



Department of Tourism and Hotel Administration

B.Sc. THA

S.No.	Course Code	Course Name	Course Outcomes
SEMESTER- I			
1.	23UHMC11	Core Course – I: Fundamentals Of Food Production	CO1[K1]: identify the basics of cooking, kitchen tools, equipments and safety in food production CO2[K2]: explain the kitchen, storing procedure and personal hygiene CO3[K3]: use knowledge on the basic concepts of food production CO4[K4]: analyze a basic various types of sauces, soups CO5[K5]: evaluate the methods of cooking, knowledge of raw materials
2.	23UHMC12	Core Course – II: Fundamentals Of Front Office	CO1[K1]: identify the educate on the procedures and practices. CO2[K2]: demonstrate impart knowledge on sales promotion activities . CO3[K3]: state credit control measures adopted in hotels. CO4[K4]: classify the co-ordination between guests and hotel service. CO5[K5]: assess the types of communication.



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3.	23UHMC1P	Core Course – III: Practical: Fundamentals Of Food Production	CO1[K1]: outline the basic operations of a professional kitchen with regard to safety. CO2[K2]: describe knowledge on food commodities and basics of food preparation. CO3[K3]: articulate types of vegetables, their selection, storage , and pigments. CO4[K4]: focus skills in the preparing and presentation of menus continental cuisine. CO5[K5]: develop knowledge in how to use knives and kitchen equipment safely to cut ingredients.
4.	23UHMA11	Elective Course Generic/Discipline Specific – I: Food Science And Nutrition	CO1[K1]: identify the basics of nutrition and basic food groups. CO2[K2]: explain the nutrients and age group requirements. CO3[K3]: articulate the adulteration and microorganism. CO4[K4]: classify the methods contamination of vegetables. CO5[K5]: assess the Balance Diet and fiber foods.
5.	23UHMS11	Skill Enhancement Course – I : Foundation Course: Basic Food And Beverage Service	CO1[K1]: identify the types of catering establishment CO2[K2]: explain the attributes of catering establishment CO3[K3]: articulate the basic knowledge about the equipment CO4[K4]: classify the menu and skills necessary for food and beverage CO5[K5]: categorize on non-alcoholic beverages



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6.	23UHMN11	Skill Enhancement Course – II: Non Major Elective Course: Basics Of Hotel Industry	C01 [K1]: state the basics of kitchen in food production C02 [K2]: explain the basic and types of services C03 [K3]: articulate basics of front office and its importance C04 [K4]: classify the methods of cooking, knowledge of raw materials and bakery C05 [K5]: discuss basics of housekeeping & its types of room cleaning equipments.
SEMESTER- II			
7.	23UHMC21	Core Course – IV: Hindi	C01 [K1]: list out words related to everyday use. C02[K2]: recognize question words in hindi and grammar rules. C03 [K3]: apply words related to expression in everyday life. C04 [K4]: classify word and expression according to face interviews in hindi. C05 [K5]: develop basic and simple sentences in hindi.
8.	23UHMC2P	Core Course – V: Practical – I: Basic Front Office	C01 [K1]: describe the functions and operations of the various systems, forms, found in the front office. C02 [K2]: explain the personal hygiene. C03 [K3]: articulate an efficient communication system to operation. C04[K4]: analyze the major function of front office management towards reservation and hospitality in national and international airlines. C05[K5]: develop a registration system that helps to ensure a hotel's



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9.	23UHMC2Q	Core Course – VI: Practical I: Basic Food And Beverage Service	C01 [K1]: recognize the old and new wines and the important wine manufacturer. C02 [K2]: identify through practical knowledge on food and beverage service equipment and basic. C03 [K3]: articulate compile five French classical menu and service procedure of courses. C04 [K4]: classify the differences between wine, beer and aperitifs and other alcoholic beverages C05 [K5]: evaluate the suggestive methods of selling wine and food and making.
10.	23UHMA21	Elective Course Generic/Discipline Specific - II : Travel Management	C01 [K1]: identify the basics of history of travel ancient. C02 [K2]: explain the travel companies and agency . C03 [K3]: articulate the fundamentals in air travel. C04 [K4]: classify the methods of modern rail industry. C05 [K5]: assess the duties and responsibilities of various transport.
11.	23UHMS2P	Skill Enhancement Course - III:Practical I: Fundamentals Of Bakery	C01 [K1]: identify the basics equipment and raw material. C02 [K2]: explain the cookies and breads . C03 [K3]: illustrate french bread and rolls . C04 [K4]: differentiate the types of sweets and its preparation. C05 [K5]: choose ingredients to prepare many types of jelly sweets.



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12.	23UHMN21	Skill Enhancement Course - IV: Non Major Elective General Aspects Of Tourism	CO1[K1]: outline the basics of knowledge in transport tourism CO2[K2]: explain the indian railway and rails CO3[K3]: articulate the various category of aircraft CO4[K4]: classify the cruises and ships CO5[K5]: assess tourist guide opportunities
III - SEMESTER			
13.	23UHMC31	Core Course - VII: Advance Food Production	CO1[K1]: identify the basics of Indian cookery and regional cuisines of India. CO2[K2]: explain the kitchen, storing procedure tandoori cooking CO3[K3]: articulate the regional cuisine CO4[K4]: classify the regional cuisine and methods of cooking CO5[K5]: assess the quantity food production and its types.
14.	23UHMC32	Core Course - VIII: Hotel Accounts	CO1[K1]: identify financial information to construct a debit/credit transaction. CO2[K2]: express knowledge of the business accounting cycle for the corporate form of business. CO3[K3]: articulate the terms associated with financial accounting. CO4[K4]: analyze the procedure of accounting for cash, receivables, inventory CO5[K5]: assess the long-term assets, current liabilities, and long-term liabilities.



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15.	23UHMC3P	Core Course - IX : Practical II : Advance Food Production	C01 [K1] : recall the practical knowledge on the preparation and presentation of menus C02 [K2] : explain the kitchen, storing procedure and personal hygiene C03 [K3] : use practical knowledge on the preparation and presentation of regional cuisines C04 [K4] : classify the knowledge on preparation of bakery products C05 [K5] : assess the Indian regional cuisine
16.	23UHMA31	Elective Course Generic/Discipline Specific - III: Hotel Food Safety And Haccp	C01 [K1] : recall the importance of food safety and hygiene C02 [K2] : describe food safety in kitchen and contamination C03 [K3] : articulate the artificial sweeteners C04 [K4] : examine the foods and microbes C05 [K5] : analyze food laws and regulations
17.	23UHMS31	Skill Enhancement Course - V: Event Management	C01 [K1] : define the basics of event management. C02[K2] : explain the security measures and discuss the protocols C03[K3] : develop the budget for event planning and organizing C04[K4] : examine the national and international events C05 [K5] : evaluate the effectiveness on planning and organizing an event.
18.	23UHMS32	Skill Enhancement Course - VI: Basic Accommodation Operation	C01 [K1] : define housekeeping and the role of key personnel C02 [K2] : describe the importance of the housekeeping department in hotel C03 [K3] : articulate the use of good quality, safe cleaning equipment C04 [K4] : examine the role of housekeeping control desk C05 [K5] : assess the overall functions of the housekeeping department



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19.	23UESR41	Environmental Studies	CO1[K1]: recognize the importance of environment and role of Individuals in its protection. CO2 [K2]: explain the key concepts of Ecosystem, biodiversity and climatic change CO3[K3]: apply the right measures for the sustainable use of natural resources. CO4[K4]: analyze the ethical, cross-cultural, and historical context of environmental issues and the links between Human and Natural Systems. CO5[K5]: evaluate the impact of human action on the biological environment
IV - SEMESTER			
20.	23UHMC41	Core Course – X : Advance Food And Beverage Service	CO1[K1]: identify gain knowledge in wines of different countries and types of wines CO2[K2]: describe the manufacturing process and types of beer CO3[K3]: articulate various types service of wine and beer CO4[K4]: examine the features of beverages in brandy & whisky, CO5 [K5]: assess the beverages mixing and its types.



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21.	23UHMC42	Core Course – XI: Hotel French	<p>C01 [K1]: identify key words used in hotel and kitchen personnel in french</p> <p>C02 [K2]: demonstrate grammar rules & conversation techniques to construct simple sentence in French</p> <p>C03 [K3]: apply proper pronunciation and accent to articulate words related to kitchen and hotel</p> <p>C04[K4]: classify formal and informal dialogue used in reception desk of a hotel/restaurant in French</p> <p>C05 [K6]: construct grammatically correct and meaningful simple sentences in French</p>
22.	23UHMC4P	Core Course – XII: Practical II : Advance Food And Beverage Service	<p>C01 [K1]: identify the knowledge on compilation of French classical menu with wine suggestions.</p> <p>C02 [K2] : interpret the skill in service procedure of wines, spirits and cocktails.</p> <p>C03 [K3] : articulate various types service and wine</p> <p>C04 [K4] : differentiate between the types of brandy</p> <p>C05 [K5] : assess the different types of whisky graphics</p>
23.	23UHMC41	Elective Course Generic/Discipline Specific - IV : Principles And Practices Of Tourism	<p>C01 [K1]: explain Basic Concepts of tourism</p> <p>C02 [K2]: analyze the various types of tourism</p> <p>C03 [K3]: evaluate the tourism and organization</p> <p>C04 [K4]: examine the planning about tourism</p> <p>C05 [K5]: assess organizing in tourism planning</p>



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24.	23UHMS4P	Skill Enhancement Course- VII: Practical II: Accommodation Operation	CO1[K1]: list out the labor cost and staff requirement CO2[K2]: explain about the cleaning equipments and cleaning agents budgeting. CO3[K3]: use of monthly indent and budget for housekeeping department. CO4[K4]: differentiate the budget for renovation and refurnishing. CO5[K5]: evaluate the budget for monthly consumption of the department.
25.	23UHMS41	Skill Enhancement Course- VIII: Advance Front Office	CO1 [K1]: identify the educate on the procedures and practices adopted guest CO2 [K2]: explain he the co-ordination between guests and hotel services CO3 [K3]: articulate impart knowledge on sales promotion activities CO4 [K4]: classify the and credit control measures adopted in hotels CO5 [K5]: assess the Front Office responsibility
26.	23UESR41	Environmental Studies	CO1[K1]: recognize the importance of environment and role of Individuals in its protection. CO2 [K2]: explain the key concepts of Ecosystem, biodiversity and climatic change CO3[K3]: apply the right measures for the sustainable use of natural resources. CO4[K4]: analyse the ethical, cross-cultural, and historical context of environmental issues and the links between Human and Natural Systems. CO5[K5]: evaluate the impact of human action on the biological
V - SEMESTER			



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27.	23UHMC51	Core Course- XIII: Professional Food Production	C01 [K1]: state all aspects of kitchen organization layouts, grade manager and butchery C02 [K2]: explain the factors affecting the various cuisines C03 [K3]: articulate the food and nutrition of different regions of World C04 [K4]: examine the various culinary techniques involved in the cooking of seafood C05 [K6]: prepare various types of stocks, soups and sauces
28.	23UHMC5P	Core Course- XIV: Practical III: Professional Food Production	C01[K1]: identify the Salads and salad dressings C02[K2]: explain the Sandwiches C03[K3]: articulate the Compound butters C04[K4]: classify the methods of cooking, Garnishes C05[K5]: assess the Marinades and brine
29.	23UHMC5Q	Core Course- XV: Practical III: Professional Food And Beverage Service	C01 [K1]: state knowledge on banquet and buffet service C02[K2] : explain what is gueridon service C03[K3]: calculate and analyze the buffets C04[K4]: analyze various types of services C05 [K5]: assess the setting up of various types of bar.
30.	23UHMJ51	Core Course- XVI: Project With Viva Voce	C01[K1]: describe the knowledge and skills acquired in many facets of tourism C02 [K2]: explain the project data and make logical decision. C03[K3]: develop in-depth knowledge in the particular topic selected C04[K4]: compare with each other brings confidence with them C05[K5]: decide to develop knowledge in the area of research



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31.	23UHM051	Elective Course Generic/Discipline Specific - V: Tourism Business	C01 [K1]: identify the role and functions of travel agency C02 [K2]: explain the diverse nature of tourism C03 [K3]: apply relevant technology for the management of tourism C04 [K4]: examine the different types of tour packages C05 [K5]: evaluate future job opportunities in the tourism field.
32.	23UHM052	Elective Course Generic/Discipline Specific - VI: Interior Designing	C01 [K1]: demonstrate knowledge of the history and developments in interior C02 [K2]: explain about Non-European Traditions C03 [K3]: articulate the interior design and lighting C04 [K4]: classify the basic principles and concepts of interior decoration C05 [K5]: assess the designing and decoration.
33.	23UHMS51	Skill Enhancement Course- IX: Airport Management	C01 [K1]: identify the formalities and irregularities involved in air travel. C02 [K2]: classify the different roles performed by the aviation C03 [K3]: articulate the Ministry of Civil Aviation. C04 [K4]: analyze the airport check-in formalities as well as airport management C05 [K5]: predict the aviation as a fastest growing industry with importance



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34.	23UVED61	Value Education	CO1[K1]: identify the basic human values and ethics necessary for harmonious human relationship CO2 [K2]: explain the significance of social values and religious tolerance to live in peace CO3[K3]: articulate the life-changing principles of brotherhood, honesty, loyalty and community solidarity CO4[K4]: analyse emotional, social, spiritual attribute to acquire well balanced personality CO5[K5]: assess the importance of harmonious living in the multi-cultural pluralistic society
VI - SEMESTER			
35.	23UHMJ61	Core Course- XVII: Industrial Exposure Training	CO1[K1]: describe the importance of safety at work and in the preparation of food CO2[K2]: explain food safety procedures CO3[K3]: compute menu styles and designs CO4[K4]: classify the methods of maintaining a healthy and safe workplace CO5[K5]: choose the method of providing guest arrival and departure services



SRI KALISWARI COLLEGE (AUTONOMOUS)

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