

Name of the Department : Hotel Management and Catering Science

Programme : UG

S.no	Course code	Course name	Course outcome
SEMESTER I			
1.	15UHIL11	Practical Hindi	<ul style="list-style-type: none"> • Understand and use basic grammatical structures necessary for rudimentary conversation and polite greeting • Communicate information about daily functions, such as eating, sleeping, travelling etc. • Understand and use vocabulary for basic objects, place, food, basic colours, months, days of week of a few common verb forms • Express opposites such as good/bad etc.
2.	15UHML11	Hospitality English	<ul style="list-style-type: none"> • Expand listening skills that require when listening for information and key words • Developed oral communication skills over students • Improve the use of the English language confidence in term of fluency • Developed the basic knowledge about the telephonic conversation
3.	15UHMC11	Introduction to Hospitality Industry	<ul style="list-style-type: none"> • Demonstrate knowledge of the basic working knowledge of all areas of hospitality • Demonstrate knowledge of basic concepts of hotel industry • Demonstrate knowledge about catering establishments • Develop basic skills in culinary operations
4.	15UHMC12	Introduction to Tourism Industry	<ul style="list-style-type: none"> • Understand the meaning of tourist, tour and differences • Outline and communicate the history of tourism • Identify and reflect on the factors that motivate tourist travel • Illustrate the types of tourism • Outlined the basic components of tourism
5.	15UHMC13	Basic Culinary Arts & Patisserie	<ul style="list-style-type: none"> • Demonstrated the origin of culinary industry • Demonstrated about the various methods of cooking techniques • Illustrated the organizational structure of the culinary department in the hotel industry • Enumerated the kitchen equipments also care and maintenance of the equipments • Demonstrated the classification of ingredients, vegetables etc.

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			<ul style="list-style-type: none"> • Developed knowledge in the culinary terms used in the hotel industry • Described the coordination between inter departmental
6.	15UHMN11	Fundamentals of Tourism Administration	<ul style="list-style-type: none"> • Basic knowledge about tour, tourism and tourist • Described the various types of tourism • Illustrated the basic components and elements of tourism • Basic knowledge in setting up a travel agency and the duties of a travel agent
7.	15UHME11	Basic Food & Beverage Service	<ul style="list-style-type: none"> • To understand the foundations and objectives of Food and Beverage Service basic things about service • Described the structure of food service industry • Understand basic knowledge about menu and the French classical menu • Various procedures followed in the food service industry
SEMESTER – II			
1.	15UHMC21	Basic Front Office And Accomodation Operation	<ul style="list-style-type: none"> • Describe the reporting hierarchy and flow of information in front office department • List out the factors for job description and job specification • Understand the role front office in hotel operation • Understand the different types of guest rooms and facilities offered • Described the importance of reservation and various stages in reservation • Importance of housekeeping department in hotel industry • Duties and responsibilities followed by the housekeeping personnel's • Various cleaning procedures followed in the housekeeping department
2.	15UHMC2P	Basic Front Office & Accommodation operation practical	<ul style="list-style-type: none"> • Illustrated the rules and regulations followed in the front office department • Understand the requirements of different types of guests • List the elements of good personal presentation • Identify the personal traits and social skills of staff required for staff handling guests • Identify various forms and formats used in front

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			<p>office department</p> <ul style="list-style-type: none"> • Learned the basic cleaning procedures followed in the hotel industry • Understand the various linens used in the housekeeping department • Described the step by step bed making procedures followed in the hotel industry
3.	15UHMC2Q	Basic Culinary Arts & Patisserie Practical	<ul style="list-style-type: none"> • Understand the basic practical knowledge of culinary • Explained the classification of raw materials based on their characters • Illustrated the basic cuts of vegetables • Demonstrated the basic mother sauce preparation, basic stock preparation etc. • Understand the parts of chicken, pork and their cutting techniques • Explained the basic egg cookery procedures
4.	15UHMC22	Tourism Management	<ul style="list-style-type: none"> • Describe the evolution and growth of tourism • Understand the basic constituents of tourism • Explained the various modes of travel used in the tourism industry • Explained the classification of tourism on the basis of character • Communicate the basic knowledge and skill required in the tourism field • Explained about the tourist related information of our state and the wonders of the world
5.	15UHMN21	Fundamentals Of Hotel Administration	<ul style="list-style-type: none"> • Understand the basic knowledge about the hotel industry • Described about the various major departments in the hotel industry and their main duties • Illustrated the staff hierarchy of various departments ad their duties and responsibilities
6.	15UHME2P	Basic Food And Beverage Service Practical	<ul style="list-style-type: none"> • Familiarize and handle various service equipments used in service • Understand the personal attributes of F&B service personnel • Understand the do's and don'ts in the restaurant • Adopt different skills and techniques required for food service operation
SEMESTER – III			
1.	15UHMJ31	Industrial Exposure Training Project And	<ul style="list-style-type: none"> • During training students gets exposed to the nuances of professionalism and understands its

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		Viva Voce	<p>importance</p> <ul style="list-style-type: none"> Hotels taught them to play myriad roles at a time – trouble shooting, problem solving and multitasking skills to the students The real update on the latest trends, technical advances takes place Interact with guests become responsible and brings confidence with them during their entire professional life Network which may help us during the final placement
2.	15UHMA3P	Hotel Computer Application	<ul style="list-style-type: none"> Gained the Basic Knowledge about Computer Understand about the various functions in MS OFFICE software Impart the Knowledge on MS WORD and its uses Communicate the Knowledge MS POWERPOINT Learned about the features of INTERNET AND EMAIL
3.	15UHMO3P	Quantity Training Kichen Practical	<ul style="list-style-type: none"> Understand and prepare Indian regional menus in large quantities to suit the occasion. Described the students to the concepts of Specialty Cuisines Establish the importance of bulk cooking within the Hospitality Industry.
4.	15UHMO3Q	Training Restaurant Practical	<ul style="list-style-type: none"> Understand the basic knowledge of service equipments & its uses Understand the rules for waiting at the table and laying of the table Understand about mise en place and mise en scene Understand the concept menu planning and menu compiling
5.	15UHMO3R	Room Management Practical	<ul style="list-style-type: none"> Understand different types of rooms and its features Understand the standard amenities supplied in the hotel rooms Understand the cleaning procedures and handling of equipments used in housekeeping department Understand the knowledge about registers maintain in housekeeping department
SEMESTER – IV			

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1.	15UHMC41	Quantity Food Production	<ul style="list-style-type: none"> • Understand and prepare Indian regional menus in large quantities to suit the occasion. • Described the students to the concepts of Specialty Cuisines • Establish the importance of bulk cooking within the Hospitality Industry. • It also prepares the student to acquire basic skills and knowledge. Necessary to successfully identify the required standards in this area. • Understand the difficulties in the bulk cooking process
2.	15UHMC4P	Quantity Food Production Practical	<ul style="list-style-type: none"> • Prepared Indian Regional Menus in Large Quantities to suite the Occation • Understand the Difficulties in bulk cooking Process • Described the special ingredients used in vaarious cuisines
3.	15UHMC42	Food & Beverage Service	<ul style="list-style-type: none"> • Introduced the basic classification of alcoholic beverages • Demonstrated the wine making procedures and its classification • Understand the basic knowledge of beer, wine and sprits • Explained the manufacturing process of various spirits • Described the legal responsibilities followed in serving alcohol
4.	15UHMC4Q	Food & Beverage Service Pracical	<ul style="list-style-type: none"> • Advice customers on their choice of beverages including explaining the content and methods of production • Demonstrate practical ability in the service of range of beverages • Observe the establishment conventions in service of beverages • Operate within legal requirements governing the sale of alcoholic beverages • Use appropriate skills and hygienic and safe working practices at all times • Adopt appropriate liaison with other staff working with in food and beverage areas
5.	15UHMC43	Travel Agency Management	<ul style="list-style-type: none"> • Basic knowledge in subjects concerning with the business of travel agency and tour operator • Define and explain the relationship between travel

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			agency and tour operator <ul style="list-style-type: none"> • Understand the legal requirements for setting up a travel agency • Explained the meaning of mass tourism, FIT etc.
6.	15UHMA41	Front Office and Accommodation Operation	<ul style="list-style-type: none"> • Explained the organization structure of uniformed staff • Have an understanding of the importance of reservation and its procedure • Understanding the concept of over booking and forecasting room reservation • Explained the terminologies used in the front office department • Define the tariff procedures followed in the hotel industry
7.	15UHMA4P	Front Office and Accommodation Operation Practical	<ul style="list-style-type: none"> • Gained the basic knowledge of various equipments handled in the front office department in hotel industry • Basic communication skill used in the front office department • Impart the knowledge of current affairs and currency rates • Demonstrated the various surface cleaning methods followed in the hotel industry • To have a basic understanding of customer service and confidence level to handle customer complaints
8.	15UHMV41	Impacts of Tourism	<ul style="list-style-type: none"> • Understands the concept impacts of tourism, merits and de merits of impacts • Described the various range of impacts • Understand the impacts on physical, cultural, economical etc.
SEMESTER – V			
1.	15UHMC51	Advanced Food Production And Patisserie	<ul style="list-style-type: none"> • Demonstrated the skills, knowledge and attitudes required to International Cuisine • Developed professional cooking skills towards the hospitality industry • Understand the Functions of Gardemanageradequate knowledge of Yield and Kitchen Management • Described the importance of Dairy products in Culinary usage
2.	15UHMC5P	Adavnced Food Production And	<ul style="list-style-type: none"> • Demonstrated the important recipes followed in French, Italian and Mexican cuisines • Understand the cooking techniques in Chinese

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		Patisserie Practical	<p>cookery</p> <ul style="list-style-type: none"> • Making the dough for various breads and sponges • Understand the concept flambé used in the cooking skills • Ability to create their own menu according their specialisation
3.	15UHMC52	Advanced Food & Beverage Service Management	<ul style="list-style-type: none"> • Understand the knowledge on liqueurs, aperitif and digestif • Understand the concept of function catering, procedure to book a function catering and types of function catering • Apply basic beverage and bar operations knowledge • Apply the principles of menu planning and layout to the development of menus • Execute professional practices based on the occupational standards step of service
4.	15UHMJ51	National Tour Project And Viva Voce	<ul style="list-style-type: none"> • Distinct from course aims they are concerned with achievements of the learner rather than the intentions of the teacher • Learned in depth knowledge about a particular state • Its tourism places and its importance, impact of tourism in the economical growth of the state as well as country • Various special ingredients used in the particular state and the cooking procedures followed in the state
5.	15UHMO51	Entrepreneurship Management	<ul style="list-style-type: none"> • Understand the basic concept of entrepreneurship • Understand the support institutions for entrepreneurship training program • Concept of project report, components of project and the essential steps in developing a project
6.	15UHMO52	Event Management	<ul style="list-style-type: none"> • Develop and implement financial initiatives based on event objectives through methods such as sponsorship programs, grant applications and fund raising initiatives • Plan design and coordinate effective site and facility operations • Apply the principles of marketing to events • Create, plan, and implement effective programming for events • Apply the principles of professionalism and ethics to event management

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7.	15UHMO53	Food Preservation	<ul style="list-style-type: none"> • Explain major food preservation techniques and underlying principles • Determine suitable methods of processing techniques for a chosen food • Identify the purpose and principles of food packing • Understanding preservation methods by chilling, freezing, canning, dehydration, smoking, by chemical agents and non thermal techniques
8.	15UHMS51	Advanced Front Office And Accommodation Management	<ul style="list-style-type: none"> • Understand the role of front office in marketing & sales • Demonstrated the classes of fire and various fire extinguishers used in fire fighting • Understand about linen and its classification • Basic concepts about flower arrangement and its types
9.	15UHMS5P	Advanced Front Office And Accommodation Management Practical	<ul style="list-style-type: none"> • Understanding the importance of forecasting, revenue management and reservation technologies and the impact it has on a hotel • Have an understanding of the PMS system used in the hotel industry • Have an understanding of up selling techniques for a front office personnel
SEMESTER –VI			
1.	15UHMC61	Professional Food Production and Patisserie Management	<ul style="list-style-type: none"> • Demonstrated ability to identify solutions to problems related to the processing of food and to apply and expand upon the theoretical concepts presented in lectures. • Demonstrated familiarity and competence with the practical skills and techniques used to process food. This will include planning a production run, preparation of raw materials, the use of processing equipment and appropriate methods of packaging and storing finished product. • Ability to use terminology, appropriate to the field of food processing, correctly and contextually. • Ability to explain the benefits and limitations (scientific and ethical) of producing processed foods and be able to recommend, justify and critique commonly used methods of food processing. • Capacity to formulate foods that meet specified requirements and which are intended to contribute

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			to reducing community health concerns.
2.	15UHMC62	Professional Food & Beverage Service Management	<ul style="list-style-type: none"> • Demonstrate to guests, in a professional manner, the interpersonal and selling skills required in a food and beverage service operation. • Demonstrate the product knowledge required for a food and beverage operation. • Perform common service techniques and section management. • Demonstrated the legal requirement needed for beverages in hotel industry. • Understand about the concept cellar and cellar management • Follow the required steps for monetary transactions. • Knowledge about cost control, budget and forecasting
3.	15UHMC63	Professional Room Division Management	<ul style="list-style-type: none"> • Demonstrated the various record maintaining in the housekeeping department • Understand the procedures has to be followed in the record keeping • Understand about night auditing process, creation and maintenance of accounts • Described the concept interior design, various kind of lights used in hotel industry • Understand the role of colors in interior designing • Demonstrated about the latest techniques followed in the hotel industry
4.	15UHMC6P	Professional Food Production and Patisserie Management Practical	<ul style="list-style-type: none"> • Understand and explain the kitchen supervisory functions; • Understand and explain the menu developing and engineering; • Understand and explain the recipe costing and pricing; • Understand the planning of functions; • Understand and explain kitchen communication with stakeholder
5.	15UHMC6Q	Professional Food & Beverage Service Management Practical	<ul style="list-style-type: none"> • Understand about the various cocktail making methods • Demonstrated the setup for various occasions like Christmas, valentines etc. • Demonstrated the set for various theme • Ensure that development needs are related to the aims and objectives of the establishment • Make contributions to the planning and

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			<p>implementation of development activities which are relevant to the individuals, the team and the organization</p> <ul style="list-style-type: none"> • Evaluate the development activities undertaken and report on effectiveness
6.	15UHMC6R	Professional Room Division Management Practical	<ul style="list-style-type: none"> • Demonstrated about the various functions in Front office. • Basic Knowledge about Flower arrangement and Laundry Management • Ability to make flower arrangement for various theme functions • Communicate the Knowledge Waste Management • Demonstrated the procedure for filling up various forms used in the front office department • Demonstrated about C- form and the procedure to follow to fill up C-form.
7.	15UHMO61	Human Resource Management	<ul style="list-style-type: none"> • Contribute to the development, implementation, and evaluation of employee recruitment, selection, and retention plans and processes. • Administer and contribute to the design and evaluation of the performance management program. • Develop, implement, and evaluate employee orientation, training, and development programs. • Facilitate and support effective employee and labour relations in both non-union and union environments.
8.	15UHMO62	Hotel Administration	<ul style="list-style-type: none"> • Impart the Knowledge management principles and process • Understand the Basic Knowledge about Human Resource Management • Demonstrate the Basic Knowledge about Hotel Accounts • Gain basic knowledge about the Hotel Engineering
9.	15UHMO63	Organisational Behaviour	<ul style="list-style-type: none"> • Understand the concepts of organizational behaviour and its application in managing people • Apply the different approaches to organizational behaviour and enhance the human relationships within the organization. • Explore the relationships among the various components of organizational behaviour and their effectiveness. • Explain organizational culture and describe its

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			dimensions and to examine various organizational designs
10.	15UHMS61	Tourism Marketing	<ul style="list-style-type: none"> • Understand the importance of tourism marketing for the economical growth of country • Understand the basic knowledge about the types of tourism market and Tourist behavior • Describe about the tourism pricing strategies
11.	15UHMV61	Tourism Planning	<ul style="list-style-type: none"> • Appreciate the need for planned tourism development • Understand key terms, concepts and approaches related to tourism planning and development • Describe the tourism planning process as well as the components of a typical tourism plan • Evaluate tourism plans and strategies in terms of their objectives and broader development goals