



Department of Tourism and Hotel Administration

B.Sc. Tourism and Hotel Administration

S.No	Course Code	Course Name	Course Outcomes
SEMESTER- I			
1.	21UFRC11	HotelFrench-I	<p>CO1[K1]: identify keywords used in Hotel and Kitchen personnel in French</p> <p>CO2[K2]: demonstrate grammar rules & conversation techniques to construct simple sentence in French</p> <p>CO3[K3]: apply proper pronunciation and accent to articulate words related to kitchen and hotel</p> <p>CO4[K4]: classify formal and informal dialogue used in reception desk of a hotel/restaurant in French</p> <p>CO5[K6]: construct grammatically correct and meaningful simple sentences inFrench</p>
2.	21UHMC11	CORECOURSE-IFundamentals of Food Production	<p>CO1[K1]: identify the basics of cooking, kitchen tools, equipments and safety in food production</p> <p>CO2[K2]: explain the Kitchen, storing procedure and personal hygiene</p> <p>CO3[K3]: articulate the fundamentals in food preparation, production and service</p> <p>CO4[K4]: classify the methods of cooking, knowledge of raw materials and BasicBakery</p> <p>CO5[K5]: assess the duties and responsibilities of various chefs in food production</p>

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3.	21UHMC12	CoreCourse–II:PrinciplesofTourism	<p>CO1[K1]:identify the key terms and important concepts of tourism</p> <p>CO2[K2]: explain the organization hierarchy, authority and responsibility intourismmanagement</p> <p>CO3[K3]: articulate the inter Professional challenges that managers face invariousorganization</p> <p>CO4[K4]:examine the emerging principles and practices in the field of tourism.</p> <p>CO5[K5]:appraise the major global forces that are shaping future tourism</p>
4.	21UHMC1P	CORECOURSE–III:Practical: FundamentalsofFoodProduction	<p>CO1[K1]: outline the basic operations of a professional kitchen with regard tosafetyprocedures.</p> <p>CO2[K2]: interpret the different types of equipment and their safety operating procedures.</p> <p>CO3[K3]: articulate types of vegetables, their selection, storage criteria, andpigments.</p> <p>CO4[K4]:classify the various cooking methods with regard to taste and texture.</p> <p>CO5[K6]: make use of knives and kitchen equipment safely to cut meat, vegetables, other ingredients</p>
5.	21UHMA11	AlliedCourse–I:FundamentalsofFood andBeverageservice	<p>CO1[K1]: state the role of F & B Department, its functions and staffing</p> <p>CO2[K2]:explain the different types of restaurant equipment</p> <p>CO3[K3]:apply the Professional attributes of F& B service</p> <p>CO4[K4]:analyzethevariousmethodsofFoodandBeverageService</p> <p>CO5[K5]: appraise the duties and responsibilities of food and beverage service personnel</p>

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6.	21UHMA1P	AlliedCourse–I:Practical: FundamentalsofFoodandBeverageservi ce	<p>C01[K1]:identify the different equipment used in food and beverage service</p> <p>C02[K2]: demonstrate different napkin folds, table cover for a la carte and tabled’hote</p> <p>C03[K3]:apply the various room service management techniques in a hotel</p> <p>C04[K5]: select appropriate tools and methods to serve water, Tea, Coffee,Juices,SoftDrinksandother beverages</p> <p>C05[K6]:prepare Tea, Coffee, Juices, Soft Drinks Cocoa, Malted Beverages</p>
7.	21UHMS1P	SkillEnhancementCourseI:Practical: FundamentalsofBakery	<p>C01[K1]:identify the various Baking Equipments</p> <p>C02[K2]:explain the methods to prepare breads, pastries, cakes and cookies</p> <p>C03[K3]: articulatequalitative and quantitative measures of ingredients for making cakes, bread and cookies</p> <p>C04[K4]:analyze the mixing process of all bakery items</p> <p>C05[K6]:prepare breads, pastries, cakes, cookies and hot and cold desserts</p>
8.	21UFRC21	HotelFrench–II	<p>C01[K1]:identify the keywords necessary for every day conversation in French</p> <p>C02[K2]:develop to take food and beverage orders in French</p> <p>C03[K3]: articulate simple words and sentences related to hotel in French</p> <p>C04[K4]: analyze Lexical Contents: Related toRestaurant and Front desk.</p> <p>C05[K6]: construct simple sentences in French</p>

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9.	21UHMC21	CoreCourseIV:FundamentalsofFront OfficeOperation	<p>CO1[K1]:state the evolution and the development of Hospitality Industry</p> <p>CO2[K2]: interpret the different sections in the front office and the layouts of Front Office in the hotels.</p> <p>CO3 [K3]: articulate the functions of the front office in the hotel industry and their roles and responsibilities.</p> <p>CO4[K4]:classify the hotels and types of guest, Importance of Guest profile</p> <p>CO5[K5]: assess the functions of Front Office Department with an understanding of their Operational processes</p>
10.	21UHMC22	CoreCourseV:Tourism Products of India	<p>CO1[K1]:definethemain functionsofTourism Products</p> <p>CO2[K2]:interprettheTourism Products</p> <p>CO3[K3]:articulatethetypesofthe Tourism Products.</p> <p>CO4[K4]:analyse the various products related to Tourism</p> <p>CO5[K5]:assessthePackageTours related to North and South India.</p>



11.	21UHMC2P	CoreCourseVI:Practical:Fundamentals ofFrontOfficeOperation	<p>C01 [K1]: describe the functions and operations of the various systems, forms, equipment, and computer applications found in the front office.</p> <p>C02 [K2]: explain the reservation system that records crucial information while avoiding problems in processing various types of reservations</p> <p>C03 [K3]: develop an efficient communication system to operate within the front office and other departments such as housekeeping and maintenance.</p> <p>C04 [K4]: analyse the major function of Front office management towards reservation and hospitality in national and International airlines</p> <p>C05 [K6]: make a registration system that helps to ensure a hotel's profitability while meeting the needs of guests.</p>
12.	21UHMA21	AlliedCourse–II:Fundamentals of HousekeepingOperation	<p>C01 [K1]: define what is housekeeping and the role of key personnel inhousekeeping</p> <p>C02 [K2]: describe the importance of the housekeeping department in hoteloperations</p> <p>C03 [K3]: articulate the use of good quality, safe cleaning equipment and chemicals to maintain overall cleanliness in hotels & public areas</p> <p>C04 [K4]: examine the role of House Keeping Control Desk</p> <p>C05 [K5]: assess the overall functions of the Housekeeping Department in hospitality industry</p>



13.	21UHMA2P	Allied Course-II: Practical: Fundamentals of Housekeeping Operation	<p>C01[K1]: draw the layout of guest rooms.</p> <p>C02[K2]: explain the use and care of various cleaning agents and equipment's for various surfaces</p> <p>C03[K3]: articulate the various equipments and machines used in housekeeping operation</p> <p>C04[K4]: classify different types of equipments in housekeeping operation</p> <p>C05[K4]: examine the steps in setting a Maids Cart</p>
14.	21UHMS21	Skill Enhancement Course-II: Fundamentals of Bakery	<p>C01[K1]: state the preparation of various bakery foods in bulk quantities.</p> <p>C02[K2]: demonstrate the techniques in preparing bakery dishes</p> <p>C03[K3]: articulate the spices and condiments that are unique to each province</p> <p>C04[K4]: analyze the mixing process in making pastry, royal icing, bread rolls, sweets</p> <p>C05[K5]: evaluate the importance of appropriate measurement of ingredients in making bakery items.</p>
15.	21UHMC31	Core Course VII- Quantity Food Production	<p>C01[K1]: identify and use quantity food production equipments</p> <p>C02[K2]: explain the components of a quantity food service operation</p> <p>C03[K3]: apply basic cooking principles and techniques of quantity food production</p> <p>C04[K4]: analyze principles of menu planning as they apply to a specific food service operation</p> <p>C05[K5]: evaluate customer reactions to food</p>



16.	21UHMC32	CoreCourse–VIII:AirportManagement.	<p>CO1[K1]:identify the formalities and irregularities involved in air travel.</p> <p>CO2[K2]: classify the different roles performed by the aviation administrative organizations.</p> <p>CO3[K3]:articulate the Ministry of Civil Aviation.</p> <p>CO4[K4]: analyze the airport check-in formalities as well as airport managementstructure.</p> <p>CO5[K5]: predict the aviation as a fastest growing industry with importance to major airlines.</p>
17.	21UHMC3P	CoreCourse–IX:Practical:QuantityFoodProducti on	<p>CO1[K1]:identify the spices and condiments that are unique to each province</p> <p>CO2[K2]:demonstrate the techniques of preparation of dishes from different states of India</p> <p>CO3[K3]:apply the knowledge of texture and consistency in making desserts</p> <p>CO4[K6]:prepare Indian bread and their variations</p> <p>CO5[K6]:make assorted Indian foods in bulk quantities</p>



18.	21UHMC33	Core Course–X:Advance Food and Beverage Service	<p>CO1 [K1]: recognize the old and new wines and the important wine producing countries</p> <p>CO2 [K2]: demonstrate knowledge of the alcoholic and non-alcoholic beverages</p> <p>CO3 [K3]: articulate the wine service, preparation of wine list and handling of wine</p> <p>CO4 [K4]: classify the differences between wine, beer and aperitifs and other alcoholic beverages</p>
19.	21UHMC3Q	Core Course–XI:Practical:Advance Food and Beverage Service	<p>CO1 [K1]: identify the various licenses and approvals required to run a beverage establishments</p> <p>CO2 [K2]: demonstrate skills to handle various issues associated with running establishments serving alcoholic beverages</p> <p>CO3 [K3]: apply the skills and knowledge of mixology</p> <p>CO4 [K4]: examine various beverage services like services of wine, beer, aperitifs, spirit and liqueurs</p> <p>CO5 [K6]: create a bar operations plan and bar checklist</p>
20.	21UHMA31	Allied Course– III:Principles of Management	<p>CO1 [K1]: identify the nature and significance of management</p> <p>CO2 [K2]: explain the various concepts of management</p> <p>CO3 [K3]: articulate the importance of organization hierarchy, authority and responsibility associated with different level of management</p> <p>CO4 [K4]: analyze professional challenges faced by managers in various organizations</p>

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21.	21UHMA32	Allied Course-IV:Hotel Law	<p>C01[K1]:define contracts and identify the legislation that affects the hospitality facilities</p> <p>C02[K2]:explain the key areas of hotel legislation,</p> <p>C03[K3]:articulate the licenses required for operating catering establishments and its procedure of procurement and renewal.</p> <p>C04[K4]:examine the legal issues involved in discrimination in the hotel industry</p> <p>C05[K5]:select appropriate courses of action when faced with legal problems</p>
22.	21UHMO31	Major Elective Course-I: 1. Food Safety and HACCP	<p>C01[K1]:identify the risks and hazards in food preparation</p> <p>C02[K2]:explain food poisoning and how it occurs and the main causes of food contamination</p> <p>C03[K3]:articulate the importance of correct storage, preparation, handling and cooking of food</p> <p>C04[K4]:analyse the role of hygiene in service Department and house keeping</p> <p>C05[K4]:examine the principles of HACCP</p>
23.	21UHMO32	Major Elective Course-I: 2. Nutrition and Food Science	<p>C01[K1]:state the importance of nutrition and good health in his day to day life.</p> <p>C02[K2]: explain the composition, functions sources of nutrients.</p> <p>C03[K3]: articulate the effects of excess & deficiency of nutrients.</p> <p>C04[K4]:classify the types of adulteration and contamination</p> <p>C05[K4]:analyse the overall importance of Balance Diet and Diet Therapy</p>



24.	21UHMO33	Major Elective Course-I: 3. Transport Management	<p>CO1[K1]: identify the formalities involved in the air travel.</p> <p>CO2[K2]: explain the growth and impact of aviation industry in transportation</p> <p>CO3 [K3]: articulate the different role performed by the aviation administrative organizations</p> <p>CO4[K4]: examine airport check-in formalities and the categories of passengers</p> <p>CO5[K4]: analyze the airport management structure</p>
25.	21UHMN31	Non Major Elective Course-I: Fundamentals of Bakery and Confectionary	<p>CO1 [K1]: identify the necessary bakes ingredients and baking equipments for its appropriate use</p> <p>CO2 [K2]: explain the missing process and make up techniques of Bread, Pastries, Cakes & Cookies</p> <p>CO3[K3]: apply safe working practices in baking</p> <p>CO4 [K4]: classify the ingredients required for the preparation of Bread, Pastries, Cakes & Cookies</p> <p>CO5[K5]: assess the different bakery breadmaking</p>
26.	21UHMS31	Skill Enhancement Course-III: Property Management System	<p>CO1[K1]: identify key elements in property management</p> <p>CO2[K2]: explain the functions that include front-desk operations, reservations, and payment processing</p> <p>CO3[K3]: apply recent technology in Hotel's reservation management and administrative tasks</p> <p>CO4[K4]: classify the benefits of property management</p> <p>CO5[K6]: prepare Front Office and POS reports</p>



27.	21UHMC41	CoreCourse–XII:AdvanceFrontOffice Operation	<p>CO1[K1]:statetheoperationsofeachdepartmentoftheHotel</p> <p>CO2[K2]:explaintheimportantissuesinmaintainingasecurityprogram</p> <p>CO3[K3]:articulatetheFrontOfficeproceduresforhandlingguests</p> <p>CO4[K4]:examinetherelationshipofhotelemployees,departmentanddivisions</p>
28.	21UHMC4P	CoreCourse– XIII:Practical:AdvanceFront OfficeOperation	<p>CO1[K1]:detailtheFieldVisitandFrontOfficecomputingpackage.</p> <p>CO2[K2]:explainthesituationhandlingandForeignExchangeRegulation.</p> <p>CO3[K3]:applyknowledgetocalculatethecostingofTour.</p> <p>CO4[K4]:classifythetourpackageanditinerary</p> <p>CO5[K5]:evaluatetheLogBook.</p>
29.	21UHMC42	CoreCourse– XIV:AdvanceFoodProduction Operation	<p>CO1 [K1]: state all aspects of kitchen organization layouts, grade manager andbutchery</p> <p>CO2[K2]:explainthefactorsaffectingthevariouscuisines</p> <p>CO3[K3]:articulatethefoodandnutritionofdifferentregionsofWorld</p> <p>CO4 [K4]: examine the various culinary techniques involved in the cooking of meat, sea food and poultry</p> <p>CO5[K6]:preparevarious types of stocks, soups and sauces</p>



30.	21UHMC4Q	CoreCourse–XV:Practical:AdvanceFood ProductionOperation	<p>CO1 [K1]: state all aspects of kitchen organization layouts grade manager andbutchery</p> <p>CO2 [K2]: explainthedifferent cooking methods</p> <p>CO3 [K3]: articulate the food and nutrition of different regions of world</p> <p>CO4 [K4]: analyze the used in International cuisine</p> <p>CO5 [K6]: prepare buffet menu on a theme or a specific menu</p>
21	21UHMA4P	AlliedCourse– V:Practical:Bar&BeverageOperation	<p>CO1 [K1]: identify the beverage service method</p> <p>CO2 [K2]: explain the duties and responsibilities of Beverage service establishments</p> <p>CO3 [K3]: articulate the various techniques in the compilation of menu</p> <p>CO4 [K4]: examine the different methods of beverage service to managecustomerexpectations</p> <p>CO5 [K6]: prepare and mix classical and innovative mock tails</p>
32.	21UHMO41	MajorElectiveCourse–II: 1.HumanResourceManagement	<p>CO1 [K1]: describe the importance of human resource management as a field ofstudyandasacentralmanagementfunction,</p> <p>CO2 [K2]: interpretthe implications of human resource management of thebehavioralsciences,</p> <p>CO3 [K3]: articulatethe elements of HR function in recruitment, selection, training and development-etc</p> <p>CO4 [K4]: analyse the principles and techniques of human resource managementin minor/major typical issues and to offersolution to typical caseproblems.</p> <p>CO5 [K5]: Evaluatethetrends inhumanresourcesdevelopment.</p>



33.	21UHMO42	Major Elective Course-II: 2. Hotel Maintenance and Engineering	<p>CO1 [K1]: define the fundamental duties of Maintenance and Engineering Department</p> <p>CO2 [K2]: explain the different types of maintenance generally followed in Hotel Industry</p> <p>CO3 [K3]: articulate the routine maintenance in hotel</p> <p>CO4 [K4]: examine the purpose of hotel maintenance</p> <p>CO5 [K5]: evaluate the role of maintenance dept</p>
34.	21UHMO43	Major Elective Course-II: 3. Personality Development	<p>CO1 [K1]: describe the concept of personality Development</p> <p>CO2 [K2]: Interpret the factors affecting attitude and how to overcome negative Attitude in work place</p> <p>CO3 [K3]: articulate the advantages and disadvantages in personality Development</p> <p>CO4 [K4]: analyse the concept of self-esteem and other aspects in personality Development</p> <p>CO5 [K5]: choose right body languages to face an interviews and apt weaid isenknces to prepare resume</p>
35.	21UHMN41	Non Major Elective Course-II: Tourism Business	<p>CO1 [K1]: identify the role and functions of travel agency</p> <p>CO2 [K2]: explain the diverse nature of tourism</p> <p>CO3 [K3]: apply relevant technology for the management of tourism experiences</p> <p>CO4 [K4]: examine the different type softour packages</p> <p>CO5 [K5]: evaluate future job opportunities in the tourism field</p>



36.	21UHMS4P	Skill Enhancement Course-IV: Practical: Advance Accommodation Operation	<p>CO1[K1]: list out the labor cost and staff requirement</p> <p>CO2[K2]: explain about the cleaning equipments and cleaning agents budgeting.</p> <p>CO3[K3]: make monthly indent and budget for housekeeping department.</p> <p>CO4[K4]: differentiate the budget for renovation and refurbishing.</p> <p>CO5[K5]: evaluate the budget for monthly consumption of the department.</p>
37.	21UHMC51	Core Course- XVI: Professional Food Production and Patisserie Management	<p>CO1[K1]: describe and maintain high standards of sanitation and food safety</p> <p>CO2[K2]: explain the differences in cuisines and ingredients used around the world</p> <p>CO3[K3]: articulate the menu and food service facility, layout and design</p> <p>CO4[K4]: analyse the Preparation of regional, international, and classical cuisine dishes</p> <p>CO5[K4]: examine the utilization of production knowledge in the contemporary food service industry</p>
38.	21UHMC5P	Core Course- XVII: Practical: Professional Food Production and Patisserie Management	<p>CO1[K1]: state the kitchen supervisory function.</p> <p>CO2[K2]: interpret the process of menu developing and engineering.</p> <p>CO3[K3]: articulate the recipe costing and pricing.</p> <p>CO4[K4]: analyse the functions involved in planning Continental and International cuisine</p> <p>CO5[K5]: choose appropriate kitchen communication to communicate with stakeholder</p>



39.	21UHMC52	CoreCourse– XVIII:ProfessionalFoodandBeverageS ervice	<p>C01[K1]: identify the various F&B Service equipment and tools and demonstratetheproper handlingof each</p> <p>C02[K2]:explain and demonstrate positive personal and professional attributes in relation F&B Service.</p> <p>C03[K3]:apply commonly used F&B terminologies and their use in the industry</p> <p>C04 [K4]: differentiate types of Food & Beverage organizational charts and discuss the role of the various food & Beverage positions.</p> <p>C05[K5]: evaluatethe menusandconsidertheirimpact onfood and</p>
40.	21UHMC5Q	CoreCourse–XIX:Practical:Professional FoodandBeverageService	<p>C01[K1]: describe the various types of services</p> <p>C02[K2]: illustrate the operations of banquets</p> <p>C03[K3]:select the sequence of food in buffet service</p> <p>C04[K4]:analyzetheplanningandorganizingervicearea</p> <p>C05[K5]:choose the special equipments needed for guardian service</p>
41.	21UHMC53	CoreCourse–XX:AirticketingandFare Construction.	<p>C01[K1]: define flight handling and In-flight service Procedure.</p> <p>C02[K2]: illustrate the various norms followed in fare construction.</p> <p>C03[K3]:choose the correct guidelines for fare construction.</p> <p>C04[K4]:analyze various regulations on International airlines.</p> <p>C05[K5]:assess the formalities and documents needed for the air travel</p>



42.	21UHMO51	Major Elective Course-III: 1. EcoTourism	<p>CO1[K1]: define Eco-Tourism and its components.</p> <p>CO2[K2]: explain the significance of Eco tourism globally</p> <p>CO3[K3]: determine the various impacts of Eco-tourism on the environmental factors.</p> <p>CO4[K4]: analyze the relationship of ecology in practice softourism.</p> <p>CO5[K5]: assess the knowledge of business activities involved in Eco tourism.</p>
43.	21UHMO52	Major Elective Course-III: 2. HotelAccounts	<p>CO1[K1]: draw from financial information to construct a debit/credit transaction.</p> <p>CO2[K2]: demonstrate knowledge of the business accounting cycle for the corporate form of business.</p> <p>CO3[K3]: articulate the terms associated with financial accounting.</p> <p>CO4[K4]: analyze the procedure of accounting for cash, receivables, inventory</p> <p>CO5[K5]: asses the long-term assets, current liabilities, and long-term liabilities.</p>
44.	21UHMO53	Major Elective Course-III: 3. FacilityPlanning	<p>CO1[K1]: recognize the space requirement for rooms in hotel property.</p> <p>CO2[K2]: interpret the blueprint of various facilities with their features.</p> <p>CO3[K3]: develop the feasibility report of a hotel</p> <p>CO4[K4]: analyze the value of facility planning on the strategy of a hotel</p> <p>CO5[K5]: choose design and process systematic layout procedure.</p>



45.	21UHM054	Major Elective Course-IV: 1. Itinerary Planning and Costing	<p>CO1[K1]: describe various type soft our packages</p> <p>CO2[K2]: demonstrate the types of itinerary</p> <p>CO3[K3]: compute the costing techniques in preparation of itinerary</p> <p>CO4[K4]: classify the various types of tourism resources</p> <p>CO5[K5]: select the appropriate tourist circuits</p>
46.	21UHM055	Major Elective Course-IV: 2. Hotel Financial Management	<p>CO1[K1]: list the types of business organizations</p> <p>CO2[K2]: demonstrate the procedure for registration of a business.</p> <p>CO3[K3]: apply precautions when making financial decisions</p> <p>CO4[K4]: compare the costs and benefits of a business.</p> <p>CO5[K5]: decide budget and the event methods for event.</p>
47.	21UHM056	Major Elective Course-IV: 3. Event Management	<p>CO1[K1]: define the basics of event management.</p> <p>CO2[K2]: explain the security measures and discuss the protocols on professional outcome of an event</p> <p>CO3[K3]: develop the budget for event planning and organizing</p> <p>CO4[K4]: examine the National and International Events.</p> <p>CO5[K5]: evaluate the effectiveness of the role of planning and organizing an event.</p>



48.	21UHMS51	Skill Enhancement Course –V: Vegetable and Fruit Carving	<p>CO1[K2]:demonstrate idea to make different types of fruits and vegetablecarving,</p> <p>CO2[K3]:apply the basic techniques of fruit and vegetables carving</p> <p>CO3[K4]:analyze the methods of preparing large sculptures used inedible displays,</p> <p>CO4[K5]:recommend basic gestures and technique or technique improvement of carving fruits &vegetables.</p> <p>CO5[K6]:make decorative displays culptures by using skill acquired through this course</p>
49.	21UHMM351	SelfPacedLearning(SWAYMCOURSE) 1. SoftSkill	<p>CO1[K1]: identify the background and the key words in soft skill</p> <p>CO2[K2]:demonstrate independent and self-paced learning for clear Understanding of the concept</p> <p>CO3[K3]: develop computer and communication skills to broaden their knowledge in the course</p> <p>CO4[K3]: use high quality reading resources, communication tools and technology to send assignments and to take up test</p> <p>CO5[K4]: analyse critically and apply technical skills to comprehend the ideas or theories in the video lectures</p>



50.	21UHMM352	SelfPacedLearning(SWAYMCOURSE) 2. FoodSafetyandQualityControl	<p>C01[K1]:identify the background and the key words in food safety and qualitycontrol</p> <p>C02[K2]: demonstrate independent and self-paced learning for clear understanding of the concept</p> <p>C03[K3]: develop computer and communication skills to broaden their knowledge in the course</p> <p>C04[K3]: use high quality reading resources, communication tools and technology to send assignments and to take up test</p> <p>C05[K4]: analyse critically and apply technical skills to comprehend the ideas or theories in the video lectures</p>
51.	21UHMJ61	CoreCourse–XXI:IndustrialExposure Training(90Days)	<p>C01[K1]: describe the importance of safety at work and in the preparation of food</p> <p>C02[K2]: explain food safety procedures</p> <p>C03[K3]: compute menu styles and designs</p> <p>C04[K4]: classify the methods of maintaining a healthy and safe workplace</p> <p>C05[K5]: choose the method of providing guest arrival and departure services</p>
52.	21UHMJ62	CoreCourse–XXII:Project	<p>C01[K1]: describe the knowledge and skills acquired in many facet so tourism and Hotel industry</p> <p>C02[K2]: explain the project data and make logical decision.</p> <p>C03[K3]: develop in-depth knowledge in the particular topic selected</p> <p>C04[K4]: compare with each other brings confidence with them during their entire Professional life.</p> <p>C05[K5]: decide to develop knowledge in the area of research</p>

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