adopting value-based and ethical practices.
PEO2	To gain exposure and expertise in the diversified fields of hospitality and catering industries.
PEO3	To inculcate holistic implementation of knowledge and gain experience and competence in the operations of hospitality sector.
PEO4	To perform with competence and confidence in the hospitality industry at the global level.
PEO5	To work effectively as an individual, and as a member of a team or leader in diverse teams, and in multidisciplinary settings.
PEO6	To hone individual creativity and innovation skills.
PEO7	To develop entrepreneurial and leadership skills
PEO8	To demonstrate the ability to develop, examine, question and explore perspectives or alternatives to problems in hospitality operations
PEO9	To demonstrate community involvement.
PEO10	To conduct researches concerning hotel and restaurant development programme.

PROGRAMME SPECIFIC OUTCOME (PSO's)

After the successful completion of B.Sc. CSHM program, the students are expected to	
PS01	To acquire technical skills in the core areas of the hotel and other hospitality sectors
PS02	To adopt professional techniques and use tools competently in the preparation, presentation and service of quality foods
PS03	To work in a sustainable manner as per trends and issues in the interdependent hospitality sectors
PS04	To understand the functions of non-core departments like accounts, human resource, marketing, etc
PS05	To pertain the acquired knowledge to manage and evaluate functional systems in hospitality industry
PS06	To endorse sustainable environment and corporate social responsibility initiatives as well as ethical practices in the hospitality business
PS07	To induce appropriate technologies to enhance the quality and delivery of hospitality services and to measure the effectiveness of hospitality operations.

PROGRAMME OUTCOME (PO's)

On successful completion of the B.Sc program	
P01	Performs work activities effectively and efficiently to the standards expected in the operation required in the hospitality sectors
P02	Respond to issues and dilemmas arising in the delivery of hospitality services, by using and promoting ethical behavior and best practices of corporate social responsibility and environmental sustainability.
P03	To formulate and integrate contemporary solutions and techniques of culinary science and management practices.
P04	Plan, develop, market and manage hospitality establishments in the international marketplace using contemporary hospitality management concepts
P05	Employ technological tools and strategies including relevant hospitality and business systems to support business functions and decisions
P06	Demonstrate the ability to use professional written and oral communication skills and technology to successfully communicate and report.
P07	To support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.
P08	Develop professional ethics, provide leadership, demonstrate personal and global responsibility and work effectively.
P09	Develop critical thinking skills and apply them to solve complex Problems
P010	Elevate leadership, teamwork, and relationship management skills, organizational behavior, employment standards, and human rights to contribute to a positive work environment

COURSE OUTCOME(CO's)

SEMESTER -I

Course Name: FOOD PRODUCTION – I

#	Course Outcome	
C01	Students can remember the Basic cookery, kitchen equipment	K1
C02	Students can understand the kitchen organization and layout & hygienic practices	K2
C03	Students can understand the cooking materials and their uses	K2
C04	Students can apply the cooking materials while cooking	K2, K3
C05	Students can analyse and apply the preparations of ingredients and methods of cooking food	K5

Course Name: FOOD & BEVERAGE SERVICE – I

#	Course Outcome	
C01	Remember about the sectors & Functions of Food & Beverage industry	K1
C02	Understand staff duties and Responsibilities	K2
C03	Handle food service equipment	K3
C04	Work in various ancillary sections of food service areas	K4
C05	Identify, plan & lay covers for French classical menu	K5

Course Name: HOUSE KEEPING MANAGEMENT – I

#	Course Outcome	
C01	To perform duties effectively in housekeeping department	K2
C02	To work in desk control and prepare budget	K3
C03	To plan and work in the department, identify types of bed	K1
C04	To select, purchase and effectively handle cleaning equipments, agents	K5
C05	To work in linen and laundry room.	K3

SEMESTER -II

Course Name: FOOD PRODUCTION – II

#	Course Outcome	
C01	To remember Stocks, Sauces, Soups	K1
C02	To understand Basic Principles Of Food Production	K2
C03	To apply apply the Basic Food Commodities in food production	K3
C04	To analyse Food Commodities in food production	K4
C05	To evaluate Planning Of Menu And Kitchen	K5

Course Name: FOOD & BEVERAGE SERVICE – II

#	Course Outcome	
C01	Identify, plan & lay covers for English & Continental Breakfast menu	K1
C02	Carry out various styles of service	K2
C03	Identify the various non-alcoholic beverages served in F & B operation	K3
C04	Understand about Cheese , Sweets, Savories, Desserts	K3
C05	Handle billing & control	K5

Course Name: FOOD PRODUCTION I PRACTICALS

#	Course Outcome	
C01	To fulfill the pre-requisites for working in the kitchen	K1
C02	To prepare a five course menu indent for Indian menus	K2
C03	To prepare 5 course Indian menus	K3
C04	To present 5 course Indian menus	K4
C05	To know about food texture and consistency of Indian menus	K5

Course Name: FOOD & BEVERAGE SERVICE – I PRACTICALS

#	Course Outcome	
C01	To handle cutlery, crockery and glassware	K1
C02	To compile breakfast, luncheon and dinner menu	K2
C03	To set the cover	K3
C04	To carry out service procedure for food & beverages	K4
C05	To prepare and present the bill	K5

Course Name: HOUSE KEEPING MANAGEMENT – II

#	Course Outcome	
C01	To undertake contract services & To identify types of pest & control	K3
C02	To adopt safety & security measures and to handle emergency situations	K2
C03	To recognize principles of interior designing & decoration	K2
C04	To manage housekeeping personal	K3
C05	To understand emerging trends	K5

Course Name: HOUSE KEEPING MANAGEMENT PRACTICALS

#	Course Outcome	
C01	To handle cleaning equipment	K3
C02	To use cleaning agents and polishes	K2
C03	To clean guest rooms & public areas	K2
C04	To do bed making and flower arrangement	K3
C05	To provide first aid and handle situations	K5

SEMESTER -III

Course Name: FOOD PRODUCTION - III

#	Course Outcome	
C01	To remember the basic Indian Cookery	K1
C02	To Understand the Indian regional cooking and south Indian cuisine	K2
C03	To Understand the North Indian cuisine	K2
C04	To Apply the tandoor, Indian bread & sweets in cooking	K3
C05	To Apply the Indian breakfast, chats & snacks, festivals dishes in cooking	K3

Course Name: FOOD & BEVERAGE SERVICE – III

#	Course Outcome	
C01	Carryout service of afternoon tea, lounge and room service	K1
C02	Recognize types of cigar and cigarettes and do service	K2
C03	Understand the production of fermented alcoholic beverages and its styles	K3
C04	Understand the production and types of spirits	K3
C05	Identify different liqueurs	K5

Course Name: HOTEL ACCOUNTING

#	Course Outcome	
C01	To understand about fundamentals of accounts	K2
C02	To understand , analyze and evaluate business accounts	K5
C03	To know about banking concept	K1
C04	To acquire knowledge about hotel accounts	K2
C05	To prepare cost sheet and verify stock	K5

Course Name: TOURISM MARKETING MANAGEMENT

#	Course Outcome	
C01	To understand and identify the concepts and types related to	K2
C02	To understand the marketing concepts in tourism	K2
C03	To adhere to travel formalities & regulations	K3
C04	To understand the services offered by travel agent and tour operator	K2
C05	To plan and create a tour itinerary	K5

Course Name: FRONT OFFICE OPERATIONS-I

#	Course Outcome	
C01	To identify types of hotels, rooms, room rates and guests	K1
C02	To perform duties efficiently in coordination with other departments	K2
C03	To handle the information and bell desk operations	K3
C04	To undertake reservations and process payments	K3
C05	To perform check-in& check out guests and handle overbooking	K3

Course Name: SKILL BASED SUBJECT :-1 : BAKERY AND CONFECTIONERY - I

#	Course Outcome	
C01	Remember the bakery organization, equipment, temperature/ Weight conversions	K1
C02	Understand the raw materials used in bakery	K2
C03	Apply the yeast product in preparation	K3
C04	Analyze the different types of paste	K4
C05	Evaluate the cookies and biscuits	K5

SEMESTER -IV

Course Name: FOOD PRODUCTION – IV

#	Course Outcome	
C01	Remember the characteristics of popular international cuisines	K1
C02	Understand the equipments used in the popular international cuisines	K2
C03	Apply the ingredients used in the popular international cuisines	K3
C04	Analyze the regional varieties dishes in popular international cuisines	K4
C05	Evaluate the recipes and preparation methods in popular international cuisines	K5

Course Name: FOOD & BEVERAGE SERVICE – IV

#	Course Outcome	
C01	Recognize various types of wines and their production	K1
C02	Understand about fortified & aromatized wines	K2
C03	Acquire the knowledge about French wines	K2
C04	Acquire the knowledge about wines of different countries	K2
C05	Suggest and pair various types of wines with food	K6

Course Name: COMPUTER APPLICATIONS IN HOTEL INDUSTRY

#	Course Outcome	
C01	To understand and remember the dos commands	K1
C02	To create word document	K6
C03	To apply the concept in Worksheet and excel	K4
C04	To apply the concept in power point	K4
C05	To understand about the access basic concepts	K2

Course Name: FOOD PRODUCTION - II PRACTICALS

#	Course Outcome	
C01	To prepare Indian regional cuisines in bulk	K1
C02	To prepare Indian regional cuisines	K2
C03	To present Indian regional cuisines	K3
C04	To prepare International cuisines.	K4
C05	To present International cuisines.	K5

Course Name: FOOD & BEVERAGE SERVICE – II PRACTICALS

#	Course Outcome	
C01	To compile menus with appropriate wine suggestions.	K1
C02	To prepare a wine list.	K2
C03	To take beverage orders.	K3
C04	To carry out appropriate service procedure for alcoholic beverages.	K4
C05	To carry out appropriate service procedure for cigars and cigarettes.	K5

Course Name: COMPUTER APPLICATION IN HOTEL INDUSTRY PRACTICALS

#	Course Outcome	
C01	To Know about input and output devices	K1
C02	To work with MS – DOS	K2
C03	To create documents using MS-Word	K3
C04	To make power point presentations	K4
C05	To prepare spreadsheet using MS-Excel	K5

Course Name: FRONT OFFICE OPERATIONS PRACTICALS

#	Course Outcome	
C01	To sell hotel facilities and develop soft skills	K2
C02	To provide guest services and handle emergency situations	K2
C03	To handle check inn and check out procedures	K3
C04	To adopt credit control measures	K3
C05	To handle PMS and analyse the performance of the hotel	K4

Course Name: SKILL BASED SUBJECT – 2 BAKERY AND CONFECTIONERY - II

#	Course Outcome	
C01	Remember the sponges and icing preparation methods	K1
C02	Understand the cake preparation methods	K2
C03	Apply the preparation methods of pies, tarts & tartlets, baked meringues	K3
C04	Analyse the chocolate and sugar confectionery	K4
C05	Evaluate the hot sweets, cold sweets and savoury goods	K5

**Course Name: SKILL BASED SUBJECT – 3 PRACTICAL
BAKERY AND CONFECTIONERY PRACTICALS**

#	Course Outcome	
C01	Students able to prepare yeast products and paste	K1
C02	Students able to prepare a sponges, cakes, and icings	K2
C03	Students able to prepare cookies and biscuits	K3
C04	Students able to prepare a chocolate preparation.	K4
C05	Students able to prepare a hot and cold desert and savoury goods	K5

SEMESTER –V

Course Name: INDUSTRIAL EXPOSURE TRAINING REPORT

#	Course Outcome	
C01	Student able to work in actual food production working environment	K3
C02	Student able to work in actual F & B Service working environment	K3
C03	Student able to work in actual front office working environment	K3
C04	Student able to work in actual housekeeping working environment	K3
C05	Student able to work in actual other department working environment	K3

SEMESTER -VI

Course Name: FOOD AND BERVERAGE MANAGEMENT

#	Course Outcome	
C01	To enhance the meal experience of customers.	K1
C02	To adhere to food purchase, receiving & control procedure.	K3
C03	To adhere to storing, issuing and calculating cost	K3
C04	To understand about elements of costing	K2
C05	To acquire knowledge on sales promotion techniques and	K4

Course Name: FOOD PRODUCTION -V

#	Course Outcome	
C01	Remember the volume feeding	K1
C02	Understand the kitchen management	K2
C03	Understand the cold kitchen operations	K2
C04	Analyse the charcuterie preparations and types	K4
C05	Remember the cold preparations & cold buffet dishes	K2

Course Name FOOD AND BEVERAGE SERVICE – V

#	Course Outcome	
C01	Prepare & serve dishes from gueridon and flambé trolley	K3
C02	Plan and organize Events	K6
C03	Handle buffets, wedding events and toast	K3
C04	Plan and organize outdoor catering	K4
C05	Deliver supervisory skills	K3

Course Name: FOOD PRODUCTION – III PRACTICALS

#	Course Outcome	
C01	To prepare and present international dishes	K1
C02	To prepare and present dishes for food trail	K2
C03	To prepare and present salads and sandwiches	K3
C04	To prepare and present plate garnish	K4
C05	To display basic vegetable and fruit carving	K5

Course Name: FOOD & BEVERAGE SERVICE – III PRACTICALS

#	Course Outcome	
C01	Students able to handle banquet service	K1
C02	Students able to preparing duty rota	K2
C03	Students able to set Buffets Arrangements	K3
C04	Students able to do Gueridon Service	K4
C05	Students able to handle banquet service	K5

**Course Name: INDIVIDUAL PROJECT TOPICS RELATED TO HOSPITALITY
INDUSTRY**

#	Course Outcome	
C01	To get a sound technical knowledge of their selected project topic	K1
C02	Undertake problem identification.	K2
C03	Undertake formulation and solution.	K3
C04	Student able to develop ability to apply multidisciplinary concepts, tools and techniques to deal with any subject related to hospitality industry.	K4
C05	To get a knowledge, skills and attitudes of a professional	K5

Course Name: ELECTIVE :1 :FOOD PRESERVATION

#	Course Outcome	
C01	To understand about basic consideration in food preservation	K2
C02	To enhance the knowledge on preservation of foods by low temperature	K3
C03	To enhance the knowledge on preservation of foods by high temperature	K3
C04	To enhance the knowledge on preservation of foods by removal of water	K3
C05	To know the Principles, Technological aspects and application of preserves	K3

Course Name: ELECTIVE :1 FOOD SAFETY & MICROBIOLOGY

#	Course Outcome	
C01	To understand about the safety procedures	K2
C02	To know about the role of microorganisms in food	K2
C03	To apply the knowledge gained in hygiene	K3
C04	To understand about the food born disease and infections	K2
C05	To adhere to the hygiene regulations	K3

Course Name: ELECTIVE :2 ROOM DIVISION MANAGEMENT

#	Course Outcome	
C01	To understand about the organization setup and nature	K2
C02	To apply the knowledge gained on salesmanship	K3
C03	To handle guest complaints and give solutions	K3
C04	To plan and evaluate operations	K5
C05	To apply the managerial skills in the organization	K3

Course Name: ELECTIVE :2 FAST FOOD OPERATIONS

#	Course Outcome	
C01	To understand about fast food business	K2
C02	To know about social concerns and management	K1
C03	To apply the basic operational concepts	K3
C04	To apply selling techniques	K3
C05	To plan a fast-food business	K6

Course Name: ELECTIVE :2 HUMAN RESOURCE MANAGEMNT

#	Course Outcome	
C01	To enumerate the concepts of HRM and the basic role of HR in an organization	K1
C02	To illustrate the human resource planning process and to design the job and role analysis.	K3
C03	To discover the various recruitment and selection process	K2
C04	To generalize the induction concepts and to compare with on job process	K3
C05	To interpret the employee grievance handling system and process of collective Bargaining	K3

Course Name: ELECTIVE :3 ENTREPRENEURSHIP DEVELOPTMENT

#	Course Outcome	
C01	To know the concept of Entrepreneur and Entrepreneurship.	K1
C02	To understand the motivating factors and competencies to become an entrepreneur.	K2
C03	To identify, select and formulate a project.	K3
C04	To enhance the students for Entrepreneurial skills needed to succeed in a range of hospitality and service business sector.	K6
C05	To prepare a business plan for starting a Restaurant business.	K4

Course Name: ELECTIVE :3 STRATEGIC MANAGEMENT

#	Course Outcome	
C01	To understand about the objectives	K2
C02	To analyse about environmental and internal resources	K4
C03	To formulate a strategy	K6
C04	To analyse and evaluate a strategy	K5
C05	To implement and review a strategy	K3

Course Name: ELECTIVE :3 FOOD SERVICE FACILITIES PLANING

#	Course Outcome	
C01	To remember the prerequisites for food service facility planning	K1
C02	To understand the prerequisites for planning of food service facility	K2
C03	To understand the functional planning of food service facility	K2
C04	To apply the prerequisites for designing a workplace	K3
C05	To analyse the space requirements & configure layouts for food service facility	K4

Course Name: SKILL BASED SUBJECT 3: BAR MANAGEMENT

#	Course Outcome	
C01	Design bar and organize bar operation	K6
C02	Understand and identify equipments and methods of preparation	K3
C03	Prepare cocktails and mocktail	K6
C04	Manage cellar	K3
C05	Understand and evaluate control	K5

Course Name: Skill BASED SUBJECT PRACTICAL: BAR MANAGEMENT PRACTICALS

#	Course Outcome	
C01	To carry out the service of alcoholic beverage.	K1
C02	To carry out Service of Specialty coffee.	K2
C03	To prepare serve various mock tails	K3
C04	To prepare serve various cocktails	K4
C05	To carry out Bar tending procedures	K5